



Thinking of you
Electrolux



EHG6341FOK

EN HOB

USER MANUAL



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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 have been given supervision or instruction for the operation of the appliance by 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.
- 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.
- 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.

1.2 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.
- 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 contractors.

1.3 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 use an external timer or a separate remote-control system to operate the 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 there is a crack on the surface, disconnect power supply to prevent the 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.
- Do not try to extinguish a fire with water. Disconnect the appliance and cover the flame with a lid or a fire blanket.



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.

1.4 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.

1.5 Disposal



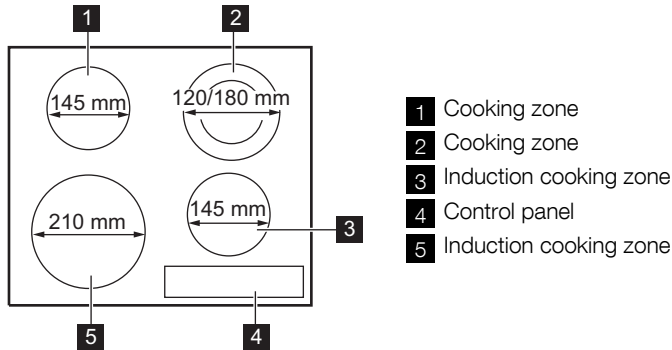
WARNING!

Risk of injury or suffocation.

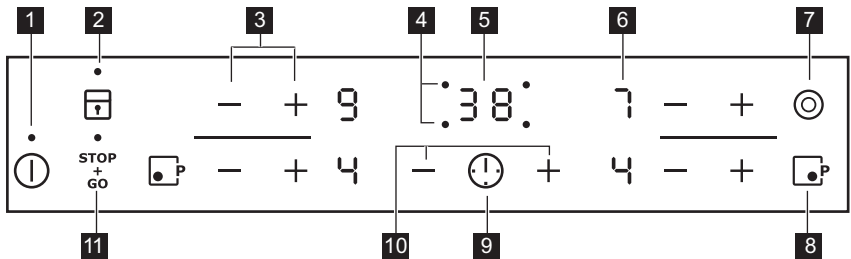
- Disconnect the appliance from the mains supply.
- Cut off the mains cable and discard it.

2. PRODUCT DESCRIPTION

2.1 General overview



2.2 Control panel layout



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

	sensor field	function
1	ⓘ	To activate and deactivate the appliance.
2	🔒	To lock/unlock the control panel.
3	+ / -	To increase or decrease the heat setting.
4	Timer indicators of cooking zone	To show for which zone you set the time.
5	The timer display	To show the time in minutes.
6	A heat setting display	To show the heat setting.
7	ⓘ	To activate outer ring.
8	🔒	To activate the Power function.
9	ⓘ	To select a cooking zone.
10	+ / -	To increase or decrease the time.

sensor field	function
 STOP + GO	To activates and deactivates the STOP +GO function.

2.3 Heat setting displays

Display	Description
	The cooking zone is deactivated.
	Keep warm/STOP+GO function operates.
	The cooking zone operates.
	Automatic Heat Up function operates.
	Not correct cookware or too small cookware or no cookware on the cooking zone.
	There is a malfunction
	A cooking zone is still hot (residual heat)
	Lock/ The Child Safety device operates.
	Power function operates.
	The Automatic Switch Off operates.

2.4 Residual heat indicator



WARNING!

 The risk of burns from residual heat!

The induction cooking zones make the heat necessary for cooking directly in the bottom of the cookware. The glass ceramic is hot from the heat of the cookware.

3. DAILY USE

3.1 Activation and deactivation

Touch  for 1 second to activate or deactivate the appliance.

3.2 Automatic Switch Off

The function deactivates the appliance automatically if:

- All cooking zones are deactivated ().
- You do not set the heat setting after you activate the appliance.
- You spill something or put something on the control panel for more than 10 seconds, (a pan, a cloth, etc.). An acoustic signal sounds some time and the appliance deactivates. Remove the object or clean the control panel.

- The appliance becomes too hot (e.g. when, a saucepan boils dry). Before you use the appliance again, the cooking zone must be cool.
- You use incorrect cookware. The symbol  comes on and the cooking zone deactivates automatically after 2 minutes.
- You do not deactivate a cooking zone or change the heat setting. After some time  comes on and the appliance deactivates. See below.
- The relation between heat setting and times of the Automatic Switch Off function:
 -  ,  — 6 hours
 -  — 5 hours
 -  — 4 hours

- [6] - [9] — 1.5 hours

3.3 The heat setting

Touch **+** to increase the heat setting.
 Touch **—** to decrease the heat setting.
 The display shows the heat setting. Touch **+** and **—** at the same time to deactivate the cooking zone.

3.4 Activation and deactivation of the outer ring

You can adjust the surface you cook to the dimension of the cookware.
 To activate the outer ring touch the sensor field . The indicator comes on.
 Do the procedure again to deactivate the outer ring. The indicator goes out.

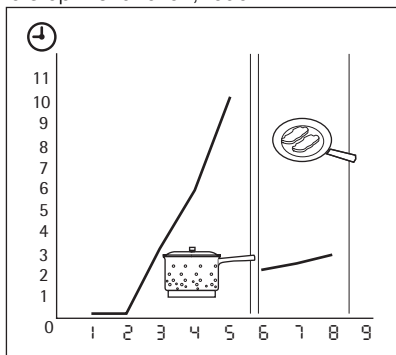
3.5 Automatic Heat Up

You can get the necessary heat setting in a shorter time if you activate the Automatic Heat Up function. This function sets the highest heat setting for some time (see the diagram), and then decreases to the necessary heat setting.

To start the Automatic Heat Up function:

1. Touch **—** . [9] comes on in the display.
2. Touch **+** again and again until [R] comes on in the display.
3. Immediately touch **—** again and again until the necessary heat setting comes on. After 3 seconds [R] comes on in the display.

To stop the function, touch **—** .

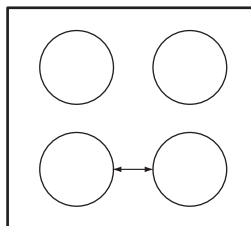


3.6 Power function

The Power function makes more power available to the induction cooking zones. The Power function can be activated for a limited period of time (see Technical information chapter). After that, the induction cooking zone automatically sets back to highest heat setting. To activate, touch  , [P] comes on. To deactivate, change the heat setting.

3.7 Power management

The power management divides the power between two cooking zones in a pair (see the illustration). The power function increases the power to the maximum level for one cooking zone in the pair. The power in the second cooking zone automatically decreases. The heat setting display for the reduced zone changes between two levels.



3.8 Timer

Use the Count Down Timer to set how long the cooking zone operates for only this one time.

Set the Timer after the selection of the cooking zone.

You can set the heat setting before or after you set the timer.

- **To set the cooking zone:** touch  again and again until the indicator of a necessary cooking zone comes on.
- **To activate or change the Timer:** touch **+** or **—** of the timer to set the time (**00 - 99** minutes). When the indicator of the cooking zone starts to flash slow, the time counts down.
- **To deactivate the Timer:** set the cooking zone with  and touch **—** to deactivate the Timer. The remaining time counts back to **00** . The indicator of the cooking zone goes out.

- **To see the remaining time:** set the cooking zone with . The indicator of the cooking zone starts to flash quickly. The display shows the remaining time. When the time comes to an end, the sound operates and flashes. The cooking zone deactivates.

- **To stop the sound:** touch . You can use the Timer as a **minute minder** while the cooking zones do not operate. Touch . Touch or to set the time. When the time comes to an end, the sound operates and flashes.

- **To stop the sound:** touch .

3.9 STOP+GO

The function sets all cooking zones that operate to the lowest heat setting ().

When operates, you cannot change the heat setting.

The function does not stop the timer function.

- **To activate** this function touch . The symbol comes on.
- **To deactivate** this function touch . The heat setting that you set before comes on.

3.10 Lock

When the cooking zones operate, you can lock the control panel, but not . It prevents an accidental change of the heat setting.

First set the heat setting.

To start this function touch . The symbol comes on for 4 seconds. The Timer stays on.

To stop this function touch . The heat setting that you set before comes on. When you stop the appliance, you also stop this function.

3.11 The child safety device

This function prevents an accidental operation of the appliance.

To activate the child safety device

- Activate the appliance with . **Do not set the heat settings.**
- Touch for 4 seconds. The symbol comes on.
- Deactivate the appliance with .

To deactivate the child safety device

- Activate the appliance with . **Do not set the heat settings.** Touch for 4 seconds. The symbol comes on.
- Deactivate the appliance with .

To override the child safety device for only one cooking time

- Activate the appliance with . The symbol comes on.
- Touch for 4 seconds. **Set the heat setting in 10 seconds.** You can operate the appliance.
- When you deactivate the appliance with , the child safety device operates again.

4. HELPFUL HINTS AND TIPS



INDUCTION COOKING ZONES

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



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.

4.2 Cookware



Information about the cookware

- The bottom of the cookware must be as thick and flat as possible.
- Cookware made of enamelled steel and with aluminium or copper bottoms can cause the colour change on the glass-ceramic surface.

4.3 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.**

4.4 Energy saving



How to save energy

- If it is possible, always put the lids on the cookware.
- Put cookware on a cooking zone before you start it.
- Use the residual heat to keep the food warm or to melt it.



The cooking zone efficiency

The cooking zone efficiency is related to the diameter of the cookware. The cookware with a smaller diameter than the minimum receives only a part of the power generated by the cooking zone. For the minimum diameters see the Technical data chapter.

4.5 The Examples of cooking applications

The relation between the heat setting and the cooking zone consumption of power is not linear.

When you increase the heat setting it is not proportional to the increase of the cooking zone consumption of power. It means that the cooking zone with the medium heat setting uses less than a half of its power.



The data in the table is for guidance only.

Heat setting	Use to:	Time	Hints	Nominal power consumption
1	Keep warm the food you cooked	as required	Put a lid on a cookware	3 %
1 - 2	Hollandaise sauce, melt: butter, chocolate, gelatine	5 - 25 min	Mix from time to time	3 – 5 %

He at set tin g	Use to:	Time	Hints	Nominal power consump- tion
1 - 2	Solidify: fluffy ome- lettes, baked eggs	10 - 40 min	Cook with a lid on	3 – 5 %
2 - 3	Simmer rice and milk- based dishes, heating up ready-cooked meals	25 - 50 min	Add the minimum twice as much liquid as rice, mix milk dishes part proce- dure through	5 – 10 %
3 - 4	Steam vegetables, fish, meat	20 - 45 min	Add some table- spoons of liquid	10 – 15 %
4 - 5	Steam potatoes	20 - 60 min	Use max. ¼ l water for 750 g of potatoes	15 – 21 %
4 - 5	Cook larger quantities of food, stews and soups	60 - 150 min	Up to 3 l liquid plus ingredients	15 – 21 %
6 - 7	Gentle fry: escalope, veal cordon bleu, cut- lets, rissoles, saus- ages, liver, roux, eggs, pancakes, doughnuts	as necessa- ry	Turn halfway through	31 – 45 %
7 - 8	Heavy fry, hash browns, loin steaks, steaks	5 - 15 min	Turn halfway through	45 – 64 %
9	Boil water, cook pasta, sear meat (goulash, pot roast), deep- fry chips			100 %
	Boil large quantities of water. Power management is activa- ted.			

The induction cooking zones are faster and more energy-efficient than traditional cooking surfaces.

(specially the one which contains starch), acrylamides can pose a health risk. Thus, we recommend that you cook at the lowest temperatures and do not brown food too much.

Information on acrylamides

Important! According to the newest scientific knowledge, if you brown food

5. CARE AND CLEANING

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

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

To remove the dirt:

- 1. – **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 .

- **Remove after the appliance is sufficiently cool:** limescale rings , water rings, fat stains, shiny metal-

lic discolorations. Use a special cleaning agent for glass ceramic or stainless steel.

2. Clean the appliance with a moist cloth and some detergent.
3. At the end **rub the appliance dry with a clean cloth.**

6. TROUBLESHOOTING

Problem	Possible cause and remedy	
You cannot activate the appliance or operate it.		Activate the appliance 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.
	The Stop+Go function operates.	Refer to the chapter “Daily Use”.
	There is water or fat stains on the control panel.	Clean the control panel.
An acoustic signal sounds and the appliance deactivates. An acoustic signal sounds when the appliance is deactivated.	You put something on one or more sensor fields.	Remove the object from the sensor fields.
The appliance deactivates.	You put something on the sensor field ① .	Remove object from the sensor field.
The residual heat indicator does not comes on.	The cooking zone is not hot because it operated only for a short time.	If the cooking zone operated sufficiently long to be hot, speak to the service centre.
The Automatic Heat Up function does not operate.	The cooking zone is hot.	Let the cooking zone become sufficiently cool.
	The highest heat setting is set.	The highest heat setting has the same power as the Automatic Heat Up function.
	You decreased the heat setting from ⑦ .	Start from ⑦ and only increase the heat setting.

Problem	Possible cause and remedy	
The heat setting changes between two levels.	The Power management is activated.	Refer to “Power management”.
You cannot activate outer ring.		Activate the inner ring first.
The sensor fields become hot.	The cookware is too large or you put it too near to the controls.	Put large cookware on the rear cooking zones if it is necessary.
 comes on.	The Automatic Switch Off operates.	Deactivate the appliance and activate it again.
 comes on.	The Child Safety Device or the Lock function operates.	Refer to the chapter “Daily Use”.
 comes on.	No cookware is on the cooking zone.	Put cookware on the cooking zone.
	The cookware is incorrect.	Use the correct cookware.
	The diameter of the bottom of the cookware is too small for the cooking zone.	Move cookware to a smaller cooking zone.
 and number comes on.	There is an error in the appliance.	Disconnect the appliance from the electrical supply for some time. Disconnect the fuse from the electrical system of the house. Connect it again. If  comes on again, speak to the service centre.
 comes on	There is an error in the appliance because a cookware boils dry. The overheating protection for the cooking zones and the Automatic Switch Off operate.	Deactivate the appliance. Remove the hot cookware. After, approximately 30 seconds, activate the cooking zone again. If the cookware was the problem, the error message goes out of the display, but the residual heat indicator can stay. Let the cookware become sufficiently cool and refer to “Cookware for the induction cooking zone” to see if your cookware is compatible with the appliance.

If you tried the above solutions and cannot repair the problem, speak to your dealer or the customer service. Give the data from the rating plate, 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 appliance correctly. If not the servicing by a customer service technician or dealer will not be free of charge, also during the warranty period. The instructions about the customer service and conditions of guarantee are in the guarantee booklet.

7. INSTALLATION



WARNING!

Refer to "Safety information" chapter.



Before the installation

Before the installation of the appliance, record the information below from the rating plate. The rating plate is on the bottom of the appliance casing.

- Model
- PNC
- Serial number

7.1 Built-in appliances

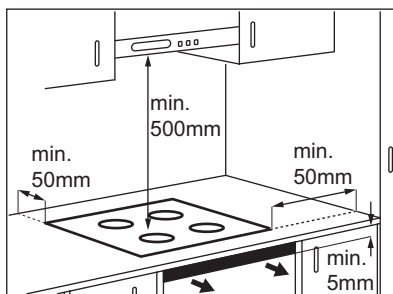
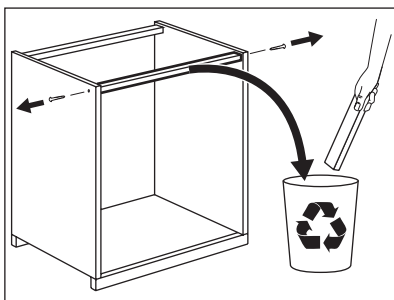
- Only use the built-in appliances after you assemble the appliance into correct

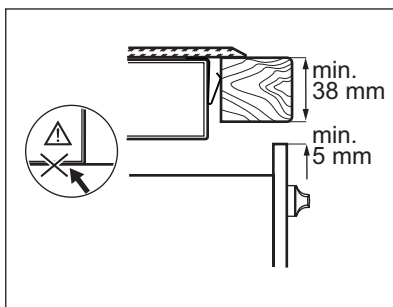
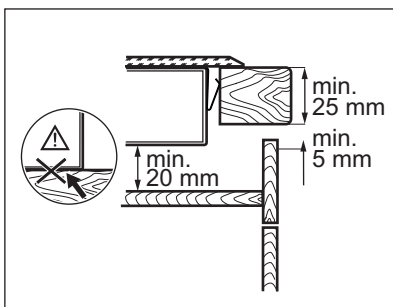
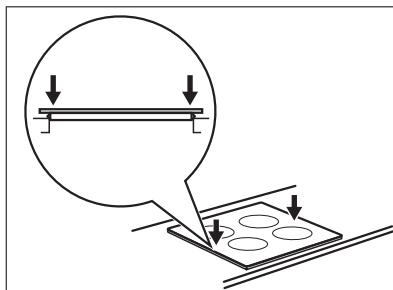
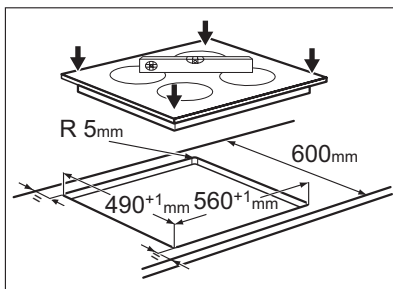
built-in units and work surfaces that align to the standards.

7.2 Connection cable

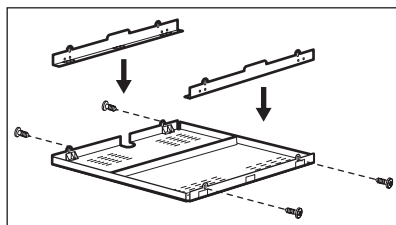
- The appliance is supplied with the connection cable.
- Replace the damaged mains cable with a special cable (type H05BB-F Tmax 90°C; or higher). Speak to your local Service Centre.

7.3 Assembly





If you use a protection box (an additional accessory¹⁾), the front air-flow space of 5 mm and protective floor directly below the appliance are not necessary. You can not use the protection box if you install the appliance above an oven.



8. TECHNICAL INFORMATION

Modell EH6341FOK

Typ 58 GAD DA AU

Induction 3.7 kW

Ser.Nr.

ELECTROLUX

Prod.Nr. 949 596 023 00

220-240 V 50-60 Hz

Made in Germany

6.6 kW



¹⁾ The protection box accessory may not be available in some countries. Please contact your local supplier.

Cooking zones power

Cooking zone	Nominal Power (Max heat setting) [W]	Power Function activated [W]	Power function maximum duration [min]	Minimum cookware diameter [mm]
Right rear — 120/180 mm	700/1700 W			
Right front — 145 mm	1400 W	2500 W	4	125
Left rear — 145 mm	1200 W			
Left front — 210 mm	2300 W	3700 W	10	180

There can be a small difference in power between cooking zones and the data in table. The material and dimensions of the

cookware can have an effect on the power of a cooking zone.

9. 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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