



*Thinking of you*  
**Electrolux**



EHF6547FOK

EN HOB

USER MANUAL



# CONTENTS

1. SAFETY INFORMATION . . . . .	3
2. SAFETY INSTRUCTIONS . . . . .	4
3. PRODUCT DESCRIPTION . . . . .	6
4. DAILY USE . . . . .	7
5. HELPFUL HINTS AND TIPS . . . . .	10
6. CARE AND CLEANING . . . . .	11
7. TROUBLESHOOTING . . . . .	11
8. INSTALLATION INSTRUCTIONS . . . . .	13
9. TECHNICAL INFORMATION . . . . .	14
10. ENVIRONMENT CONCERNS . . . . .	15

# 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.

Welcome to Electrolux.

**Visit our website for:**



Get usage advice, brochures, trouble shooter, service information:  
**[www.electrolux.com](http://www.electrolux.com)**



Register your product for better service:  
**[www.electrolux.com/productregistration](http://www.electrolux.com/productregistration)**



Buy Accessories, Consumables and Original spare parts for your appliance:  
**[www.electrolux.com/shop](http://www.electrolux.com/shop)**

# CUSTOMER CARE AND SERVICE

We recommend the use of original spare parts.  
When contacting Service, ensure that you have the following data available.  
The information can be found on the rating plate. Model, PNC, Serial Number.



Warning / Caution-Safety information



General information and tips



Environmental information

Subject to change without notice.

# 1. SAFETY INFORMATION

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible if an incorrect installation and use causes injuries and damages. Always keep the instructions with the appliance for future reference.

## 1.1 Children and vulnerable people safety



### **WARNING!**

Risk of suffocation, injury or permanent disability.

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they are supervised by an adult or a person who is responsible for their safety.
- Do not let children play with the appliance.
- Keep all packaging away from children.
- Keep children and pets away from the appliance when it operates or when it cools down. Accessible parts are hot.
- If the appliance has a child safety device, we recommend that you activate it.
- Cleaning and user maintenance shall not be made by children without supervision.

## 1.2 General Safety

- The appliance and its accessible parts become hot during use. Do not touch the heating elements.
- Do not operate the appliance by means of an external timer or separate remote-control system.
- Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.

- Never try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- Do not store items on the cooking surfaces.
- Do not use a steam cleaner to clean the appliance.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- If the glass ceramic surface is cracked, switch off the appliance to avoid the possibility of electric shock.

## 2. SAFETY INSTRUCTIONS

### 2.1 Installation



#### **WARNING!**

Only a qualified person must install this appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Obey the installation instruction supplied with the appliance.
- Keep the minimum distance from the other appliances and units.
- Always be careful when you move the appliance because it is heavy. Always wear safety gloves.
- Seal the cut surfaces with a sealant to prevent moisture to cause swelling.
- Protect the bottom of the appliance from steam and moisture.
- Do not install the appliance adjacent to a door or under a window. This prevents hot cookware to fall from the appliance when the door or the window is opened.
- If the appliance is installed above drawers make sure that the space, between the bottom of the appliance and the upper drawer, is sufficient for air circulation.
- The bottom of the appliance can get hot. We recommend to install a non-

combustible separation panel under the appliance to prevent access to the bottom.

### Electrical connection



#### **WARNING!**

Risk of fire and electrical shock.

- All electrical connections must be made by a qualified electrician.
- The appliance must be earthed.
- Before carrying out any operation make sure that the appliance is disconnected from the power supply.
- Use the correct electricity mains cable.
- Do not let the electricity mains cable tangle.
- 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
- Make sure the appliance is installed correctly. Loose and incorrect electricity mains cable or plug (if applicable) can make the terminal become too hot.
- Make sure that a shock protection is installed.
- Use the strain relief clamp on cable.
- Make sure not to cause damage to the mains plug (if applicable) or to the mains cable. Contact the Service or an

electrician to change a damaged mains cable.

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

## 2.2 Use



### **WARNING!**

Risk of injury, burns or electric shock.

- Use this appliance in a household environment.
- Do not change the specification of this appliance.
- Do not 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 become hot.
- Set the cooking zone to "off" after use.
- Do not use the appliance as a work surface or as a storage surface.
- If the surface of the appliance is cracked, disconnect immediately the appliance from the power supply. This to prevent an electrical shock.



### **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 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 ceramic. Always lift these objects up when you have to move them on the cooking surface.

## 2.3 Care and Cleaning



### **WARNING!**

Risk of damage to the appliance.

- Clean regularly the appliance to prevent the deterioration of the surface material.
- Do not use water spray and steam to clean the appliance.
- Clean the appliance with a moist soft cloth. Only use neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.

## 2.4 Disposal

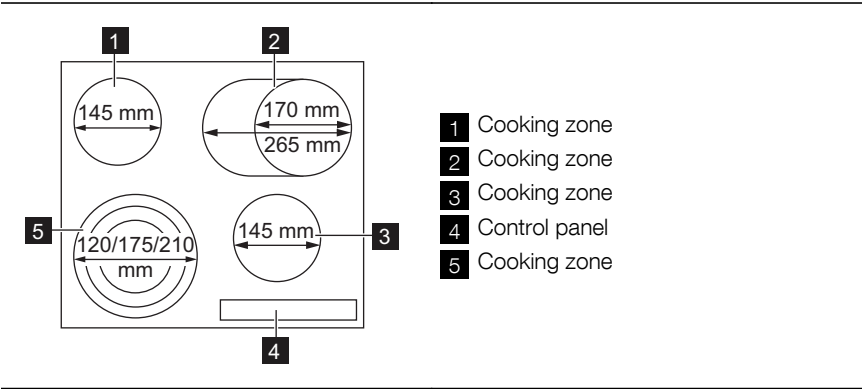


### **WARNING!**

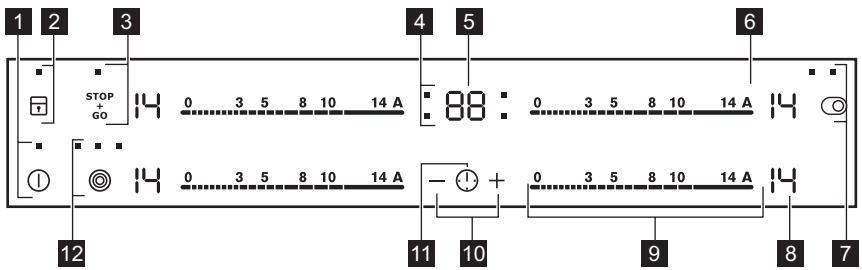
Risk of injury or suffocation.

- Contact your municipal authority for information on how to discard the appliance correctly.
- Disconnect the appliance from the mains supply.
- Cut off the mains cable and discard it.

### 3. PRODUCT DESCRIPTION



#### 3.1 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 STOP+GO	To activate and deactivate the STOP+GO function.
4 Timer indicators of cooking zones	To show for which zone you set the time.
5 Timer display	To show the time in minutes.
6 A	To activate Automatic Heat Up function.
7 ⦿	To activate and deactivate the outer ring.
8 Heat setting display	To show the heat setting.
9 Control bar	To set a heat setting.
10 +/-	To increase or decrease the time.
11 ⓘ	To set a cooking zone.

Sensor field	Function
<b>12</b>	To activate and deactivate the outer rings.

### 3.2 Heat setting displays

Display	Description
	The cooking zone is deactivated.
	The cooking zone operates.
	The <sup>STOP</sup> <sub>GO</sub> function operates.
	The Automatic Heat Up function operates.
	There is a malfunction.
	OptiHeat Control (3 step Residual heat indicator) : continue cook / stay warm / residual heat.
	Lock / The Child Safety Device operates.
	The Automatic Switch Off function operates.

### 3.3 OptiHeat Control (3 step Residual heat indicator)

OptiHeat Control shows the level of the residual heat.



#### **WARNING!**

The risk of burns from residual heat!

## 4. DAILY USE

### 4.1 Activation and deactivation

Touch for 1 second to activate or deactivate the appliance.

### 4.2 Automatic Switch Off

**The function deactivates the appliance automatically if:**

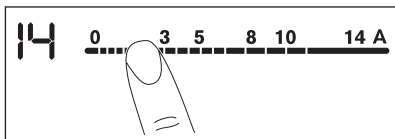
- All cooking zones are deactivated ( ).
- You do not set the heat setting after you activate the appliance.
- You spill something or put something on the control panel for more than 10 seconds, (a pan, a cloth, etc.). An acoustic signal sound some time and the appliance deactivates. Remove the object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

### 4.3 The heat setting

Touch the control bar at the heat setting. Move your finger along the control bar to change the setting. Do not release before you have a correct heat setting. The display shows the heat setting.



## 4.4 Activation and deactivation of the outer rings

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. For more outer rings touch the same sensor field again. The subsequent indicator comes on.

Do the procedure again to deactivate the outer ring. The indicator goes out.

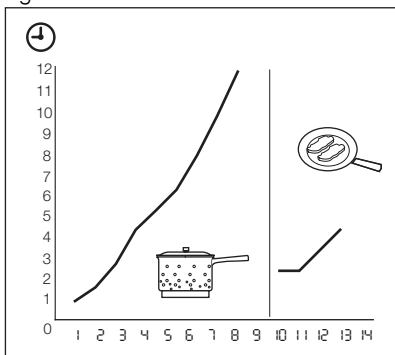
## 4.5 Automatic Heat Up

You can get a 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 for a cooking zone:

1. Touch **A** ( comes on in the display).
2. Immediately touch the necessary heat setting. After 3 seconds comes on in the display.

To stop the function change the heat setting.



## 4.6 Timer

### Count Down Timer

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

**Set the Count Down 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 the Count Down Timer:** touch of the timer to set the time ( **00 - 99** minutes). When the indicator of the cooking zone start to flash slow, the time counts down.
- **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.
- **To change the Count Down Timer:** set the cooking zone with . Touch or .
- **To deactivate the timer:** set the cooking zone with . Touch . The remaining time counts back to **00**. The indicator of the cooking zone goes out. To deactivate you can also touch and at the same time.

When the countdown comes to an end, the sound operates and **00** flashes. The cooking zone deactivates.

- **To stop the sound:** touch

### CountUp Timer ( The count up timer)

Use the CountUp Timer to monitor how long the cooking zone operates.

- **To set the cooking zone (if more than 1 cooking zone operate) :** touch again and again until the indicator of a necessary cooking zone comes on.
- **To activate the CountUp Timer:** touch of the timer UP comes on. When the indicator of the cooking zone starts to flash slow, the time counts up.



The display switches between **LP** and counted time (minutes).

- **To see how long the cooking zone operates:** set the cooking zone with . The indicator of the cooking zone starts to flash quickly. The display shows the time that the cooking zone operates.
- **To deactivate the CountUp Timer:** set the cooking zone with and touch or to deactivate the timer. The indicator of the cooking zone goes out.

## Minute Minder

You can use the timer as a **Minute Minder** while the cooking zones do not operate. Touch . Touch or of the timer to set the time. When the time comes to an end, the sound operates and flashes.

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

## 4.7 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.

## 4.8 Lock

When the cooking zones operate, you can lock the control panel. It prevents an accidental change of the heat setting. Set the heat setting first.

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

To deactivate this function touch . The heat setting that you set before comes on.

When you deactivate the appliance, you also deactivate this function.

## 4.9 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.

## 4.10 OffSound Control (Deactivation and activation of the sounds)

### Deactivation of the sounds

Deactivate the appliance.




Touch for 3 seconds. The displays come on and go out. Touch for 3 seconds. comes on, the sound is on. Touch , comes on, the sound is off. When this function operates, you can hear the sounds only when:

- you touch
- the Minute Minder comes down
- the Count Down Timer comes down
- you put something on the control panel.

### Activation of the sounds


Deactivate the appliance.

Touch for 3 seconds. The displays come on and go out. Touch for 3 sec-

onds.  comes on, because the sound is off. Touch  ,  comes on. The sound is on.

5. HELPFUL HINTS AND TIPS


5.1 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.


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

5.2 Energy saving

 How to save energy

5.3 The examples of cooking applications

The data in the table is for guidance only.

Heat set-ting	Use to:	Time	Hints
 1	Keep cooked foods warm	as neces-sary	Put a lid on a cookware.
1-3	Hollandaise sauce, melt: butter, chocolate, gelatine	5-25 min	Mix from time to time.
1-3	Solidify: fluffy omelettes, baked eggs	10-40 min	Cook with a lid on.
3-5	Simmer rice and milkbased dishes, heating up ready-cooked meals	25-50 min	Add the minimum two times as much liquid as rice, mix milk dishes at some point of the procedure through.
5-7	Steam vegetables, fish, meat	20-45 min	Add some tablespoons of liq-uid.
7-9	Steam potatoes	20-60 min	Use max. ¼ l water for 750 g of potatoes.
7-9	Cook larger quantities of food, stews and soups	60-150 min	Up to 3 l liquid plus ingredi-ents.
9-12	Gentle fry: escalope, veal cordon bleu, cutlets, rissoles, sausages, liver, roux, eggs, pancakes, doughnuts	as neces-sary	Turn halfway through.
12-13	Heavy fry, hash browns, loin steaks, steaks	5-15 min	Turn halfway through.

Heat set-ting	Use to:	Time	Hints
14	Boil large quantities of water, cook pasta, sear meat (goulash, pot roast), deep fry chips.		

### Information on acrylamides

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

## 6. 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 metallic 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.**

## 7. TROUBLESHOOTING

Problem	Possible cause	Remedy
You cannot activate or operate the appliance.	The appliance is not connected to an electrical supply or it is connected incorrectly.	Check if the appliance is correctly connected to the electrical supply (refer to connection diagram).
		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.

Problem	Possible cause	Remedy
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 the object from the sensor field.
The residual heat indicator does not come 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 cannot activate the 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 necessary.
There is no acoustic signal when you touch the panel sensor fields.	The signals are deactivated.	Activate the signals (refer to "OffSound Control").
 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".
 and a number come 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 center.

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.

# 8. INSTALLATION INSTRUCTIONS



## 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 .....

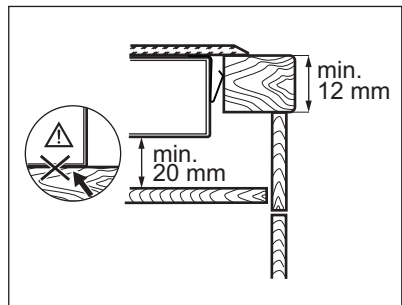
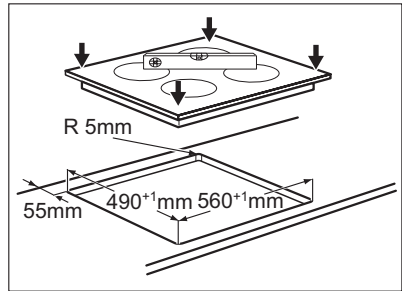
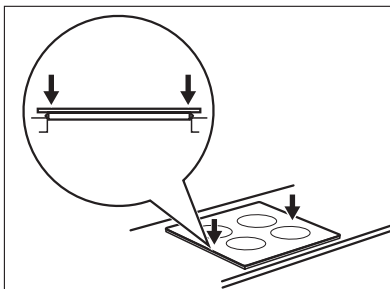
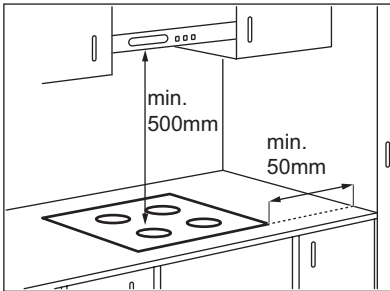
## 8.1 Built-in appliances

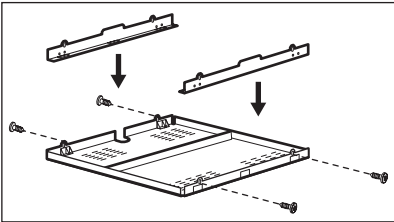
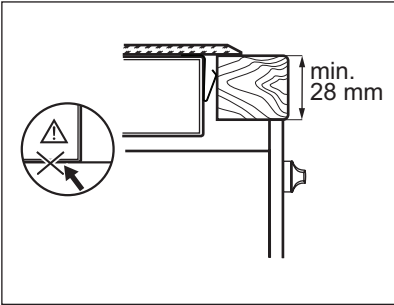
- Only use the built-in appliances after you assemble the appliance into correct

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

## 8.2 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.







If you use a protection box (an additional accessory<sup>1)</sup>), the protective floor directly below the appliance is not necessary. You can not use the protection box if you install the appliance above an oven.

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


9. TECHNICAL INFORMATION


Modell EHF6547FOK	Prod.Nr. 949 596 005 00
Typ 58 HAD 56 AO	220-240 V 50-60 Hz
	Made in Germany
Ser.Nr. ....	7.1 kW
ELECTROLUX	CE  

Cooking zones power

Cooking zone	Nominal Power (Max heat setting) [W]
Right rear — 170 / 265 mm	1500 / 2400 W
Right front — 145 mm	1200 W
Left rear — 145 mm	1200 W
Left front — 120 / 175 / 210 mm	800 / 1600 / 2300 W

## 10. ENVIRONMENT CONCERNS

Recycle the materials with the symbol   
. Put the packaging in applicable  
containers to recycle it.  
Help protect the environment and human  
health and to recycle waste of electrical

and electronic appliances. Do not dispose  
appliances marked with the symbol   
with the household waste. Return the  
product to your local recycling facility or  
contact your municipal office.

[www.electrolux.com/shop](http://www.electrolux.com/shop)



892947527-D-262012