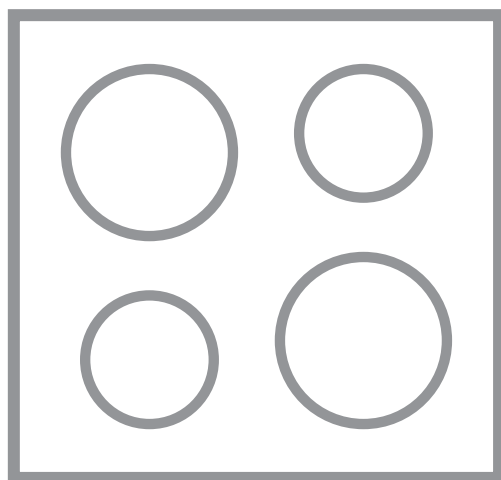


# USER MANUAL



## Welcome to AEG! Thank you for choosing our appliance.



In our drive to be sustainable, we are reducing paper assets and provide full user manuals online. Access your full user manual at [aeg.com/manuals](http://aeg.com/manuals)



Get usage advice, brochures, trouble shooter, service and repair information at [aeg.com/support](http://aeg.com/support)

### 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 household use only. Do not change the specification of this appliance.

- CAUTION: The cooking process has to be continuously 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.
- 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.
- 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 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.

This appliance is for cooking purposes only. It must not be used for other purposes.

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 put aluminium foil on the appliance.

Cookware made of cast iron, aluminium 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.

Use the Food Sensor according to its purpose. Do not use it to open or lift anything. Do not use it when it is malfunctioning or damaged.

Do not use the Food Sensor in the oven or microwave.

The Food Sensor can read temperatures up to 120 °C.

Make sure that the Food Sensor is always inside the food or liquid, up to the minimum level mark.

Use only the Food Sensor recommended for the hob, one at a time. Use the original packaging to store the Food Sensor.

If you replace the Food Sensor, store the old one minimum 3 m away. The old Food Sensor may influence the functioning of the new one.

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.

Clean the Food Sensor before the first use. Use only neutral detergents. Do not use any abrasive products, abrasive cleaning pads, solvents or metal objects. Do not wash the Food Sensor in the dishwasher. The silicone handle may discolour, which has no effect on how the Food Sensor operates.

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 municipal 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

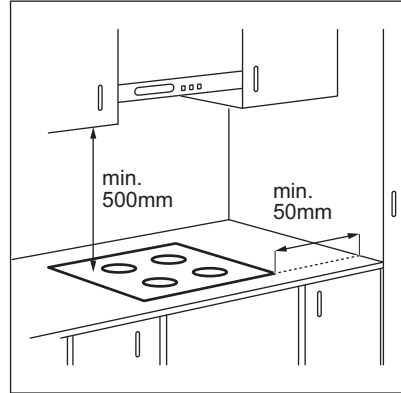
Only use the built-in hobs after you assemble the hob into correct built-in units and work surfaces that align to the standards.

### 3.3 Connection cable

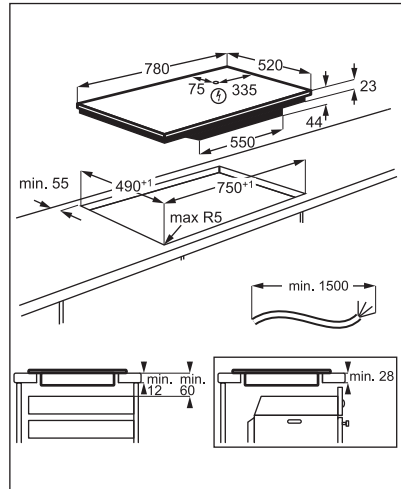
- For a single phase or two phase connection, use the cable type: H03V2V2-F or H05BB-F which withstands a temperature of 90 °C or higher.
- To replace the damaged mains cable, use the cable: H03V2V2-F or H05BB-F which withstands a temperature of 90 °C or higher. Contact an Authorised Service Centre.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



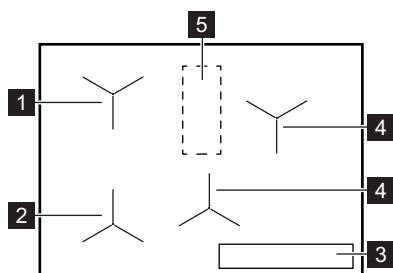
Find the video tutorial "How to install your AEG Induction Hob - Worktop installation" by typing out the full name indicated in the graphic below.

 [www.youtube.com/electrolux](http://www.youtube.com/electrolux)  
[www.youtube.com/aeg](http://www.youtube.com/aeg)

How to install your AEG Induction Hob - Worktop installation 

## 4. PRODUCT DESCRIPTION

### 4.1 Cooking surface layout





















- 1** Induction zone with Assisted Cooking
- 2** Induction zone with Assisted Cooking and Pan Fry
- 3** Control panel
- 4** Induction cooking zone
- 5** Area with antenna




**CAUTION!**  
Do not put anything on the hob in this area.

### 4.2 Symbols on the control panel and the display

Symbol	Description
	To activate and deactivate the hob.
	To open and close the Menu.
	To open the slider for the selected zone.
	To set the timer functions.
	To lock / unlock the control panel.
	Pause. To set all cooking zones that operate to the lowest heat setting.
	Bridge. To connect two left side cooking zones so that they operate as one.
	Food Sensor. To measure and maintain the temperature for different food types.
	Assisted Cooking: Sous Vide. To prepare your food at a low temperature, using ready-made recipes for various dishes, pre-defined cooking parameters, and step-by-step instructions.
	Assisted Cooking: Pan Fry. To fry with automatically controlled heat levels, dedicated to various types of food. The function helps you avoid overheating of food or oil.

Symbol	Description
	Melting. To melt different products, e.g. chocolate or butter.
	Hob²Hood infrared signal communicator. To connect the hob to a special hood.
<b>P</b>	PowerBoost. To activate and deactivate the maximum heat setting.
<b>0</b>	The cooking zone is deactivated.
<b>1 - 9</b>	The cooking zone operates. The slider shows the current heat setting.
<b>III / II / I</b>	OptiHeat Control: continue cooking / keep warm / residual heat. A cooking zone is still hot.
	Signal indicators: full connection / no signal. To show the signal strength of the connection between the Food Sensor and the antenna.
<b>OK</b>	To confirm the selection or setting.
	To go back / forwards one level in the Menu.
	To scroll up / down the instructions on the display.
	To activate / deactivate the options.
<b>X</b>	To close the pop-up window.
	To cancel a setting.
 + digit	There is a malfunction.

 For detailed information on the functions refer to the full version of user manual online.

## 5. BEFORE FIRST USE

### 5.1 First connection to the mains

When you connect the hob to the mains you have to set Language, Display Brightness and Buzzer Volume.

You can change the setting in Menu > Settings > Setup.

### 5.2 Food Sensor calibration

Before you start using the Food Sensor you need to calibrate it, to ensure that the temperature readings are correct.

Once the Food Sensor is calibrated properly, it measures the temperature at the boiling point with the tolerance range of + / - 2 °C.

Follow the procedure when:


- you install the hob for the first time;
- you move the hob to a different location (change of altitude);
- you replace the Food Sensor.



Use a pot with the bottom diameter of 180 mm and fill it with 1 - 1,5 l of water. Do not put salt into the water, this may affect the procedure.




To calibrate or re-calibrate the function, put the Food Sensor on the rim of a pot. Fill the pot with cold water, at least up to the minimum level mark, and place it on the left front cooking zone.

Select:  > Settings > Food Sensor > Calibration > Calibrate. Follow the instructions on the screen.

## 6. DAILY USE

### 6.1 Activating and deactivating

Touch  for 1 second to activate or deactivate the hob.

### 6.2 Using the cooking zones

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

Once you place a pot on the selected cooking zone the hob automatically detects it and the relevant slider appears on the display. The slider is visible for 8 seconds, after that time the display goes back to the main view. To close the slider faster tap the screen outside of the slider area.

When other zones are active the heat setting for the zone you want to use may be limited.



Make sure that the pot is suitable for induction hobs. Check the size of the pot in "Technical data".

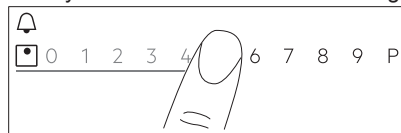
### 6.3 Heat setting

1. Activate the hob.
2. Place the pot on the selected cooking zone.

The slider for the active cooking zone appears on the display and is active for 8 seconds.

3. Touch or slide your finger to set the desired heat setting.

The symbol turns red and becomes bigger.



You can also change the heat setting while cooking. Touch the zone selection symbol on the main view of the control panel and move your finger to the left or right (to lower or increase the heat setting).

### 6.4 Timer

#### Count Down Timer

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

You can set the function for each cooking zone separately.

1. Set the heat setting for the appropriate cooking zone first and then set the function.
2. Touch the zone symbol.


3. Touch .



The timer menu window appears on the display.

4. Check  to activate the function.



The symbols change to  .

5. Slide your finger to the left or right to select the desired time (e.g. hours and/or minutes).
6. Touch OK to confirm your selection.

You can also choose  to cancel your selection.

When the time comes to an end, a signal sounds and  blinks. Touch  to stop the signal.

To deactivate the function set the heat

setting to 0. Alternatively, touch  to the left of the timer value, touch  next to it and confirm your choice when a pop-up window appears.

## 7. CARE AND CLEANING

### 7.1 General information

- Clean the hob after each use.
- Always use cookware with a clean base.
- Scratches or dark stains on the surface have no effect on how the hob operates.
- Use a special cleaner suitable for the surface of the hob.
- Use a special scraper for the glass.

### 7.2 Cleaning the hob

- **Remove immediately:** melted plastic, plastic foil, 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.
- The surface of the hob has horizontal grooves. Clean the hob with a moist cloth and some detergent with smooth movement from left to right. After cleaning, wipe the hob dry with a soft cloth from left to right.


## 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. Refer to the connection diagram.
	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 do not set the heat setting for 60 seconds.	Activate the hob again and set the heat setting in less than 60 seconds.
The display does not react to the touch.	You touched 2 or more sensor fields at the same time.	Touch only one sensor field.
	Part of the display is covered or the pots are placed too near to the display. There is some liquid or an object on the display.	Remove the objects. Move the pots away from the display. Clean the display, wait until the appliance is cold. Disconnect the hob from the electrical supply. After 1 min, connect the hob again.

<b>Problem</b>	<b>Possible cause</b>	<b>Remedy</b>
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 hob deactivates.	You put something on the sensor field ①.	Remove the object from the sensor field.
You cannot activate the highest heat setting.	Another zone is already set to the highest heat setting.	First reduce the power of the other zone.
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 zones, if possible.
The display shows that the Food Sensor is not found.	The position of the Food Sensor is incorrect. Something blocks its signal (e.g. cutlery, a pan handle or another pot).	Position the Food Sensor correctly. Remove any metal objects or other objects that may block the signal.
The display shows the temperature of water is higher than 100°C.	You did not calibrate the Food Sensor or you did it incorrectly. You moved the hob to a different location.	Calibrate the Food Sensor again. Refer to "Calibrating".
Temperature is not visible on the display. The display shows a warning icon.	The Food Sensor did not establish connection with the hob because the strength of the signal is too low.	Place the Food Sensor close to the antenna on the hob surface, near the centre of the hob.
	Something covers the Food Sensor or the antenna on the hob surface, e.g. a piece of metal cutlery.	Remove anything that covers the antenna. Make sure you place cookware in the centre of the cooking zone.
	The connection between the Food Sensor and the antenna was lost.	Make sure nothing covers the signal. Move the Food Sensor along the rim of the pot to adjust its position.
	Other appliances work at the same frequency and disturb the connection.	Remove any appliances that may disturb the connection. Refer to "Technical Data".
Temperature of the food is different than expected.	The Food Sensor is inserted incorrectly.	Make sure the measurement point is situated in the thickest part of the food.
You cannot activate a function.	Another function is running on the same cooking zone, which prevents the activation.	Stop the function before you activate another.
Wrong language is set.	You changed the language by mistake.	Reset all functions to the factory settings. Select Reset All Settings from the Menu. Disconnect the hob from the electrical supply. After 1 min, connect the hob again. Set Language, Display Brightness and Buzzer Volume.
 blinks.	There is no cookware on the zone.	Put cookware on the zone.

Problem	Possible cause	Remedy
	The cookware is unsuitable.	Use suitable cookware.
	The diameter of the bottom of the cookware is too small for the zone.	Use cookware with correct dimensions. Refer to "Technical data".
 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.
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.
Cookware heats up longer than 5 min.	The bottom of the cookware is not induction compatible.	Use cookware with correct (flat, magnetic) bottom.

## 9. TECHNICAL DATA

### 9.1 Rating plate

Model IAE84881FB  
 Typ 62 D4A 01 CA  
 Induction 7.35 kW  
 Ser.Nr. ....  
 AEG

PNC 949 597 523 01  
 220 - 240 V / 400 V 2N 50 - 60 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 - 210
Left rear	2300	3200	10	125 - 210
Middle front	1400	2500	4	125 - 145
Right rear	2300	3600	10	205 - 240

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 cooking results use cookware no larger than the diameter in the table.

### 9.3 Food Sensor technical specifications

Food Sensor is approved for use in contact with food.

Working frequency	433,05 - 434,73 MHz
-------------------	---------------------

Maximum sending power	5 dBm
-----------------------	-------

Temperature range	0 - 120°C
-------------------	-----------

Measurement cycle	3 seconds
-------------------	-----------

## 10. ENERGY EFFICIENCY

### 10.1 Product Information Sheet according to UK Ecodesign Regulation

Model identification	IAE84881FB
----------------------	------------

Type of hob	Built-In Hob
-------------	--------------

Number of cooking zones	4
-------------------------	---

Heating technology	Induction
--------------------	-----------

Diameter of circular cooking zones (Ø)	Left front	21.0 cm
	Left rear	21.0 cm
	Middle front	14.5 cm
	Right rear	24.0 cm

Energy consumption per cooking zone (EC electric cooking)	Left front	179.6 Wh / kg
	Left rear	189.1 Wh / kg
	Middle front	180.2 Wh / kg
	Right rear	185.2 Wh / kg

Energy consumption of the hob (EC electric hob)	183.5 Wh / kg
---	---------------

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 below hints.

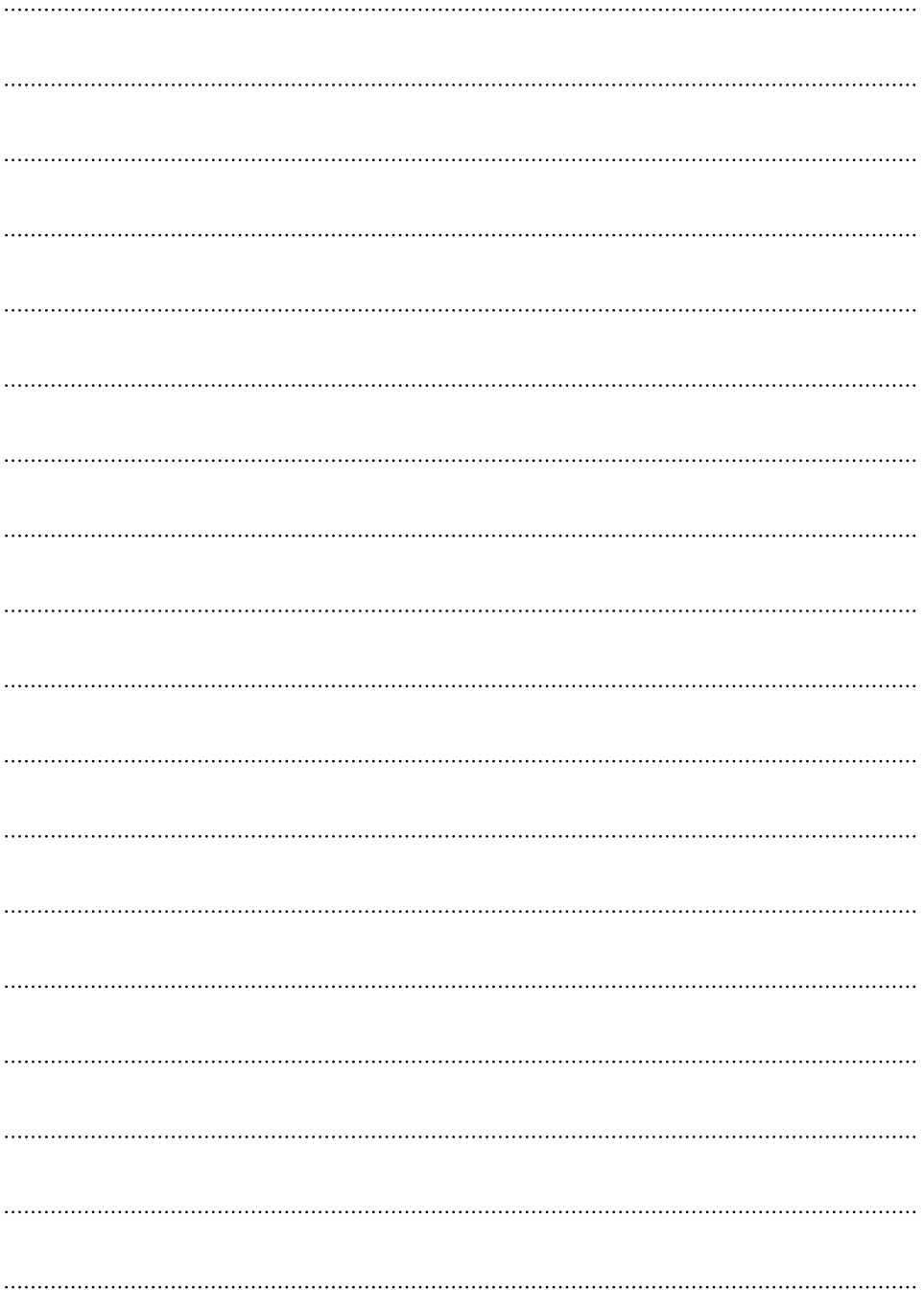
- When you heat up water, use only the amount you need.

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

## 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.





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



OK

867372231-A-302021

**AEG**