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WE'RE THINKING OF YOU

Thank you for purchasing an Electrolux appliance. You've chosen a product that brings with it decades of professional experience and innovation. Ingenious and stylish, it has been designed with you in mind. So whenever you use it, you can be safe in the knowledge that you'll get great results every time.

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www.electrolux.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 from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved.
- 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.
- If the glass ceramic surface / glass surface is cracked, switch off the appliance and unplug it from the mains. In case the appliance is connected to the mains directly using junction box, remove the fuse to disconnect the appliance from power supply. In either case contact the Authorised Service Centre.
- In case of hotplate glass breakage:
 - shut immediately off all burners and any electrical heating element and isolate the appliance from the power supply,
 - do not touch the appliance surface,
 - do not use the appliance.
- 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.
- Where the appliance is directly connected to the power supply, an all-pole isolating switch with a contact gap is required. Complete disconnection in compliance with the conditions specified in overvoltage category III must be guaranteed. The earth cable is excluded from this.
- When you route the mains cable, make sure that the cable doesn't come into direct contact (for example using insulating sleeving) with parts that can reach temperatures of more than 50°C above room temperature.
- **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

This appliance is suitable for the following markets: TW

2.1 Installation



WARNING!

Only a qualified person must install this appliance.



WARNING!

Risk of injury or damage to the appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Follow the installation instructions supplied with the appliance.
- Keep the minimum distance from 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 falling 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.

2.2 Electrical Connection



WARNING!

Risk of fire and electric 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 parameters on the rating plate are compatible with the electrical ratings of the mains power supply.
- 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.
- 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 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.
- When you place food into hot oil, it may splash.

**WARNING!**

Risk of fire and explosion

2.3 Gas connection

- All gas connections should be made by a qualified person.
- Before installation, make sure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible.
- Make sure that there is air circulation around the appliance.
- The information about the gas supply is on the rating plate.
- This appliance is not connected to a device, which evacuates the products of combustion. Make sure to connect the appliance according to current installation regulations. Pay attention to requirements regarding adequate ventilation.
- 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.

2.4 Use

**WARNING!**

Risk of injury, burns and electric 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.
- Do not keep hot cookware on the control panel.
- 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 / glass ceramic. Always lift these objects up when you have to move them on the cooking surface.

- Use only stable cookware with the correct shape and diameter larger than the dimensions of the burners.
- Make sure cookware is centrally positioned on the burners.
- Make sure the flame does not go out when you quickly turn the knob from the maximum to the minimum position.
- Use only the accessories supplied with the appliance.
- Do not install a flame diffuser on the burner.
- The use of a gas cooking appliance results in the production of heat and moisture. Provide good ventilation in the room where the appliance is installed.
- Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.
- This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.
- Do not let acid liquids, for example vinegar, lemon juice or limescale remover, touch the hob. This can cause matt patches.
- Discoloration of the enamel or stainless steel has no effect on the performance of the appliance.
- Clean the appliance regularly 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 any abrasive products, abrasive cleaning pads, solvents or metal objects.
- Do not clean the burners in the dishwasher.

2.6 Service

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

2.7 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.
- Flat the external gas pipes.

2.5 Care and cleaning



WARNING!

Do not remove the buttons, knobs or gaskets from the control panel. Water may get inside the appliance and cause damage.

3. INSTALLATION



WARNING!

Refer to Safety chapters.

3.1 Before the installation

Before you install the hob, write down the information below from the rating plate.

The rating plate is on the bottom of the hob.

Model
PNC
Serial number

3.2 Gas Connection



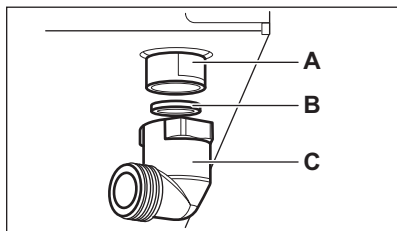
WARNING!

The following instructions about installation, connection and maintenance must be carried out by qualified personnel in compliance with standards and local regulations in force.

Choose fixed connections or use a flexible pipe in stainless steel in compliance with the regulation in force. If you use flexible metallic pipes, be careful they do not come in touch with mobile parts or they are not squeezed. Also be careful when the hob is put together with an oven.



Make sure that the gas supply pressure of the appliance obeys the recommended values. The adjustable connection is fixed to the comprehensive ramp by means of a threaded nut G 1/2". Screw the parts and tighten everything with teflon tape, if necessary, to get the right direction.



- A. End of shaft with nut
- B. Washer supplied with the appliance
- C. Elbow supplied with the appliance



WARNING!

When installation is complete, make sure that the seal of each pipe fitting is correct. Use a soapy solution, not a flame!

3.3 Electrical connection

- 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 which can hold the load that the rating plate rates. Make sure that you install the plug in a correct socket.
- Always use a correctly installed shockproof socket.
- Make sure that there is an access to the mains plug after the installation.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
- There is a risk of fire when the appliance is in connection with an extension cable, an adapter or a multiple connection. Make sure that the ground connection agrees with the standards and regulations.
- Do not let the power cable to heat up to a temperature higher than 90° C.



Make sure that you connect the blue neutral cable to the terminal with a letter "N" on it. Connect the brown (or black) phase cable to the terminal which has a letter "L". Keep the phase cable connected at all times.

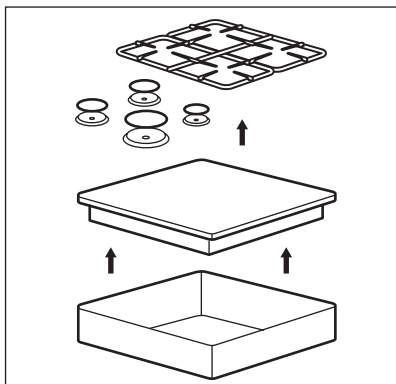
3.4 Connection cable

To replace the connection cable use only the special cable or its equivalent. The cable type is: H03V2V2-F T90.

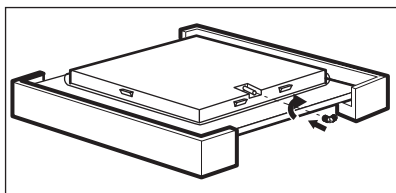
Make sure that the cable section is applicable to the voltage and the working temperature. The yellow / green earth wire must be approximately 2 cm longer than the brown (or black) phase wire.

3.5 Assembly

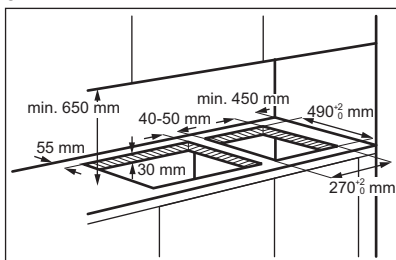
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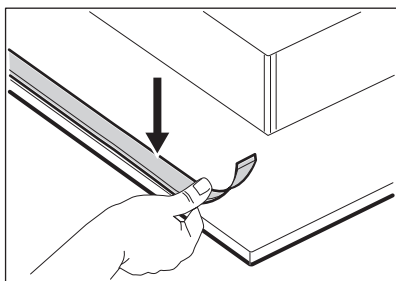
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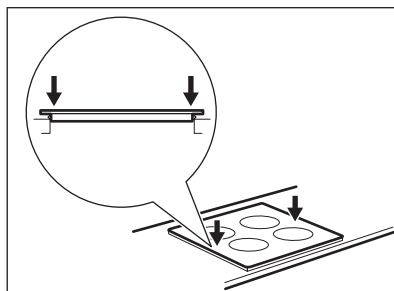
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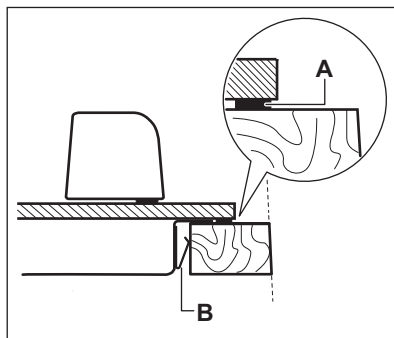
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5.

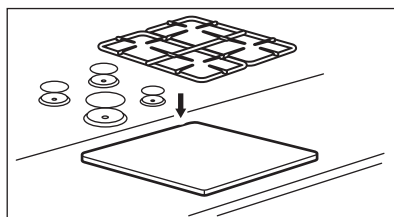


6.



A) supplied seal
B) assembled bracket

7.



CAUTION!

Install the appliance only on a worktop with flat surface.

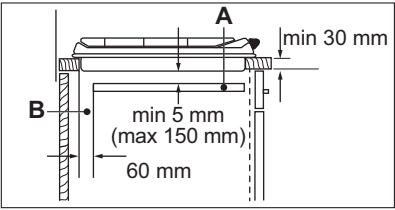
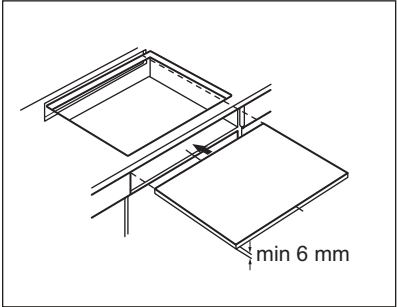
3.6 Installation of more than one hob

If several 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 Authorised Service Centres. The relevant installation instructions are supplied within the kit package.

3.7 Possibilities for insertion

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

Kitchen unit with door



A. Removable panel

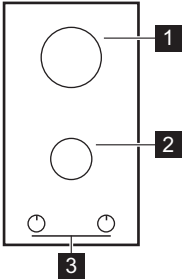
B. Space for connections

Kitchen unit with oven

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.

4. PRODUCT DESCRIPTION

4.1 Cooking surface layout



1 Rapid burner

2 Auxiliary burner

3 Control knobs

4.2 Control knob

Symbol	Description
	no gas supply / off position

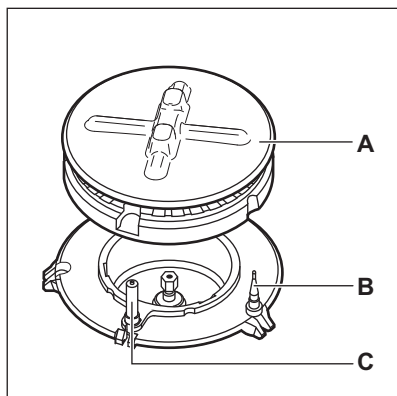
Symbol	Description
	ignition position / maximum gas supply
	minimum gas supply

5. DAILY USE



WARNING!
Refer to Safety chapters.

5.1 Burner overview



- A. Burner cap and crown
- B. Thermocouple
- C. Ignition candle

5.2 Ignition of the burner



Always light the burner before you put on the cookware.



WARNING!

Be very careful when you use open fire in the kitchen environment. The manufacturer declines any responsibility in case of the flame misuse.

1. Push the control knob down and turn it counterclockwise to the maximum gas supply position (A).
2. Keep the control knob pushed for equal or less than 10 seconds. This lets the thermocouple warm up. If not, the gas supply is interrupted.
3. Adjust the flame after it is regular.



If after some tries the burner does not light, check if the crown and its cap are in correct positions.



WARNING!

Do not keep the control knob pushed for more than 15 seconds. If the burner does not light after 15 seconds, release the control knob, turn it into off position and try to light the burner again after minimum 1 minute.



CAUTION!

In the absence of electricity you can ignite the burner without electrical device; in this case approach the burner with a flame, turn the control knob counterclockwise to maximum gas supply position and push it down. Keep the control knob pushed for equal or less than 10 seconds to let the thermocouple warm up.



If the burner accidentally goes out, turn the control knob to the off position and try to light the burner again after minimum 1 minute.



The spark generator can start automatically when you switch on the mains, after installation or a power cut. It is normal.



The hob is supplied with the progressive valves. They make the flame regulation more precise.

5.3 Turning the burner off

To put the flame out, turn the knob to the off position ●.



WARNING!

Always turn the flame down or switch it off before you remove the pans from the burner.

6. HINTS AND TIPS



WARNING!

Refer to Safety chapters.

6.1 Cookware



CAUTION!

Do not use cast iron pans, potstones, earthenware, grill or toaster plates.



WARNING!

Do not put the same pan on two burners.



WARNING!

Do not put unstable or damaged pots on the burner to prevent from spill and injury.



CAUTION!

Make sure that the bottoms of pots do not stand above the control knob, otherwise the flame heats the control knob up.



CAUTION!

Make sure that pot handles are not above the front edge of the cooktop.



CAUTION!

Make sure that the pots are placed centrally on the burner in order to get maximum stability and to get lower gas consumption.



CAUTION!

Liquids spilt during cooking can cause the glass to break.

6.2 Energy saving

- If it is possible, always put the lids on the cookware.
- When the liquid starts to boil, turn down the flame to barely simmer the liquid.

6.3 Diameters of cookware



Use cookware with diameters applicable to the size of burners.

Burner	Diameter of cookware (mm)
Rapid	180 - 260
Auxiliary	80 - 180

7. CARE AND CLEANING



WARNING!

Refer to Safety chapters.

7.1 General information

- Clean the hob after each use.
- Always use cookware with clean bottom.

- Scratches or dark stains on the surface have no effect on how the hob operates.
- Use a special cleaner applicable for the surface of the hob.

**WARNING!**

Do not use knives, scrapers or similar instruments to clean the surface of the glass or between the rims of the burners and the frame (if applicable).

- Wash stainless steel parts with water, and then dry them with a soft cloth.

7.2 Pan supports



The pan supports are not resistant to washing in a dishwasher. They must be washed by hand.

1. Remove the pan supports to easily clean the hob.



Be very careful when you replace the pan supports to prevent the hob top from damage.

2. The enamel coating occasionally can have rough edges, so be careful when you wash the pan supports by hand and dry them. If necessary, remove stubborn stains with a paste cleaner.
3. After you clean the pan supports, make sure that they are in correct positions.
4. For the burner to operate correctly, make sure that the arms of the pan

supports are aligned with the centre of the burner.

7.3 Cleaning the hob

- **Remove immediately:** melted plastic, plastic foil, sugar and food with sugar. If not, the dirt can cause damage to the hob. Take care to avoid burns.
- **Remove when the hob is sufficiently cool:** limescale rings, water rings, fat stains, shiny metallic discoloration. Clean the hob with a moist cloth and non-abrasive detergent. After cleaning, wipe the hob dry with a soft cloth.
- To clean the enamelled parts, cap and crown, wash them with warm soapy water and dry them carefully before you put them back on.

7.4 Cleaning the spark plug

This feature is obtained through a ceramic ignition candle with a metal electrode. Keep these components well clean to prevent difficult lighting and check that the burner crown holes are not obstructed.

7.5 Periodic maintenance

Speak to your local Authorised Service Centre periodically to check the conditions of the gas supply pipe and the pressure adjuster, if fitted.

8. TROUBLESHOOTING

**WARNING!**

Refer to Safety chapters.

8.1 What to do if...

Problem	Possible cause	Remedy
There is no spark when you try to activate the spark generator.	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.

Problem	Possible cause	Remedy
	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.
	Burner cap and crown are placed incorrectly.	Place the burner cap and crown correctly.
The flame extinguishes immediately after ignition.	Thermocouple is not heated up sufficiently.	After lighting the flame, keep the knob pushed for equal or less than 10 seconds.
The flame ring is uneven.	Burner crown is blocked with food residues.	Make sure that the injector is not blocked and the burner crown is clean.

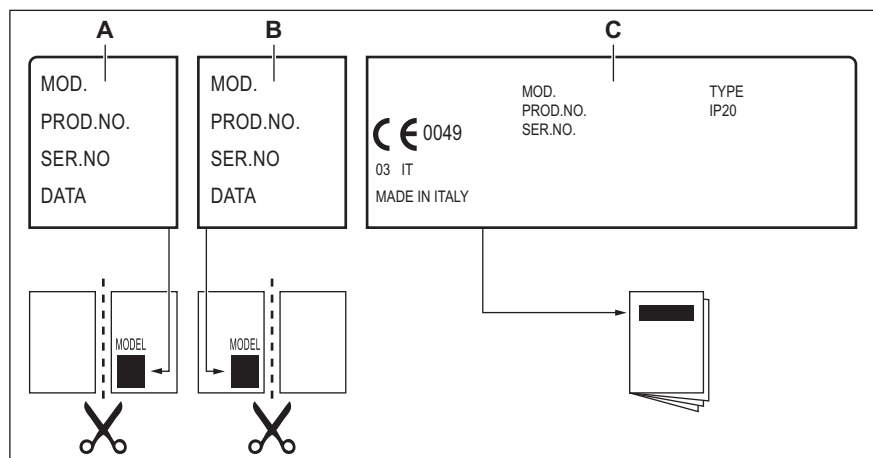
8.2 If you cannot find a solution...

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. 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.

8.3 Labels supplied with the accessories bag

Stick the adhesive labels as indicated below:



- A. Stick it on Guarantee Card and send this part (if applicable).
- B. Stick it on Guarantee Card and keep this part (if applicable).
- C. Stick it on instruction booklet.

9. TECHNICAL DATA

9.1 Hob dimensions

Width	290 mm
Depth	520 mm

9.2 Bypass diameters

BURNER	Ø BYPASS 1/100 mm
Rapid	42
Auxiliary	28

9.3 Other technical data

TOTAL POWER:	Gas original:	NG 1500 Pa	3,88 kW
Electric supply:	220-240 V ~ 50-60 Hz		

Appliance category:	I2H
Gas connection:	G 1/2"
Appliance class:	3

9.4 Gas burners for NATURAL GAS NG 1500 Pa

BURNER	NORMAL POWER kW	MINIMUM POWER kW	INJECTOR MARK
Rapid	2,59	0,75	128
Auxiliary	1,4	0,33	95

10. SERVICE AND GUARANTEE IN TAIWAN

The appliance is guaranteed by Taiwan Sakura, the authorized agent of Electrolux major kitchen appliance in Taiwan. Sakura guarantees to the end user 2 year free warranty services and an extendable free warranty plan for 1 year, subject to the terms and conditions listed below:

1. Service and warranty are only applied to Electrolux Inspiration major kitchen appliances sold by Taiwan Sakura in Taiwan.
2. Taiwan Sakura provides free maintenance service for 2 year commencing from the date of appliance production. End users that register their products online or through mailing back the warranty cards within 30days after purchasing can extend the free warranty for 1 year commencing from the date of registration.
3. Free maintenance service is valid for the functional components, including PCBs, pumps, motors, heating system...etc.
4. One year free maintenance service is provided for non-functional components, accessories, demo products, and consumptive materials.
5. Within the period of warranty, Taiwan Sakura shall provide free maintenance service to end users. After the expiration date of warranty, end users will have to afford the fee of repairing and parts. If services

occur, the replaced parts belong to Taiwan Sakura.

6. Warranty is invalid in the below cases:
 - The warranty has expired.
 - Damages or malfunctions caused by force majeure, including natural calamities, thunder, accidents...etc.
 - Damages or malfunctions caused by misusing, negligence, improper installation, modification and disassembly, and transportation.
 - Using unauthorized parts.
 - Repaired by other parties.
 - Products used under commercial circumstances, including restaurants, cooking classrooms, baking shops...etc.
 - Not the products imported by Taiwan Sakura.

The execution shall obey the latest announced clauses.
7. To ensure your right of warranty, please register the products while purchasing. Ask the retailer to fill up related info for you on the warranty cards and mail them back to Taiwan Sakura or simply register online. Please keep your invoices for data checking.

Service Info

1. Telephone: 0800-021818
2. E-mail: service@sakura.com.tw
3. Service personnel of Taiwan Sakura will be wearing uniform and service ID card for distinguishing.

4. Within the period of warranty, services are free of charge.
5. When the warranty expired and end users choose not to repair the appliance after inspection, Taiwan Sakura will have to charge inspection fee each time.
6. When the warranty expired and end users choose to repair the appliance after inspection, Taiwan Sakura will have to charge the fee of the parts required. Inspection fee will be free of charge.
7. Prices of parts differ from component to component; Taiwan Sakura will have to confirm it after inspection according to the latest quotation.

11. ENVIRONMENTAL CONCERNS

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

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

www.electrolux.com/shop



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