

Thinking of you

 **Electrolux**



user manual
induction cooktop
EHD90LLUM



Congratulations

Thank you for choosing the new Electrolux induction cooktop – the most beautiful cooktop in the world.

This product combines beauty and style with induction technology to deliver you a truly modern cooking solution. To ensure that you get the most enjoyment out of your Electrolux induction cooktop please take a few moments to review this manual. Enjoy!

The symbols you will see in this booklet have these meanings:



warning

This symbol indicates information concerning your personal safety



caution

This symbol indicates information on how to avoid damaging the cooktop



tips and information

This symbol indicates tips and information about use of the cooktop



environmental tip

This symbol indicates tips and information about economical and ecological use of the cooktop



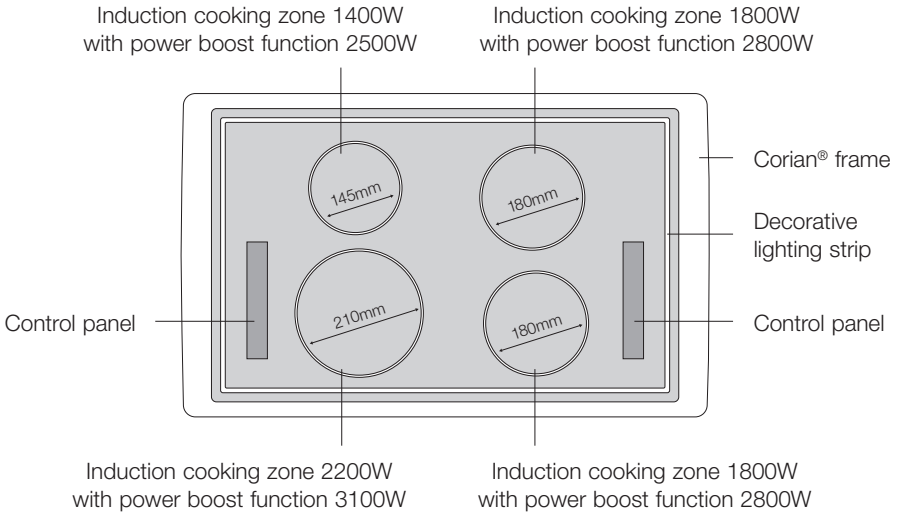
dangerous voltage

This symbol indicates risk of injury from electrical current

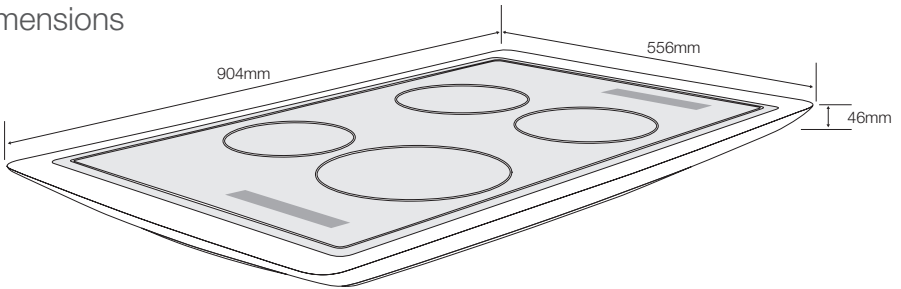
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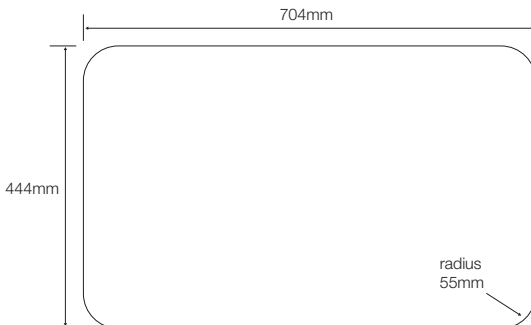
Cooking surface layout



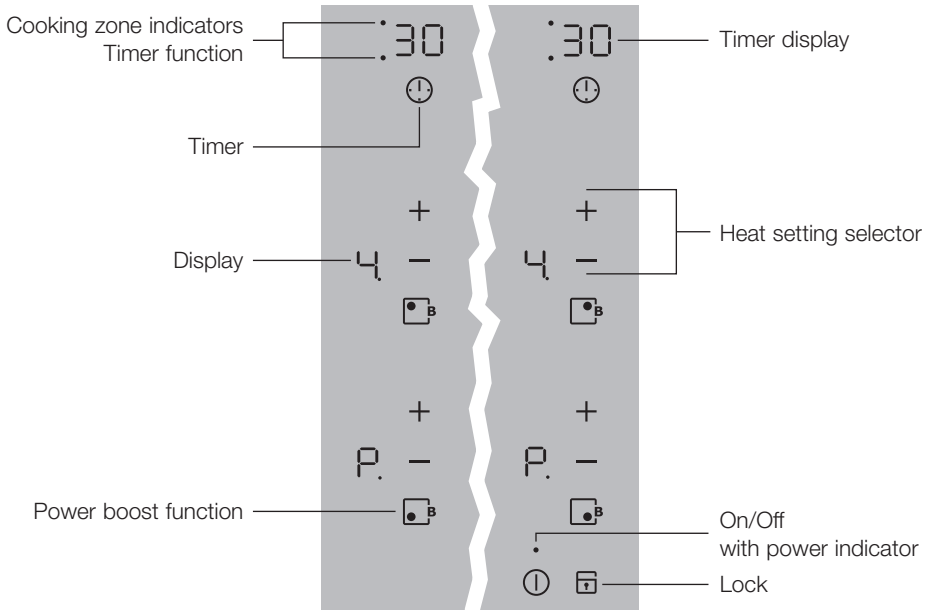
Dimensions



Cut-out dimensions



Control panel layout



Touch control sensor fields

The appliance is operated using Touch Control sensor fields. Functions are controlled by touching sensor fields and confirmed by displays and acoustic signals. Touch the sensor fields from above, without covering other sensor fields.

| Sensor Fields | | Function |
|----------------|-------------------|---|
| ⓘ | On / Off | To switch the appliance on and off |
| + | Increase settings | Increasing heat setting/time |
| - | Decrease settings | Decreasing heat setting/time |
| ⓘ | Timer | Timer selection |
| 🔒 | Lock | Locking/unlocking the control panel |
| Ⓜ ^B | Power boost | Switching the power boost function on and off |

Important 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:

- 2006 / 95 / EEC dated 12.12.2006 Low Voltage Directive
- 200 / 108 / EEC dated 31.12.200 EMC Directive
- 93 / 68 / EEC dated 22.07.1993 CE Marking Directive

Correct use

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Do not leave the appliance unattended during operation.
- 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.



warning

Children's safety

- Children should be supervised to ensure they do not play with the appliance.
- To avoid small children and pets unintentionally switching the appliance on, we recommend activation of the child safety device.
- The cooking zones will become hot during use, young children should be kept away to avoid burns.



warning

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 been 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 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 service engineers.



warning

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. Warning! Fire hazard!
- Switch the cooking zones off at controls after each use, do not rely on the pan detectors.
- Users with implanted pacemakers should keep their upper body at least 30 cm from induction cooking zones that are switched on.
- Risk of burns! Do not place objects made of metal, such as knives, forks, spoons and saucepan lids on the cooking surface, as they can get hot.



warning

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.











caution

How to avoid damage to the appliance

- The glass ceramic and surrounding Corian® frame can be damaged by objects falling onto them.
- The edge of the glass ceramic and surrounding Corian® frame can also be damaged by being knocked by the cookware.
- Cookware made of cast iron, cast aluminium or with damaged bottoms can scratch the glass ceramic and surrounding Corian® frame if pushed across the surface.
- Before spillage can become burnt on to the cooking surface, remove it with a damp cloth.
- Do not use the cooking zones with empty cookware or without cookware.
- To avoid damaging cookware and glass ceramics, do not allow saucepans or frying pans to boil dry.
- The ventilation gap of 5mm between the worktop and front of the unit underneath it must not be covered.


Displays

| Display | Description |
|--|---|
|  | Cooking zone is switched off |
|  | Heat settings Heat setting is set |
|  | Fault Malfunction has occurred |
|  | Pan detection Cookware is unsuitable or too small or no cookware has been placed on the cooking zone |
|  | Residual heat Cooking zone is still hot |
|  | Child safety device Lock/child safety device is engaged |
|  | Power boost Power boost function is switched on |
|  | Automatic switch off Switch off is active |

Residual heat indicator



warning

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 .



tips and information

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

The induction cooking zones create the heat required for cooking directly in the base of the cookware. The glass ceramic is merely heated by the residual heat of the cookware.

The **cooling fan** switches itself on and off depending upon the temperature of the electronics.






Operating the appliance



caution

Use the induction cooking zones with suitable cookware.

Switching the appliance on and off

| | Control panel | Display | Pilot light | Perimeter lighting strip |
|------------|---|---|-------------|--------------------------|
| Switch on | Touch  for 2 seconds |  /  | lights up | lights up |
| Switch off | Touch  for 1 second |  / none | goes out | goes out |



caution




After switching on, within approx. 10 seconds a heat setting or a function must be set, otherwise the appliance automatically switches itself off.

Setting the heat setting

| | Control panel | Display |
|------------|--|---|
| Increase | Touch  |  to  /  |
| Decrease | Touch  |  to  |
| Switch off | Touch  and  at the same time |  |

Locking/unlocking the control panel

The control panel, with the exception of the “On/Off” sensor field, can be locked at any time in order to prevent the settings being changed e.g. by wiping over the panel with a cloth.

| | Control panel | Display |
|------------|---|---|
| Switch on | Touch  |  (for 5 seconds) |
| Switch off | Touch  | previously set heat setting |






tips and information

When you switch the appliance off, the locking function is automatically switched off.

Using the child safety device

The child safety device prevents unintentional use of the appliance.



Setting the child safety device

| Step | Control panel | Display/Signal |
|------|---|---|
| 1. | ① Switch on the appliance (Do not set the heat setting) |  |
| 2. | Touch  until the signal sounds | Acoustic signal |
| 3. | Touch + |  |

Appliance switches off. The child safety device is engaged.



Overriding the child safety device

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

| Step | Control panel | Display/Signal |
|------|--|---|
| 1. | ① Switch on the appliance |  |
| 2. | Touch + and - at the same time |  / acoustic signal |


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

Releasing the child safety device

| Step | Control panel | Display/Signal |
|------|---|--|
| 1. | ① Switch on the appliance |  |
| 2. | Touch  until the signal sounds | Acoustic signal |
| 3. | Touch - | |






Appliance switches off. The child safety device is released.

Switching the power boost function on and off

The power boost function  makes more power available to the induction cooking zones, e.g. to bring a large quantity of water to the boil quickly.

The power boost function is activated for 8 minutes for the front left cooking zone,

for 2 minutes for the rear left cooking zone and for 5 minutes for the right cooking zones. After these times, the induction cooking zones automatically switch back to heat setting 9.

| | Control panel | Display |
|------------|---|---|
| Switch on | Touch  |  |
| Switch off | Touch  |  |
| | Touch — |  |



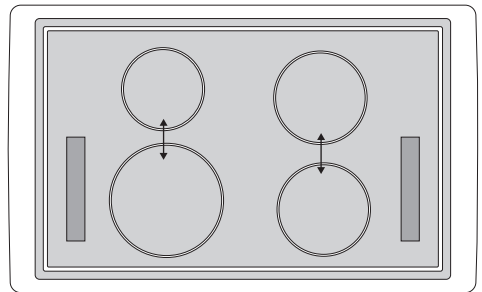
tips and information

If the power boost function has ended, the cooking zones automatically switch back to the heat setting set previously.

Power management

The cooking zones of the cooking surface have a maximum power available to them. Two cooking zones make up a pair (see figure). So that the power boost function can always be carried out, power management may reduce the power of the other cooking zone in the pair.

Example: heat setting 9 is selected on a cooking zone. The power boost function is switched on for the cooking zone paired up with it. The power boost function is performed, but heat setting 9 on one cooking zone and power boost function on the other cooking zone of a pair exceeds the maximum output for both. Therefore power management reduces the first cooking zone that was switched on from 9 to 7, for example, and the display for this cooking zone alternates between 9 and 7 and then remains on the current maximum of 7. (Whether the display alternates between 9 and 7 or 9 and 6 or other values, depends on the appliance type and the size of the cooking zone.)



Using the timer

All cooking zones can use one of the timer functions at the same time.

| Function | Condition | Outcome after the time has elapsed |
|--------------------------|--------------------------|--|
| Automatic cut-out | a heat setting is set | acoustic signal 00 flashes Cooking zone switches off |
| Countdown timer | cooking zones not in use | acoustic signal 00 flashes |







tips and information





If a cooking zone is switched off, the timer function set is also switched off.

If a heat setting is set on this cooking zone in addition to a countdown timer, the cooking zone is switched off after the time set has elapsed.

Selecting a cooking zone on left control panel

| | Control panel | Display | |
|----|--|---|--|
| 1. | Touch  once | Pilot light of the front cooking zone flashes |  |
| 2. | Touch  once | Pilot light of the rear cooking zone flashes |  |

Selecting a cooking zone on right control panel

| | Control panel | Display | |
|----|--|---|--|
| 1. | Touch  once | Pilot light of the front cooking zone flashes |  |
| 2. | Touch  once | Pilot light of the rear cooking zone flashes |  |


tips and information

The heat setting indicator of the selected cooking zone goes out, as long as the timer time can be set.

If the pilot light is flashing more slowly, the heat setting indicator appears again and the heat setting can be reset or modified.


If other timer functions are set, after a few seconds the shortest remaining time of all the timer functions is displayed and the corresponding pilot light flashes.

Setting time

| Step | Control panel | Display |
|------|--|---|
| 1. |  Selecting cooking zone | Pilot light of cooking zone selected flashes |
| 2. | Touch + or - from the selected cooking zone | 01 to 99 minutes |
| 3. | Touch + or - from the selected cooking zone for more than 4 seconds | ... 05...10...15... 20 or... 95... 90... 85... 80... (5-minute steps for easy setting) |


After a few seconds the power indicator flashes more slowly.
The time is set.
The time counts down.

Switching off the Timer function

| Step | Control panel | Display |
|------|---|---|
| 1. |  Select a cooking zone | Pilot light of the selected cooking zone flashes more quickly. Remaining time is displayed |
| 2. | Touch - for the cooking zone selected | The remaining time counts down to 00. |


The pilot light goes out.
The Timer function for the selected cooking zone is switched off.

Changing the time

| Step | Control panel | Display |
|------|---|--|
| 1. |  Select a cooking zone | Pilot light of the cooking zone selected flashes faster The time remaining is displayed |
| 2. | Touch + or - for the cooking zone selected | 01 to 99 minutes |


After a few seconds the pilot light flashes more slowly.
The time is set.
The time counts down.

Displaying the time remaining for a cooking zone

| Step | Control panel | Display |
|------|---|--|
| 1. |  Select a cooking zone | Pilot light of the cooking zone selected flashes faster The time remaining is displayed |

After a few seconds the pilot light flashes more slowly.

Switching off the acoustic signal



| Step | Control panel field | Display |
|------------------------|---|---------------------------------|
| 1. | Touch  | Acoustic signal to acknowledge. |
| Acoustic signal stops. | | |

Automatic switch off

Cooking surface

- If after switching on the cooking surface, a heat setting is not set for a cooking zone within approximately 10 seconds, the cooking surface automatically switches itself off.
- If all cooking zones are switched off, the cooking surface automatically switches itself off after approximately 10 seconds.

Induction cooking zones

- If cookware that is not suitable is used,  lights up in the display and after 2 minutes the indicator for the cooking zone switches itself off.
- 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.  is displayed. Before being used again, the cooking zone must be set to 0.

| 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



tips and information

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 for induction cooking zones

Cookware material

| Cookware material | Suitable |
|---------------------------|---|
| Steel, enamelled steel | yes |
| Cast iron | yes |
| Stainless steel | if appropriately labelled by the manufacturer |
| Aluminium, copper, brass | --- |
| Glass, ceramic, porcelain | --- |



tips and information

Cookware for induction cooking zones is labelled as suitable by the manufacturer.

Suitability test

Cookware is suitable for induction cooking, if:

- a little water put into test cookware and placed on a cooking zone set to heat setting 9 is heated within a short time.
- a magnet sticks to the bottom of the cookware.



tips and information

Certain cookware can make noises when being used on induction cooking zones. These noises are not a fault in the appliance and do not affect operation in any way.

Bottom of the cookware

The bottom of the cookware should be as thick and flat as possible.

Pan size

Induction cooking zones adapt automatically to the size of the bottom of the cookware up to a certain limit. However the magnetic part of the bottom of the cookware must have a minimum diameter depending upon the size of the cooking zone.

| Diameter of cooking zone (mm) | Minimum diameter of dish base (mm) |
|-------------------------------|------------------------------------|
| 210 | 180 |
| 180 | 145 |
| 145 | 120 |



tips and information

The cookware must be placed centrally on the cooking zone.

Tips on energy saving



environmental tip

Place cookware on the cooking zone before it is switched on.

If possible, always place a lid on the cookware.

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 | | 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. ¼L water for 750g potatoes |
| | | Cooking larger quantities of food, stews and soups | 60-150 mins. | Up to 3L liquid plus ingredients |
| 5-7 | 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 | | |

The power boost function is suitable for heating large quantities of liquid.

Cleaning and care

Ceramic glass



warning

Take care! Risk of burns from residual heat.



caution

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 ceramic 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 | Remove | | |
|-------------------------------|------------------|---------------------------------------|--|
| | Imme- diately | When the appliance has cooled down | Using |
| sugar, food containing sugar | yes | --- | a scraper * |
| plastics, aluminium foil | yes | --- | |
| limescale and water rings | --- | yes | cleaner for glass ceramic or stainless steel * |
| fat splashes | --- | yes | |
| shiny metallic discolouration | --- | yes | |

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



tips and information

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



tips and information

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

Corian® frame

Cleaning the Corian® after each use

Although liquids cannot penetrate Corian® it is best to wipe up spills as they occur.

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



tips and information

Removing more persistent stains

If stains or marks are more persistent use a type of product like the Chux® Magic Eraser®, which is a melamine foam pad that easily lifts and removes trapped dirt. Alternatively, a mild cream abrasive cleanser (eg. Jif) can be used.

Note: Always scrub in the direction indicated in the diagram to the right.



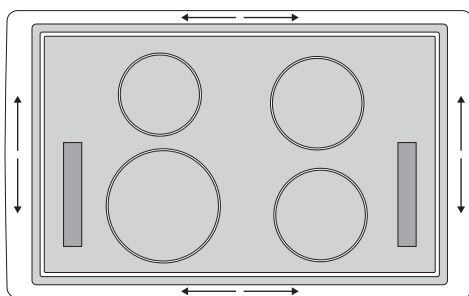
tips and information

Removing stubborn stains and light scratches

First, use the easy methods indicated above and if these fail then progress with a plastic abrasive scouring pad in conjunction with either detergent or bleach.

1. Wet the scouring pad first and scrub in the direction indicated above.
2. Rinse several times afterwards with warm water and dry with a soft cloth.
3. To restore the overall lustre, use a damp cloth and a mild cream abrasive cleaner (eg. Jif) and blend the scrubbed area back to its original gloss level.

For more information of the care and use of Corian® visit www.casf.com.au/care.htm



Troubleshooting

| Problem | Possible cause | Remedy |
|--|--|---|
| The appliance cannot be switched on or is not operating | More than 10 seconds have passed since the appliance was switched on | Switch the appliance on again |
| | The lock is switched on L | Switch off the lock (See the section "Locking/unlocking the control panel") |
| | The child safety device is switched on L | Deactivate child safety device (See the section "Child safety device") |
| | Several sensor fields were touched at the same time | Only touch one sensor field |
| | Safety cut-out has been triggered | Remove any objects (pan, cloths, etc.) that are lying on the control panel. Switch the appliance on again |
| The cooking zones automatically reduce the cooking level to F | The sensor fields are partly covered by a damp cloth or with liquid | Remove the cloth or the liquid. Reset the cooking level required |
| The residual heat indicator is not displaying anything | 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 |
| Acoustic signal sounds, appliance switches off | One or more sensor fields have been covered for longer than 10 seconds | Uncover sensor field |
| Acoustic signal sounds and appliance switches itself on and after 10 seconds off again | The On/Off sensor field has been covered up, e.g. by a cloth | Do not place any objects on the control panel |
| Display is switching between two heat settings | Power management is reducing the power of this cooking zone | See the section "Switching the power boost function on and off" |
| F lights up | Unsuitable cookware | Use suitable cookware |
| | No cookware on the cooking zone | Place cookware on the cooking zone |
| | The diameter of the bottom of the cookware is too small for the cooking zone | Move onto a smaller cooking zone |
| | | Use suitable cookware |

| Problem | Possible cause | Remedy |
|------------------------------|--|---|
| [-] is lit | Overheating protection for the cooking zone has been triggered | Switch off the cooking zone then switch the cooking zone on again |
| | Automatic switch off has been triggered | Switch off the cooking zone then switch the cooking zone on again |
| [E] and number are displayed | Electronics fault | Disconnect the appliance from the electrical supply for a few minutes (take the fuse out of the house's wiring system). If after switching on again, [E] is displayed again, call the customer service department |

If you are unable to remedy the problem by following the above suggestions, please contact your dealer or the Customer Care Department.



caution

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.



tips and information

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


Disposal

Packaging material



environmental tip

Environmentally friendly packaging materials can be recycled. Plastic components that are identified by markings >PE<, >PS< etc can be recycled.

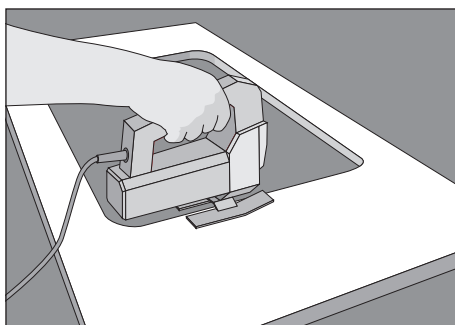
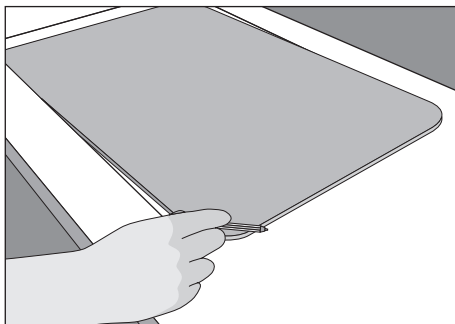
If the symbol  appears on either the product and or packaging, then it cannot be treated as household waste. Instead it should be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health.

For more detailed information on recycling of this product please contact your local council and retail shop where you purchased this product. Alternatively, contact Electrolux Customer Care.

Installation instructions

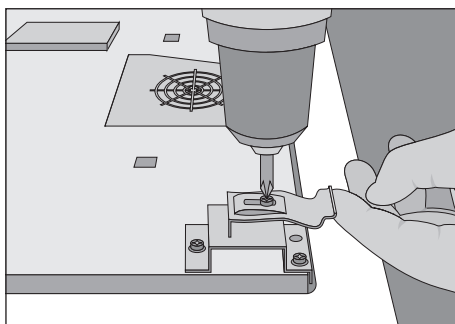
Cutting the benchtop out

- The bench cutout needs to be sized by using the supplied template.
- A cutting accuracy of 1.5mm either side of the marked area needs to be maintained.



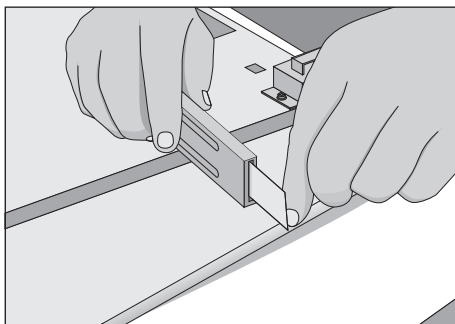
Pull down clamps

- These are supplied in a parts bag consisting of 4 clamps and 4 screws.
- The clamps should be pre-assembled onto the 4 brackets before dropping the unit into the cutout.



Rubber seal

- An oversized length of rubber seal is supplied in the parts pack
- This should be pushed into the recess on the underside of the frame. The joint should lie in the middle of one side.
- The seal will have to be cut to length (add a few mm) and then the two ends pushed up against one another.



**warning****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.

Refer to the information label on the underside of the appliance for voltage and power specifications. Ensure voltage of supply is within these limits, and the wire is suitably sized in accordance with local wiring rules to suit the appliance power rating.

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 by using the supplied seal.

This seals the appliance to the worktop with no gap.

When building in, protect the underside of the appliance from steam and moisture, e.g. from a dishwasher or oven. 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.

**dangerous voltage**

- The electrical mains terminal is live.
- Observe connection schematic as illustrated on base of product.
- 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.

**dangerous voltage**

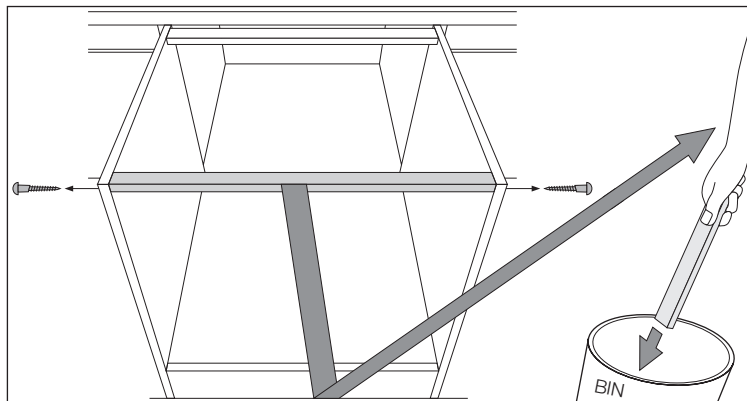
Loose and inappropriate plug and socket connections can make the terminal overheat.

- 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.
- This appliance's mains cable is fixed directly to the board. If the mains cable is damaged, it must only be replaced by a qualified electrician or our Customer Care Department.

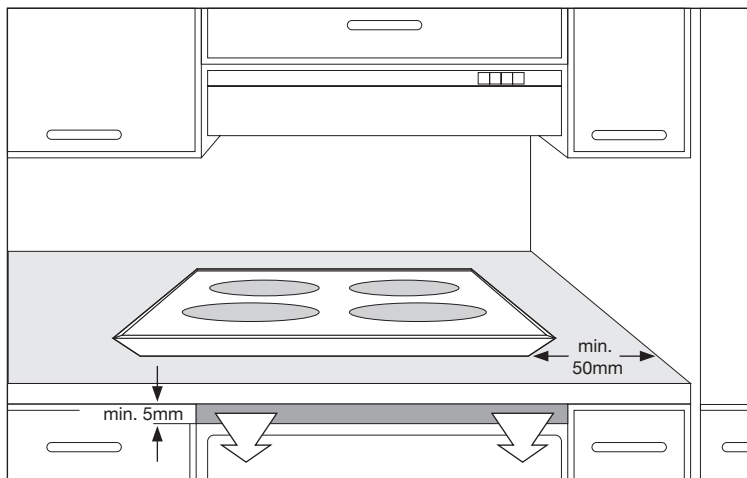
A device must be provided in the electrical installation which allows the appliance to be disconnected from the mains at all poles with a contact opening width of at least 3 mm.

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

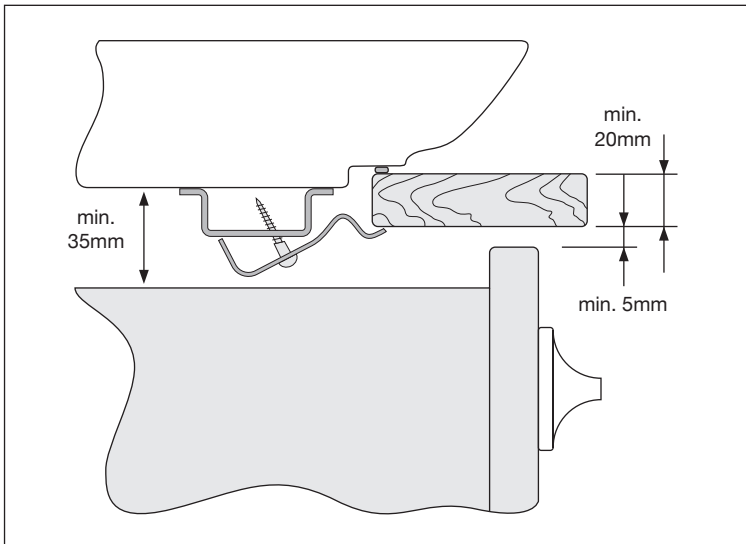
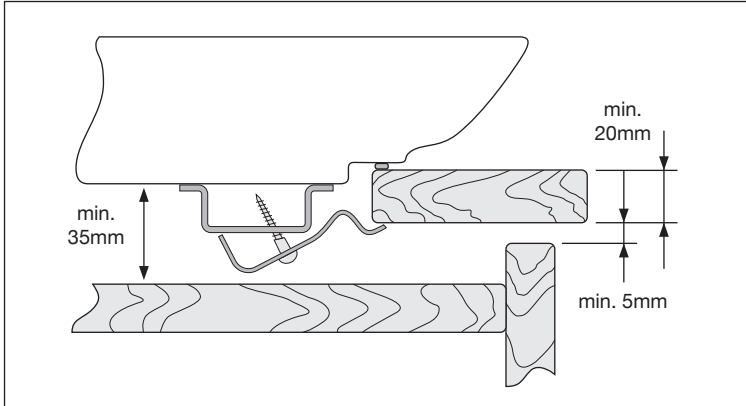
Assembly



To aid correct positioning, remove front support timber piece and discard.



Assembly



Electrolux Warranty

FOR SALES IN AUSTRALIA AND NEW ZEALAND
APPLIANCE: INDUCTION COOKTOP

This document sets out the terms and conditions of product warranties for Electrolux branded appliances. It is an important document. Please keep it with your proof of purchase documents in a safe place for future reference should you require service for your Electrolux product.

General Terms and Conditions

1. In this warranty
 - (a) 'Electrolux' means Electrolux Home Products Pty Ltd ABN 51 004 762 341 in respect of Appliances purchased in Australia and Electrolux (NZ) Limited in respect of Appliances purchased in New Zealand;
 - (b) 'Appliance' means any Electrolux product purchased by you accompanied by this document;
 - (c) 'Warranty Period' means
 - (i) where you use the Appliance for personal, domestic or household purposes in Australia the period of '24' months and in New Zealand the period of '24' months;
 - (ii) where you use the Appliance for commercial purposes, in Australia the period of '3' months and in New Zealand the period of '3' months, (if the period stated is 0 months you are not covered by this product warranty) following the date of original purchase of the Appliance;
 - (d) 'you' means the purchaser of the Appliance not having purchased the appliance for re-sale, and 'your' has a corresponding meaning.
2. This warranty only applies to Appliances purchased and used in Australia or New Zealand and is in addition to (and does not exclude, restrict, or modify in any way) any non-excludable statutory warranties in Australia or New Zealand.
3. Electrolux warrants that, when dispatched from an Electrolux warehouse, the Appliance is free from defects in materials and workmanship for the Warranty Period.
4. During the Warranty Period Electrolux or its Authorised Service Centre will, at no extra charge if your appliance is readily accessible without special equipment, and subject to these terms and conditions, repair or replace any parts which it considers to be defective. Electrolux or its ASC may use reconditioned parts to repair your appliance. You agree that any replaced Appliances or parts become the property of Electrolux. This warranty does not apply to light globes, batteries, filters or similar perishable parts.
5. Parts and Appliances not supplied by Electrolux are not covered by this warranty.
6. Where you are within an Electrolux service area, this warranty covers the cost of transport of the Appliance to and from Authorised Service Centres of Electrolux and travelling costs for representatives of the Authorised Service Centre to and from your home or business. If you are outside an Electrolux service area, you will bear these costs. For information about whether you are within an Electrolux service area, please phone 13 13 49 in Australia, or 0800 10 66 10 in New Zealand.
7. Proof of purchase is required before you can make a claim under this warranty.
8. You may not make a claim under this warranty unless the defect claimed is due to faulty or defective parts or workmanship. Electrolux is not liable in the following

situations (which are not exhaustive):

- (a) The Appliance is damaged by:
 - (i) accident
 - (ii) misuse or abuse, including failure to properly maintain or service
 - (iii) normal wear and tear
 - (iv) power surges, electrical storm damage or incorrect power supply
 - (v) incomplete or improper installation
 - (vi) incorrect, improper or inappropriate operation
 - (vii) insect or vermin infestation.
 - (b) The Appliance is modified without authority from Electrolux in writing.
 - (c) The Appliance's serial number or warranty seal has been removed or defaced.
 - (d) The Appliance was serviced or repaired by anyone other than Electrolux or its Authorised Service Centres.
9. This warranty, the contract to which it relates and the relationship between you and Electrolux are governed by the law applicable in the Australian State where the Appliance was purchased or the law applicable in New Zealand if the Appliance was purchased in New Zealand. Where the Appliance was purchased in New Zealand for business purposes the Consumer Guarantee Act does not apply.

Limitation of Liability

10. To the extent permitted by law:
 - (a) Electrolux excludes all warranties other than as contained in this document;
 - (b) Electrolux shall not be liable for any loss or damage whether direct or indirect or consequential arising from your purchase, use or non-use of the Appliance.
11. Provisions of the Trade Practices Act and State consumer legislation in Australia, and the Consumer Guarantees Act, the Sale of Goods Act and the Fair Trading Act in New Zealand, imply warranties or conditions, or impose obligations, upon Electrolux which cannot be excluded, restricted or modified. To the extent permitted by law, the liability of Electrolux (if any) arising out of or in relation to the Appliance or any services supplied by Electrolux shall be limited (where it is fair and reasonable to do so):
 - (a) in the case of Appliances, at its option, to the replacement or repair of the Appliances or the supply of equivalent products or the payment of the cost of replacing the Appliances or having the Appliances repaired or of acquiring equivalent Appliances. Upon being replaced, parts and Appliances become the property of Electrolux; or
 - (b) in the case of services, at its option, to the supply of the services again or the payment of the cost of having the services re-supplied; and in the case of Appliances or services supplied in New Zealand, loss or damage whether direct or indirect or consequential that is reasonably foreseeable.

Privacy

You acknowledge that in the event that you make a warranty claim it will be necessary for Electrolux and its Authorised Service Centres to exchange information in relation to you to enable Electrolux to meet its obligations under this warranty.

Important Notice

Before calling a Service Technician please check carefully the operating instructions, service booklet and the warranty terms and conditions.

| | | |
|--|---|--|
| <p>FOR SERVICE or to find the address of your nearest state service centre in Australia PLEASE CALL 13 13 49 For the cost of a local call (Australia only)</p> | <p>SERVICE AUSTRALIA  ELECTROLUX HOME PRODUCTS www.electrolux.com.au</p> | <p>FOR SPARE PARTS or to find the address of your nearest state spare parts centre in Australia PLEASE CALL 13 13 50 For the cost of a local call (Australia only)</p> |
| <p>FOR SERVICE or to find the address of your nearest authorised service centre in New Zealand FREE CALL 0800 10 66 10 (New Zealand only)</p> | <p>SERVICE NEW ZEALAND  ELECTROLUX HOME PRODUCTS www.electrolux.co.nz</p> | <p>FOR SPARE PARTS or to find the address of your nearest state spare parts centre in New Zealand FREE CALL 0800 10 66 20 (New Zealand only)</p> |

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

So that you have the necessary reference numbers from your appliance at hand, we recommend that you write them in here. They are located either in the carton or base of product.

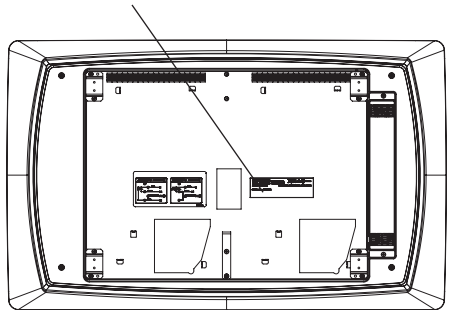
Serial number:

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Information label

| | | | | |
|---|---|---|---|---|
|  | MADE IN CHINA |  |  |  |
| MODEL : EHD90AUR | PNC 949163020 | AUSTRALIA : 230V-240Va.c. 50Hz 6.4Kw | | |
| AU APP NO. : S / 91 | | JAPAN : 200Va.c. 50/60Hz 6.0Kw | | |
| SERIAL NO. : XXXXXXX | | | | |
|  |  | | | |

Location of product information label



Assembled in China from German designed and made induction hob technology.

Corian® is a registered trademark of E. I. du Pont de Nemours and Company.

Chux® and Magic Eraser® are registered trademarks of the Clorox Australia Pty Limited

Electrolux Home Products Australia

telephone: 1300 363 640
fax: 1800 350 067
email: customercare@electrolux.com.au
web: www.electrolux.com.au

Electrolux Home Products New Zealand

phone: 09 573 2384
fax: 09 573 2221
email: customercare@electrolux.co.nz
web: www.electrolux.co.nz

The Thoughtful Design Innovator.

Do you remember the last time you opened a gift that made you say "Oh! How did you know? That's exactly what I wanted!" That's the kind of feeling that the designers at Electrolux seek to evoke in everyone who chooses or uses one of our products. We devote time, knowledge, and a great deal of thought to anticipating and creating the kind of appliances that our customers really need and want.

This kind of thoughtful care means innovating with insight. Not design for design's sake, but design for the user's sake. For us, thoughtful design means making appliances easier to use and tasks more enjoyable to perform, freeing our customers to experience that ultimate 21st century luxury, ease of mind. Our aim is to make this ease of mind more available to more people in more parts of their everyday lives, all over the world. So when we say we're thinking of you, you know we mean just that.

Electrolux. Thinking of you.

Share more of our thinking at www.electrolux.com.au or www.electrolux.co.nz