

ZH 用户手册  
铁板烧盘

EN **User Manual**  
Teppan yaki grill plate

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HC452601EB

18



## 内容

1. 安全信息.....	3
2. 安全说明.....	4
3. 产品说明.....	5
4. 日常使用.....	7
5. 建议和提示.....	9
6. 养护和清洁.....	11
7. 故障排除.....	12
8. 安装.....	13
9. 技术数据.....	16

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## 客户关怀与服务

务必使用原装备件。

当您联系授权服务中心时，请确保您可以提供以下数据：型号、产品编号、序列号。该信息可以在标牌上找到。

 警告/注意 - 安全信息

 一般信息和提示

 环境信息

如有更改恕不另行通知

## 1. ⚠️安全信息

在安装和使用本机之前，请认真阅读随附的操作说明。对于不当安装或使用本机而造成的任何伤害或损害，制造商不承担任何责任。请妥善保管操作说明，并置于易于取用的地方，供将来参考之用。

### 1.1 儿童和残弱人士安全

- 本机适用对象：8岁及以上的儿童；能力有限的人群，前提是他们了解安全使用本机的说明和/或有人监管，并且知道潜在的危害。
- 请勿让儿童玩本机。
- 所有包装物都必须远离儿童，且妥善处置。
- 请勿让儿童和宠物靠近正在运行或冷却的感应炉。可触及的部件温度很高。
- 如果本机配备儿童安全装置，则应将其打开。
- 在无人监管的情况下，儿童不能擅自清理和维护本机。
- 本机运行过程中，3岁及以下的儿童必须始终远离本机。

### 1.2 一般安全信息

- 警告：使用期间，本机及其可接触部件会发热。必须格外注意，以免碰触发热的部件。除非有成人始终在旁监督，否则8岁以下儿童应远离本机。
- 请勿通过外部定时器或单独的遥控系统操作本机。
- 警告：在使用油脂或植物油在感应炉上烹制食品时，如果不加以看守，则存在危险，并可能导致火灾。
- 切勿用水灭火，而应关闭本机，然后用盖子或灭火毯等盖住火焰。
- 小心：烹饪过程中必须有人看守。短时间烹饪也必须始终有人看守。
- 警告：火灾危险：请勿在烹饪表面存放物品。
- 不应将刀叉、勺子和盖子等金属物品放在感应炉表面，因为这些物品会发烫。
- 请勿使用蒸汽清洁器来清洁本机。
- 使用后，通过控制装置关闭感应炉元件，请勿靠在检锅仪上。
- 如果陶瓷玻璃表面/玻璃表面出现裂缝，请关闭本机，以避免可能发生的触电。

- 如果电源线受损，必须由制造商、授权维修商或具备资质的人员进行更换，以免发生危险。
- 警告：仅使用烹饪设备制造商设计的感应炉防护装置，或者是本机制造商在说明书中指明适合使用的感应炉防护装置，或者是本机随附的感应炉防护装置。防护装置使用不当会造成意外事故。

## 2. 安全说明

### 2.1 安装



**警告!**  
必须由具备资质的人员安装本机。

- 去除所有包装物。
- 请勿安装或使用已损坏的设备。
- 按照本机附带的安装说明书操作。
- 请与其他设备和装置保持最小间距。
- 设备非常重，搬运时请注意。请始终佩戴安全手套和配套的鞋子。
- 请使用密封胶密封切割表面，以防止因受潮而隆起。
- 防止本机底部进入蒸汽和受潮。
- 请勿在门附近或窗户下面安装本机。这样可以防止在打开门或窗户时，热炊具从本机掉落下来。
- 如果将本机安装在抽屉上面，请确保本机底部与抽屉顶部之间有充分的空气流通空间。
- 本机底部可能发烫。确保在本机底部安装非易燃隔离板，以防止接触到底部。
- 确保在台面与下方设备前部之间留出 2 毫米的通风空间。因未留出充分的通风空间而导致本机损坏的情况，不在保修范围内。

### 2.2 电气连接



**警告!**  
存在火灾和触电危险。

- 所有电气连接必须由具备资质的电气技师完成。
- 本机必须接地。
- 在执行任何操作前，请确保本机已断开电源。
- 请确保铭牌上的电气信息与供电情况相匹配。如果不匹配，请联系电气技师。

- 确保正确安装本机。松动、不正确的电源线或插头（如果适用）会导致端子过热。
- 请使用正确的电源线。
- 切勿使电源线缠绕。
- 确保安装防触电保护装置。
- 在电源线上使用紧松钩。
- 在将本机连接至附近的插座时，请确保电源线或插头（如果适用）未接触发热的本机或热炊具。
- 请勿使用多插头扩展适配器和延长电缆。
- 切勿损坏电源插头（如果适用）或电源线。请联系我们的授权服务中心或电气技师更换损坏的电源电缆。
- 带电和绝缘部件的触电保护装置必须妥善固定，而且只能通过工具拆卸。
- 只有在安装过程结束后，才能将电源插头插入电源插座。确保在安装后，仍可方便地插拔电源插头。
- 如果电源插座松动，切勿连接电源插头。
- 断开设备与电源的连接时，请勿拉动电源线，请始终拉动电源插头。
- 仅使用正确的隔离装置：线路保护断路器、保险丝（可从保险丝座上卸下的螺旋式保险丝）、接地保护自动断路器和接触器。
- 进行电气安装时，务必安装隔离装置，以便可以断开本设备与电源所有电极的连接。隔离装置的触点开口宽度最小要达到 3 毫米。

### 2.3 用途



**警告!**  
存在受伤、烧伤或触电危险。

- 首次使用之前，请去除所有包装物、标签和保护膜（如适用）。
- 请在家庭环境中使用本设备。
- 请勿更改本机规格。
- 确保通风口不被堵塞。
- 本机运行时，必须有人照看。

- 每次使用后，请将烹饪区域设为“off”。
- 请勿靠在检锅仪上。
- 切勿将餐具或锅盖放置在烹饪区域上。它们可能会变得很烫。
- 双手潮湿或本机有水分附着时，请勿操作本机。
- 请勿将本机用作工作台面或储存台面。
- 如果本机表面有裂纹，请立即断开电源。以防触电。
- 植入心脏起搏器的用户在操作本机时，必须至少与电感加热式烹饪区域相隔 30 厘米。
- 当您食物放入热油中时，油可能会飞溅出来。
- 切勿在炊具内没有东西或未使用炊具的情况下启用烹饪区域。
- 切勿将铝箔放在本机上。
- 采用铸铁、铸铝制成，或是底部损坏的炊具均可能使玻璃/玻璃陶瓷产生刮痕。当您必须在烹饪表面移动炊具时，请务必将这些物品抬起来再移动。
- 本机仅用于烹饪，切勿用于其他目的，比如房间取暖。



**警告!**  
存在火灾和爆炸危险

- 油脂和植物油在加热时会产生可燃蒸汽。在用油脂和植物油烹制食品时，请远离火焰或发热物体。
- 温度极高的油释放出的蒸汽可能会导致自燃。
- 与初次使用的油相比，使用过的、可能包含食品残渣的油在较低的温度下便可能着火。
- 请勿将易燃品或者蘸有易燃品的物品放在本机内部、附近或上面。



**警告!**  
本设备存在损坏的危险。

- 请勿在控制面板上放置热炊具。
- 请勿将热锅盖放在感应炉的玻璃表面上。
- 请勿干烧炊具。
- 请务必小心，不要让物体或炊具砸落在本机上。否则可能会导致表面损坏。

## 3. 产品说明

### 3.1 感应炉最重要的特征

- 烹饪表面有 2 层不锈钢，不锈钢之间有 1 层铝。热容量较高，可防止温度迅速降低（例如烹饪直接从冰箱里取出的肉类时）。
- 每个铁板烧烧烤表面都是独一无二的，因为是手工打造，并由研磨专家亲自磨平。磨纹有所差异是正常现象，不会影响感应炉的工作方式。使用次数越多，烧烤面看上去就越有价值。
- 边缘周围的凹槽：
  - 可降低安装表面的温度，让您能够在不同类型的厨房台面上安装烹饪表面。
  - 通过凹痕吸收加热烹饪表面的膨胀。
  - 收集细小的食物残渣和液体，以便在烹饪结束后轻松将其处理掉。
- 带有可读温度设置的恒温器可让必需的温度保持不变。这样可防止过度加热食物，实现低脂烹饪，保留食物的营养价值。
- 在烹饪表面上直接加热食物，使用油类或者不使用油类。也可以使用锅或平底锅进行烹饪。
- 烧烤表面的温度大约可在 4 分钟内上升到 180 °C。烧烤表面的温度大约可在 25 分钟内从 180 °C 下降到 100 °C，在大约 60 分钟内下降到 60 °C。
- 烹饪之前，始终先预热烹饪表面。

### 2.4 养护和清洁

- 定期清洁本设备，以防表面材料劣化。
- 在清洁污渍之前，请关闭电器并使其充分冷却。
- 维修之前，请断开本设备与电源的连接。
- 请勿使用喷淋水或蒸汽来清洁本机。
- 请使用湿软布清洁本机。只可使用中性清洁剂。请勿使用磨料制品、磨料清洁垫、溶剂或金属物件。

### 2.5 处置



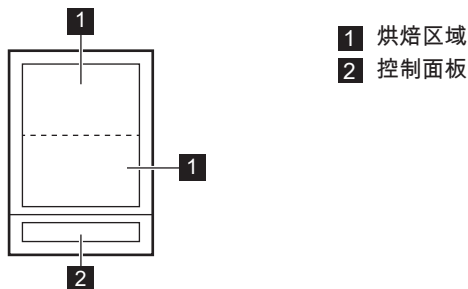
**警告!**  
存在人员受伤或窒息危险。

- 要了解如何正确报废本设备，请与您的市政当局联系。
- 断开本机与电源的连接。
- 切断本机附近的电源线并将其丢弃。

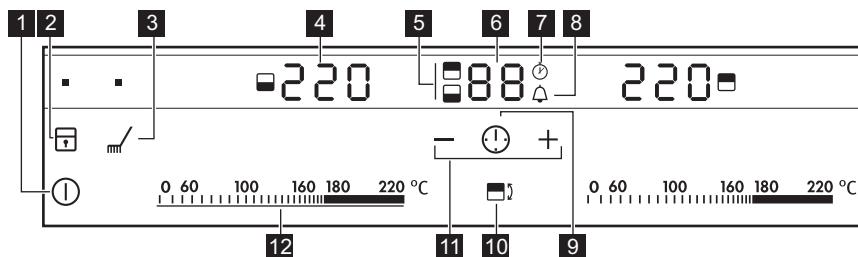
### 2.6 维护

- 要维修本机，请联系授权服务中心。
- 仅可使用原装备件。

## 3.2 烹饪面布局



## 3.3 控制面板布局



利用感测区域操作电陶灶。显示屏、指示灯与声响可提示所运行的功能。

感测区域	功能	备注
1	⓪	开/关 启用和停用感应炉。
2	🔒	锁定 / 儿童安全装置 锁定/解锁控制面板。
3	🧽	清洁 启用和停用功能。
4	-	温度显示 显示温度。
5	-	烘焙区域的时间指示灯 显示您设定时间的区域。
6	-	定时器显示 以分钟为单位显示时间。
7	🕒	CountUp 计时器 显示功能运行中。
8	🔔	倒计时定时器 / 分钟提示器 显示功能运行中。
9	🕒	- 选择定时器功能。
10	📺	- 选择烘焙区域。

感测区域	功能	备注
<b>11</b> + / -	-	增加或减少时间。
<b>12</b> -	控制栏	设定温度。

### 3.4 加热设置显示屏

显示屏	描述
	停用烘焙区域。
60-220	烘焙区域运行。
+ 数字	出现故障。
/  /	最佳加热控制（步骤 3 余热指示灯）：继续烹饪/保温/余热。
	锁定 / 儿童安全装置 功能运行。
	自动关机 功能运行。

### 3.5 最佳加热控制（步骤 3 余热指示灯）

电感加热式烹饪区域在炊具底部直接提供烹饪过程所需热量。玻璃陶瓷使用炊具的热量进行加热。



**警告!**

/ / 小心因余热烫伤！指示灯会显示余热水平。

## 4. 日常使用



**警告!**

请参阅“安全”章节。

- 未停用烘焙区域或更改温度。90 分钟后， 会显示，感应炉会停用。在下次使用之前，将烘焙区域设置成 。

### 4.1 启用和停用

按触 1 秒钟以启用或停用感应炉。

### 4.2 自动关机

在下列情况下，此功能会自动停用感应炉：

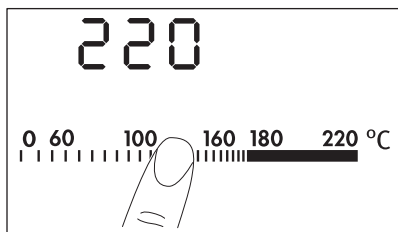
- 所有烘焙区域都已停用。
- 启用感应炉后未设定温度。
- 有东西溢出到控制面板上或在上面积置物品超过 10 秒钟（锅、抹布等）。信号声响起后，感应炉停止工作。移除物品或者清洁控制面板。

### 4.3 加热设置

要设定或更改加热设置：

触碰正确加热设置上的控制板，或者用手指沿着控制板移动，直到碰触到正确的加热设置。

在烘焙区域达到设定温度之前，显示屏会一直闪烁。然后会响起信号声，显示屏显示温度。






## 4.4 定时器


### 🕒 倒计时定时器

可以使用此功能来设定单一烹饪阶段的烘焙区域操作时长。



先设定烘焙区域，然后设定此功能。可以为正在使用的烹饪区域以及在设定温度之后选择定时器功能。


**要设置烘焙区域：**反复触碰 ，直到相关烘焙区域的指示灯亮起。启用此功能时， 会亮起。

**启动下述功能：**按触定时的  以设定时间（00 - 99 分钟）。当烘焙区域指示灯开始缓慢闪烁时，开始倒计时。


**要查看剩余时间：**使用  设定烘焙区域。烘焙区域指示灯开始快速闪烁。显示屏显示剩余时间。



**要更改时间：**使用  设定烘焙区域。按触  或 。

**关闭下述功能：**使用  设定烘焙区域，并按触 。剩余时间倒数至 00。烘焙区域的指示灯会熄灭。


 当计时要结束时，会发出声音并且 00 闪烁。烘焙区域停用。

**要停止声音：**按触 。

 **CountUp 计时器（正计时定时器）**  
可以使用此功能来监视烘焙区域的操作时长。


**要设置烘焙区域（如果运行多个烘焙区域）：**反复触碰 ，直到相关烘焙区域的指示灯亮起。启用此功能时， 会亮起。

**启动下述功能：**按触 。符号  消失， 亮起。


**要查看烘焙区域的操作时长：**使用  设定烘焙区域。烘焙区域指示灯开始快速闪烁。显示屏会显示此区域的操作时长。第一分钟内，显示屏以秒显示时间。第一分钟之后，显示屏以分钟显示时间。




**关闭下述功能：**使用  设定烘焙区域，并按触 。符号  消失， 亮起。

**要重置功能：**按触 。时间倒数至 00。


 如果两个功能同时运行，则显示屏先显示 CountUp 计时器（正计时定时器）功能。

### 🕒 分钟提示器

如果感应炉已启用，而烘焙区域未运行，则可以将此功能用作分钟提示器（温度显示屏会显示 ）。

**启动下述功能：**按触 。按触定时的  或  来设定时间。当计时要结束时，会发出声音并且 00 闪烁。



**要停止声音：**按触 。

 此功能对烘焙区域的运行没有影响。


## 4.5 锁定

可以在烹饪区域操作时锁定控制面板。此功能可防止加热设置意外改变。

先设定加热设置。





**要启用此功能：**按触 。 会显示 4 秒钟。定时器保持运行。





**要停用此功能：**轻触 。先前的加热设置会启用。

 停用感应炉时，也会停用此功能。





## 4.6 儿童安全装置

此功能可防止感应炉意外运行。

**要启用此功能：**会使用  启用感应炉。请勿设定加热设置。按触  4 秒钟。 会显示。使用  停用感应炉。



**要停用此功能：**会使用  启用感应炉。请勿设定加热设置。按触  4 秒钟。 会显示。使用  停用感应炉。





要取代此功能，便于只进行烹饪：使用  启用感应炉。 会显示。按触  4 秒钟。在 10 秒钟内设定加热设置。您可以操作感应炉。如果使用  停用感应炉，则此功能会再次运行。


## 4.7 OffSound Control ( 停用和启用声音 )

关闭感应炉。按触  3 秒钟。显示屏会先显示后熄灭。按触  3 秒钟。 或

 会显示。按触定时器的 ，以选择下列其中一项：

-  - 声音关闭
  -  - 声音开启
- 要确认选择，请等到感应炉自动停用。

如果此功能设为 ，则只有在下列情况下才会听到声音：

- 触碰 
- 分钟提示器 熄灭
- 倒计时定时器 熄灭
- 在控制面板上放置物品。

## 5. 建议和提示



**警告!**  
请参阅“安全”章节。

### 5.1 Öko Timer ( 环保定时器 )

为了省电，烘焙区域加热器会在倒计时定时器发出声响之前关闭。运行时间的差异取决于烘焙的温度设置和时间长度。

### 5.2 用铁板烧烹饪食物

在烘焙表面上直接烹饪食物，不使用油类。您也可以使用锅或平底锅，但是炊具的加热速度不及玻璃陶瓷感应炉或煤气感应炉。

您可以在锅或平底锅内烹饪配菜，或者为配菜保温。将它们直接放在烹饪表面上。

制造商不建议在烘焙表面烧大量开水（例如煮意大利面）。



这些噪音均为正常现象，不代表感应炉出现故障。

请勿将炊具放在两个区域之间的烹饪表面中间位置上，因为不平整的表面可能导致炊具放置不稳。在区域所接触的表面上煎炸可能产生不均匀的焦糊（例如薄煎饼）。

### 5.3 烹饪应用示例

#### 使用油脂和油类

当油温过高时，油脂会产生油烟。此温度被称为烟点。

油脂/油类	最高温度 (°C)	烟点 (°C)
黄油	130	150
猪油	170	200
牛油	180	210
橄榄油	180	200
葵花籽油	200	220
花生油	200	235
椰子油	200	240



始终预热感应炉。

待烹制食物	温度 (°C)	时间/提示
<b>鱼类和贝类</b>	140 – 160	预热感应炉。
三文鱼片	160	8 分钟，4 分钟后翻面。
大虾 (无壳)	140	6 分钟，3 分钟后翻面。
鲨鱼排，大约 2.5 厘米厚	160	10 分钟，5 分钟后翻面。
香煎龙利鱼 (黄油煎制)	140	8 分钟，4 分钟后翻面，先翻浅色的一面。
比目鱼片	140	6 分钟，3 分钟后翻面。
<b>小牛肉</b>	140 – 180	预热感应炉。
小牛排	180	10 分钟，5 分钟后翻面。
牛仔柳，4 公分厚	160	10 分钟，5 分钟后翻面。
小牛肉排，3 - 4 公分厚	160	6 分钟，3 分钟后翻面。
小牛肉肉排，天然	180	5 分钟，2.5 分钟后翻面。
奶油酱白汁小牛肉	180	6 分钟，3 分钟后翻面。肉丝不能相互粘在一起。
<b>牛肉</b>	160 – 180	预热感应炉。
牛排，极生	180	2 分钟，1 分钟后翻面。
生牛排	180	6 分钟，3 分钟后翻面。
牛排，五成熟	180	8 分钟，2 分钟后翻面。
牛排，全熟	180	8 分钟，4 分钟后翻面。如果没有脂肪物质，烘焙时间大约会增加 20%。
汉堡包	160	6 - 8 分钟，3 - 4 分钟后翻面。
厚块牛肉	160，然后 100	用少量油煎肉的两面 (在肉可与锅分离时再翻面)。每面煎 10 分钟 (100 °C)。
<b>猪肉</b>	160 – 180	预热感应炉。
猪肉里脊	160	8 分钟，4 分钟后翻面 (具体视厚度而定)。
猪排	180	8 分钟，4 分钟后翻面。
猪肉肉排	160	6 分钟，3 分钟后翻面。
小排	160	8 - 10 分钟，翻动数次。
猪肉串	160	6 - 8 分钟，两面煎熟。

待烹制食物	温度 (°C)	时间/提示
羔羊肉	160 - 180	预热感应炉。
羊排	180	10 分钟, 5 分钟后翻面。
羊里脊	160	10 分钟, 5 分钟后翻面。里脊肉必须两面煎熟。
羊排	160	6 - 8 分钟, 3 - 4 分钟后翻面。
家禽肉	140 - 160	预热感应炉。
至尊鸡肉	140	8 - 10 分钟, 4 - 5 分钟后翻面。
火鸡鸡柳	160	6 分钟, 翻动数次。
香肠	160	预热感应炉。
煎蛋	140	预热感应炉。
法式薄饼/鸡蛋饼	140 - 160	预热感应炉。
水果	140 - 160	预热感应炉。
蔬菜	140 - 160	10 - 20 分钟, 翻动数次。
蔬菜	140 - 160	10 - 15 分钟, 盖上锅盖 (中途翻面)。
烹饪预煮的米饭	140 - 160	10 - 15 分钟, 翻动数次。
烹饪预煮的面条	140 - 160	15 - 20 分钟, 中途翻动。

## 6. 养护和清洁



**警告!**  
请参阅“安全”章节。

### 6.1 一般信息

每次使用后, 请清洁感应炉。

务必使用底部洁净的炊具。



**警告!**  
尖锐物体与研磨性清洗剂将会损坏本设备。

### 6.2 清洁功能

1. 触摸  $m/\circ$ 。每个区域都设置成 80°C。在温度变成 80°C 之前, 显示屏会一直闪烁。此功能会锁定控制面板, 但不会锁定  $m/\circ$ 。

2. 温度达到 80°C 时会发出声响信号, 控制面板变成非锁定状态。
3. 将冰块一个一个地方在烘焙区域上(也可以使用冷水)。同时, 使用抹刀去除剩余的烘焙碎片, 并将所有碎片收集到水槽中。
4. 用干净的布擦干感应炉。

### 6.3 在感应炉变凉之后清洁



1. 在烘焙表面涂上常用清洗剂, 然后放置 5 分钟。
2. 用抹刀去除烹饪残留物。
3. 请使用湿布清洁感应炉。
4. 用干净的布擦干感应炉。
5. 感应炉干燥之后, 用食用油擦拭烘焙表面。

## 7. 故障排除



**警告!**  
请参阅“安全”章节。

### 7.1 如果出现以下情况，应该如何处理...

故障	可能的原因	补救方法
无法启动或操作感应炉。	感应炉未与电源连接或连接有误。	检查感应炉是否正确连接到电源。请参阅连接图。
	保险丝断开。	请确认保险丝是否为故障原因。如果保险丝屡次断开，请联系有资质的电工。
		重新启动感应炉，并在 10 秒钟内设定加热设置。
	您同时接触了 2 个或多个感测区域。	只触摸一个感测区域。
	控制面板上有水或油渍。	清洁控制面板。
信号声响起后，感应炉停止工作。 感应炉停止工作时，将发出信号声。	您在一个或多个感测区域上放置了物品。	移除感测区域上的物品。
电陶灶关闭。	您在感测区域 ① 上放置了物品。	移除感测区域上的物品。
余热指示灯不亮。	此区域未变热，因为它只工作了很短时间。	如果此区域已运行足够长时间并且应变热而未变热时，请联系授权服务中心。
自动加热功能不工作。	此区域变热。	等此区域充分冷却。
	已设定最高加热设置。	最高加热设置与此功能的功率相同。
当您接触面板感测区域时无信号。	信号功能已关闭。	启动信号功能。 请参阅“日常使用”章节。
显示  。	自动关闭功能运行。	关闭感应炉，然后再次启动。
显示  。	儿童安全装置或锁定功能运行。	请参阅“日常使用”章节。

故障	可能的原因	补救方法
显示 <b>E</b> 和数字。	感应炉中出错。	将感应炉与电源之间的连接断开一段时间。断开保险丝与壳体电气系统之间的连接。重新连接。如果再次显示 <b>E</b> ，请联系授权服务中心。
显示 <b>E3</b> 。	电气连接不正确。电源电压超出范围。	找具备资质的电工来检查安装情况。
显示 <b>E4</b> 。	炊具已煮干，因此感应炉出现错误。启用自动关闭功能，并且该区域的过热保护功能开始运行。	关闭感应炉。移开热烫炊具。约 30 秒之后，重新启动烹饪区域。如果炊具有问题，错误消息会消失。余热指示灯继续亮起。等炊具充分冷却。检查炊具是否与感应炉相配。请参阅“建议和提示”章节。
显示 <b>E7</b> 。	冷却风扇被堵塞。	检查冷却风扇是否被异物堵塞。如果再次显示 <b>E7</b> ，请联系授权服务中心。

## 7.2 如果找不到解决方法...

如果自己找不到解决问题的方法，请联系经销商或授权服务中心。提供铭牌上的数据。还需提供玻璃陶瓷的三位字母代码（位于玻璃表面角落）和显示的错误消息。

请确认，您对感应炉的操作正确。如果设备因人为不当操作造成故障，则即使设备处于保修期内仍无法享受到服务技术人员或经销商提供的免费维修服务。有关服务中心说明与保修条件，请见保修手册。

## 8. 安装



**警告!**  
请参阅“安全”章节。

### 8.1 安装前

安装炉架前，在铭牌上记录如下信息。铭牌位于炉架底部。

序列号 .....

### 8.2 内置感应炉

只有在将感应炉与符合标准的内置装置和作业表面组装之后，方可使用内置感应炉。

### 8.3 连接电缆

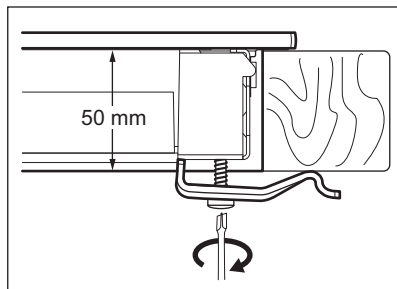
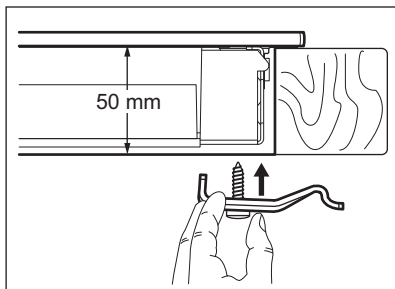
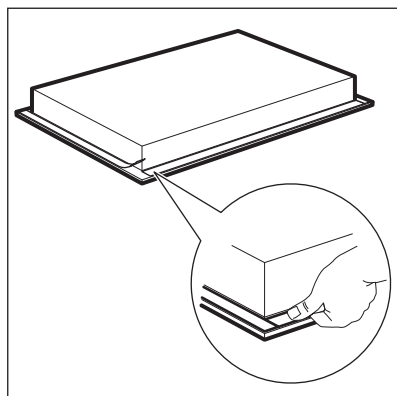
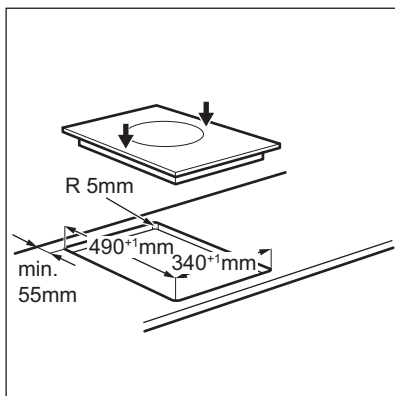
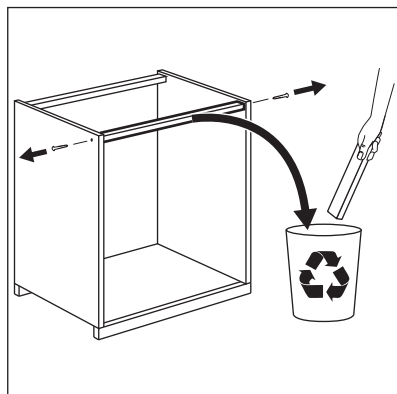
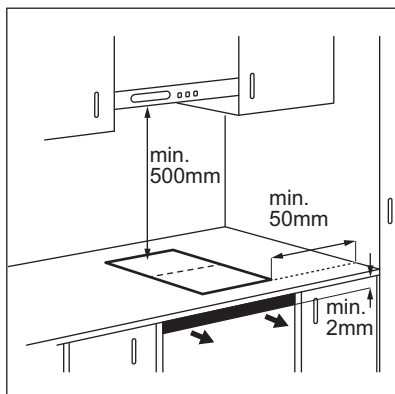
- 感应炉配有连接电缆。

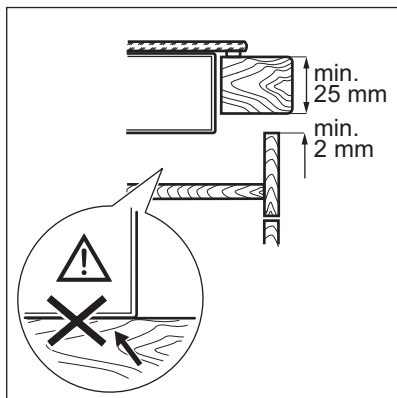
- 要替换已损坏的电源电缆，请使用相同的电源电缆类型。

### 8.4 进行密封

1. 清洁开放区域周围的台面。
2. 沿着玻璃陶瓷的外边缘，将提供的封条粘贴在感应炉的下边缘。封条不可露出。确保封条末端位于感应炉一侧的中间。
3. 将封条剪裁为所需长度时多留几毫米。
4. 将封条两端挤压连在一起。

## 8.5 装配





- 使用硅胶密封操作台和玻璃陶瓷之间的空隙。
- 在硅胶上涂一些肥皂水。
- 使用刮刀去除多余硅胶。

## 8.6 安装多个感应炉

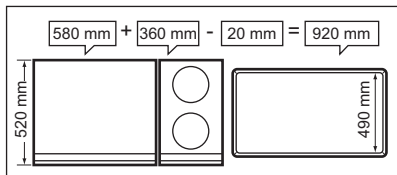
提供的附件：连接杆、耐热硅、橡胶成型密封条。

**i** 仅使用专用耐热硅。

### 台面开孔

与墙之间的 距离	最少 50 毫米
深	490 毫米
宽	已安装感应炉的总宽度减去 20 毫米

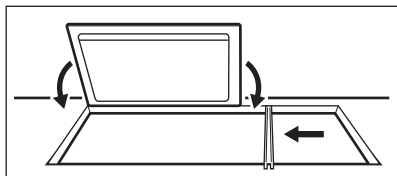
示例：



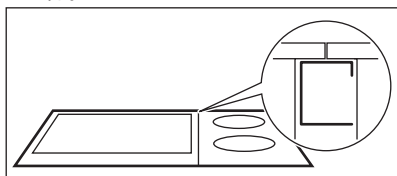
### 装配

1. 计算正确的开孔尺寸。
2. 在台面上制作开孔。
3. 逐个将感应炉放在柔软的表面(例如毯子上), 底部朝上。
4. 沿着玻璃陶瓷的外边缘, 将提供的封条粘贴在感应炉的下边缘。
5. 将固定板轻轻拧入防护罩的孔中。

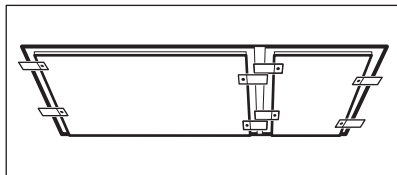
6. 将第一个感应炉插入台面开孔内。然后将连接杆插入台面开孔内。在感应炉下将它推动到一半宽度的位置。



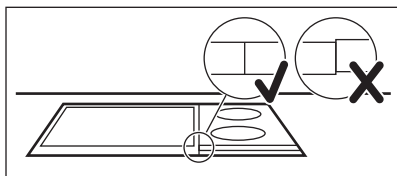
7. 从下面将固定板轻轻拧入台面和连接杆。



8. 将第二个感应炉插入台面开孔内。确保感应炉前端处于相同水平。



9. 拧紧固定板/护握螺丝。
10. 使用硅胶密封住感应炉之间的缝隙, 以及感应炉与台面之间的缝隙。
11. 在硅胶上涂一些肥皂水。
12. 稍用力将橡胶成型压到玻璃陶瓷上, 并沿空间慢慢移动它。



13. 请勿触摸硅胶，直到它变硬，这可能会持续一天。
14. 使用剃须刀刀片小心去除突出的硅胶。
15. 清洁玻璃表面。

## 9. 技术数据

### 9.1 铭牌

型号 HC452601EB

电感加热功率 2.8 kW

序列号 .....

AEG

产品编号 949 595 456 00

220 - 240 V 50 - 60 Hz

德国制造

2.8 kW





### 9.2 烘焙区域规格

烘焙区域	额定功率 ( 最高加热设置 ) [瓦]
正面	1400
背面	1400

烘焙区域的功率可能与此表中的数据稍有不同。具体值与炊具的材质和尺寸有关。

## 10. 环保问题

回收带有该标志  的材料。把包装材料放入适用的容器以循环利用。帮助保护环境 and 人类健康，促进电气及电子产品废物的回收再利用。请勿将带有该标志  的

电器与生活垃圾一起处理。将产品退回到您当地的回收处，或联系您所在城市的办事处。



ZH 部件名称	有害物质					
	铅	汞	镉	六价铬	多溴联苯	多溴二苯醚
机械结构件	○	○	○	○	○	○
工作台面 (含旋钮)	○	○	○	○	○	○
加热元件 (含感应线圈, 电阻加热器)	X	○	○	○	○	○
电子元件 (含电源板, 控制面板, 及其他电子件)	X	○	○	○	○	○
线束, 电源线	X	○	○	○	○	○
安装附件 (支架, 橡胶垫圈等)	○	○	○	○	○	○

## 说明:

1. 本表格按照SJT 11364-2014的规定编制。
2. ○ 表示该有害物质在该部件所有均质材料中的含量在GB/T26572-2011规定的限量要求以下；
3. X 表示该有害物质至少在该部件的某一均质材料中的含量超出GB/T26572-2011规定的限量要求；
4. 上表中打 X 的部件, 由于技术原因目前无法实现替代, 今后随着技术进步, 将实现替代或改进；
5. 本产品在日常使用情况下, 环保使用期限为10年。

## CONTENTS

1. SAFETY INFORMATION.....	19
2. SAFETY INSTRUCTIONS.....	20
3. PRODUCT DESCRIPTION.....	22
4. DAILY USE.....	25
5. HINTS AND TIPS.....	27
6. CARE AND CLEANING.....	30
7. TROUBLESHOOTING.....	30
8. INSTALLATION.....	32
9. TECHNICAL DATA.....	35

## FOR PERFECT RESULTS

Thank you for choosing this AEG product. We have created it to give you impeccable performance for many years, with innovative technologies that help make life simpler features you might not find on ordinary appliances. Please spend a few minutes reading to get the very best from it.

Visit our website for:



Get usage advice, brochures, trouble shooter, service information:

**[www.aeg.com/webselfservice](http://www.aeg.com/webselfservice)**



Register your product for better service:

**[www.registeraeg.com](http://www.registeraeg.com)**



Buy Accessories, Consumables and Original spare parts for your appliance:


**[www.aeg.com/shop](http://www.aeg.com/shop)**

## CUSTOMER CARE AND SERVICE

Always use original spare parts.

When contacting our Authorised Service Centre, ensure that you have the following data available: Model, PNC, Serial Number.

The information can be found on the rating plate.

 Warning / Caution-Safety information

 General information and tips

 Environmental information

Subject to change without notice.

## 1. SAFETY INFORMATION

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible for any injuries or damages that are the result of 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 8 years and above and by persons with reduced capabilities provided that they have been given instruction and/or supervision regarding the safe use of the appliance and understand the potential hazards involved.
- Do not let children play with the appliance.
- Keep all packaging away from children and dispose of it appropriately.
- Keep children and pets away from the appliance when it operates or when it cools down. Accessible parts are hot.
- If the appliance has a child safety device, this should be activated.
- Children shall not carry out cleaning and user maintenance of the appliance without supervision.
- Children aged 3 years and under must be kept away from this appliance when it is in operation at all times.

### 1.2 General Safety

- **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
- Do not operate the appliance by means of an external timer or separate remote-control system.
- **WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.

- NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- CAUTION: The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- WARNING: Danger of fire: Do not store items on the cooking surfaces.
- 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 a steam cleaner to clean the appliance.
- After use, switch off the hob element by its control and do not rely on the pan detector.
- If the glass ceramic surface / glass surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- If the supply cord is damaged, it must be replaced by the manufacturer, an authorized Service or similarly qualified persons in order to avoid a hazard.
- WARNING: Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.

## 2. SAFETY INSTRUCTIONS

### 2.1 Installation



#### **WARNING!**

Only a qualified person must install this appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Follow the installation instruction supplied with the appliance.
- Keep the minimum distance from the other appliances and units.
- Always take care when moving the appliance as it is heavy. Always use safety gloves and enclosed footwear.
- Seal the cut surfaces with a sealant to prevent moisture to cause swelling.
- Protect the bottom of the appliance from steam and moisture.
- Do not install the appliance adjacent to a door or under a window. This prevents hot cookware to fall from the appliance when the door or the window is opened.
- If the appliance is installed above drawers make sure that the space,

between the bottom of the appliance and the upper drawer, is sufficient for air circulation.

- The bottom of the appliance can get hot. Make sure to install a non-combustible separation panel under the appliance to prevent access to the bottom.
- Make sure that the ventilation space of 2 mm, between the worktop and the front of the below unit, is free. The warranty does not cover damages caused by the lack of an adequate ventilation space.

## 2.2 Electrical Connection



### **WARNING!**

Risk of fire and electrical shock.

- All electrical connections should be made by a qualified electrician.
- The appliance must be earthed.
- Before carrying out any operation make sure that the appliance is disconnected from the power supply.
- Make sure that the electrical information on the rating plate agrees with the power supply. If not, contact an electrician.
- Make sure the appliance is installed correctly. Loose and incorrect electricity mains cable or plug (if applicable) can make the terminal become too hot.
- Use the correct electricity mains cable.
- Do not let the electricity mains cable tangle.
- Make sure that a shock protection is installed.
- Use the strain relief clamp on the cable.
- Make sure the mains cable or plug (if applicable) does not touch the hot appliance or hot cookware, when you connect the appliance to the near sockets
- Do not use multi-plug adapters and extension cables.
- Make sure not to cause damage to the mains plug (if applicable) or to the mains cable. Contact our Authorised Service Centre or an electrician to change a damaged mains cable.

- The shock protection of live and insulated parts must be fastened in such a way that it cannot be removed without tools.
- Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation.
- If the mains socket is loose, do not connect the mains plug.
- Do not pull the mains cable to disconnect the appliance. Always pull 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 which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.

## 2.3 Use



### **WARNING!**

Risk of injury, burns and electrical shock.

- Remove all the packaging, labelling and protective film (if applicable) before first use.
- Use this appliance in a household environment.
- Do not change the specification of this appliance.
- Make sure that the ventilation openings are not blocked.
- Do not let the appliance stay unattended during operation.
- Set the cooking zone to "off" after each use.
- Do not rely on the pan detector.
- Do not put cutlery or saucepan lids on the cooking zones. They can become hot.
- Do not operate the appliance with wet hands or when it has 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, disconnect immediately the

appliance from the power supply. This to prevent an electrical shock.

- Users with a pacemaker must keep a distance of minimum 30 cm from the induction cooking zones when the appliance is in operation.
- When you place food into hot oil, it may splash.



#### **WARNING!**

Risk of fire and explosion

- Fats and oil when heated can release flammable vapours. Keep flames or heated objects away from fats and oils when you cook with them.
- The vapours that very hot oil releases can cause spontaneous combustion.
- Used oil, that can contain food remnants, can cause fire at a lower temperature than oil used for the first time.
- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.



#### **WARNING!**

Risk of damage to the appliance.

- Do not keep hot cookware on the control panel.
- Do not put a hot pan cover on the glass surface of the hob.
- Do not let cookware to boil dry.
- Be careful not to let objects or cookware fall on the appliance. The surface can be damaged.
- Do not activate the cooking zones with empty cookware or without cookware.
- Do not put aluminium foil on the appliance.
- Cookware made of cast iron, aluminium or with a damaged bottom can cause scratches on the glass /

## 3. PRODUCT DESCRIPTION

### 3.1 The most important features of your hob

- The cooking surface has 2 layers of stainless steel with a layer of aluminium between them. It has a high thermal capacity, which prevents temperatures from quickly decreasing

glass ceramic. Always lift these objects up when you have to move them on the cooking surface.

- This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.

### 2.4 Care and cleaning

- Clean regularly the appliance to prevent the deterioration of the surface material.
- Deactivate the appliance and let it cool down before you clean it.
- Disconnect the appliance from the electrical supply before maintenance.
- Do not use water spray and steam to clean the appliance.
- Clean the appliance with a moist soft cloth. Only use neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.

### 2.5 Disposal



#### **WARNING!**

Risk of injury or suffocation.

- Contact your municipal authority for information on how to discard the appliance correctly.
- Disconnect the appliance from the mains supply.
- Cut off the mains electrical cable close to the appliance and dispose of it.

### 2.6 Service

- To repair the appliance contact an Authorised Service Centre.
- Use original spare parts only.

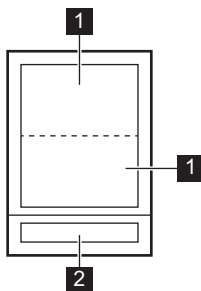
(e.g. when you prepare meat directly from the refrigerator).

- Each Teppan Yaki grill surface is unique because they are made by hand and grounded by grinding specialists. Differences in the grinding pattern are normal and do not cause problems in how the hob operates.

The more you use your grill, the more valuable it looks.

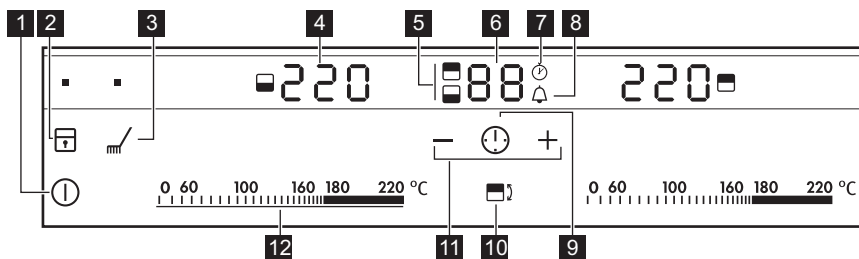
- The groove around the edge:
  - Decreases the temperature of the installation surfaces, which lets you install the cooking surface into different types of kitchen worktops.
  - Absorbs some of the expansion of the heated cooking surface through its indentation.
  - Collects small food remnants and liquids which you can easily remove after cooking.
- The necessary temperature can be kept constant by the thermostat with a readable temperature setting. This prevents overheating of the food and permits low-fat cooking that keeps the nutritional values of the food.
- The food is heated directly on the cooking surface, with or without oil. There is also the option of cooking with pots or pans.
- The grill surface heats to a temperature of 180 °C in approximately 4 minutes. The temperature of the grill surface decreases from 180 °C to 100 °C in approximately 25 minutes, and to 60 °C in approximately 60 minutes.
- Always preheat the cooking surface before cooking.

### 3.2 Cooking surface layout










- 1 Roasting zone
- 2 Control panel

### 3.3 Control panel layout








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

Sensor field	Function	Comment
1	① ON / OFF	To activate and deactivate the hob.

Sensor field	Function	Comment	
2		Lock / The Child Safety Device	To lock / unlock the control panel.
3		Cleaning	To activate and deactivate the function.
4	-	Temperature display	To show the temperature.
5	-	Timer indicators of roasting zones	To show for which zone you set the time.
6	-	Timer display	To show the time in minutes.
7		CountUp Timer	To show that the function operates.
8		Count Down Timer / Minute Minder	To show that the function operates.
9		-	To select the Timer function.
10		-	To select the roasting zone.
11		-	To increase or decrease the time.
12	-	Control bar	To set the temperature.

### 3.4 Heat setting displays

Display	Description
	The roasting zone is deactivated.
60-220	The roasting zone operates.
 + digit	There is a malfunction.
	OptiHeat Control (3 step Residual heat indicator) : continue cooking / keep warm / residual heat.
	Lock / The Child Safety Device function operates.
	Automatic Switch Off function operates.



### 3.5 OptiHeat Control (3 step Residual heat indicator)



#### WARNING!

There is a risk of burns from residual heat. The indicator shows the level of the residual heat.

The induction cooking zones make the heat necessary for cooking process directly in the bottom of the cookware. The glass ceramic is heated by the heat of the cookware.

## 4. DAILY USE



#### WARNING!

Refer to Safety chapters.

### 4.1 Activating and deactivating

Touch for 1 second to activate or deactivate the hob.

### 4.2 Automatic Switch Off

**The function deactivates the hob automatically if:**

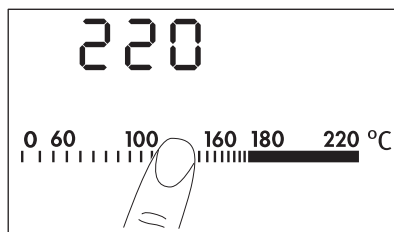
- All roasting zones are deactivated.
- You do not set the temperature after you activate the hob.
- You spill something or put something on the control panel for more than 10 seconds, (a pan, a cloth, etc.). An acoustic signal sounds and the hob deactivates. Remove the object or clean the control panel.
- You do not deactivate a roasting zone or change the temperature. After 90 minutes comes on and the hob deactivates. Before next use, set the roasting zone to .

### 4.3 The heat setting

To set or change the heat setting:

Touch the control bar at the correct heat setting or move your finger along the control bar until you reach the correct heat setting.

The display flashes until the roasting zone reaches the temperature. Then a signal sounds and the display shows the temperature.



### 4.4 Timer

#### Count Down Timer

You can use this function to set how long the roasting zone should operate for a single cooking session.

**First set the roasting zone then set the function.** The selection of the Timer function is possible for roasting zones that are active and after the temperature is set.

**To set the roasting zone:** touch again and again until the indicator of a necessary roasting zone comes on. When this function is active, comes on.


**To activate the function:** touch of the timer to set the time (00 - 99 minutes). When the indicator of the roasting zone starts to flash slowly the time counts down.

**To see the remaining time:** set the roasting zone with . The indicator of the roasting zone starts to flash quickly. The display shows the remaining time.

**To change the time:** set the roasting zone with . Touch or .

**To deactivate the function:** set the roasting zone with and touch .



The remaining time counts back to **00**. The indicator of the roasting zone goes out.




 When the time comes to an end, the sound operates and **00** flashes. The roasting zone deactivates.


**To stop the sound:** touch .





 **CountUp Timer (The count up timer)**

You can use this function to monitor how long the roasting zone operates.


**To set the roasting zone (if more than 1 roasting zone operates):** touch  again and again until the indicator of a necessary roasting zone comes on. When this function is active,  comes on.

**To activate the function:** touch . The symbol  goes out and  comes on.


**To see how long the roasting zone operates:** set the roasting zone with . The indicator of the roasting zone starts to flash quickly. The display shows how long the zone operates. During the first minute the display shows the time in seconds. After the first minute the display shows the time in minutes.




**To deactivate the function:** set the roasting zone with  and touch . The symbol  goes out and  comes on.

**To reset the function:** touch . The time counts back to **00**.

 If two functions operate at the same time, the display shows the CountUp Timer function first.


 **Minute Minder**

You can use this function as a **Minute Minder** when the hob is activated and the roasting zones do not operate (the temperature display shows .

**To activate the function:** touch . Touch  or  of the timer to set the

time. When the time comes to an end, the sound operates and **00** flashes.



**To stop the sound:** touch .

 The function has no effect on the operation of the roasting zones.


## 4.5 Lock

You can lock the control panel while cooking zones operate. It prevents an accidental change of the heat setting.

**Set the heat setting first.**





**To activate the function:** touch   comes on for 4 seconds. The Timer stays on.





**To deactivate the function:** touch . The previous heat setting comes on.





 When you deactivate the hob, you also deactivate this function.

## 4.6 The Child Safety Device






This function prevents an accidental operation of the hob.

**To activate the function:** activate the hob with . Do not set the heat setting. Touch  for 4 seconds.  comes on. Deactivate the hob with .


**To deactivate the function:** activate the hob with . Do not set the heat setting. Touch  for 4 seconds.  comes on. Deactivate the hob with .


**To override the function for only one cooking time:** activate the hob with .  comes on. Touch  for 4 seconds. **Set the heat setting in 10 seconds.** You can operate the hob. When you deactivate the hob with  the function operates again.


## 4.7 OffSound Control (Deactivating and activating the sounds)

Deactivate the hob. Touch  for 3 seconds. The display comes on and goes out. Touch  for 3 seconds.  or  comes on. Touch  of the timer to choose one of the following:

-  - the sounds are off

-  - the sounds are on  
To confirm your selection wait until the hob deactivates automatically.

When the function is set to  you can hear the sounds only when:

- you touch 
- Minute Minder comes down
- Count Down Timer comes down
- you put something on the control panel.

## 5. HINTS AND TIPS



**WARNING!**  
Refer to Safety chapters.

### 5.1 Öko Timer (Eco Timer)

To save energy, the heater of the roasting zone deactivates before the count down timer sounds. The difference in the operation time depends on the temperature setting and the length of the roasting.

### 5.2 Preparing food with the Teppan Yaki

You prepare the food directly on the roasting surface, with or without oil. You can also use pots or pans, but the cookware does not heat up as quickly as it does on a glass-ceramic hob or a gas hob.

You can cook or keep warm side dishes or sauces in pots or pans. Put them directly on the cooking surface.

The manufacturer does not recommend that you boil large quantities of water on the roasting surface (e.g. for spaghetti).



**The noises are normal and do not refer to hob malfunction.**

Do not put cookware in the middle of the cooking surface between the zones, as the unevenness can make them unsteady. Frying on the surface, where the zones touch, can cause in uneven browning (e. g. with pancakes).

### 5.3 Examples of cooking applications

#### Using fats and oils

When the temperature is too high, the fat begins to produce smoke. This temperature is called the smoke point.

Fats / Oils	Max. temperature (°C)	Smoke point (°C)
Butter	130	150
Pork fat	170	200
Beef fat	180	210
Olive oil	180	200
Sunflower oil	200	220
Groundnut oil	200	235
Coconut oil	200	240



Always preheat the hob.

Food to be cooked	Temperature (°C)	Time / Tips
<b>Fish and shellfish</b>	140 – 160	Preheat the hob.
Salmon fillets	160	8 minutes, turn after 4 minutes.
King prawns (without shell)	140	6 minutes, turn after 3 minutes.
Shark steaks, approximately 2.5 cm thick	160	10 minutes, turn after 5 minutes.
Sole, Müllerin Art (fried in butter)	140	8 minutes, turn after 4 minutes, light side first.
Plaice filets	140	6 minutes, turn after 3 minutes.
<b>Veal</b>	140 – 180	Preheat the hob.
Veal chop	180	10 minutes, turn after 5 minutes.
Veal medallions, 4 cm thick	160	10 minutes, turn after 5 minutes.
Veal steaks, 3 - 4 cm thick	160	6 minutes, turn after 3 minutes.
Veal escalopes, natural	180	5 minutes, turn after 2,5 minutes.
Veal fricasee in cream sauce	180	6 minutes, turn after 3 minutes. The meat strips must not be stuck to each other.
<b>Beef</b>	160 – 180	Preheat the hob.
Beef steak blau, very raw	180	2 minutes, turn after 1 minute.
Beef steak blutig, raw	180	6 minutes, turn after 3 minutes.
Beef steak rosa, medium	180	8 minutes, turn after 2 minutes.
Beef steak durch, well done	180	8 minutes, turn after 4 minutes. Without fatty substances, the roasting time increases by approximately 20%.

Food to be cooked	Temperature (°C)	Time / Tips
Hamburger	160	6 - 8 minutes, turn after 3 - 4 minutes.
Châteaubriand	160 then 100	Sauté the meat in oil on all sides (turn only when the meat does not stick to the pan). Finish off on one side for 10 minutes (100 °C).
<b>Pork</b>	160 – 180	Preheat the hob.
Pork medallions	160	8 minutes, turn after 4 minutes (depending on the thickness).
Pork steaks	180	8 minutes, turn after 4 minutes.
Pork escalopes	160	6 minutes, turn after 3 minutes.
Spare ribs	160	8 - 10 minutes, turn several times.
Pork skewer	160	6 - 8 minutes, sauté well on all sides.
<b>Lamb</b>	160 – 180	Preheat the hob.
Lamb chops	180	10 minutes, turn after 5 minutes.
Filet of lamb	160	10 minutes, turn after 5 minutes. The filet must be fried on both sides.
Lamb steaks	160	6 - 8 minutes, turn after 3 - 4 minutes.
<b>Poultry</b>	140 – 160	Preheat the hob.
Chicken supreme	140	8 - 10 minutes, turn after 4 - 5 minutes.
Turkey breast strips	160	6 minutes, turn several times.
Sausages	160	Preheat the hob.
Fried egg	140	Preheat the hob.
Crepes / Omelettes	140 - 160	Preheat the hob.
Fruits	140 - 160	Preheat the hob.

Food to be cooked	Temperature (°C)	Time / Tips
Vegetables	140 - 160	10 - 20 minutes, turn several times.
Vegetables	140 - 160	10 - 15 minutes, under a cooking lid (turn halfway through).
Cooking precooked rice	140 - 160	10 - 15 minutes, turn several times.
Cooking precooked noodles	140 - 160	15 - 20 minutes, turn halfway through.

## 6. CARE AND CLEANING



**WARNING!**  
Refer to Safety chapters.

### 6.1 General information



Clean the hob after each use.

Always use cookware with clean bottom.



**WARNING!**  
Sharp objects and abrasive cleaning agents will damage the appliance.

### 6.2 Cleaning function

1. Touch . Each zone is set to 80°C. The display flashes until the temperature is 80°C. The function locks the control panel, but not .
2. When the temperature reaches 80°C an acoustic signal sounds, and the control panel becomes unlocked.

3. Put ice cubes one by one on the roasting zone (you can use also cold water). At the same time, use a spatula to remove the remaining roasting pieces and push all pieces into the trough.
4. Dry the hob with a clean cloth.

### 6.3 Cleaning when the hob is cold




1. Apply a usual cleaning agent to the roasting surface and let it set for 5 minutes.
2. Remove the cooking residue with a spatula.
3. Clean the hob with a moist cloth.
4. Dry the hob with a clean cloth.
5. When the hob is dry, rub the roasting surface with some cooking oil.

## 7. TROUBLESHOOTING



**WARNING!**  
Refer to Safety chapters.

## 7.1 What to do if..

Problem	Possible cause	Remedy
You cannot activate or operate the hob.	The hob is not connected to an electrical supply or it is connected incorrectly.	Check if the hob is correctly connected to the electrical supply. Refer to the connection diagram.
	The fuse is blown.	Make sure that the fuse is the cause of the malfunction. If the fuse is blown again and again, contact a qualified electrician.
		Activate the hob again and set the heat setting in less than 10 seconds.
	You touched 2 or more sensor fields at the same time.	Touch only one sensor field.
	There is water or fat stains on the control panel.	Clean the control panel.
An acoustic signal sounds and the hob deactivates. An acoustic signal sounds when the hob is deactivated.	You put something on one or more sensor fields.	Remove the object from the sensor fields.
The hob deactivates.	You put something on the sensor field  .	Remove the object from the sensor field.
Residual heat indicator does not come on.	The zone is not hot because it operated only for a short time.	If the zone operated sufficiently long to be hot, speak to an Authorised Service Centre.
Automatic Heat Up function does not operate.	The zone is hot.	Let the zone become sufficiently cool.
	The highest heat setting is set.	The highest heat setting has the same power as the function.
There is no signal when you touch the panel sensor fields.	The signals are deactivated.	Activate the signals. Refer to "Daily use" chapter.
 comes on.	Automatic Switch Off operates.	Deactivate the hob and activate it again.
 comes on.	The Child Safety Device or the Lock function operates.	Refer to "Daily use" chapter.

Problem	Possible cause	Remedy
<b>E</b> and a number come on.	There is an error in the hob.	Disconnect the hob from the electrical supply for some time. Disconnect the fuse from the electrical system of the house. Connect it again.  If <b>E</b> comes on again, speak to an Authorised Service Centre.
<b>E3</b> comes on.	The electrical connection is incorrect. The supply voltage is out of range.	Speak to a qualified electrician to check the installation.
<b>E4</b> comes on.	There is an error in the hob because a cookware boiled dry. Automatic Switch Off and the overheating protection for the zones operate.	Deactivate the hob. Remove the hot cookware. After approximately 30 seconds, activate the zone again. If the cookware was the problem, the error message goes out. Residual heat indicator can stay on. Let the cookware become sufficiently cool. Check if your cookware is compatible with the hob. Refer to "Hints and tips" chapter.
<b>E7</b> comes on.	The cooling fan is blocked.	Check if objects block the cooling fan. If <b>E7</b> comes on again, speak to an Authorised Service Centre.

## 7.2 If you cannot find a solution...

If you cannot find a solution to the problem yourself, contact your dealer or an Authorised Service Centre. Give the data from the rating plate. Give also three digit letter code for the glass ceramic (it is in the corner of the glass

surface) and an error message that comes on. Make sure, you operated the hob correctly. If not the servicing by a service technician or dealer will not be free of charge, also during the warranty period. The instructions about the Service Centre and conditions of guarantee are in the guarantee booklet.

## 8. INSTALLATION



**WARNING!**  
Refer to Safety chapters.

### 8.1 Before the installation

Before you install the hob, write down the information bellow from the rating plate. The rating plate is on the bottom of the hob.

Serial number .....



## 8.2 Built-in hobs

Only use the built-in hobs after you assemble the hob into correct built-in units and work surfaces that align to the standards.

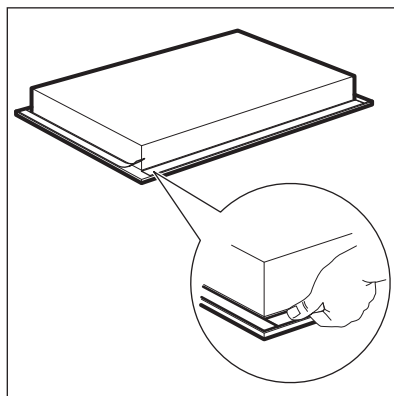
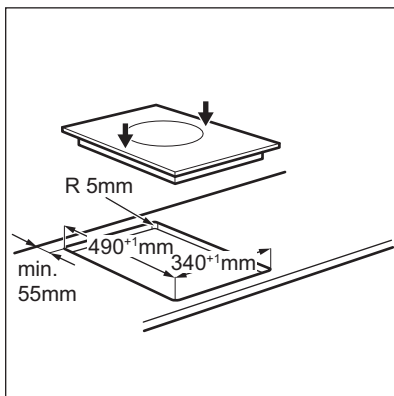
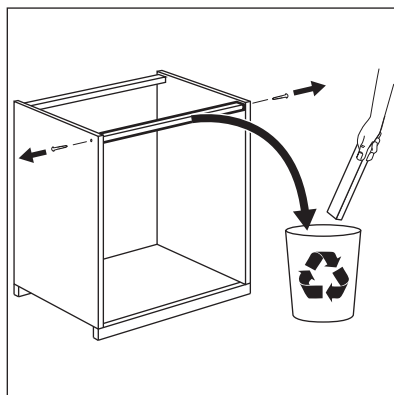
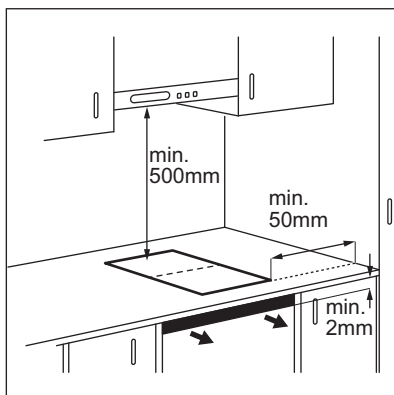
## 8.3 Connection cable

- The hob is supplied with a connection cable.
- To replace the damaged mains cable use the same mains cable type.

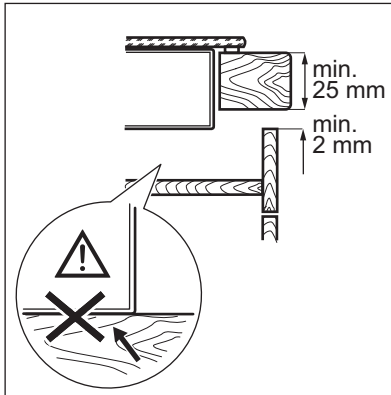
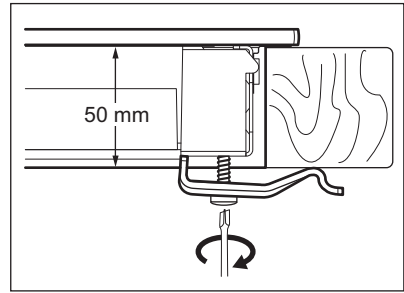
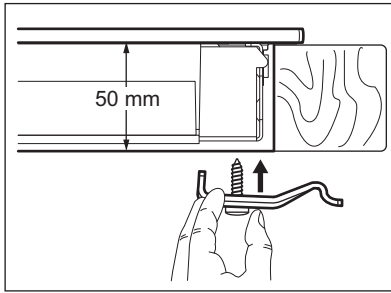
## 8.4 Attaching the seal

1. Clean the worktop around the cut out area.

## 8.5 Assembly




2. Attach the supplied seal stripe to the lower edge of the hob along the outer edge of the glass ceramic. Do not extend it. Make sure that the ends of the seal stripe are located in the middle of one side of the hob.
3. Add some mm when you cut the seal stripe to the length.
4. Push the two ends of seal stripe together.



- Seal the gap between the worktop and glass ceramic with silicone.
- Put some soapy water on the silicone.
- Pull off the excess silicone with the scraper.

## 8.6 Installation of more than one hob

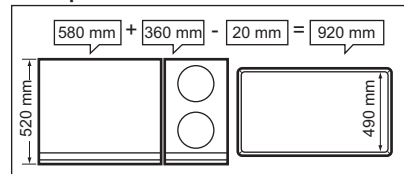
**Supplied accessories:** connection bar, heat-resistant silicone, rubber shape, sealing stripe.

 Use only a special heat-resistant silicone.

### The worktop cutout

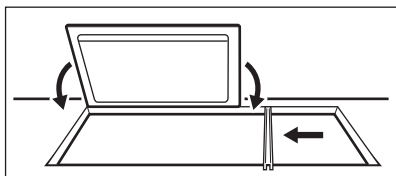
Distance from the wall	minimum 50 mm
Depth	490 mm
Width	sum of all widths of hobs that you install minus 20 mm

### Example:

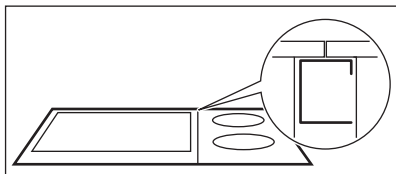


### Assembly

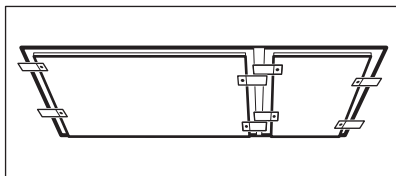
1. Calculate correct cutout dimensions.
2. Prepare cutout in the worktop.
3. One by one place the hobs on a soft surface (for example on a blanket) with the bottom side up.
4. Attach the supplied seal stripe to the lower edge of the hob along the outer edge of the glass ceramic.
5. Loosely screw the fixing plates into the correct holes in the protective casing.
6. Insert first hob into the worktop cutout. Then insert the connection bar into the worktop cutout. Push it half of its width under the hob.



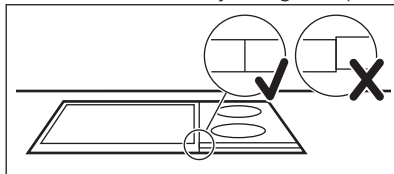
7. Loosely screw in the fixing plates from below to the worktop and to the connection bar.



8. Insert next hob into the worktop cutout. Make sure that the front edges of the hobs are on the same level.



- 9. Tighten the fixing plates / retaining grip screws.
- 10. Use silicone to seal the gaps between the hobs and between the hobs and the worktop.
- 11. Put some soapy water on the silicone.
- 12. Press the rubber shape with some strength against the glass ceramic and move it slowly along the space.



- 13. Do not touch the silicone until it becomes hard, it can last about a day.
- 14. Carefully remove the silicone that came out with a shaving blade.
- 15. Clean the glass surface.

## 9. TECHNICAL DATA

### 9.1 Rating plate

Model HC452601EB

Induction 2.8 kW  
 Ser.Nr. ....  
 AEG

PNC 949 595 456 00  
 220 - 240 V 50 - 60 Hz  
 Made in Germany  
 2.8 kW




### 9.2 Roasting zones specification


Roasting zone	Nominal power (maximum heat setting) [W]
Front	1400
Rear	1400

The power of the roasting zones can be different in some small range from the data in the table. It changes with the

material and dimensions of the cookware.

## 10. ENVIRONMENTAL CONCERNS

Recycle the materials with the symbol . Put the packaging in applicable containers to recycle it. Help protect the environment and human health and to recycle waste of electrical and electronic appliances. Do not dispose appliances

marked with the symbol  with the household waste. Return the product to your local recycling facility or contact your municipal office.

<b>EN</b> <b>Parts Name</b>	<b>Hazardous substances</b>						
	Pb	Hg	Cd	Cr6+	PBBs	PBDEs	
Mechanical Structure	○	○	○	○	○	○	
Working top (including glass ceramic, Teppan Yaki griddle plate, hotplates, knobs)	○	○	○	○	○	○	
Heating elements (including induction coils, radiant heaters)	X	○	○	○	○	○	
Electronics (including power board, user interface and other electronic parts)	X	○	○	○	○	○	
Wirings & Power cord	X	○	○	○	○	○	
Fittings: brackets, gaskets & other parts needed for installation as reported in the assembly instruction	○	○	○	○	○	○	

**Note:**

- This table is compiled according to SJ/T11364-2014.
- means this kind of hazard substance content in all the homogenous material of this part is under the limitation regulated in GB/T26572-2011.
- X means this kind of hazard substance content at least in one homogenous material of this part is above the limitation regulated in GB/T26572-2011.
- For these parts with X in the above table, there is no replacement solution due to technique limitation in the industry; however, this may change with the technique improvement.
- Under normal usage condition, the environment friendly usage period is 10 year.





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