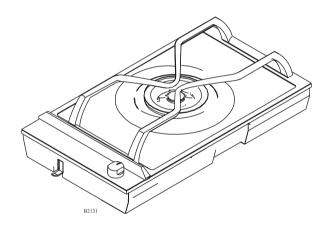
INSTRUCTION BOOK



Wok burner



Your New Appliance

Thank you for purchasing an AEG appliance.

To enable you to use your new appliance efficiently and safely, please read this instruction book carefully before installing or using the appliance, and retain for future reference. Should the appliance be transferred to a new owner please ensure this instruction book is left with the appliance in order that the new owner can get to know the functions of the appliance and the relevant warnings.

If you require further assistance or advice, please contact our Customer Care Department either by letter or telephone:

Customer Care Department AEG Domestic Appliances 55-77 High Street Slough SL1 1DZ

Tel: 08705 350350*

* calls to this number may be recorded for training purposes

Table of contents

Contents	Page no
For the user	
Your new appliance	2
Safety information	
Description of the product	
Placement of grid	
Operating instructions	
Burner cover/inner- and outer burner ring	
Ignition electrode (A)	7
Thermo couple (B)	7
Ignition	10
Cleaning and maintenance	11
Splashguard	
Stainless steel surfaces	
The wok	
Something not working	
Service and spareparts	
Guarantee conditions	
Established Strate Head	
For the installer	
Technical data	
Important safety requirments	
Gas connection	
Mounting	
How to read the operating instructions:	
1 2 8 1	1.4
1 2 Step by step l Hint	and tips
!\ Safety information \ \begin{array}{c} \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	ronmental information
Safety information Envir	omnental information



Safety information

These warnings are provided in the interests of your safety. Ensure you fully understand them before installing or using the appliance. Your safety is of paramount importance. If you are unsure about the meaning of these warnings contact the Customer Care Department for assistance.

Installing

This wok must be installed according to the instructions supplied. Any installation work must be undertaken by a qualified competent person.

Do not alter the specifications or attempt to modify the appliance in any way.

During Use

The wok is intended for domestic cooking only. It is not designed for commercial/industrial purposes.

Ensure that the control knob is in the OFF position when not in use.

Do not use the wok if it is damaged in any way, contact your local AEG Service Centre.

Never use plastic or aluminium dishes on the wok

Never leave the wok unattended while deep fat frying, or heating fats and oils.

Child Safety

Young children must not be allowed to tamper with the wok or play with the control.

The wok gets hot when it is in use. Children should be kept away until the wok has cooled.

Maintenance and Cleaning

Only clean this wok in accordance with the instructions given in this book.

Service

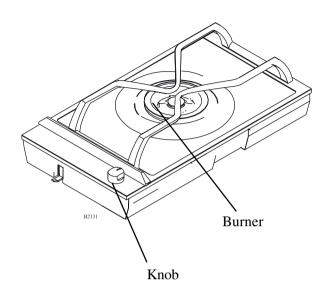
Repairs carried out by inexperienced persons may cause injury or serious malfunction of the appliance. Repairs must only be carried out by a qualified/competent person. Contact your local AEG Service Centre.

Disposal

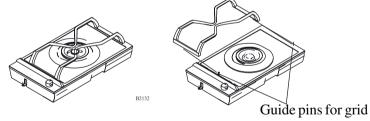
Make the wok unusable by cutting off the cable.

Dispose of any packaging material and old appliances at an authorised disposal site.

Description of the product



Placement of grid



Operating instructions

Burner markings

The operating knob has a ring showing the scale of markings.





Max. flame and ignition position

Min. flame



Burner cover/burner ring

Together with the burner ring the burner cover forms a space where the final mixture of gas and air takes place in order to make the gas burn correctly.

Please note: It is consequently very important that the burner cover/ring is placed correctly on the burner. The burner ring has been provided with holes for the ignition electrode, and the thermo sensor.

If the burner cover/ring are wrongly placed the burner will operate incorrectly, and the burners may be damaged within at short space of time.



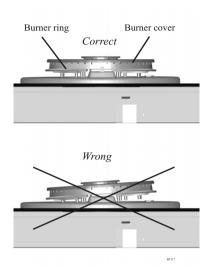
The burner has been provided with an ignition electrode. As long as the operating knob is depressed, the automatic ignition will ensure that a spark is emitted between the ignition electrode and the burner cover.

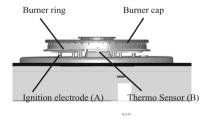
Thermo Sensor (B)

The hob unit features fully-secured gas taps (thermo-fuse)

In case the flame goes out, the thermo sensor automatically prevents gas admission after a few seconds (max. 90 seconds).

Note: Gas admission is always allowed while the operation button is pressed - See start-up procedure



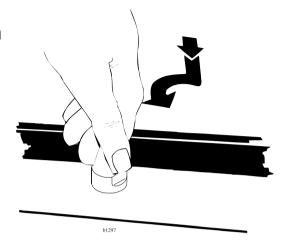


The wok-unit has a special pan support which enables use of a wok pot with curved bottom.

When using cooking utensils with a flat bottom the diameter of the utensils must not be less than 26 cm.

Ignition

- 1. Depress and turn the control knob for the burner, the left to Max. flame \(\big| \)
- 2. The ignition electrode will emit sparks, and when the mixture of gas and air is correct, the burner will be ignited. Is not possible to connect the unit to mains, a match may be used to ignite the burner
- 3. After starting the burner, press the control knob for approx. 10 seconds to activate the automatic thermo couple.
- 4. Important Ignition position is at Max flame $\$



Cleaning and maintenance



For reasons of hygiene and safety, the cooking burner must be kept clean.

Grease stains and spilled food generate smoke when heated, and can even cause fire.

Splashguard

The splashguard can be removed to make it easier to clean the surface.

What to do:

- 1. Hold the splashguard as shown in the diagram.
- 2. Lift the splashguard straight up
- 3. Clean the top surface as described in "cleaning the steel surface".

Be aware of the two retaining pegs, which are sharp.

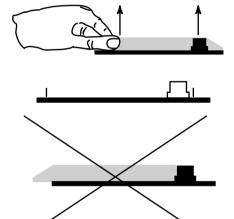
4. Replace the splashguard in position ENSURE that it is fitted the correct way round.



Never use hard or sharp l implements to lift off the splashguard.

> Do not wash the splashguard in a dishwasher.

The hob must not be used with the splashguard off.



Stainless steel surfaces

Perform daily cleaning with a slightly damp cloth. For more severe soiling, use a liquid cream. Always clean the steel in the direction of the steel finish. To ensure that the steel retains its shine, it is recommended that you use a polishing agent for stainless steel on a regular basis. Always polish in the direction of the steel finish (crosswise).

Never use steel wool, metal sponges or other abrasive cleaning agents.

Cleaning of gas burner

Clean the control panel and knobs plus the pan grid, as well as burner caps and rings, with ordinary cleansing agents.

Never use scouring powder, Brillo pads, metal pads or other scouring agents on enamelled or painted surfaces!

Care must be taken to avoid boil-over

If water accidentally gets into the edge of the burner head (boil-over) the water must be removed with a lint-free cloth before the burner is turned on again. Likewise, caps and grids must be thoroughly wiped off before the gas ring is used again so that the boil-over does not permanently scar the enamel or paint.

Technical data

Type of gas

Adjusted for Natural, G-20 - 20mbar

Category and pressures

GB: II_{2H3+} 20 - 28/37 mbar

Max. nominal load Q, H_s:

Wok burner = 3.9 kW x 1Total= 3.9 kW

FSD

The unit features fully-secured gas taps (thermo-fuse).

 H_s = Gross calorific value

Q = Nominal load

Voltage= 220-240 V AC

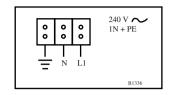
Ignition transformer= 50 HZ - 0,6 VA

CE 048 AT- 0030

Radio-noise reduction

This unit observes the current EEC-directive on radio noise reduction.

This gas appliance is **((**-approved and **((** marked in accordance with the gas appliance Directive (90/396/CEE), the low voltage directive (73/23/CEE) and the EMC directive (89/336/CEE incl. the agreed directive changes.



The hob must be connected via an external switch with a contact gap of min. 3 mm (the main switch may be used)

Cable type: 0,75 mm² HO5VV-F

Important safety requirments

This hob must be installed in accordance with the Gas Safety (Installation and Use) Regulations (Current Edition) and the IEE Wiring Regulations (Current Edition).

Detailed recommendations are contained in the following British Standards Codes Of Practice: B.S. 6172/ B.S. 5440, Par. 2 and B.S. 6891 Current Editions.

The hob should not be installed in a bed sitting room with a volume of less than 20 m³. If it is installed in a room of volume less than 5 m³ an air vent of effective area of 110 cm² is required. If it is installed in a room of volume between 5 m³ and 10 m³ an air vent of effective area of 50 cm² is required, while if the volume exceeds 11 m³ no air vent is required.

However, if the room has a door which opens directly to the outside no air vent is required even if the volume is between 5 m³ and 11 m³.

If there are other fuel burning appliances in the same room, B.S. 5440 Part 2 Current Edition, should be consulted to determine the requisite air vent requirements.



This hob must be installed by qualified personnel to the relevant British Standards

Any gas installation must be carried out by a CORGI registered installer.

The maufacturer will not accept liability, should the above instructions or any of the other safety instructions incorporated in this book be ignored

Gas connection

Gas installation

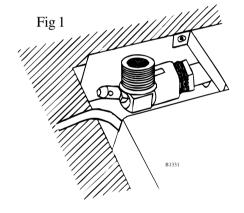
In accordance with local requirements for domestic gas cooking appliances.
Gas installation must only be carried out by an authorised person. For gas types see technical data.

Gas connection

The gas intake is situated at the lower rear of the appliance. The intake has a ½" conical pipe thread (see fig 1) If the appliance is to be connected to a gas cylinder, conversion with the optional modification kit will be necessary.

Pressure test

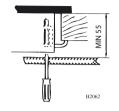
The unit should be pressure-tested at Max. 150 mbar.



Mounting

Caution: In order to avoid a hazard this appliance must be installed according to these instructions for installation

The hob unit can be mounted in any type of kitchen with a table surface whose thickness is between 28 mm and 40 mm



Headroom

The distance to any shelves or tops of a cabinet under the hob is to be at least 55 mm.

Fixing

Screw the fixing brackets out to such an extent that they can be turned in under the table top. Tighten the brackets on to the table top with an ordinary screwdriver.

Cut-out measurements

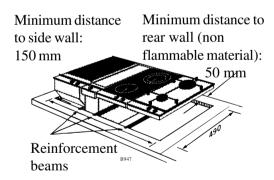
One rectangular hole is sawn out for the hob combination chosen.

The depth of the cut-out for any unit is: 490 mm

Length of hole = sum of all units` externally measured length, less 20 mm.

Mounting of Reinforcement Beams

A reinforcement Beam, with supporting flanges at each end, is included with each two-burner unit. For unit combinations, a reinforcement beam must be used between each unit.



It is not necessary to attach the reinforcement beam to the work top surface, as it is held in place by a specially designed moulding, which is incorporated in the hob units flanges.

The units externally measured length

145 mm:

Cooker hood

290 mm:

Two-zone ceramic-top electric hob Two-burner gas hob Grill Fryer Wok

580 mm:

Four-zone ceramic-top electric hob Four-burner gas hob

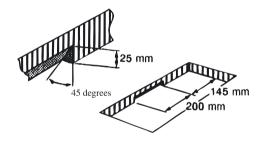
725 mm:

Four-zone ceramic-top electric hob

Installation of a single unit

When mounting a single unit, be it a half-or full size unit, in a worktopsurface which is thicker than 30 mm, it is necessary to make a special notch in both sides of the cutout hole, as shown in the adjacent drawing.

The purpose of these notches is to create space for the electrical cables.



Something not working

If the hob is not working correctly, please carry out the following checks before contacting your local AEG Service Force Centre.

IMPORTANT: If you call out an engineer to a fault caused by incorrect use or installation, a charge will be made even if the hob is under guarantee.

Sympton:	Solution
There is no spark when lighting the gas	Check hob is connected to the electricity supply. Check the fuse and replace if necessery.
When the operating knob is released the gas ring goes out again	The operating knob has not been depressed long enough, or has not been depressed sufficiently.
The gas ring burns unevenly	Ensure the cover has been replaced correctly, e.g. after cleaning.

If after all these checks, your hob still does not operate correctly, contact your local AEG Service Force Centre.

In-guarantee customers should ensure that the above checks have been made as the engineer will make a charge if the fault is not a mechanical or electrical breakdown.

Please note that it will be necessary to provide proof of purchase for any inguarantee service calls.

Service & spare parts

In the event of your appliance requiring service, or if you wish to purchase spare parts, contact your local AEG Service Force Centre by telephoning:

08705 929 929

Your call will automatically be routed to the Service Centre covering your post code area.

In-guarantee customers should ensure that the recommended checks under the heading "Something Not Working" have been made as the engineer will make a charge if the fault is not a mechanical or electrical breakdown.

Please note that proof of purchase is required for in-guarantee service calls.

Help us to help you

Please determine your type of enquiry before writing or telephoning. When you contact us we need to know:

- 1. Your name, address, post code and telephone number
- 2. Clear and concise details of the fault.
- 3. Date of purchase
- 4. The model and serial number

This information can be found on the rating plate.

Customer Care

For general enquires concerning your AEG appliance or for further information on AEG products, please contact our Customer Care Department at the address below or visit our website at www.aeg.co.uk

Customer Care Department AEG Domestic Appliances 55-77 High Street Slough, Berkshire SL1 1DZ Tel 08705 350350*

*calls to this number may be recorded for training purposes

Guarantee conditions

AEG offer the following guarantee to the first purchaser of this appliance:

- 1. The guarantee is valid for 12 months commencing when the appliance is handed over to the first retail purchaser, which must be verified by purchase invoice or similar documentation.
- 2. The guarantee covers all parts or components which fail due to faulty workmanship or faulty material. The guarantee does not cover appliances where defects or poor performance are due to misuse, accidental damage, neglect, faulty installation, unauthorised modification or attempted repair, commercial use or failure to observe requirements and recommendations set out in the instruction book.
- 3. Should guarantee repairs be necessary the purchaser must inform the nearest AEG Service Force Centre. AEG reserves the right to stipulate the place of repair (i.e., the customer's home, place of installation or AEG workshop).
- 4. The guarantee or free replacement includes both labour and materials.
- Repairs carried out under guarantee do not extend the guarantee period for the appliance. Parts removed during guarantee repairs become the property of AEG.

6. The purchaser's statutory rights are not affected by this guarantee.

European guarantee

If you should move to another country within Europe then your guarantee moves with you to your new home subject to the following qualifications:

The guarantee starts from the date you first purchased your product.

The guarantee is for the same period and to the same extent for labour and parts as exists in the new country of use for this brand or range of products.

This guarantee relates to you and cannot be transferred to another user.

The product is installed and used in accordance with our instructions and is only used domestically, i.e. a normal household.

The product is installed taking into account regulations in your new country.

Before you move please contact your nearest Customer Care centre, listed below, to give them details of your new home. They will then ensure that the local service organisation is aware of your move and able to look after you and your appliances.

France

Senlis +33 (0) 344 62 29 29

Germany

Nürnberg +49 (0) 800 234 7378

Italy

Pordenone +39 (0) 800 117511

Sweden

Stockholm +46 (0) 8 672 53 60

UK

Slough + 44 (0) 1753 219899

From the Electrolux Group. The world's No.1 choice.

Electrolux is the world's largest producer of powered appliances for kitchen, cleaning and outdoor use. More than 55 million Electrolux Group products (such as refrigerators, cookers, vacuum cleaners, chain saws and lawn mowers). are sold each to a value of approx. 14 billion USD in more than 150 countries around the world.