



user manual
notice d'utilisation
gebruiksaanwijzing

Ceramic glass hob
Table de cuisson vitro-
céramique
Glaskeramische kook-
plaat

EHS 60040 P

We were thinking of you
when we made this product

Welcome to the world of Electrolux


Thank you for choosing a first class product from Electrolux, which hopefully will provide you with lots of pleasure in the future. The Electrolux ambition is to offer a wide variety of quality products that make your life more comfortable. You will find some examples on the cover in this manual. Please take a few minutes to study this manual so that you can take advantage of the benefits of your new machine. We promise that it will provide a superior User Experience delivering Ease-of-Mind. Good luck!

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The following symbols are used in this user manual:

 Important information concerning your personal safety and information on how to avoid damaging the appliance.

 General information and tips

 Environmental information



Safety instructions



Please comply with these instructions. If you do not, any damage resulting is not covered by the warranty.



This appliance conforms with the following EU Directives:

- 73/23/EEC dated 19.02.1973 Low Voltage Directive
- 89/336/EEC dated 03.05.1989 EMC Directive inclusive of Amending Directive 92/31/EEC
- 93/68/EEC dated 22.07.1993 CE Marking Directive

Correct use

- This appliance should be used only for normal domestic cooking and frying of food.
- The appliance must not be used as a work surface or as a storage surface.
- Additions or modifications to the appliance are not permitted.
- Do not place or store flammable liquids, highly inflammable materials or fusible objects (e.g. plastic film, plastic, aluminium) on or near the appliance.

Children's safety

- Small children must be kept away from the appliance.
- Only let bigger children work on the appliance under supervision.

General safety

- The appliance may only be installed and connected by trained, registered service engineers.
- Built-in appliances may only be used after they have built in to suitable built-in units and work surfaces that meet standards.
- In the event of faults with the appliance or damage to the glass ceramic (cracks, scratches or splits), the appliance must be switched off and disconnected from the electrical supply, to prevent the possibility of an electric shock.
- Repairs to the appliance must only be carried out by trained registered service engineers.

Safety during use

- Remove stickers and film from the glass ceramic.
- There is the risk of burns from the appliance if used carelessly.
- Cables from electrical appliances must not touch the hot surface of the appliance or hot cookware.
- Overheated fats and oils can ignite very quickly. When cooking with fat or oil (e.g. chips) do not leave the appliance unattended.
- Switch the cooking zones off after each use.

Safety when cleaning

- For cleaning, the appliance must be switched off and cooled down.
- For safety reasons, the cleaning of the appliance with steam jet or high-pressure cleaning equipment is not permitted.

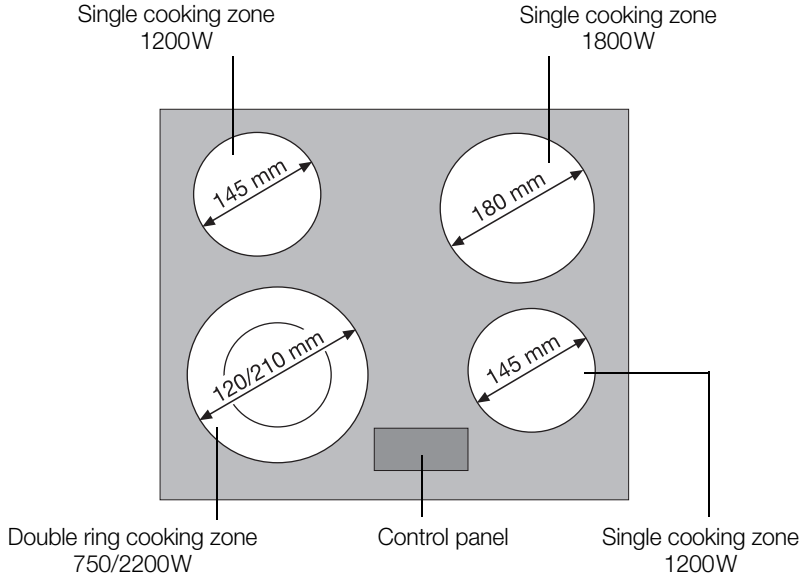
How to avoid damage to the appliance

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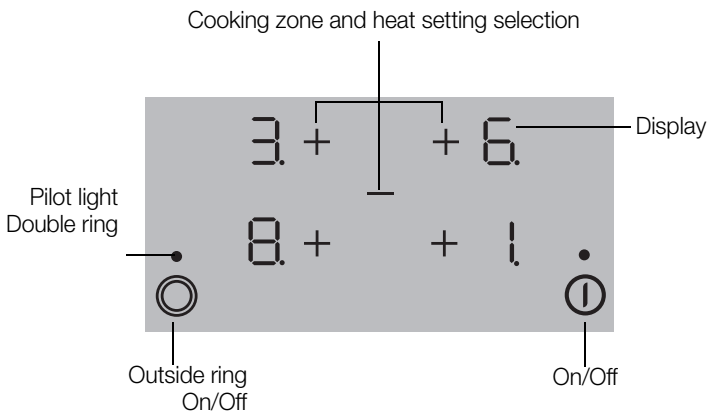
- The glass ceramic can be damaged by objects falling onto it.
- The edge of the glass ceramic can be damaged by being knocked by the cookware.
- Cookware made of cast iron, cast aluminium or with damaged bottoms can scratch the glass ceramic if pushed across the surface.
- Objects that melt and things that boil over can burn onto the glass ceramic and should be removed straightaway.
- To avoid damaging cookware and glass ceramics, do not allow saucepans or frying pans to boil dry.
- Do not use the cooking zones with empty cookware or without cookware.

Description of the Appliance

Cooking surface layout



Control panel layout



Touch Control sensor fields

The appliance is operated using the Touch Control sensor fields. Functions are controlled by touching sensor fields and confirmed by displays.


Touch the sensor fields from above, without covering other sensor fields.

Sensor field		Function
ⓘ	On / Off	To switch the appliance on and off
+	Increase settings	To select the cooking zone To increase heat settings
-	Reduce settings	To reduce heat settings
⊙	Double ring switch	Switches outside ring on and off

Displays

Display	Description
⊠	Cooking zone is switched off
1 - 9	Heat settings
Er	Fault
H	Residual heat
L	Child safety device

Residual heat indicator





Warning! Risk of burns from residual heat. After being switched off, the cooking zones need some time to cool down. Look at the residual heat indicator .





Residual heat can be used for melting and keeping food warm.

Operating the appliance

Switching the appliance on and off

	Control panel	Display
Switch on	Touch  for 2 seconds	 / decimal point flashes
Switch off	Touch  for 1 second	 / none

Selecting the cooking zone


	Control panel	Display
Select	Touch 	 Decimal point lights up












The decimal point is displayed by the selected cooking zone. Then a heat setting must be set for this cooking zone within 6 seconds, otherwise it must be re-selected.

Setting the heat setting



After selecting the cooking zone, briefly release the sensor field .

	Control field	Display
Increase	Touch 	 to 
Decrease	Touch 	 to 
Switch off	Touch  and  at the same time	



After 6 seconds with no input the selection is cancelled and the decimal point goes out. To set a new setting, select the required cooking zone again.



Switching the double ring cooking zone on and off

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With the double ring cooking zone the heating surface can be matched to the size of the cookware.



When a heat setting is set, both rings are switched on and the pilot light lights up.

	Control panel	Pilot light
Switch off	Touch  for 1 second	goes out
Switch on	Touch  for 1 second	lights up





Using the child safety device

The child safety device prevents unintentional use of the appliance.



The child safety device can only be activated immediately after the appliance has been switched on.

Switching on the child safety device

Step	Control panel	Display
1.	 Switch on appliance. (Do not set a heat setting.)	 /  (if hot)
2.	Touch — for 5 seconds	 is displayed.

Appliance switches off.



To override or switch the child safety device off successfully, the steps must be performed immediately one after the other. No other sensor fields must be touched between the steps described.

Overriding the child safety device

The child safety device can be switched off in this way for a single cooking session; it remains activated afterwards.

Step	Control panel	Display
1.	① Switch appliance on	\boxed{L} / \boxed{H} (if hot)
2.	Touch the two $+$ of the front cooking zones at the same time	$\boxed{0}$ or \boxed{H} Decimal points flash

Until the appliance is next switched off, it can be used as normal.

Switching off the child safety device

Step	Control panel	Display
1.	① Switch appliance on	\boxed{L} / \boxed{H} (if hot)
2.	Touch $-$ for 5 seconds	$\boxed{0}$ or \boxed{H} Decimal points flash

Appliance switches off.

Safety cut-out

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Cooking surface

- If after switching on the appliance a heat setting is not set for a cooking zone within approx. 10 seconds, the appliance automatically switches itself off.
- If one or more sensor fields are touched for longer than approx. 10 seconds, the cooking surface is automatically switched off. **Er03** flashes on the display or changes to **H** if there is still residual heat.
- If all cooking zones are switched off, the cooking surface automatically switches itself off after approx. 10 seconds.

Control panel



Moisture (e.g. a wet cloth) or liquid boiling over onto the control panel switches all cooking zones off.

Cooking zones

- If one of the cooking zones is not switched off after a certain time, or if the heat setting is not modified, the relevant cooking zone switches off automatically. **H** is displayed.

Heat setting	Switches off after
1 - 2	6 hours
3 - 4	5 hours
5	4 hours
6 - 9	1.5 hours

Tips on Cooking and Frying



Information on acrylamides

According to the latest scientific knowledge, intensive browning of food, especially in products containing starch, can constitute a health risk due to acrylamides. Therefore we recommend cooking at the lowest possible temperatures and not browning foods too much.

Cookware

- You can recognise good cookware from the bottoms of the pans. The bottom should be as thick and flat as possible.
- Cookware made of enamelled steel or with aluminium or copper bottoms can leave discolorations on the glass ceramic surface which are difficult or impossible to remove.

Energy saving

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Always place cookware on the cooking zone before it is switched on.



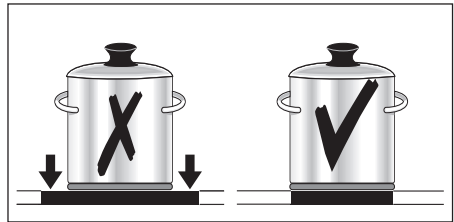
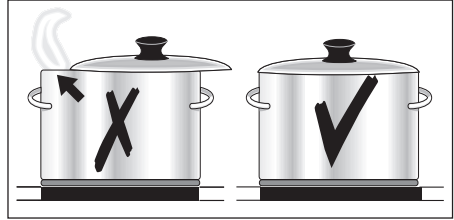
If possible, always place lids on the pans.



Switch cooking zones off before the end of the cooking time, to take advantage of residual heat.



Bottom of pans and cooking zones should be the same size.



Examples of cooking applications

The information given in the following table is for guidance only.

Heat setting	Cooking-process	suitable for	Cooking time	Tips/Hints
0		Residual heat, Off position		
1	Keeping food warm	Keeping cooked foods warm	as required	Cover
1-2	Melting	Hollandaise sauce, melting butter, chocolate, gelatine	5-25 mins.	Stir occasionally
	Solidifying	Fluffy omelettes, baked eggs	10-40 mins.	Cook with lid on
2-3	Simmering on low heat	Simmering rice and milk-based dishes Heating up ready-cooked meals	25-50 mins.	Add at least twice as much liquid as rice, stir milk dishes part way through cooking
3-4	Steaming Braising	Steaming vegetables, fish braising meat	20-45 mins.	With vegetables add only a little liquid (a few table-spoons)
4-5	Boiling	Steaming potatoes	20-60 mins.	Use only a little liquid, e. g.: max. $\frac{1}{4}$ l water for 750 g potatoes
		Cooking larger quantities of food, stews and soups	60-150 mins.	Up to 3 l liquid plus ingredients
6-7	Gentle Frying	Frying escalopes, veal cordon bleu, cutlets, rissoles, sausages, liver, roux, eggs, pancakes, doughnuts	Steady frying	Turn halfway through cooking
7-8	Heavy Frying	Hash browns, loin steaks, steaks, Flädle (pancakes for garnishing soup)	5-15 mins. per pan	Turn halfway through cooking
9	Boiling Searing Deep frying	Boiling large quantities of water, cooking pasta, searing meat (goulash, pot roast), deep frying chips		

Cleaning and Care

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Take care! Risk of burns from residual heat.



Warning! Sharp objects and abrasive cleaning materials will damage the appliance. Clean with water and washing up liquid.



Warning! Residues from cleaning agents will damage the appliance. Remove residues with water and washing up liquid.

Cleaning the appliance after each use

1. Wipe the appliance with a damp cloth and a little washing up liquid.
2. Rub the appliance dry using a clean cloth.

Removing deposits

1. Place a scraper on the glass ceramic surface at an angle.
2. Remove residues by sliding the blade over the surface.
3. Wipe the appliance with a damp cloth and a little washing up liquid.
4. Rub the appliance dry using a clean cloth.

Type of dirt	im- medi- ately	Remove	
		when the appliance has cooled down	using
sugar, food containing sugar	yes	---	a scraper* cleaner for glass ce- ramic or stainless steel*
plastics, tin foil	yes	---	
limescale and water rings	---	yes	
fat splashes	---	yes	
shiny metallic discolouration	---	yes	

*Scrapers and cleaners for glass ceramic and stainless steel can be purchased in specialist shops



Remove stubborn residues with a cleaner for glass ceramic or stainless steel.



Scratches or dark stains on the glass ceramic that cannot be removed do not however affect the functioning of the appliance.

What to do if ...

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Problem	Possible cause	Remedy
The cooking zones are not functioning.	No cooking zone selected	Select cooking zone within 10 seconds of switching on (Decimal point lights up)
The cooking zones cannot be selected / Appliance does not react to the control panel input	More than 10 seconds have passed since the appliance was switched on	Switch on the appliance again. Select cooking zone within 10 seconds of switching on
	The child safety device is activated (L)	Deactivate the child safety device (See section "Child safety device")
	The sensor fields are partly covered by a damp cloth or with liquid	Remove the cloth or the liquid
The residual heat indicator is not displaying anything	Safety cut-out has been triggered	Switch on the appliance again
	The cooking zone was only on for a short time and is therefore not hot	If the cooking zone is supposed to be hot, call the Customer Service Department.
Er03 is displayed	Several sensor fields were touched at the same time	Only touch one sensor field
Er21 is displayed	Safety cut-out due to overheating	Let the appliance cool down. Remove cookware.
Er25 is displayed (only for 10 seconds)	Appliance is incorrectly connected	Disconnect the appliance from the electrical supply and have it connected properly
Er40 is displayed	The overvoltage protector has been activated (for an incorrect connection see above Er25 or for overheating of the electronic components see Er21)	Separate the appliance from the mains for a few minutes (remove the mains fuse). Let the appliance cool down.



In the event of any other fault codes that arise, disconnect the appliance from the electrical supply for a few seconds. (Take out the fuse from the house's wiring system.) If the fault is displayed again, please call the Customer Care Department and inform them of the fault code. If you are unable to remedy the problem by following the above suggestions, please contact your dealer or the Customer Care Department.



Warning! Repairs to the appliance are only to be carried out by qualified service engineers. Considerable danger to the user may result from improper repairs.



If the appliance has been wrongly operated, the visit from the customer service technician or dealer may not take place free of charge, even during the warranty period.

Disposal

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Packaging material

The packaging materials are environmentally friendly and can be recycled. The plastic components are identified by markings, e.g. >PE<, >PS<, etc. Please dispose of the packaging materials in the appropriate container at the community waste disposal facilities.



Old appliance

The symbol  on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

Installation Instructions

Safety instructions

The laws, ordinances, directives and standards in force in the country of use are to be followed (safety regulations, proper recycling in accordance with the regulations, etc.)

Installation may only be carried out by a qualified electrician.

The minimum distances to other appliances and units are to be observed.

Anti-shock protection must be provided by the installation, for example drawers may only be installed with a protective floor directly underneath the appliance. The cut surfaces of the worktop are to be protected against moisture using a suitable sealant.

The sealant seals the appliance to the work top with no gap.

Avoid installing the appliance next to doors and under windows. Otherwise hot cookware may be knocked off the rings when doors and windows are opened.



WARNING!

Risk of injury from electrical current.

- The electrical mains terminal is live.
- Make electrical mains terminal free of voltage.
- Observe connection schematic.
- Observe electrical safety rules.
- Ensure anti-shock protection through correct installation by a qualified electrician.
- The appliance must be connected to the electrical supply by a qualified electrician.



IMPORTANT!

Risk of injury from electrical current.

Loose and inappropriate plug and socket connections can make the terminal overheat.

- Have the clamping joints correctly installed by a qualified electrician.
- Use strain relief clamp on cable.
- In the event of single-phase or two-phase connection, the appropriate mains cable of type H05BB-F Tmax 90°C (or higher) must be used.
- If this appliance's mains cable is damaged, it must be replaced by a special cable (type H05BB-F Tmax 90°C; or higher). The latter is available from the Customer Care Department.

A device must be provided in the electrical installation which allows the appliance to be disconnected from the mains at all poles with a contact opening width of at least 3 mm.

Suitable isolation devices include line protecting cut-outs, fuses (screw type fuses are to be removed from the holder), earth leakage trips and contactors.

Sticking on the seal

- Clean the worktop around the cut-out area.
- Stick the single-sided adhesive sealing tape provided on the underside of the hob around the outside edge ensuring that it is not stretched. The two ends of the tape should join in the middle of one side. After trimming the tape (allow it to overlap by 2-3 mm), press the two ends together.

Guarantee/Customer Service

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European Guarantee

This appliance is guaranteed by Electrolux in each of the countries listed at the back of this user manual, for the period specified in the appliance guarantee or otherwise by law. If you move from one of these countries to another of the countries listed below the appliance guarantee will move with you subject to the following qualifications:

- The appliance guarantee starts from the date you first purchased the appliance which will be evidenced by production of a valid purchase document issued by the seller of the appliance.
- The appliance guarantee is for the same period and to the same extent for labour and parts as exists in your new country of residence for this particular model or range of appliances.
- The appliance guarantee is personal to the original purchaser of the appliance and cannot be transferred to another user.
- The appliance is installed and used in accordance with instructions issued by Electrolux and is only used within the home, i.e. is not used for commercial purposes.
- The appliance is installed in accordance with all relevant regulations in force within your new country of residence.

The provisions of this European Guarantee do not affect any of the rights granted to you by law.

Service

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In the event of technical faults, please first check whether you can remedy the problem yourself with the help of the operating instructions (section “What to do if...”).

If you were not able to remedy the problem yourself, please contact the Customer Care Department or one of our service partners.

In order to be able to assist you quickly, we require the following information:

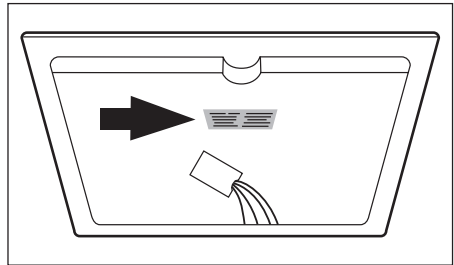
- Model description
- Product number (PNC)
- Serial number (S No.)
(for numbers see rating plate)
- Type of fault
- Any error messages displayed by the appliance
- three digit letter-number combination for glass ceramic

So that you have the necessary reference numbers from your appliance at hand, we recommend that you write them in here:

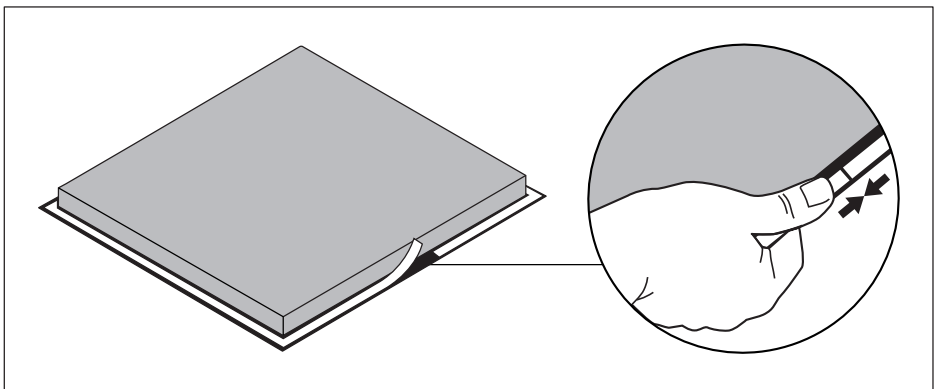
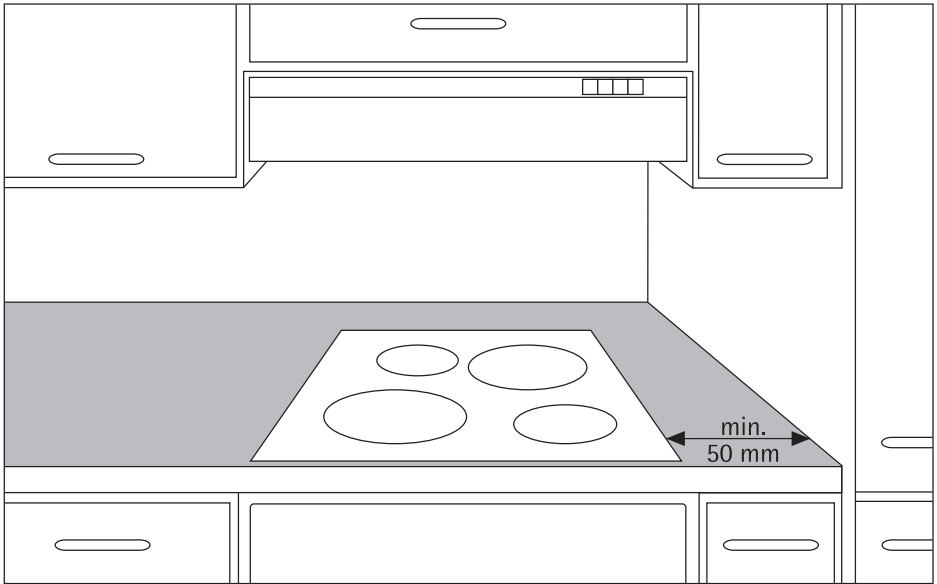
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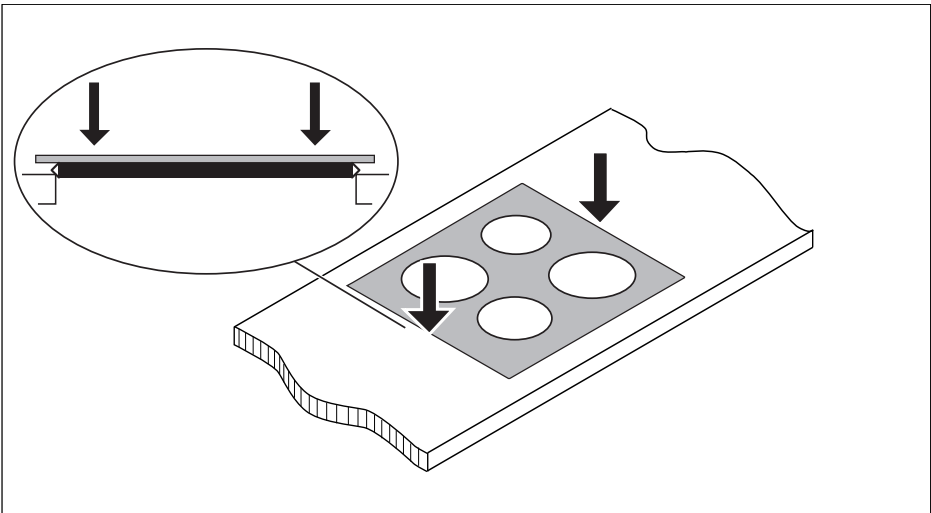
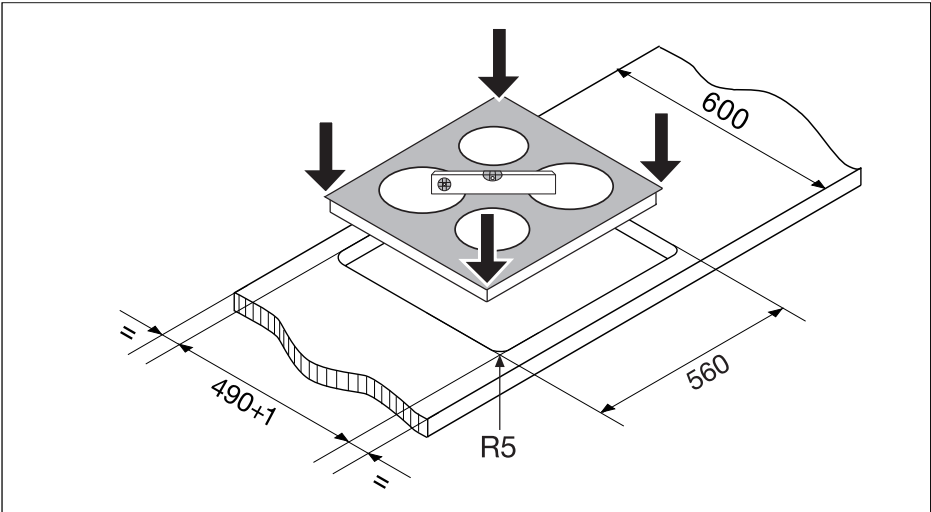
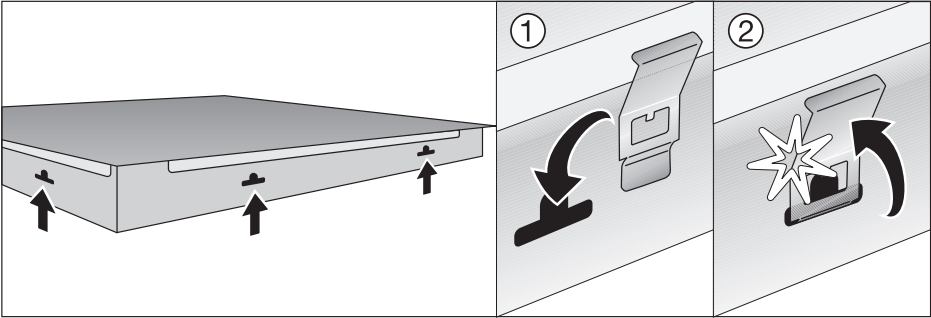
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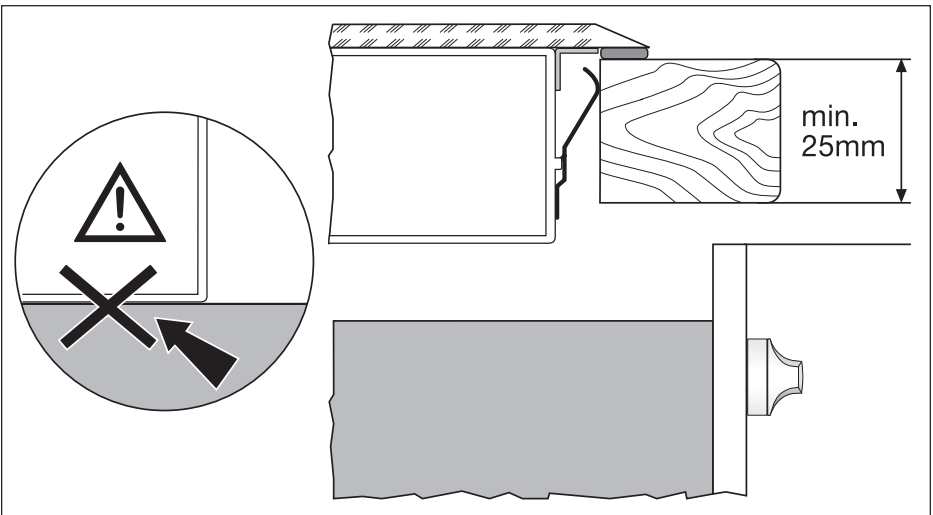
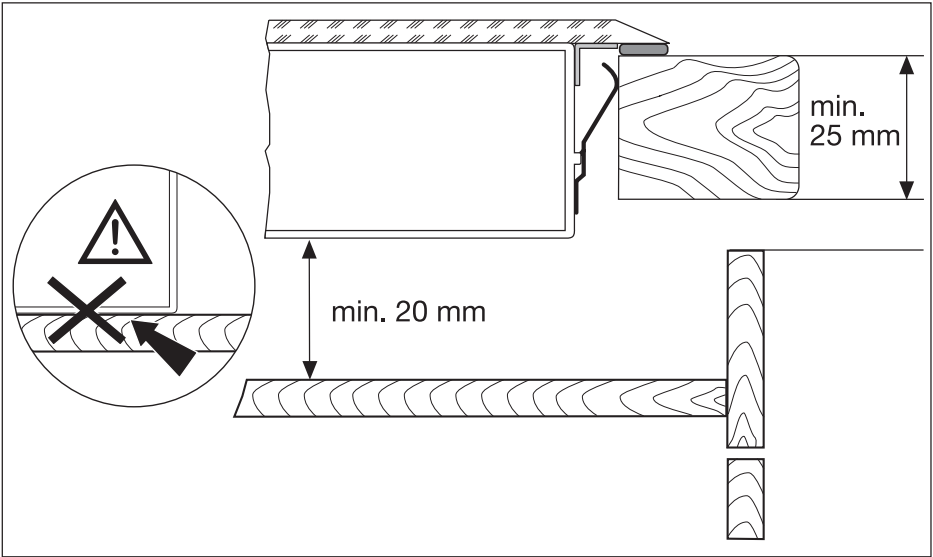
S No:







Assembly / Montage







Rating Plate / Plaque signalétique / Typeplaatje

Modell EHS60040P		Prod.Nr. 949 592 644	
Typ PEE2019	230 V	50 Hz	
Made in Germany	Ser.Nr.....	6,4 kW	
ELECTROLUX		 	

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