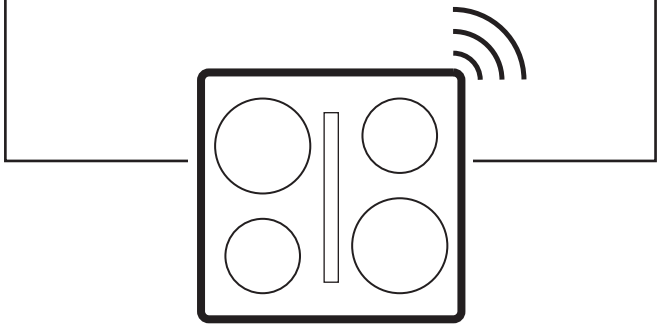
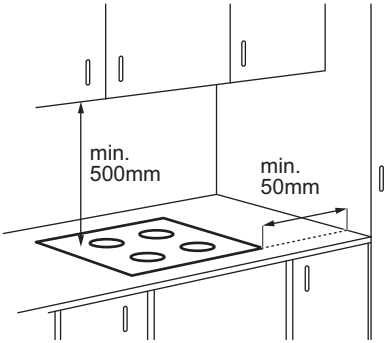
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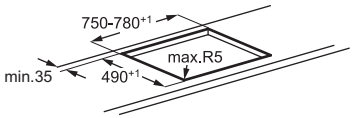
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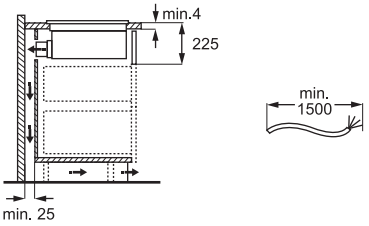


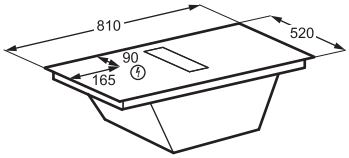
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INSTALLATION



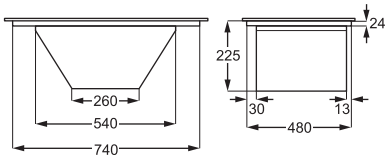






YouTube www.youtube.com/electrolux
www.youtube.com/aeg

How to Install your
AEG/Electrolux Extractor Hob



ENGLISH

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Subject to change without notice.

1. ⚠ SAFETY INFORMATION

Before the installation and use of the appliance read the supplied instructions carefully. The manufacturer is not responsible for any injuries or damage that result from incorrect installation or usage. Always keep the instructions in a safe and accessible location for future reference.

1.1 Children and vulnerable people safety

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved. Children of less than 8 years of age and persons with very extensive and complex disabilities shall be kept away from the appliance unless continuously supervised.
- Children should be supervised to ensure that they do not play with the appliance and mobile devices with the dedicated app.
- Keep packaging away from children and dispose of it properly.
- WARNING: The appliance and its accessible parts become hot during use. Keep children and pets away during use and cooling.
- Activate the child safety device, if available.
- Children must not clean or maintain the appliance without supervision.

1.2 General Safety

- This appliance is for cooking purposes only.
- This appliance is designed for single household domestic use in an indoor environment.
- This appliance may be used in offices, hotel guest rooms, bed & breakfast guest rooms, farm guest houses, and other similar accommodation where such use does not exceed average domestic usage levels.
- WARNING: Danger of fire: Do not store items on the cooking surfaces.

- CAUTION: The cooking process has to be supervised (including the automatic cooking functions). A short term cooking process has to be supervised continuously.
- WARNING: Unattended cooking on a hob with fat or oil can be dangerous and may result in a fire.
- WARNING: The appliance and its accessible parts become hot during use. Care should be taken to avoid touching the heating elements.
- Smoke indicates overheating. Never use water to extinguish the cooking fire. Switch off the appliance and cover flames with e.g. a fire blanket or a lid.
- WARNING: The appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by a utility.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- Do not use the appliance before installing it in the built-in structure.
- Do not use water spray and steam to clean the appliance.
- After use, switch off the hob element by its control and do not rely on the pan detector.
- WARNING: If the surface is cracked, switch off the appliance to avoid the possibility of electric shock. In case the appliance is connected to the mains directly using junction box, remove the fuse to disconnect the appliance from power supply. In either case contact the Authorised Service Centre.
- Ensure good air ventilation in the room where the appliance is installed to avoid the backflow of gases into the room from appliances burning gas or other fuels, including open fires.
- Make sure that the ventilation openings are not blocked and the air collected by the appliance is not conveyed into a duct used to exhaust smoke and steam from other appliances (central heating systems, thermosiphons, water-heaters, etc.).
- Failure to comply may lead to the backflow of combus-

tion gases, causing risk of carbon monoxide poisoning or suffocation.
- When the appliance operates with other appliances the maximum vacuum generated in the room should not exceed 0.04 mbar.
- Clean the extractor filter and remove grease deposits regularly to prevent the risk of fire.
- If the supply cord is damaged, it must be replaced by the manufacturer, its Authorised Service Centre or similarly qualified persons to avoid an electrical hazard.
- If the appliance is connected directly to the power supply, the electrical installation must be equipped with an isolating device that allows to disconnect the appliance from the mains at all poles. Complete disconnection must comply with conditions specified in the overvoltage category III. The means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.
- WARNING: Use only hob guards designed by the manufacturer of the cooking appliance, or those indicated by the manufacturer of the appliance in the instructions for use as suitable, or hob guards that are incorporated in the appliance. The use of inappropriate guards can cause accidents.

2. SAFETY INSTRUCTIONS

2.1 Installation

⚠ WARNING!
Only a qualified technician must install this appliance.

⚠ WARNING!
Risk of injury or damage to the appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Refer to the installation booklet for detailed assembly instructions.
- Keep the minimum distance from other appliances and units.
- Be careful when moving the appliance, as it is heavy. Use safety gloves and enclosed footwear.
- Seal the cut surfaces of the cabinet with a sealant to prevent moisture swelling.
- Protect the bottom of the appliance from steam and moisture.
- Do not install the appliance next to a door or under a window to prevent hot cookware from falling from the appliance when the door or the window is opened.
- Do not install in a manner that exhausts air into a wall cavity, unless the cavity is designed for that purpose.
- For ductless installation, the fan outlet must be positioned directly against the wall or must be separated by an additional cabinet wall, in order to prevent access to the fan blades.

- Each appliance has cooling fans on the bottom.
- If the appliance is installed above a drawer:
  - Do not store small items or paper that could damage the cooling fans or impair the cooling system.
  - Keep a minimum 2 cm distance between the appliance bottom and drawer contents.
- Remove any separator panels installed in the cabinet below the appliance.

2.2 Electrical Connection

⚠ WARNING!
Risk of fire and electric shock.

- All electrical connections should be made by a qualified electrician according to the connection diagram or installation booklet.
- In the case of exhaust installation, and where the accessories are present or mandatory (wall valve, window switch and/or window opener) electrical connections should be made by a qualified electrician, according to the connection diagram or installation booklet.
- The appliance must be earthed.
- Disconnect the appliance from the power supply before any operation.
- Make sure that the parameters on the rating plate are compatible with the electrical ratings of the mains.
- Loose or incorrect mains cables or plugs may lead to overheating of the terminal.
- Use the correct mains cable.
- Do not let the mains cable tangle.
- Ensure shock protection is installed.
- Use the strain relief clamp on the mains cable.
- Ensure the mains cable or plug (if applicable) do not touch hot surfaces.
- Do not use multi-plug adapters and extension cables.
- Avoid damaging the mains plug and cable. If replacement is needed, it must be done by our Authorised Service Centre or a qualified electrician.
- Shock protection of live and insulated parts must be fastened securely and should not be removable without tools.
- Connect the mains plug to the socket only at the end of installation. Ensure access to the mains plug after installation.
- If the mains socket is loose, do not connect the mains plug.
- Do not disconnect the appliance by pulling on the mains cable. Always pull on the mains plug.
- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- The electrical installation must have an isolation device that disconnects the appliance from the mains at all poles, with a contact opening width of at least 3 mm.
- If the E3 code appears, disconnect the appliance and check the electrical connection and mains voltage.

2.3 Use

⚠ WARNING!
Risk of injury, burns and electric shock.

- Do not modify this appliance.
- Remove all the packaging, labelling and protective film (if applicable) before first use.
- Ensure ventilation openings are not blocked. The ventilation must be checked periodically by a qualified technician.
- Do not leave the appliance unattended during operation.
- Turn off the cooking zone after each use.
- Do not place cutlery or saucepan lids on cooking zones, as they can become hot.
- Do not operate the appliance with wet hands or when it comes in contact with water.
- Do not use the appliance as a work surface or as a storage surface.
- If the surface of the appliance is cracked, immediately disconnect the appliance from the power supply to prevent the electric shock.
- Users with a pacemaker must keep a distance of minimum 30 cm from the induction cooking zones when the appliance is in use.
- Place food into hot oil carefully as it may splash.
- Never use an open flame when the extractor operates.
- Do not use aluminum foil or other materials between the cooking surface and the cookware, unless otherwise specified by the manufacturer of this appliance.
- Use only accessories recommended for this appliance by the manufacturer.

⚠ **WARNING!**
Risk of fire and explosion.

- Heated fats and oils can release flammable vapors. Keep flames and heated objects away.
- Hot oil vapors can cause spontaneous combustion.
- Used oil with food remnants can ignite at lower temperatures.
- Do not place flammable products near the appliance.

⚠ **WARNING!**
Risk of damage to the appliance.

- Do not place hot cookware on the control panel to avoid the risk of burns.
- Do not put a hot pan cover on the glass surface of the appliance.
- Do not let cookware boil dry.
- Prevent objects or cookware from falling onto the appliance to avoid the surface damage.
- Do not activate the cooking zones with empty cookware or without cookware.
- Never remove the grid or the filter while the extractor or the hob operates.
- Never use an open flame while the extractor operates.
- Do not cover the inlet of the extractor with cookware.
- Do not access the underside of the appliance while the hob or the extractor operates.
- Do not place small or light objects near the extractor to avoid the risk of being trapped.
- Cookware made of cast iron or with a damaged bottom can cause scratches on the glass / glass ceramic. Always lift cookware up when you have to move it on the cooking surface.
- Concerning the lamp(s) inside this product and spare part lamps sold separately: These lamps are intended to withstand extreme physical conditions in household appliances, such as temperature, vibration, humidity, or are intended to signal information about the operational status of the appliance. They are not intended to be used in other applications and are not suitable for household room illumination.
- To repair the appliance contact the Authorised Service Centre. Use original spare parts only.

2.4 Food sensor

⚠ **WARNING!**
Risk of injury and burns.

- Use the Food sensor according to its purpose. Do not use it to open or lift anything.
- Use only the Food sensor recommended for the hob, one at a time.
- Do not use it when it is malfunctioning or damaged.
- Do not use the Food sensor in the oven or microwave.
- Make sure that the Food sensor is always inside the food or liquid, up to the minimum level mark.
- Clean the Food sensor before and after each use. Be careful, the tip of the Food sensor is pointed.
- Use only neutral detergents. Do not use any abrasive products, abrasive cleaning pads, solvents or metal objects. Do not wash the Food sensor in the dishwasher. The silicone handle may discolour, which has no effect on how the Food sensor operates.
- Use the original packaging to store and charge the Food sensor.
- Make sure that the Food sensor is cool, clean, and dry before placing it into the charger.
- Store the Food sensor in a safe, dry place out of the reach of children.

2.5 Care and cleaning

- Clean the appliance regularly to prevent surface deterioration.
- Switch off the appliance and let it cool down before cleaning.
- Clean the appliance with warm water and a moist soft cloth. Use only neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects, unless otherwise specified.
- Check the product regularly for signs of deterioration that may make it unsuitable for food contact, such as cracks, blisters, delamination, shrinkage, stickiness, corrosion, or other visible changes in texture or appearance. Follow cleaning and care instructions to prevent deterioration.

2.6 Disposal

⚠ **WARNING!**
Risk of injury or suffocation.

- Contact your local authority for information on how to dispose of the appliance.
- Disconnect the appliance from the mains supply, then cut off and dispose of the electrical cable.

3. ASSEMBLY

3.1 Before the installation

For future reference, find the rating plate located on the bottom of the hob and write down the serial number ..... .

3.2 Assembling the hob

ⓘ For installation dimensions and visual guidance, refer to the installation diagrams located on the first pages of the user manual.

Refer to the installation booklet for detailed information on how to assemble your hob.

Follow the hob connection diagram and the window switch connection diagram (if applicable) presented in the installation booklet and/or the labels under the hob.

Only for selected countries: In case of exhaust installation a window switch might be required (consult an authorised technician). You need to buy it separately as it is not supplied with the hob. The window switch must be installed by an authorised technician. Refer to the installation booklet.

If the appliance is installed above a drawer, the hob ventilation can warm up the items stored in the drawer during the cooking process.

Assembling the filtering unit

The appliance must be used at all times with all the filters dedicated to the chosen installation mode. Refer to "Filter selection". Before the first use make sure to insert the carbon filters inside the extractor with the handles facing inwards. Put the grease filter housing inside the extractor and place the grid on the extractor.

3.3 Connection cable

⚠ **WARNING!**
All electrical connections must be made by a qualified electrician.

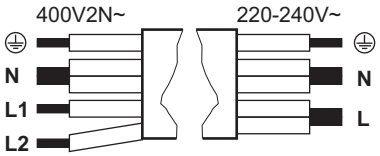
- The hob is supplied with a connection cable and may only be operated with a A fused safety socket.
- To replace the damaged mains cable, use the cable type H05VV-F which withstands a temperature of 70 °C or higher.
- Connections via contact plugs, drilling or soldering the wire ends, and connecting the cable without cable end sleeve are forbidden.
- Contact your local Authorised Service Centre. The connection cable may only be replaced by a qualified electrician.

One-phase connection

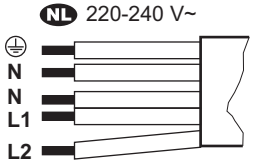
1. Remove the cable end sleeve from black and brown wires.
2. Remove a part of the insulation of the brown and black cable ends.
3. Connect the ends of black and brown cables.
4. Apply a new end wire sleeve on each wire's end (special tool required).

NL connection

1. Remove the cable end sleeve from blue wires.
2. Remove a part of the insulation of the blue cable ends.
3. Apply a new wire end sleeve on the each wire's end (special tool required).



One-phase connection: 220 - 240 V~ 5x1,5 mm²		Two-phase connection: 400 V2N~ 5x1,5 mm² or 4x2,5 mm²	
⏚	Green - yellow	Green - yellow	⏚
N	Blue and blue	Blue and blue	N
L	Black and brown	Black	L1
		Brown	L2



NL 220 - 240 V (5x1,5 mm²)	
⏚	Green - yellow
N	Blue and blue
L1	Black
L2	Brown

3.4 FlexPower

FlexPower defines how much power is used by the hob in total, within the limits of the house installation fuses.

Originally the appliance works at the highest possible power level. You can change the maximum power if the installation does not support the full power.

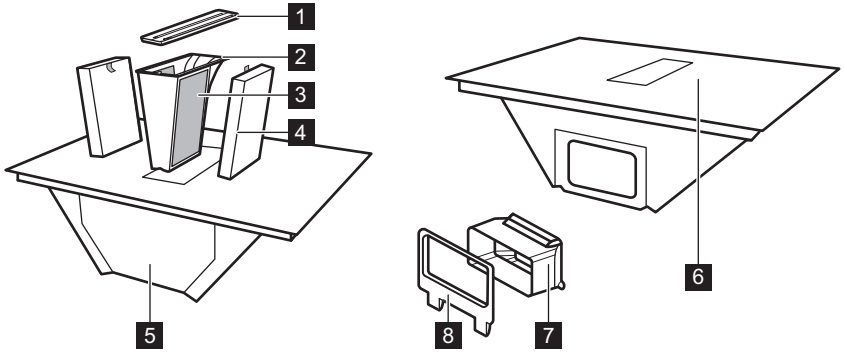
ⓘ If the power level is lower than 2000 W, you cannot activate any automatic programs (Dishes or FUNCTIONS).

1. Switch on the hob.
2. Make sure that all cooking zones are deactivated.
3. Select ☰ > Settings > Setup > FlexPower and choose the appropriate power level.
4. Press 〈 or X. Follow the instructions on the display to confirm your selection.

⚠ **CAUTION!**
Make sure that the selected power fits the house installation fuses.

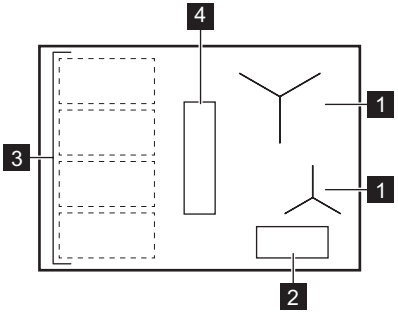
4. PRODUCT DESCRIPTION

4.1 Product overview



1 Grid
2 Grease filter housing
3 Grease filter (non-removable)
4 Carbon filter
5 Drip tray
6 Hob
7 Air duct adapter
8 Air duct fitting for the back wall

4.2 Cooking surface layout



1 Induction cooking zone
2 Control panel
3 Flexible induction cooking area
4 Extractor

4.3 Symbols on the control panel and the display

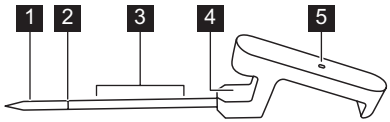
The list of functions may vary depending on the software version.

To navigate between the screens, tap on the symbols on the bottom of the display or swipe left/right.

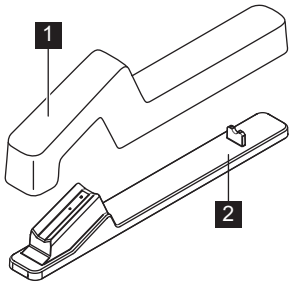
Symbol / indicator	
	On / Off
	Menu
	Zone view
	Extractor functions
	Cooking zone selector
	Timer
	Lock/Child lock
	Pause
/ •••	Flex Bridge
Dishes	Automatic programs sorted by food type
FUNC-TIONS	Automatic programs sorted by cooking method
	Food sensor
	WiFi indicator

Symbol / indicator	
	Pan-frying
	Melting
	Boiling
Breeze	Breeze function
Manual / Auto	Manual/automatic mode of the extractor
Boost	To activate the maximum heat setting for a limited time.
/ /	OptiHeat Control
	Keep Warm mode
	Food sensor
	Settings
OK	To confirm the selection or setting.
	To go back/forward one level in the Menu.
	To collapse/expand the instructions on the display.
	To activate/deactivate the option.
	To close the pop-up window.
+ digit	There is a malfunction.

4.4 Food sensor



1 Measurement point
2 Minimum level mark
3 Recommended immersion range (for liquids)
4 Hook for placing the Food sensor on the rim
5 Control light



1 Cover

2 Charging station

5. BEFORE FIRST USE

5.1 First connection to the mains

When you connect the hob to the mains you need to set Language, Brightness, Volume and Key tones.

You can change the settings in ☰ > Settings > Setup. Refer to "Daily use".

5.2 Filter selection

Before the first use make sure to set the correct filter type based on the mode of installation.

Recirculation mode: carbon filter (in combination with a grease filter)

Carbon filters, containing active foam, neutralise smoke and cooking smells. You can choose between:

- **OdourClean STANDARD** (white, disposable)
- **OdourClean PLUS** (black, regenerable)

To use the appliance in recirculation mode, contact an authorised technician to adjust the installation.

Exhaust mode: grease filter

Grease filters collect grease, oil, and food remains and prevent them from getting into the extractor system.

To use the appliance in exhaust mode, contact an authorised technician to adjust the installation.

ⓘ Exhaust mode may affect room air pressure and therefore requires proper ventilation to prevent the backflow of combustion gases from other appliances. Ensure that the installation environment complies with the supplied safety guidelines.

5.3 Wireless / app connection

In order to use the app the hob has to be connected to the wireless network. WiFi is on by default.

1. Select ☰ > Settings > Connections > WiFi.
2. Press ⬬ to activate WiFi.
3. Press CONNECT.
4. Download the app. Scan the QR code located on the back cover of the user manual or download the app directly from the app store.
5. Open the app and register to get an account.
6. Follow the instructions in the app to complete the connection process.

Changing / deactivating the network connection

To disconnect the hob from your home network:

Select ☰ > Settings > Connections > WiFi:

- To disconnect from your wireless network press DISCONNECT.
- To deactivate WiFi press ⬬.

5.4 Food sensor pairing and calibrating

Your hob is not paired with the Food sensor upon delivery. Pair it before the first use or when you replace it with a new one.

To ensure accurate temperatures, always calibrate the Food sensor after pairing.

1. Select ☰ > Settings > Connections > Bluetooth.
2. Press to activate Bluetooth.

The hob automatically finds the available accessories. If your Food sensor does not appear in the list, make sure it is charged. Then shake or double tap it until the light stars blinking.

3. Choose the Food sensor and follow the instructions on the display.
4. Press START and follow the instructions on the display.

If you do not calibrate the Food sensor in this step you can do it later. Enter Bluetooth settings again and select your Food sensor to continue setup.

Food sensor reset / removing

At any point, you can reset the Food sensor or disconnect it from the hob.

1. Select ☰ > Settings > Connections > Bluetooth.

The display shows the connected Food sensor.

2. Press the Food sensor.
   - To calibrate the Food sensor again press RESET.
   - To remove the Food sensor from the hob press 🗑.

6. DAILY USE

6.1 Using the hob

Press and hold ⏻ to activate or deactivate the hob.

Put the cookware in the centre of the cooking zone and press the relevant zone symbol. Set the heat level or select one of the automatic functions.

You can also change the heat setting on the zone overview screen. Press the centre of the expanded screen view. To change the heat level press − or +. To open the expanded screen view, press the power level.

6.2 Cookware

The base of the cookware should be as thick and flat as possible. Clean and dry it before placing cookware on the hob. Do not slide or rub the cookware on the edges and corners of the glass to avoid chipping or damaging the surface. Do not place hot cookware on the control panel to avoid damage to the electronic parts.

Ensure that the cookware is induction compatible (i.e. a magnet sticks to its base). For optimal heat transfer use cookware with bottom diameter similar to the size of the cooking zone. Cookware with a smaller diameter might heat up slower, while one with a larger diameter might overheat and damage the control panel.

Cookware material

- **correct:** cast iron, steel, enamelled steel, stainless steel, multi-layer bottom (with a correct marking from the manufacturer).
- **incorrect:** aluminium, copper, brass, glass, ceramic, porcelain.

Noises during operation

Noises may vary depending on the cookware material and the current heat setting. They are normal and do not indicate any malfunction.

- cracking noise: cookware is made of different materials (a sandwich construction).
- whistling sound: a high heat setting is activated and the cookware is made of different materials (a sandwich construction).
- humming: a high heat setting is activated.
- clicking: electric switching occurs, cookware is detected.
- hissing, buzzing: the cooling fan operates.
- rhythmic sound: cookware is detected.

6.3 Pot detection

This feature indicates the presence of cookware on the hob and deactivates the cooking zones if no cookware is detected within 120 sec.

6.4 Automatic Switch Off

As a safety measure, the hob switches off automatically in certain conditions (e.g. when all cooking zones and the extractor are deactivated, when no heat setting or fan speed is selected after activation, or when cookware boils dry).

6.5 III / II / I OptiHeat Control (3 step Residual heat indicator)

The indicator signals that a cooking zone is still hot. As long as the indicator is visible, there is a risk of burns from residual heat. The indicator disappears when the cooking zone has cooled down.

6.6 Keep Warm mode

This function keeps food warm with the low temperature setting.

Keep Warm mode is available for a cooking zone with residual heat and cookware present.

Press to activate. You can set a timer, if needed. To deactivate, press .

6.7 Power management

If the hob reaches the maximum available power, the appliance reduces the power of the cooking zones automatically. This function protects the fuses in the home electrical installation

The colour of the control bar shows the available heat setting options: red (the current heat setting), white (the maximum available heat setting), light grey (the unavailable heat setting).

6.8 Boost

To activate the maximum heat setting for a limited time. You can use it to boil water faster.

Select the cooking zone. Press Boost to activate the function. Once the time runs out the cooking zone returns to the highest heat setting. To deactivate the function, change the heat setting.

6.9 Timer

To use the function as an ECO Timer, to specify how long a cooking zone should operate.

You can set the function for each cooking zone separately. To save energy, the cooking zone deactivates shortly before the timer stops.

Set a heat setting on the cooking zone, then press . Select the Stop zone box, then set the time. Press OK to confirm.

To change the settings during cooking: press with the timer value, then press EDIT.

When the set time runs out, the cooking zone deactivates. To stop the sound, press OK.

To deactivate, set the heat setting to 0.

To use the function as a Minute Minder.

You can use this function when the cooking zone is activated.

Select the cooking zone, then press . Deselect the Stop zone box. Set the time and press OK to confirm.

To deactivate, press with the timer value, then press X to confirm.

6.10 II Pause

The function sets all active cooking zones to the lowest heat setting.

When the extractor operates in manual mode, the fan speed is reduced to 1. In automatic mode, the fan speed does not change.

The function does not stop any active timers.

To activate, press > II. To deactivate, press RESUME.

6.11 Lock/Child lock

To lock/unlock the control panel as needed.

To lock the control panel briefly while cooking: press > . To unlock, press and hold UNLOCK.

To prevent accidental operation of the hob: press > Settings > Options > Child lock. Turn the switch on and select the letters E-U-O in the alphabetical order to activate the function.

To deactivate, turn the switch off.

6.12 / ••• Flex Bridge

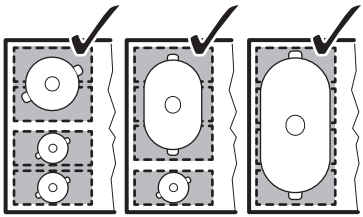
The function adjusts the cooking area to accommodate cookware of different sizes and shapes. The flexible induction area consists of four sections. You can combine them into two separate areas or one large cooking area, with individual heat setting for each.

Place the cookware on the cooking zones.

Press > Flex Bridge or the shortcut •••. Select the mode that best fits the size of your cookware, then set the heat setting.

Available modes:

- Standard – two separate cooking areas.
- Big Bridge – three rear sections combined into one.
- Max Bridge – all four sections combined into one.



- Cookware bottom diameter <160 mm - place it centrally on one section.
- Cookware bottom diameter >160 mm - place it across two or more sections.

6.13 Food sensor

You can use Food sensor to adjust cooking parameters to different types of food and maintain them throughout the cooking process. The Food sensor works with automatic programs (Dishes and FUNCTIONS) as well as manual cooking.

According to the norm: EN 60335 the Food sensor should be charged using only the charging station and power adapter included in the package. One minute of charging provides up to 8 hours of operation.

The measurement point is located halfway between the tip and the minimum level mark. Insert the Food sensor in the food at least up to the minimum level mark. Place the Food sensor on the rim of the pot or pan by the hook. Only the metal part of the food sensor can contact food and liquid.

1. Choose the function or type of food from the Menu.
2. Press in the top right corner of the display to set or adjust the target temperature or press OK for default settings.
3. Follow the instructions on the display.
4. Once the set time is up and / or the target temperature has been reached, an acoustic signal sounds and a notification appears. To close the window, Press OK.

Tips

- Immerse the Food sensor in the liquid 2-5 cm above the minimum level mark to get the best cooking results.
- Insert the Food sensor in the thickest part of the food.
- For meat / fish with a thickness of 2 - 3 cm, the tip of the Food sensor should reach the bottom of the pan.
- Remove the Food sensor before turning the piece of food over, if necessary, then put it back in.
- When using a plancha, make sure the handle of the Food sensor stays outside of its surface.
- When cooking manually, the Food sensor can be used to measure the dish temperature and to notify when the target temperature is reached.

6.14 FUNCTIONS: Pan-frying

To fry with automatically controlled heat levels, dedicated to various types of food. The hob maintains the temperature throughout cooking without the need for manual adjustment, preventing food from overheating and burning.

1. Place an empty pan on one of the cooking zones on the left side. You can combine the four sections into two cooking zones with different sizes, or into one large cooking area using Flex Bridge.
2. Select FUNCTIONS > Pan-frying.
3. Connect the Food sensor, if needed.

Press to adjust the temperature.

4. Select a frying level.
5. Set a timer, if needed.

Put oil and food into the pan only when the hob signals that the pan reached the intended temperature.

To deactivate, press 0.

Hints:

- Low level: omelette, fried eggs, fried potatoes (raw)
- Medium level: scrambled eggs, fish fillet, fish fingers, seafood, hamburger, meatballs, cutlet, chicken breast, turkey breast, escalope, fillet, steak (medium / well done), fried sausages, fried potato patties, vegetables
- High level: steak (rare), minced meat.

Use only cold cookware with a thick, flat bottom. To check if the pan is suitable, put it upside down. Place a ruler on the base of the pan and try to fit a coin of 1, 2, or 5 Euro cent (or any coin of similar thickness) between the ruler and the pan. The pan is suitable if you cannot fit the coin between the ruler and the pan.

6.15 FUNCTIONS: Boiling

To automatically adjust the temperature of water so that it does not boil over once it reaches the boiling point.

Boiling function requires the Food sensor to work.

1. Place a pot filled with water on the cooking zone. The liquid has to fully cover the minimum level mark on the Food sensor.
2. Select FUNCTIONS > Boiling.
3. Connect the Food sensor.
4. Set a timer, if needed.

Once the boiling point has been reached, the hob automatically reduces the heat setting level. To deactivate, press ⏹.

Hints and tips:

- Calibrate the Food sensor before use to determine the exact boiling point.
- The function is best suited for boiling water and cooking whole, unpeeled potatoes.
- To prevent overboiling, leave 4 cm from the rim of the pot empty.
- Use between 1 and 5 litres of cold or room-temperature water.
- Add salt only when the boiling point is reached.
- Do not use the function with empty cookware.
- The function does not work with non-stick cookware.

6.16 FUNCTIONS: Melting

You can use this function to melt products, e.g. chocolate or butter.

1. Place cookware on the cooking zone.
2. Select FUNCTIONS > Melting.
3. Set a timer, if needed.
4. Press OK.

To deactivate, press ⏹.

6.17 Dishes

To prepare food using preset programs for specific food types. The availability of programs depends on the cooking zone.

1. Place cookware on the cooking zone. You can combine the four sections into two cooking zones with different sizes, or into one large cooking area using Flex Bridge.
2. Select Dishes.
3. Select the food type.
4. Connect the Food sensor, if needed.

Press ⁄ to adjust the temperature.

5. Set a timer, if needed.
6. Follow the instructions on the display.

Depending on the food type and selected program, you can set and change parameters, e.g. the level of doneness or heat level.

Hints and tips:

- The most frequently cooked dishes are added automatically to Most cooked.
- You can add programs manually to Favourites ♡.
- You can hide programs by pressing 🗑. To restore the programs, go to Settings > Setup > Dishes.

6.18 Extractor functions

Manual mode

The extractor can operate when the hob is on or off.

Press . Set the fan speed level. To deactivate, press 0.

Automatic mode

The extractor adjusts the fan speed based on the temperature of the cooking zone.

1. Press .
2. If the function is not on by default, press Auto to activate it.
3. Put cookware on a cooking zone and select a heat setting.

When you deactivate the cooking zone or switch off the hob while the automatic mode is on, the extractor will continue to run for some time depending on the set fan speed.

To deactivate the mode, press > ⏹.

To change the default fan speed, select > ⚙ > Auto fan.

Extractor timer

Use the function to specify how long the extractor should operate. It is not possible to set the timer while the extractor is off.

1. Press > ⏲.
2. Set the time.
3. Press OK to start the timer.

If the automatic mode switches off the extractor before the set time runs out, the timer will be reset. If the timer switches off the extractor before the automatic mode does, the automatic mode will deactivate too.

Boost

The function activates the fan to run at its maximum speed.

Press > Boost. To deactivate, press 0.

The function can operate uninterrupted for up to 8 minutes. After that time the fan speed changes to 3.

Breeze

The fan operates at an extra low speed at a minimum noise level to remove any lingering smells.

1. Switch off the hob.
2. Press > Breeze.
3. Press OK to start the function.
4. To set a timer, press > .
5. Set the time. The timer is set to 60 min by default.

The extractor deactivates automatically when the timer stops.

Self-dry

The fan continues running at a minimum speed for 20 minutes after you switch off the hob, then deactivates automatically. The function removes any lingering smells after cooking.

When the function operates, appears on the zone overview screen. The remaining runtime is visible on the extractor timer display. It is not possible to adjust the set time.

To stop the function, press > .

To disable the function completely, press > > Self-dry. Press the slider to deactivate.

It is recommended not to disable the function and to let it run uninterrupted for the full cycle.

6.19 Language

To change language: press > Settings > Setup > Language and select the language from the list.

If you chose the wrong language, press > . A list appears. Select the first option from the top on the left, then the first option from the top on the left (alternatively, the second option from the top on the right, depending on the software version). Scroll down to select the language. When the pop-up window appears, select the option on the right.

6.20 Key tones / Volume

You can set the sound type and volume for the hob.

Press > Settings > Setup > Key tones / Volume and select the option.

6.21 Brightness

You can set the display brightness.

Press > Settings > Setup > Brightness and select the level.

6.22 Energy saving tips

- When you heat up water, use only the amount you need.
- Always put lids on the cookware, if possible.
- Use the residual heat to keep food warm or to melt it.
- Set the fan at a low speed level when you start cooking. Once the cooking is finished, keep the fan running for a few minutes.
- Increase the fan speed only to get rid of large amounts of steam or smoke.
- Clean the filter regularly and replace it when necessary to maintain its efficiency.

For more information refer to "Energy efficiency".

7. CARE AND CLEANING

7.1 Cleaning the hob

- Clean the hob after each use.
- Always use cookware with a clean base.
- Do not let cookware boil dry or reach excessively high temperatures.
- Do not use cookware made of induction-incompatible materials. Such materials may scratch or stain the hob surface.
- Scratches or dark stains on the glass surface do not affect the performance of the hob.
- Do not use knives or any other sharp, metal tools to clean the glass surface.
- Use a recommended scraper only as an additional tool after standard cleaning.
- Wait until the hob cools down and clean the surface with a moist cloth and a non-abrasive detergent. After cleaning, wipe the surface dry with a soft cloth.
- **Remove immediately:** melted plastic, plastic foil, salt, sugar, and food with sugar. Use a scraper and take care to avoid burns.
- **Remove when the hob is sufficiently cool:** limescale rings, water rings, fat stains, burnt food remains, shiny metallic discolouration. Clean the surface as described above. To remove shiny metallic discolouration use a soft cloth and a solution of water and vinegar.

7.2 Cleaning the extractor

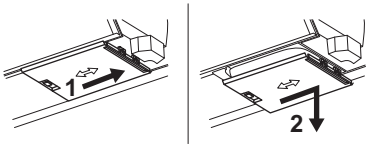
Grid

The grid is made of aluminium. Wash it manually or in a dishwasher and wipe with a soft cloth.

Drip tray

The drip tray located under the extractor collects condensation created during cooking. Remember to empty the tray regularly.

1. Take hold of the underside of the drip tray with both hands and slide it forward. Then move it carefully downwards to avoid spilling the water.



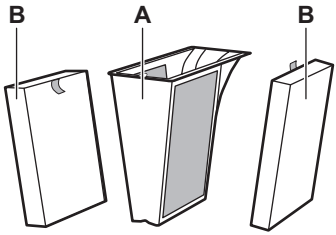
2. Wash the tray manually (using warm water, soap, and a soft cloth/sponge) or in a dishwasher (standard cycle).

If water or other liquids spill inside the extractor system: switch off the extractor, and clean the area carefully with warm water, a moist cloth or sponge and a mild cleaning agent.

7.3 Cleaning the filters

The filtering unit consists of the following elements: grease filters combined with the grease filter housing **A** and the removable carbon filters **B**.

ⓘ The appliance must be used at all times with all the filters dedicated to the chosen installation mode. Refer to "Filter selection".



The hob has a built-in counter with a notification that reminds you to clean the respective filters regularly. The notification does not block the use of the hob. The notification appears only when the fan is off and remains visible until you reset the counter or replace the filter.

Grease filter

- After 40 hours of use a pop-up window and a static indicator appear to signal that it is time to clean the grease filters.

OdourClean STANDARD carbon filter

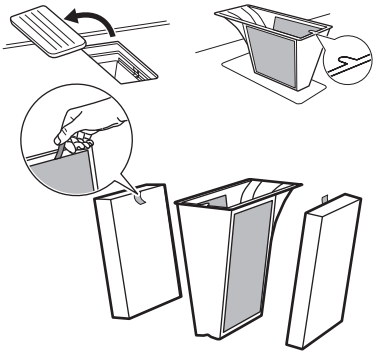
- After 180 hours of use a pop-up window and a blinking indicator appear to signal that it is time to replace the filters.
- Inspect the filters regularly for the level of accumulated grease. Replace them when the blinking indicator appears (approximately once a year, depending on the frequency of use) or sooner, if needed.

OdourClean PLUS carbon filter

- After 140 hours of use a pop-up window and a blinking indicator appear to signal that it is time to replace the filters.
- Clean the filters only when the built-up grease is visible.
- Regenerate the filters only when the blinking indicator appears. The maximum number of regeneration cycles is 8. After that time, replace the filters.

Disassembling/reassembling the filters

1. Remove the grid and take out the filter housing.
2. Take out the filters by grabbing the handles.
3. Reassemble the filtering unit after cleaning. Insert the carbon filters in the extractor with the handles facing inwards. Place the grease filter housing back inside and put the grid back on.



Cleaning the grease filters

1. Clean the filters as soon as the built-up grease is visible. Wash the grease filter housing with the grease filters carefully in warm water using a mild cleaning agent, then rinse it with warm water. You can use a soft sponge, a soft cloth, or a non-abrasive cleaning brush to remove food remains. You can wash them in the dishwasher on a standard cycle with other dishes in the same load. Some mild discolouration of the mesh may naturally occur, which does not affect the performance of the filter.
2. Leave the filters for some time to dry at room temperature.
3. Put the filters back inside.
4. Select > > Filters. Choose the filter and press RESET to restart the counter.

Cleaning the OdourClean PLUS carbon filters

1. Wash the filters carefully in warm water without any cleaning agents. You can use a soft sponge, a soft cloth, or a non-abrasive cleaning brush to remove food remains. You can also wash the filters in a dishwasher at 65-70 °C (using a program longer than 90 min), without detergents and without dishes in the same load.
2. Leave the filters to dry for at least 24h at room temperature.
3. Reassemble the filtering unit and put it back inside.

Regenerating the OdourClean PLUS carbon filters

1. Clean the filters first, as described above.
2. Put the filters in the oven set to 100 °C for 120 min, placing them on the middle wire shelf. Use a non-fan oven function.
3. Reassemble the filtering unit and put it back inside.
4. Select > > Filters. Choose the filter and press RESET to restart the counter.

7.4 Cleaning the Food sensor

- Clean the Food sensor before first use.
- Use only neutral detergents.
- Do not use any abrasive products, abrasive cleaning pads, solvents or metal objects.
- Do not wash the Food sensor in the dishwasher.
- The plastic handle may discolour, which has no effect on how the Food sensor operates.

8. TROUBLESHOOTING

ⓘ If you cannot find a solution to the problem below, contact an Authorised Service Centre.

You cannot activate/operate the hob.

- Make sure the hob is correctly connected to the electrical supply.
- Make sure that the fuse is the cause of the malfunction. If the fuse blows repeatedly or if you can hear a constant beep noise, contact a qualified electrician to inspect the installation.
- Make sure the control panel is clean and unobstructed by cookware/foreign objects.

The hob switches off by itself after some time.

- This is not a malfunction. In certain situations the hob switches off automatically to maintain safety. Refer to "Automatic Switch Off".

The maximum heat setting for one of the cooking zones is not available or it keeps changing between two levels.

- This is not a malfunction. Refer to "Power management".
- Reduce the heat setting of the other cooking zones connected to the same phase.

The extractor fan does not run/deactivates by itself.

- Switch the hob off and unplug it from the main supply. Let the appliance cool down, then plug it in again.
- Make sure the room is sufficiently ventilated. You may need to install the window switch. Contact an Authorised Service Centre.

The flexible induction cooking area does not heat up the cookware sufficiently.

- Place the cookware in the correct position in accordance with the activated mode.
- Use cookware with a bottom diameter applicable to the activated mode. Refer to "Flex Bridge".

Boiling/Pan-frying does not work.

- Use cold cookware on a cooking zone without any residual heat.
- Set the power level of the hob to a higher value. Make sure that the selected power fits the house installation fuses. Refer to "FlexPower".

The Food sensor is not responding or is not found.

- Make sure Bluetooth is on.
- Charge the Food sensor if the red light is blinking. Remove any surrounding appliances that may disturb the connection.

The display shows the temperature of water is higher than 100°C.

- Calibrate the Food sensor again. Refer to "Before first use".

You cannot activate an automatic program/function.

- Make sure there is no residual heat on the cooking zone.
- Do not preheat cookware.

You changed the language by mistake.

- Refer to "Daily use" > "Language".

E - U - O appears.

- This is not a malfunction. Child lock is on.

A yellow dot indicator appears in the main view of the display.

- Clean/replace the filter. Refer to "Care and cleaning".

E and a digit appear.

- Switch off the hob, wait a few minutes, then switch it back on. If the problem continues, contact an Authorised Service Centre.

The control panel blinks.

- Use cookware with bottom diameter similar to the size of the cooking zone.
- Make sure the cookware is induction-compatible.

Boiling function does not start or operates incorrectly.

- Make sure the cookware fits the requirements of the function. Refer to "Daily use" > "Boiling".
- Make sure the Food sensor is charged and calibrated.

blinks.

- Restart the wi-fi connection. Refer to "Before first use".

9. TECHNICAL DATA

9.1 Rating plate

Model ECC8549
Typ 67 D4A 05 FA
Induction
Serial number .....
ELECTROLUX

PNC 949 599 473 01
220 - 240 V / 400 V 2N, 50 Hz
Made in: Germany
7.35 kW

9.2 Cooking zones specification

The power of the cooking zones might slightly differ from the data below, depending on the material and the dimensions of the cookware.

Cooking zone	Nominal power (maximum heat setting) [W]	Boost [W]	Boost maximum duration [min]	Cookware diameter [mm]
Right front	1400	2500	4	125 - 145
Right rear	1800	2800	10	145 - 180
Flexible induction cooking area	2300	3200	10	minimum 105

10. ENERGY EFFICIENCY

10.1 Product Information according to (EU) No 66/2014

Model identification		ECC8549
Type of hob		Built-In Hob
Number of cooking zones		2
Number of cooking areas		1
Heating technology		Induction
Diameter of circular cooking zones (Ø)	Right front Right rear	14.5 cm 18.0 cm
Length (L) and width (W) of the cooking area	Left	L 45.8 cm W 21.4 cm
Energy consumption per cooking zone (EC electric cooking)	Right front Right rear	181.7 Wh/kg 174.5 Wh/kg
Energy consumption of the cooking area (EC electric cooking)	Left	191.1 Wh/kg
Energy consumption of the hob (EC electric hob)		185.9 Wh/kg

Appliance tested according to: EN IEC 60350-2.

10.2 Information requirements according to (EU) No 2023/826

Power consumption in off mode	0.5 W
Power consumption in network standby	2.0 W
Maximum time needed for the equipment to automatically reach the applicable low power mode	2 min

Appliance tested according to: EN 50564, EN IEC 63474.

For guidance on how to activate and deactivate the wireless network connection, refer to "Before first use" chapter.

10.3 Product Information Sheet and Product Information according to (EU) No 65/2014 and (EU) No 66/2014

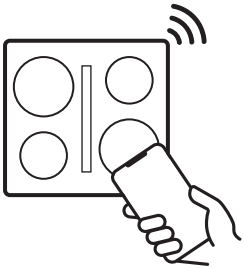
Product Information Sheet according to (EU) No 65/2014		
Supplier's name or trade mark	ELECTROLUX	
Model identifier	ECC8549	
Annual Energy Consumption - AEChood	32.7	kWh/a
Energy Efficiency Class	A+	
Fluid Dynamic Efficiency - FDEhood	32.0	
Fluid Dynamic Efficiency class	A	
Lighting Efficiency - LEhood	-	lux/W
Lighting Efficiency Class	-	
Grease Filtering Efficiency - GFEhood	85.1	%
Grease Filtering Efficiency class	B	
Minimum Air Flow in normal use	270.0	m³/h
Maximum Air Flow in normal use	550.0	m³/h
Air Flow at intensive/boost setting	650.0	m³/h
A-weighted Sound Power Emissions at minimum speed	50	db(A) re 1 pW
A-weighted Sound Power Emissions at maximum speed	66	db(A) re 1 pW
A-weighted Sound Power Emissions at intensive or boost speed	69	db(A) re 1 pW
Measured power consumption off mode - Po	0.49	W
Measured power consumption in standby mode - Ps	-	W
Additional Information according to (EU) No 66/2014		
Time increase factor - f	0.8	
Energy Efficiency Index - EEIhood	42.6	
Measured air flow rate at best efficiency point - QBEP	286.7	m³/h
Measured air pressure at best efficiency point - PBEP	449	Pa
Maximum air flow - Qmax	650.0	m³/h
Measured electric power input at best efficiency point - WBEP	111.9	W

Nominal power of the lighting system - WL	-	W
Average illumination of the lighting system on the cooking surface - Emiddle	-	lux

Appliance tested according to: EN IEC 61591, EN IEC 60704-1, EN IEC 60704-2-13, EN 50564.

11. ENVIRONMENTAL CONCERNS

Recycle materials with the symbol . Put the packaging in relevant containers to recycle it. Help protect the environment and human health by recycling waste of electrical and electronic appliances. Do not dispose of appliances marked with the symbol with the household waste. Return the product to your local recycling facility or contact your municipal office.



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