

EN User Manual | **Hob**

TK85IM00FB



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1. SAFETY INFORMATION

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible for any injuries or damage that are the result of incorrect installation or usage. Always keep the instructions in a safe and accessible location for future reference.

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning the use of the product in a safe way and understand the hazards involved. Children of less than 8 years of age and persons with very extensive and complex disabilities shall be kept away from the appliance unless continuously supervised.
- Children should be supervised to ensure that they do not play with the appliance.
- Keep all packaging away from children and dispose of it appropriately.
- **CAUTION:** Keep children and pets away from the appliance when it operates or when it cools down. Accessible parts become hot. If the appliance has a child safety device, it should be activated.
- Children shall not carry out cleaning and user maintenance of the appliance without supervision.
- This appliance is for cooking purposes only.
- This appliance is designed for single household domestic use in an indoor environment.

- This appliance may be used in offices, hotel guest rooms, bed & breakfast guest rooms, farm guest houses and other similar accommodation where such use does not exceed (average) domestic usage levels.
- CAUTION: The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- WARNING: The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements.
- WARNING: Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.
- WARNING: Danger of fire: Do not use the appliance as a work surface or as a storage surface.
- WARNING: Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.
- WARNING: If the glass ceramic surface / glass surface is cracked, switch off the appliance and unplug it from the mains. In case the appliance is connected to the mains directly using junction box, remove the fuse to disconnect the appliance from power supply. In either case contact the Authorised Service Centre.
- Smoke is an indication of overheating. Never use water to extinguish the cooking fire. Switch off the appliance and cover flames with e.g. a fire blanket or lid.
- CAUTION: The appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by a utility.
- If the supply cord is damaged, it must be replaced by the manufacturer, the Authorised Service Centre or similarly qualified persons in order to avoid a hazard.
- Do not place metallic objects such as knives, forks, spoons and lids on the cooking surface since they can get hot.

- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.
- After use, switch off the hob element by its control and do not rely on the pan detector.
- Do not use steam cleaner and water spray to clean the appliance.

2. SAFETY INSTRUCTIONS

2.1 Installation and Electrical Connection

 **WARNING!**

Only a qualified person must install and connect this appliance.

 **WARNING!**

Risk of injury, electric shock, fire or damage to the appliance.

Follow the installation instructions supplied with the appliance. Install the appliance in a safe and suitable place that meets installation requirements.

Do not use the appliance before installing it in the built-in structure.

Keep the minimum distance from other appliances and units.

Do not install or use a damaged appliance.

Remove all the packaging.

Always take care when moving the appliance as it is heavy. Always use safety gloves and enclosed footwear.

Protect the bottom of the appliance from steam and moisture. Seal the cut surfaces of the cabinet with a sealant to prevent moisture from causing swelling.

Do not install the appliance next to a door or under a window. This prevents hot cookware from falling from the appliance when the door or the window is opened.

The appliance has cooling fans on the bottom.

If the appliance is installed above a drawer:

- Do not store small pieces or sheets of paper that could be pulled in, to avoid risk of damage the cooling fans or impair the cooling system.
- Keep a distance of minimum 2 cm between the bottom of the appliance and parts stored in the drawer.

Remove any separator panels installed in the cabinet below the appliance.

Before carrying out any operation make sure that the appliance is disconnected from the power supply.

Make sure that the parameters on the rating plate are compatible with the electrical ratings of the mains power supply.

Make sure the appliance is installed correctly. Loose and incorrect electricity mains cable or plug (if applicable) can make the terminal become too hot.

The appliance must be earthed.

Make sure that a shock protection is installed.

Use the correct electricity mains cable. Use the strain relief clamp on the cable.

Do not use multi-plug adapters and extension cables.

Make sure not to cause damage to the mains plug or 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 a socket nearby.

Connect the mains plug to the mains socket only at the end of the installation. Make sure

that there is access to the mains plug after the installation.

The shock protection of live and insulated parts must be fastened in such a way that it cannot be removed without tools.

Do not pull the mains cable to disconnect the appliance, always pull the mains plug. If the mains socket is loose, do not connect the mains plug.

Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.

The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.

2.2 Use and Maintenance

WARNING!

Risk of injury, burns, electric shock, fire, explosion or damage to the appliance.

Do not change the specification of this appliance.

Remove all the packaging, labelling and protective film (if applicable) before first use.

Make sure that the ventilation openings are not blocked.

Do not operate the appliance with wet hands or when it has contact with water.

Users with a pacemaker must keep a distance of minimum 30 cm from the induction cooking zones when the appliance operates.

When you place food into hot oil, it may splash.

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 activate the cooking zones with empty cookware or without cookware.

Do not keep hot cookware on the control panel.

Do not put a hot pan cover on the glass surface of the hob.

Do not let cookware boil dry.

Do not use aluminum foil or other materials between the cooking surface and the cookware, unless otherwise specified by the manufacturer of this appliance.

Use only accessories recommended for this appliance by the manufacturer.

Cookware made of cast iron or with a damaged bottom can cause scratches on the glass / glass ceramic. Always lift these objects up when you have to move them on the cooking surface.

Clean the appliance regularly to prevent the deterioration of the surface material.

Deactivate the appliance and let it cool down before cleaning.

Clean the appliance with a moist soft cloth. Use only neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects, unless otherwise specified.

Concerning the lamp(s) inside this product and spare part lamps sold separately: These lamps are intended to withstand extreme physical conditions in household appliances, such as temperature, vibration, humidity, or are intended to signal information about the operational status of the appliance. They are not intended to be used in other applications and are not suitable for household room illumination.

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

2.3 Disposal

⚠ WARNING!

Risk of injury or suffocation.

Contact your local authority for information on how to dispose of the appliance.

Disconnect the appliance from the mains supply.

Cut off the mains electrical cable close to the appliance and dispose of it.

3. INSTALLATION

3.1 Before the installation

Before you install the hob, write down the information below from the rating plate. The rating plate is on the bottom of the hob.

Serial number

3.2 Built-in hobs

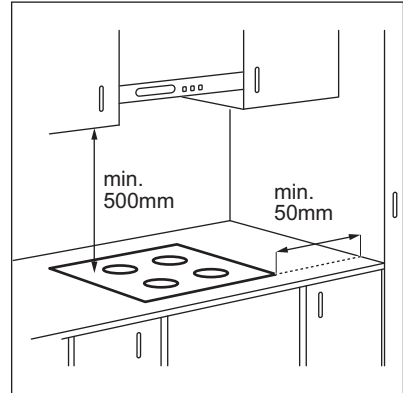
Only use the built-in hobs after you assemble the hob into correct built-in units and work surfaces that align to the standards.

3.3 Connection cable

- For a single phase or two phase connection, use the cable type: H03V2V2-F or H05BB-F which withstands a temperature of 90 °C or higher.
- To replace the damaged mains cable, use the cable: H03V2V2-F or H05BB-F which withstands a temperature of 90 °C or higher. Contact an Authorised Service Centre. The connection cable may only be replaced by a qualified electrician.

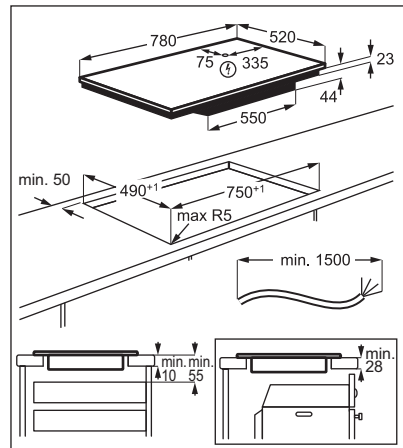
3.4 Assembly

If you install the hob under a hood, please see the installation instructions of the hood for the minimum distance between the appliances.

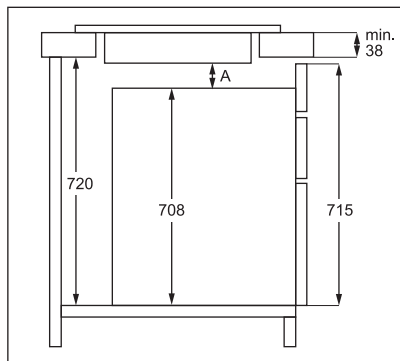


If the appliance is installed above a drawer, the hob ventilation can warm up the items stored in the drawer during the cooking process.

Combination with standard oven



Combination with double oven



A = min. 6 mm, for double ovens from AEG, Electrolux and Zanussi.

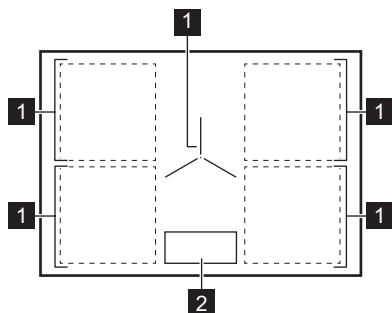
A = min. 12 mm, for double ovens from other brands.

Find the video tutorial "How to install your AEG Induction Hob - Worktop installation" by typing out the full name indicated in the graphic below.



4. PRODUCT DESCRIPTION

4.1 Cooking surface layout



- 1** Induction cooking zone
- 2** Control panel

4.2 Symbols on the control panel and the display



For detailed information about the safe and correct use of the functions refer to the full version of the user manual online.

Symbol	Description
⏻	To activate and deactivate the hob.
🔒	To lock / unlock the control panel.
	Pause. To set all cooking zones that operate to the lowest heat setting.

Symbol	Description
	Bridge. To connect two side cooking zones so that they operate as one.
	To select Timer functions.
	To increase and decrease the time.
	Hob²Hood. To connect the hob to a special hood.
	PowerBoost. To activate and deactivate the maximum heat setting.
	OptiHeat Control: continue cooking / keep warm / residual heat. A cooking zone is still hot.
	There is a malfunction.

5. BEFORE FIRST USE

5.1 Power limitation

Power limitation defines how much power is used by the hob in total, within the limits of the house installation fuses.

The hob is set to its highest possible power level by default.

To decrease or increase the power level:

1. Enter the menu: press and hold for 3 seconds. Then, press and hold .
2. Press on the front timer until appears.
3. Press on the front timer to set the power level.
4. Press to exit.

Power levels

Refer to “Technical data” chapter.

CAUTION!

Make sure that the selected power fits the house installation fuses.

- P73 — 7350 W
- P15 — 1500 W
- P20 — 2000 W
- P25 — 2500 W
- P30 — 3000 W
- P35 — 3500 W
- P40 — 4000 W
- P45 — 4500 W
- P50 — 5000 W
- P60 — 6000 W

6. DAILY USE

6.1 Activating and deactivating

Press and hold to activate or deactivate the hob.

6.2 Pot detection

This feature indicates the presence of cookware on the hob and deactivates the

cooking zones if no cookware is detected during a cooking session.

6.3 Using the cooking zones

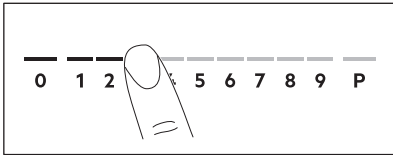
Place the cookware in the centre of the selected zone. Induction cooking zones adapt to the dimension of the bottom of the cookware automatically.



For optimal heat transfer use cookware with bottom diameter similar to the size of the cooking zone (i.e. the maximum cookware diameter value in "Technical data" > "Cooking zones specification"). Make sure that the cookware is suitable for induction hobs.

You can cook with large cookware placed on two cooking zones at the same time using Bridge function. The cookware must cover the centres of both zones but not go beyond the area marking. If the cookware is located between the two centres, Bridge function will not be activated.

6.4 Heat setting



1. Press the desired heat setting on the control bar.

The indicators above the control bar appear up to the selected heat setting level.

2. To deactivate a cooking zone, press 0.

6.5 Timer

Count Down Timer

Use this function to specify how long a cooking zone should operate during a single cooking session.

Set the heat setting for the selected cooking zone and then set the function.

1. Press . 00 appears on the timer display.
2. Press or to set the time (00-99 minutes).
3. Press to start the timer or wait 3 seconds. The timer begins to count down.

To change the time: select the cooking zone with and press or .

To deactivate the function: select the cooking zone with and press . The remaining time counts back to 00.

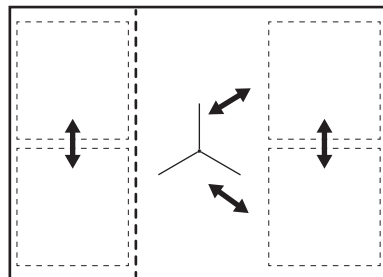
The timer finishes counting down, a signal sounds and 00 blinks. The cooking zone deactivates. Press any symbol to stop the signal and blinking.

6.6 Power management

If multiple zones are active and the consumed power exceeds the limitation of the power supply, this function divides the available power between all cooking zones (connected to the same phase). The hob controls heat settings to protect the fuses of the house installation.

- Cooking zones are grouped according to the location and number of the phases in the hob. Each phase has a maximum electricity loading. If the hob reaches the limit of maximum available power within one phase, the power of the cooking zones will be automatically reduced.
- The heat setting of the cooking zone selected first is always prioritised. The remaining power will be divided between the other cooking zones according to the order of selection.
- For cooking zones that have a reduced power, the control bar blinks and shows the maximum possible heat settings.
- Wait until the display stops flashing or reduce the heat setting of the cooking zone selected last. The cooking zones will continue operating with the reduced heat setting. Change the heat settings of the cooking zones manually, if necessary.

Refer to the illustration for possible combinations in which power can be distributed among the cooking zones.



7. CARE AND CLEANING

7.1 General information

- Clean the hob after each use.
- Always use cookware with a clean base.
- Always be careful no to slide or rub the cookware on the edges of the glass as it may chip or damage the glass surface.
- Do not use cookware made of aluminium, copper, brass, glass, ceramic, or porcelain. Cookware made of such materials is incompatible with induction and might leave scratches or permanent stains on the surface of the hob.
- Scratches or dark stains on the surface have no effect on how the hob operates.
- Use a special cleaning agent suitable for the surface of the hob.
- Always use a scraper recommended for hobs with a glass surface. Use the scraper only as an additional tool for cleaning the glass after the standard cleaning procedure.

WARNING!

Do not use knives or any other sharp, metal tools to clean the glass surface.

7.2 Cleaning the hob

- **Remove immediately:** melted plastic, plastic foil, salt, sugar and food with sugar, otherwise, the dirt can cause damage to the hob. Take care to avoid burns. Use a special hob scraper on the glass surface at an acute angle and move the blade on the surface.
- **Remove when the hob is sufficiently cool:** limescale rings, water rings, fat stains, shiny metallic discoloration. Clean the hob with a moist cloth and a non-abrasive detergent. After cleaning, wipe the hob dry with a soft cloth.
- **Remove shiny metallic discoloration:** use a solution of water with vinegar and clean the glass surface with a cloth.



8. TROUBLESHOOTING

8.1 What to do if...



If you cannot find a solution to the problem below, check the full version of user manual online or contact an Authorised Service Centre, if necessary.

Problem	Possible cause	Remedy
You cannot activate or operate the hob.	The hob is not connected to an electrical supply or it is connected incorrectly.	Check if the hob is correctly connected to the electrical supply.
	The fuse is blown.	Make sure that the fuse is the cause of the malfunction. If the fuse is blown again and again, contact a qualified electrician.
	You did not set the heat setting for 60 seconds.	Activate the hob again and set the heat setting in less than 60 seconds.
	You touched 2 or more sensor fields at the same time.	Touch only one sensor field.

Problem	Possible cause	Remedy
	There is water or fat stains on the control panel.	Clean the control panel.
You can hear a constant beep noise.	The electrical connection is incorrect.	Disconnect the hob from the electrical supply. Ask a qualified electrician to check the installation.
An acoustic signal sounds and the hob deactivates. An acoustic signal sounds when the hob is deactivated.	You put something on one or more sensor fields.	Remove the object from the sensor fields.
The heat setting changes between two levels or you cannot select the maximum heat setting for one of the cooking zones.	Power management operates. The other zones consume the maximum available power. Your hob works properly.	Reduce the heat setting of the other cooking zones connected to the same phase. Refer to "Power management" in the full version of user manual online.
The control panel becomes hot to the touch.	The cookware is too large or you put it too close to the control panel.	Put large cookware on the rear zones, if possible.
The control bar blinks.	There is no cookware on the zone or the zone is not fully covered.	Put cookware on the zone so that it fully covers the cooking zone.
	The cookware is unsuitable.	Use cookware suitable for induction hobs.
	The diameter of the bottom of the cookware is too small for the zone.	Use cookware with correct dimensions. Refer to "Technical data".
Heating up takes a long time.	Cookware is too small and receives only a part of the power generated by the cooking zone.	For optimal heat transfer use cookware with bottom diameter similar to the size of the cooking zone (i.e. the maximum cookware diameter value in "Technical data" > "Cooking zones specification"). Refer to the full version of user manual online.
 and a number come on.	There is an error in the hob.	Deactivate the hob and activate it again after 30 seconds. If  comes on again, disconnect the hob from the electrical supply. After 30 seconds, connect the hob again. If the problem continues, speak to an Authorised Service Centre.

9. TECHNICAL DATA

9.1 Rating plate

Model TK85IM00FB
Typ 62 D5A 01 AA
Induction 7.35 kW
Ser.Nr.
AEG

PNC 949 598 486 00
220 - 240 V / 400 V 2N, 50 Hz
Made in: Germany
7.35 kW



9.2 Cooking zones specification

Cooking zone	Nominal power (maximum heat setting) [W]	PowerBoost [W]	PowerBoost maximum duration [min]	Cookware diameter [mm]
Left front	2300	3200	10	125 - 180
Left rear	2300	3200	10	125 - 210
Middle rear	2300	3200	10	125 - 210
Right front	2300	3200	10	125 - 180
Right rear	2300	3200	10	125 - 210

The power of the cooking zones can be different in some small range from the data in the table. It changes with the material and dimensions of the cookware.

For optimal heat transfer and cooking results use cookware with bottom diameter similar to

the size of the cooking zone (i.e. the maximum cookware diameter value in the table). Do not use cookware larger than the diameter of the cooking zone.

10. ENERGY EFFICIENCY

10.1 Product Information according to EU and UK Ecodesign Regulations

Model identification	TK85IM00FB	
Type of hob	Built-In Hob	
Number of cooking zones	5	
Heating technology	Induction	
Diameter of circular cooking zones (Ø)	Left front	21.0 cm
	Left rear	21.0 cm
	Middle rear	21.0 cm
	Right front	21.0 cm
	Right rear	21.0 cm
Energy consumption per cooking zone (EC electric cooking)	Left front	179.6 Wh/kg
	Left rear	172.5 Wh/kg
	Middle rear	189.1 Wh/kg
	Right front	187.3 Wh/kg
	Right rear	189.1 Wh/kg
Energy consumption of the hob (EC electric hob)	183.5 Wh/kg	

IEC / EN 60350-2, BS EN 60350-2 - Household electric cooking appliances - Part 2: Hobs - Methods for measuring performance.

The energy measurements referring to the cooking area are identified by the markings of the respective cooking zones.

10.2 Energy saving

You can save energy during everyday cooking if you follow the hints below.


- When you heat up water, use only the amount you need.


- If it is possible, always put the lids on the cookware.
- Put the cookware directly in the centre of the cooking zone.
- Use the residual heat to keep the food warm or to melt it.

10.3 Product Information for power consumption and maximum time to reach applicable low power mode

Power consumption in off mode	0.3 W
Maximum time needed for the equipment to automatically reach the applicable low power mode	2 min

11. ENVIRONMENTAL CONCERNS

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

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





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