



Thinking of you
Electrolux



EHH3920

EN HOB

USER MANUAL



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WE'RE THINKING OF YOU

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CUSTOMER CARE AND SERVICE

We recommend the use of original spare parts.

When contacting Service, ensure that you have the following data available.
 The information can be found on the rating plate. Model, PNC, Serial Number.

-  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 if an incorrect installation and use causes injuries and damages. Always keep the instructions with the appliance for future reference.

1.1 Children and vulnerable people safety



WARNING!

Risk of suffocation, injury or permanent disability.

- 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 are supervised by an adult or a person who is responsible for their safety.
- Do not let children play with the appliance.
- Keep all packaging away from children.
- 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, we recommend that you activate it.
- Cleaning and user maintenance shall not be made by children without supervision.

1.2 General Safety

- The appliance and its accessible parts become hot during use. Do not touch the heating elements.
- Do not operate the appliance by means of an external timer or separate remote-control system.
- 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.
- Do not store items on the cooking surfaces.
- Do not use a steam cleaner to clean the appliance.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- If the glass ceramic surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- After use, switch off the hob element by its control and do not rely on the pan detector.

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.
- Obey the installation instruction supplied with the appliance.
- Keep the minimum distance from the other appliances and units.
- Always be careful when you move the appliance because it is heavy. Always wear safety gloves.
- 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 up-

per drawer, is sufficient for air circulation.

- Make sure that the ventilation space of 5 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.
- The bottom of the appliance can get hot. We recommend to install a non-combustible separation panel under the appliance to prevent access to the bottom.

Electrical connection



WARNING!

Risk of fire and electrical shock.

- All electrical connections must be made by a qualified electrician.
- Before every wiring make sure the main terminal of the appliance is not live.
- Make sure the appliance is installed correctly. Loose and incorrect plug and socket can make the terminal become too hot.
- Make sure that a shock protection is installed.

- Do not let the electricity bonds touch the appliance or hot cookware, when you connect the appliance to the near sockets.
- Do not let the electricity bonds tangle.
- Use a strain relief clamp on cable.
- Use the correct mains cable.
- Make sure not to cause damage to the mains plug and to the mains cable. Contact the Service or an electrician to change a damaged mains cable.
- 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.
- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.

2.2 Use



WARNING!

Risk of injury, burns or electric shock.

- Use this appliance in a household environment.
- Do not change the specification of this appliance.
- Do not let the appliance stay unattended during operation.
- Do not operate the appliance with wet hands or when it has contact with water.
- Do not put cutlery or saucepan lids on the cooking zones. They can become hot.
- Set the cooking zone to "off" after each use. Do not rely on the pan detector.
- 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.



WARNING!

Risk of fire or 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 let cookware to boil dry.
- Be careful not 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 ceramic. Always lift these objects up when you have to move them on the cooking surface.

2.3 Care and Cleaning



WARNING!

Risk of damage to the appliance.

- Clean regularly the appliance to prevent the deterioration of the surface material.
- 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.

2.4 Disposal



WARNING!

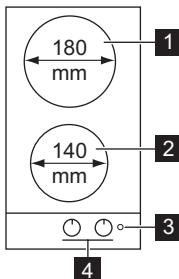
Risk of injury or suffocation.

- Contact your municipal authority for information on how to discard the appliance correctly.

- Disconnect the appliance from the mains supply.
- Cut off the mains cable and discard it.

3. PRODUCT DESCRIPTION

3.1 Cooking surface layout



- 1 Rear cooking zone 1800 W
- 2 Front cooking zone 1400 W
- 3 Power indicator
- 4 Control knobs

3.2 Electric cooking zones control knobs

Symbol	Function
0	off position

Symbol	Function
1	minimum heat
9	maximum heat

4. DAILY USE



WARNING!

Refer to the Safety chapters.

To switch on and increase the heat setting turn the knob clockwise. To decrease the heat setting turn the knob counter-clockwise. To switch off turn the knob to the 0.



When a cooking zone operates, it hums for a short time. This is typical of all ceramic glass cooking zones and does not show that the appliance operates incorrectly.

Power indicator is activated when either of the zones are turned on, and will stay on until the cooking zones are switched off. When you turn a cooking zone, a single beep indicates that the appliance is working properly.

Put cookware containing water on each cooking zone, set the maximum position and operate the appliance for 10 min.

This is to burn off the residue in the appliance. After that, operate the appliance at minimum position for 20 min. During this period, an odour and smoke can occur. This is normal. Make sure that the airflow is sufficient.

After this operation, clean the appliance with a soft cloth soaked in warm water.

4.1 Automatic switch off

The hob deactivates automatically if:

- All cooking zones are deactivated.
- You use incorrect cookware.
- You do not deactivate a cooking zone or change the heat setting.

Before you use the hob again, the control knob must be set to the off position.

Heat setting	Automatic switch off timer
1 - 2	6 hours
3 - 4	5 hours

Heat setting	Automatic switch off timer
5	4 hours
6 - 9	1.5 hours

5. HELPFUL HINTS AND TIPS



WARNING!

Refer to the Safety chapters.



INDUCTION COOKING ZONES

For induction cooking zones a strong electro-magnetic field creates the heat in the cookware very quickly.

5.1 Cookware for induction cooking zones



Use the induction cooking zones with correct cookware.

Cookware material

- **correct:** cast iron, steel, enamelled steel, stainless steel, the bottom made of multi-layer (with correct mark from a manufacturer).
- **not correct:** aluminium, copper, brass, glass, ceramic, porcelain.

Cookware is correct for an induction hob if ...

- ... some water boils very quickly on a zone set to the highest heat setting.
- ... a magnet pulls on to the bottom of the cookware.



The bottom of the cookware must be as thick and flat as possible.

Cookware dimensions: induction cooking zones adapt to the dimension of the bottom of the cookware automatically to some limit.

Cookware dimensions: induction cooking zones adapt to the dimension of the bottom of the cookware automatically to some limit. But the minimum diameter of the magnetic part of the bottom of the cookware is in relation to the diameter of the cooking zone:

Cooking zone	Minimum diameter of cookware
Front	120 mm
Rear	145 mm

5.2 The noises during operation

If you can hear

- crack noise: cookware is made of different materials (Sandwich construction).
- whistle sound: you use one or more cooking zones with high power levels and the cookware is made of different materials (Sandwich construction).
- humming: you use high power levels.
- clicking: electric switching occurs.
- hissing, buzzing: the fan operates.

The noises are normal and do not refer to appliance malfunction.

5.3 Energy saving



- If it is possible, always put the lids on the cookware.
- Put cookware on a cooking zone before you start it.
- Stop the cooking zones before the end of the cooking time to use residual heat.
- The bottom of pans and cooking zones must have the same dimension.

5.4 The Examples of cooking applications

The data in the table is for guidance only.

Heat set- ting	Use to:	Time	Hints
1	Keep warm the food you cooked	as required	Put a lid on a cookware
1-2	Hollandaise sauce, melt: butter, chocolate, gelatine	5-25 min	Mix from time to time
1-2	Solidify: fluffy omelettes, baked eggs	10-40 min	Cook with a lid on
2-3	Simmer rice and milkbased dishes, heating up ready-cooked meals	25-50 min	Add the minimum twice as much liquid as rice, mix milk dishes part procedure through
3-4	Steam vegetables, fish, meat	20-45 min	Add some tablespoons of liquid
4-5	Steam potatoes	20-60 min	Use max. 1/4 l water for 750 g of potatoes
4-5	Cook larger quantities of food, stews and soups	60-150 min	Up to 3 l liquid plus ingredients
6-7	Gentle fry: escalope, veal cordon bleu, cutlets, rissoles, sausages, liver, roux, eggs, pancakes, doughnuts	as necessary	Turn halfway through
7-8	Heavy fry, hash browns, loin steaks, steaks	5-15 min	Turn halfway through
9	Boil large quantities of water, cook pasta, sear meat (goulash, pot roast), deep-fry chips		

6. CARE AND CLEANING



WARNING!

Refer to the Safety chapters.

Clean the appliance after each use.
Always use cookware with clean bottom.



WARNING!

Before any maintenance or cleaning can be carried out, you must disconnect the hob from the electricity supply.



The hob is best cleaned while it is still warm, as spillage can be removed more easily than if it is left to cool.



WARNING!

The sharp objects and abrasive cleaning agents can cause damage to the appliance.

For your safety, do **not** clean the appliance with steam cleaners or high-pressure cleaners.

The stainless steel can become dirty if the temperature is too high. Because of this do not cook with the stone pots, earthenware pans or cast iron plates. Do not use the aluminium foil to prevent damage to the top during operation. The Stainless steel parts wash with water, and then dry with a soft cloth.



Scratches or dark stains on the glass-ceramic cause no effect on how the appliance operates.

To remove the dirt:

- **Remove immediately:** melted plastic, plastic foil, and food with sugar. If not, the dirt can cause damage to the appliance. Use a special scraper for the glass . Put the scraper on the glass surface at an acute angle and move the blade on the surface .
2. Clean the appliance with a moist cloth and some detergent.
3. At the end **rub the appliance dry with a clean cloth.**

7. TROUBLESHOOTING

Problem	Possible cause and remedy
The appliance does not operate.	<ul style="list-style-type: none"> Examine the fuse in the electrical system of the house in the fuse box. If the fuses blow time after time, speak to an authorised electrician.
The cooking zone does not heat up.	<ul style="list-style-type: none"> Make sure that the appliance is plugged in and the electrical supply is switched on. Make sure that you turn the correct control knob. Examine the fuse in the electrical system of the house in the fuse box. If the fuses blow time after time, speak to an authorised electrician.
Acoustic warning (double acoustic signal) sounds.	<ul style="list-style-type: none"> The pot is not suitable. Use suitable cookware. No cookware on the cooking zone. Place cookware on the cooking zone. The diameter of the bottom of the cookware is too small for the cooking zone. Move onto a smaller cooking zone. Use suitable cookware.
The effectiveness of the hob is not satisfactory.	<ul style="list-style-type: none"> Make sure that the hob is clean and dry. Make sure that the cookware is the correct size for the cooking zone. Make sure that the cookware has a flat bottom. Make sure that the heat setting is correct for this type of cooking.

If there is a fault, first try to find a solution to the problem yourself. If you cannot find a solution to the problem yourself, speak your dealer or the local Service Force Centre.

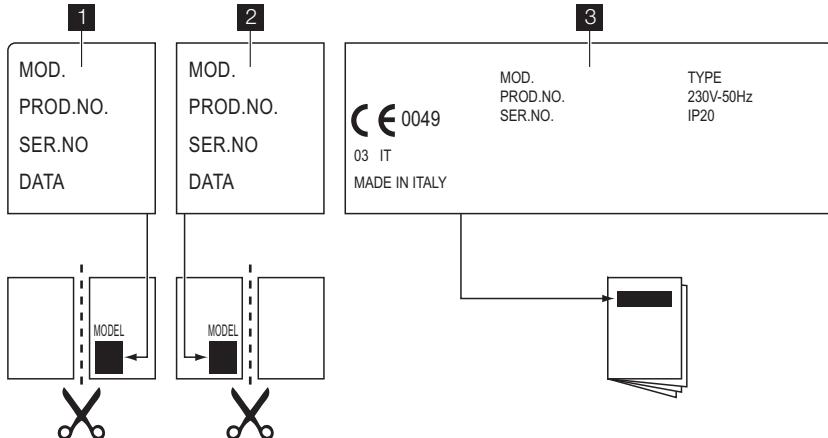


If you operated the appliance incorrectly, or the installation was not carried out by a registered engineer, the visit from the customer service technician or dealer may not take place free of charge, even during the warranty period.

These data are necessary to help you quickly and correctly. These data are available on the supplied rating plate.

- Model description
- Product number (PNC)
- Serial Number (S.N.)

Use the original spare parts only. They are available at Service Force Centre and approved spare parts shops.



1 Stick it on Guarantee Card and send this part

2 Stick it on Guarantee Card and keep this part

7.1 Labels supplied with the accessories bag

Stick the adhesive labels as indicated below:

8. INSTALLATION



WARNING!

Refer to the Safety chapters.

8.1 Installation



WARNING!

Read and follow the instructions carefully. There is a risk of injury or damage to the appliance.

- Make sure that the appliance is not damaged because of transportation. Do not connect a damaged appliance. If it is necessary, speak to the supplier.
- **Installation and connection of the appliance to the power supply must only be done by qualified personnel.**

- Only use built-in appliances after you assemble the appliance into correct built-in units and work surfaces that obey the standards.
- Do not change the specifications or modify this product. There is a risk of injury or damage to the appliance.
- Fully obey the laws, ordinances, directives and standards in force in the country where you use the appliance (safety regulations, recycling regulations, electrical safety rules etc.).
- Keep the minimum distances to other appliances and units.
- Install anti-shock protection, for example install the drawers only with a protective panel directly below the appliance.

- If the fixing bracket is near to the terminal block, always make sure the connection cable does not come in contact with the edge of the bracket.
- Prevent damage of the cut surfaces of the worktop against moisture with a correct sealant!
- Seal the appliance to the worktop with no space left with a correct sealant.
- Prevent damage of the bottom of the appliance from steam and moisture, e.g. from a dishwasher or oven.
- Do not install the appliance adjacent to doors and below windows. Hot cookware can be hit off the hob when you open doors or windows.
- **Disconnect the appliance from the electrical supply, before you do maintenance work or cleaning.**



WARNING!

Risk of injury from electrical current. Carefully obey the instructions for electrical connections.

- The electrical mains terminal is live.
- Make the electrical mains terminal free of voltage.
- Install correctly to give anti-shock protection.
- Loose and incorrect mains plug and socket connections can make the terminal become too hot.
- A qualified electrician must install the clamping connections correctly.
- Use a strain relief clamp on cable.
- Use the correct mains connection cable and replace the damaged mains cable with the proper cable type. Speak to your local Service Centre.

The appliance must have the electrical installation which lets you disconnect the appliance from the mains at all poles with a contact opening width of minimum 3 mm. You must have correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), ground leakage trips and contactors.

The manufacturer is not responsible for any injury to persons and pets or damage to property caused by failure to obey these requirements.

8.2 Electrical connection

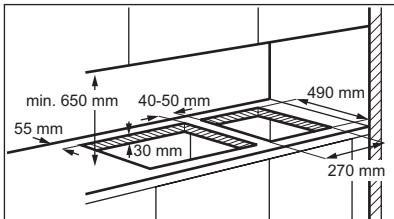
- Ground the appliance according to safety precautions.
- Make sure that the rated voltage and type of power on the rating plate agree with the voltage and the power of the local power supply.
- This appliance is supplied with a mains cable. It has to be supplied with a correct plug, able to support the load marked on the rating plate. The plug has to be fitted in a correct socket.
- Any electrical component must be installed or replaced by the Service Force Centre technician or qualified service personnel.
- Always use a correctly installed shock-proof socket.
- Make sure that there is an access to the mains plug after installation.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
- The appliance must not be connected with an extension cable, an adapter or a multiple connection (risk of fire). Check that the ground connection is in conformity with the standard and regulations force.
- The power cable must be placed in such a way that it does not touch any hot part.
- Connect the appliance to the mains with a device that lets to disconnect the appliance from the mains at all poles with a contact opening width of minimum 3 mm, eg. automatic line protecting cut-out, earth leakage trips or fuse.
- None of a parts of the connection cable can not get a temperature 90 °C. The blue neutral cable must be connected to the terminal block label with "N". The brown (or black) phase cable (fitted in the terminal block contact marked with "L") must always be connected to the live phase.

8.3 Replacement of the connection cable

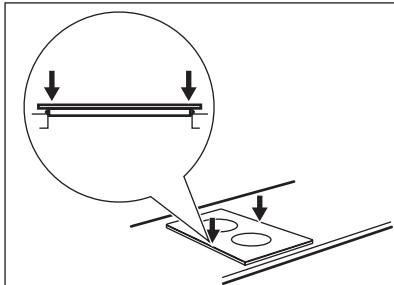
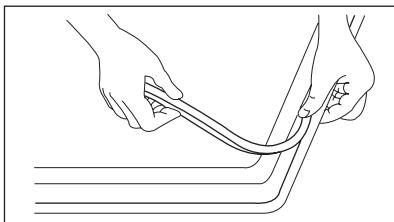
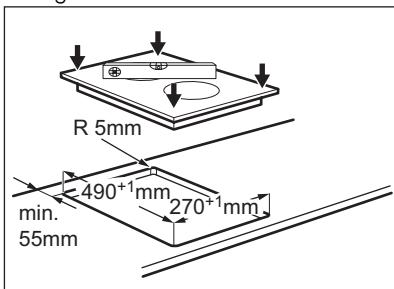
To replace the connection cable use only H05V2V2-F T90 or equivalent type. Make sure that the cable section is applicable to the voltage and the working temperature.

The yellow/green earth wire must be approximately 2 cm longer than the brown (or black) phase wire.

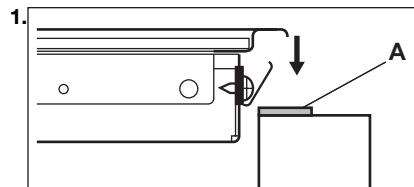
8.4 Building in



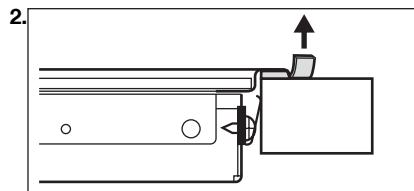
If several 30 cm hobs are to be installed side by side into the same cut out, an assembly kit including a support side bracket and supplementary seals is available at our Service Centres. The relevant installation instructions are supplied within the kit package.



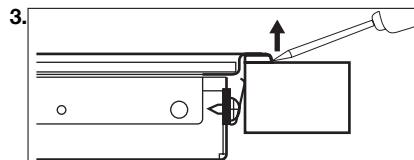
Carry out the building in of the hob as follows:



Place the sealing gasket (A) all around the edge of the cut out.



Fit the hob in the cut out and push it down until it comes in contact with the kitchen top surface. Then remove the excess sealing.

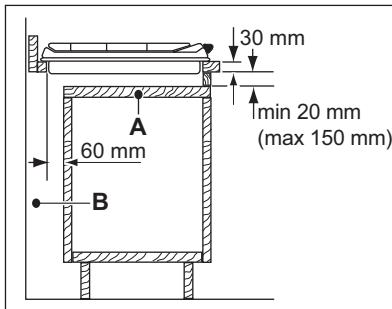


To remove the hob from the cut-out, lift the edge of the hob by means of the edge of a screwdriver.

8.5 Possibilities for insertion

Kitchen unit with door

The panel installed below the hob must be easy to remove and let an easy access in case a technical assistance intervention is necessary.

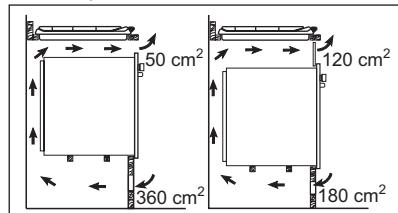


A) Removable panel
B) Space for connections

Kitchen unit with oven

The hob recess dimensions must obey the indication and the kitchen unit must

be equipped with vents to let a continuous supply of air. The electrical connection of the hob and the oven must be installed separately for safety reasons and to let easy remove oven from the unit.



9. TECHNICAL INFORMATION

Hob dimensions

Width:	290 mm
Length:	510 mm

Hob recess dimensions

Width:	270 mm
Length:	490 mm

Hot plate rating

Rear cooking zone	1.8 kW
Front cooking zone	1.4 kW
Total rating	3.2 kW
Electric supply	230 V ~ 50 Hz

10. ENVIRONMENT 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.

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