

HVB8453IB

EN User Manual | **Hob**



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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.

1.1 Children and vulnerable people safety

- 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 appliance 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.
- **WARNING:** The appliance and its accessible parts become hot during use. Keep children and pets away from the appliance when in use and when cooling down.
- 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.

1.2 General Safety

- 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.
- **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.
- Never use water to extinguish the cooking fire. Switch off the appliance and cover flames with e.g. a fire blanket or lid.
- **WARNING:** 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.
- **CAUTION:** The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- **WARNING:** Danger of fire: Do not store items on the cooking surfaces.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.

- Do not use the appliance before installing it in the built-in structure.
- Do not use a steam cleaner to clean the appliance.
- 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.
- In case of hotplate glass breakage:
 - shut immediately off all burners and any electrical heating element and isolate the appliance from the power supply,
 - do not touch the appliance surface,
 - do not use the appliance.
- If the supply cord is damaged, it must be replaced by the manufacturer, an authorized Service or similarly qualified persons in order to avoid a hazard.
- Where the appliance is directly connected to the power supply, an all-pole isolating switch with a contact gap is required. Complete disconnection in compliance with the conditions specified in overvoltage category III must be guaranteed. The earth cable is excluded from this.
- When you route the mains cable, make sure that the cable doesn't come into direct contact (for example using insulating sleeving) with parts that can reach temperatures of more than 50°C above room temperature.
- **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.

2. SAFETY INSTRUCTIONS

This appliance is suitable for the following

markets:  

2.1 Installation

WARNING!

Only a qualified person must install this appliance.

WARNING!

Risk of injury or damage to the appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Follow the installation instructions supplied with the appliance.
- Keep the minimum distance from other appliances and units.
- Always take care when moving the appliance as it is heavy. Always use safety gloves and enclosed footwear.
- Seal the cut surfaces with a sealant to prevent moisture from causing swelling.
- Protect the bottom of the appliance from steam and moisture.
- 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.
- 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 underside of the appliance can get hot when in use. If an oven has not been fitted underneath the hob and underside of the appliance is accessible and could allow a user or items stored beneath the hob to come in direct contact with the underside of the hob, an intermediate protection panel must be fitted.
- Plywood or kitchen carcass material is acceptable for the panel.
- The panel must be removable for servicing. Screws used to fix the panel must be accessible after installation.

2.2 Electrical Connection

WARNING!

Risk of fire and electric shock.

- All electrical connections should 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.
- 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.
- Use the correct electricity mains cable.
- Do not let the electricity mains cable tangle.
- Make sure that a shock protection is installed.
- Use the strain relief clamp on the cable.
- 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.
- Do not use multi-plug adapters and extension cables.
- Make sure not to cause damage to the mains plug (if applicable) or to the mains cable. Contact our Authorised Service Centre or an electrician to change a damaged mains cable.
- The shock protection of live and insulated parts must be fastened in such a way that it cannot be removed without tools.
- 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.
- If the mains socket is loose, do not connect the mains plug.
- Do not pull the mains cable to disconnect the appliance. Always pull 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.

2.3 Gas connection

CAUTION!

When using a gas cylinder, always keep it on a flat horizontal surface (with the gas valve on top).

- All gas connections must be made by a qualified person.
- Before installation, make sure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible.
- Make sure that there is air circulation around the appliance.
- The information about the gas supply is on the rating plate.
- This appliance is not connected to a device which evacuates the products of combustion. Make sure to connect the appliance in accordance with current installation regulations. Follow the requirements for adequate ventilation.

2.4 Use

WARNING!

Risk of injury, burns and electric shock.

CAUTION!

The use of a gas cooking appliance results in the production of heat, moisture and products of combustion in the room in which it is installed. Ensure that the kitchen is well ventilated especially when the appliance is in use.

Prolonged intensive use of the appliance may require additional ventilation, for example the increasing of mechanical ventilation where present, additional ventilation to safely remove the products of combustion to outside (external) air whilst also providing room air changes with additional ventilation. Consult a qualified person before installation of the additional ventilation.

- 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 let the appliance stay unattended during operation.
- Set the cooking zone to “off” after each use.
- Do not put cutlery or saucepan lids on the cooking zones. They can become hot.
- Do not operate the appliance with wet hands or when it has contact with water.
- Do not use the appliance as a work surface or as a storage surface.
- When you place food into hot oil, it may splash.

WARNING!

Risk of fire and 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.

 **WARNING!**

Risk of damage to the appliance.

- Do not keep hot cookware on the control panel.
- Do not let cookware boil dry.
- Be careful not to let objects or cookware fall on the appliance. The surface can be damaged.
- Never leave a burner on 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 / glass ceramic. Always lift these objects up when you have to move them on the cooking surface.
- Use only stable cookware with the correct shape and diameter larger than the dimensions of the burners.
- Make sure cookware is centrally positioned on the burners.
- Do not use large cookware that overlap the edges of the appliance. This can cause damage to the worktop surface.
- Use only the accessories supplied with the appliance.
- Do not install a flame diffuser on the burner.
- Do not let acid liquids, for example vinegar, lemon juice or limescale remover, touch the hob. This can cause matt patches.
- Discoloration of the enamel or stainless steel has no effect on the performance of the appliance.

2.5 Care and cleaning

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

- Switch off the appliance and let it cool down before cleaning.
- Do not use water spray and steam to clean the appliance.
- Clean the appliance with a moist soft cloth. Use only neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.
- Do not clean the burners in the dishwasher.

2.6 Service

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

2.7 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.
- Flat the external gas pipes.

3. INSTALLATION

 **WARNING!**

Refer to Safety chapters.

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.

Model
PNC

Serial number

3.2 Important safety requirements

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

For appliances installed in the Republic of Ireland please refer to NSAI- Domestic Gas Installation I.S. 813 Current Editions and the ETCI Rules for Electrical Installations.

Provision for ventilation

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

The hob should not be installed in a bed sitting room with a volume of less than 20 m³. If it is installed in a room of volume less than 5 m³ an air vent of effective area of 100 cm² is required. If it is installed in a room of volume between 5 m³ and 10 m³ an air vent of effective area of 50 cm² is required, while if the volume exceeds 11 m³ no air vent is required.

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

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

For appliances installed in the Republic of Ireland please refer to the NSAI- Domestic Gas Installation I.S. 813 Current Editions Table Four.

Location

The hob may be located in a kitchen, a kitchen/diner or bed sitting room (with a volume greater than 20 m³), but not in a bathroom or shower room.

The minimum distance combustible material can be fitted above the hob in line with the edges of the hob is 400 mm. If it is fitted below 400 mm a space of 50 mm must be allowed from the edges of the hob.

For appliances installed in the Republic of Ireland please refer to NSAI- Domestic Gas

Installation I.S 813 Current Edition Section 7- Permitted Locations of Appliance.

3.3 Gas Connection

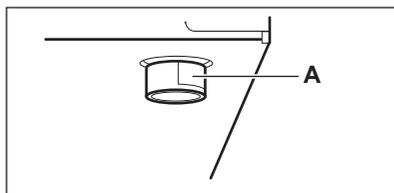
⚠ WARNING!

Any gas installation must be carried out by a GAS SAFE REGISTER installer.

Make sure that, once the hob is installed, it is easily accessible for the engineer in the event of a breakdown.

The manufacturer will not accept liability, should the above instructions or any of the other safety instructions incorporated in this instruction booklet be ignored.

On the end of the shaft, which includes the R 1/2" threaded elbow, adjustment is fixed so that the washer is fitted between the components as shown in the diagram. Screw the parts together without using excessive force.



A. End of shaft with thread

Connection to the gas supply should be with either rigid or semi-rigid pipe, i.e. steel or copper.

The connection should be suitable for connecting to R 1/2 (1/2 BSP male thread).

When the final connection has been made, it is essential that a thorough leak test is carried out on the hob and installation.

Make sure that the main connection pipe does not exert any strain on the hob.

If you use flexible metal pipes make sure that they agree to ISO 10380 and ISO 10807 standards. Be careful they do not come in touch with mobile parts or they are not squeezed. Also be careful when the hob is put together with an oven.

CAUTION!

It is important to install the elbow correctly, with the shoulder on the end of the thread, fitted to the hob connecting pipe.

CAUTION!

Failure to ensure the correct assembly will cause leakage of gas.

CAUTION!

Make sure that the gas supply pressure of the appliance obeys the recommended values.

Rigid connection:

Carry out connection by using metal rigid pipes (copper with mechanical end).

3.4 Injectors replacement

WARNING!

Information for authorised installer only.

1. Remove the pan supports.
2. Remove the caps and crowns of the burner.
3. With a socket spanner 7 remove the injectors and replace them with the ones which are necessary for the type of gas you use (see table in "Technical Data" chapter).
4. Assemble the parts, follow the same procedure backwards.

5. Attach the label with the new type of gas supply near the gas supply pipe. You can find this label in the package supplied with the appliance.

If the supply gas pressure is changeable or different from the necessary pressure, you must fit an applicable pressure adjuster on the gas supply pipe.

3.5 Gas selection

WARNING!

Information for authorised installer only.

1. Deactivate the hob.
2. Press and hold  for 3 seconds.
3. Within 7 seconds, press and hold the space below the three illuminated LEDs next to the  for 3 seconds.
4. Press the  symbol of the middle burner until **G1** appears on the display.
5. To enter the gas selection mode press  symbol of the middle burner.

Timer display shows selected gas type.

6. Press  to set the gas type according to table below.
7. To confirm the gas type press  symbol of the middle burner.

Press  to exit the mode or wait for Automatic Switch Off function activates.

Gas selection

0	1	2
G20 20 mbar	Liquid gas 29 mbar	Safety risk, do not use 2 gas selection. Use only 0 or 1 gas selections depend on gas supply.

3.6 Adjustment of minimum level

WARNING!

Information for authorised installer only.

i

Switch off the hob before the adjustment.

To adjust the minimum level of the burners:

1. Deactivate the hob.
2. Press and hold  for 3 seconds.

3. Within 7 seconds, press and hold the space below the three illuminated LEDs next to the  symbol for 3 seconds.
4. Press  symbol of the middle burner 3 times.

The display shows **G2** mode.

5. To enter the mode press  symbol of the middle burner.
6. Wait 5 seconds after selecting the mode. The burner ignite at minimum level and the control bar shows .
7. To increase or decrease the value and adjust the minimum level press  or  symbols of the middle burner.
8. Wait 5 seconds to send the selected value to power board.
9. Check if the minimum level is correct and press  symbol to confirm the minimum level.



If the minimum level is incorrect, repeat the steps 6 and 7.

10. Press  symbol of the middle burner to select the next burner and repeat the steps 5-8.

The procedure starts from the middle burner and goes through the left burner, the right front burner to the right rear burner.

To exit the mode press .



WARNING!

Make sure the flame does not go out when you move quickly from the maximum to the minimum heat setting position.



WARNING!

Do not set the G3 and G4 modes. It is for Authorised Service Centre only.

3.7 Electrical connection

- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug (if applicable).
- The appliance must not be connected with an extension cable, an adapter or a multiple socket. There is a risk of fire.

- Do not let the power cable to heat up to a temperature of more than 90°C. The cable should be guided by means of clamps fixed to the side of the cabinet, in order to avoid any contact with the appliance beneath the cooktop.
- Make sure that there is access to the mains plug after the installation.

Electrical Requirements

Permanent electrical installation must agree with the latest I.E.E. Regulations and local Electricity Board regulations. For your own safety the installation must be done by a qualified electrician (e.g. your local Electricity Board, or a contractor who is on the roll of the National Inspection Council for Electrical Installation Contracting [NICEIC]).



The manufacturer refuses to be held responsible, if these safety measures are not abided by.

Supply connections

This hob has to be connected to 220-240 V (~ 50-60 Hz) electricity supply.

The hob has a terminal block which is marked as follows:

- **L** — Live terminal
- **N** — Neutral terminal
-  or **E** — Earth terminal

Before carrying out the connection, make sure:

1. The limiter valve and the electrical system can take the appliance load (see the rating plate)
2. The supply system is equipped with an efficient earth connection in compliance with the current standards and regulations
3. The outlet or omnipolar switch used for connection is easily accessible with the appliance installed.

The appliance is supplied with a 3 core flexible power cable.

The wires in the cord are coloured as follows:

Green and yellow	- Earth
Blue	- Neutral

Brown

- Live

⚠ WARNING!

A cut off plug inserted into a 13 amp socket is a serious shock hazard. Ensure that the cut off plug is disposed of safely.

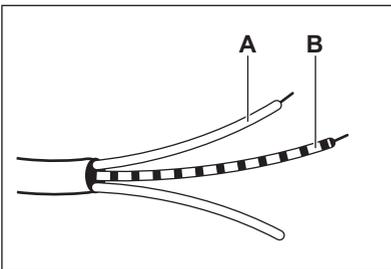
3.8 Replacement of the connection cable



The replacement of electric cable must be carried out exclusively by the service force centre or by personnel with similar competencies, in accordance with the current regulations.



To replace the connection cable use only H05V2V2-F T90 or equivalent type. Make sure that the cable section is applicable to the voltage load and the working temperature. The yellow/green earth wire (B) must be approximately 2 cm longer than the live and neutral wire (A).



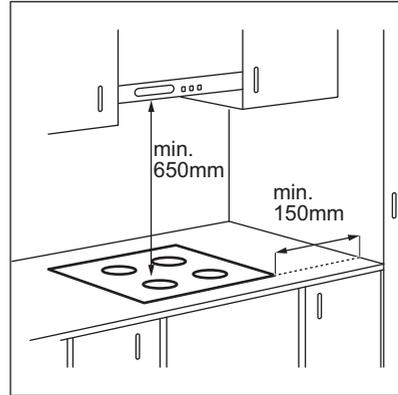
1. Connect the green and yellow (earth) wire to the terminal which is marked with the letter 'E', or the earth symbol \oplus , or coloured green and yellow.
2. Connect the blue (neutral) wire to the terminal which is marked with the letter 'N' or coloured blue.
3. Connect the brown (live) wire to the terminal which is marked with the letter 'L'. It must always be connected to the network phase. There must be no cut or stray strands of wire present. The cord

clamp must be correctly attached to the outer sheath.

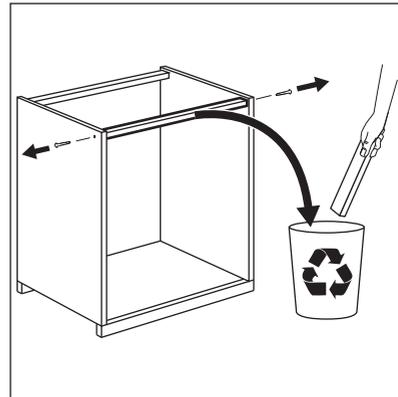
3.9 Assembly

ON-TOP INSTALLATION

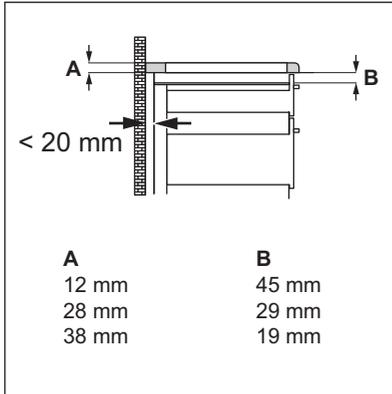
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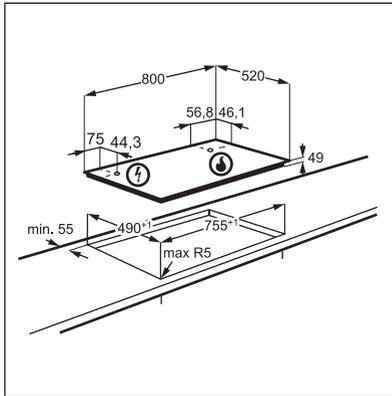
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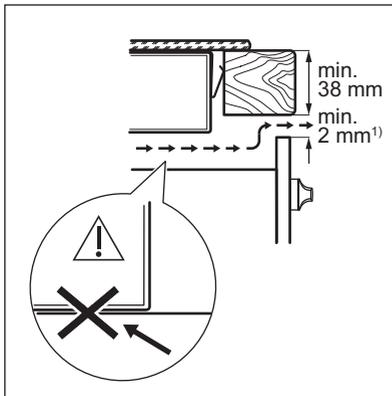
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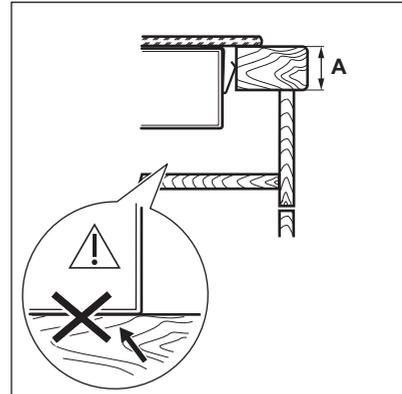


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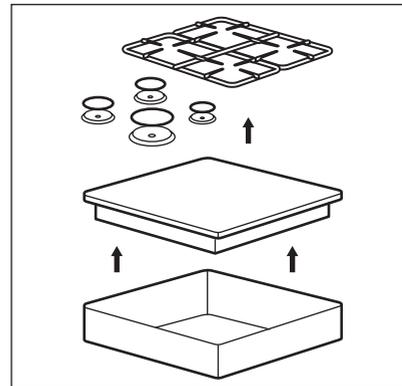


1) Unless otherwise specified in the oven installation.

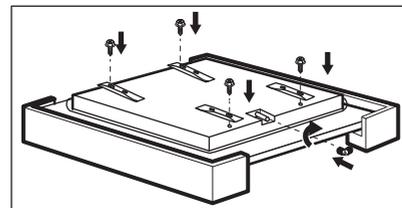
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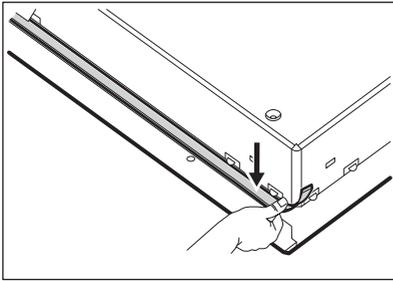
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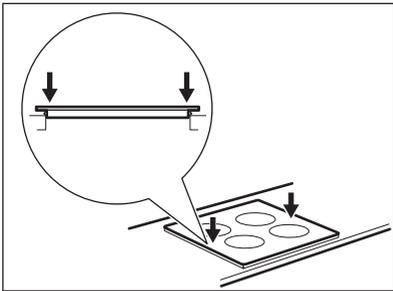
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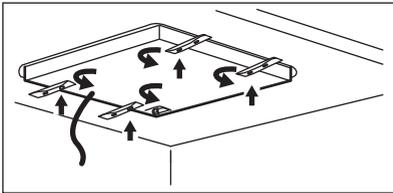
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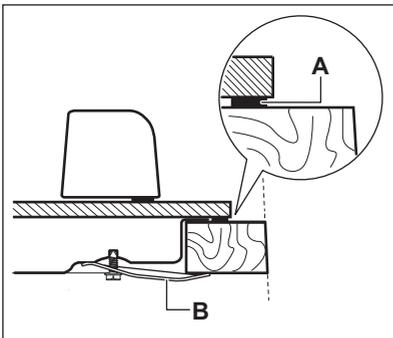
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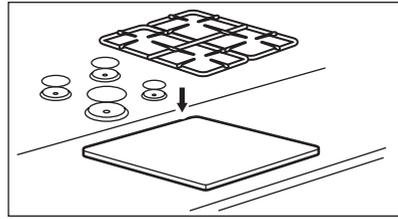


12.



- A. Supplied seal
- B. Supplied bracket

13.



⚠ CAUTION!

Install the appliance only on a worktop with flat surface.

⚠ CAUTION!

Install the appliance only on a worktop with flat surface.

3.10 Installing hob under the hood

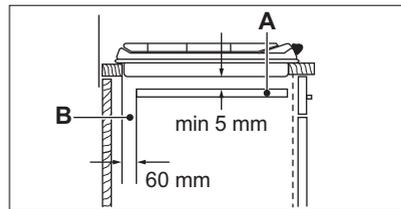


If you install the hob under a hood, check the hood installation instructions for the minimum distance between the appliances. In any case, this distance should not be less than 650mm.

3.11 Possibilities for insertion

The panel installed below the hob must be easy to remove and let an easy access in case a technical assistance intervention is necessary.

Kitchen unit with door or drawer



- A. Removable panel (optional)
- B. Space for connections

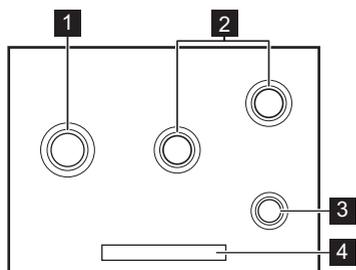
Kitchen unit with oven

The electrical connection of the hob and the oven must be installed separately for safety

reasons and to allow for easy removal of the oven from the unit.

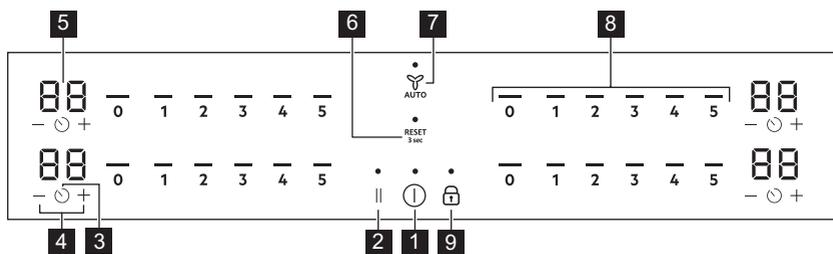
4. PRODUCT DESCRIPTION

4.1 Cooking surface layout



- 1 Ultra Rapid burner
- 2 Semi-rapid burner
- 3 Auxiliary burner
- 4 Control panel

4.2 Control panel layout



Use the sensor fields to operate the appliance. The displays, indicators and sounds tell which functions operate.

Sensor field	Function	Description
1 (1)	On / Off	To activate and deactivate the appliance.
2 ()	Pause	To activate and deactivate the function.
3 (⌚)	Timer	To set the function.
4 (+ / -)	-	To increase or decrease the time.
5 (-)	Timer display	To show the time in minutes.
6 (RESET 3 sec)	Reset	To reset the hob (Refer to "Troubleshooting").

Sensor field	Function	Description
7 	Hob ² Hood	To activate and deactivate the manual mode of the function.
8 -	Control bar	To set a heat setting.
9 	Lock / Child Safety Device	To lock / unlock the control panel.

4.3 Display indicators

Indicator	Description
 + digit	There is a malfunction.
	There is a warning (Refer to "Troubleshooting").
	OptiHeat Control (3 step Residual heat indicator): continue cooking / keep warm / residual heat.

4.4 Hot Surface Indicator

WARNING!

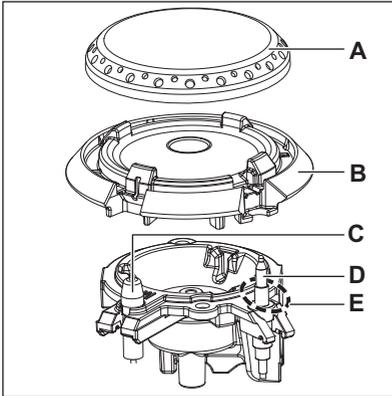
If the cooking zone becomes hot during cooking, the setting indicator shows a Hot Surface warning  when the zone is turned off. The Hot Surface Indicator shows until the cooking zone cools, the hob is unplugged or there is a power cut.

5. DAILY USE

WARNING!

Refer to Safety chapters.

5.1 Burner overview



- A. Burner cap
- B. Burner crown
- C. Ignition candle
- D. Thermocouple
- E. Pilot flame

5.2 Ignition of the burner



Always light the burner before you put on the cookware.



WARNING!

Be very careful when you use open fire in the kitchen environment. The manufacturer declines any responsibility in case of the flame misuse.

1. Press and hold  to activate the hob. After 50 seconds of non-use, the hob deactivates.
2. After light animation, when you see  on display, press the desired heat setting on the control bar.



If after some tries the burner does not light, check if the crown and its cap are in correct positions .



If during the normal use of the burner it starts to spark and flame adjust automatically, check if the metal part of the ignition candle and the flame safety device are clean (Refer to "Care and cleaning").



If the burner accidentally goes out, the hob re-ignite the burner 3 times. If the flame still does not light,  appears.



If the warning  appears, turn off and turn on again the hob. When the display function  reappears, after light animation, touch  ^{RESET}_{3 sec} for 3 seconds. When you see  the warning is reset (Refer to "Troubleshooting").

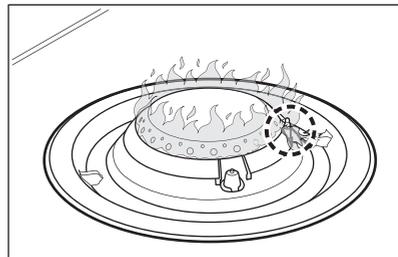


 appears when attempting to restart the burner immediately after switching off the flame. Wait for approximately 10 seconds before restarting the burner.

Pilot flame



The flame that surrounds the thermocouple is a pilot flame. It prevents unexpected shutdown.



5.3 Turning the burner off

To put the flame out, touch the control bar to the off position .

WARNING!

Always turn the flame down or switch it off before you remove the pans from the burner.

5.4 Automatic Switch Off

The function deactivates the hob automatically if:

- all burners are deactivated,
- you do not set the heat setting after you activate the hob,
- you spill something or put something on the control panel for more than 10 seconds (a pan, a cloth, etc.). An acoustic signal sounds and the hob deactivates. Remove the object or clean the control panel.
- you do not deactivate a burner or change the heat setting. After some time the hob deactivates.

The relation between the heat setting and the time after which the hob deactivates:

Level	Time (hours)
1	6
2	3
3	3
4	1,5
5	1,5

5.5 Menu structure

The table shows the basic menu structure.

User settings

Sym- bol	Setting	Possible options
b	Sound	On / Off (--)
H	Hood mode	0 - 6
E	Alarm / error histo- ry	The list of recent alarms / errors.

To enter user settings: press and hold  for 3 seconds. Then, press and hold . The settings appear on the left timers.

Navigating the menu: the menu consists of the setting symbol and a value. The symbol appears on the rear timer and the value appears on the front timer. To navigate between the settings press  on the front timer. To change the setting value press  or  on the front timer.

To exit the menu: press .

OffSound Control (Deactivating and activating the sounds)



Sounds are activated by default.

You can activate / deactivate the slider sounds in the hob menu. Refer to "Menu structure" chapter.

When the sounds are off you can still hear the sound when:

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

5.6 Pause

This function sets all cooking zones that operate to the lowest heat setting.

When the function operates,  and  can be used. All other symbols on the control panels are locked.

The function does not stop the timer functions.

1. To activate the function: press . The heat setting is lowered to 1.

2. To deactivate the function: press . The previous heat setting comes on.

5.7 Lock

You can lock the control panel while the hob operates. It prevents an accidental change of the heat setting.

Set the heat setting first.

To activate the function: press .

To deactivate the function: press  again.



The function deactivates as you deactivate the hob.

5.8 Child Safety Device

This function prevents an accidental operation of the hob.

To activate the function: press . Do not set any heat setting. Press and hold  for 3 seconds, until the indicator above the symbol appears. Deactivate the hob with .



The function stays active when you deactivate the hob. The indicator above  is on.

To deactivate the function: press . Do not set any heat setting. Press and hold  for 3 seconds, until the indicator above the symbol disappears. Deactivate the hob with .

Cooking with the function activated: press , then press  for 3 seconds, until the indicator above the symbol disappears. You can operate the hob. When you deactivate the hob with  the function operates again.

5.9 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.

Minute Minder

You can use this function when the hob is activated but the cooking zones do not operate. The heat setting shows 00.



The function has no effect on the operation of the cooking zones.

1. Press .
2. Press  or  to set the time. The timer finishes counting down, a signal sounds and 00 blinks. Press any symbol to stop the signal and blinking.

To deactivate the function: press  and . The remaining time counts back to 00.

5.10 Hob²Hood

It is an advanced automatic function which connects the hob to a special hood. Both the hob and the hood have an infrared signal communicator. Speed of the fan is defined automatically on the basis of the mode setting and temperature of the hottest cookware on the hob. You can also operate the fan from the hob manually.

CAUTION!

To ensure proper communication between the appliances, the hood must always be positioned centrally over the hob, especially when their widths differ.



For most of the hoods, the remote system is originally deactivated. Activate it before you use the function. For more information refer to the hood user manual.



The hood operates only when the hob is activated.

Operating the function automatically

To operate the function automatically set the automatic mode to H1 – H6. The hood reacts whenever you operate the hob. The hob recognizes temperature of the cookware automatically and adjusts the speed of the fan.

Automatic modes

Mode	Mode description	Automatic light	Automatic fan speed
H0	Manual	Off	Off
H1	Auto light	On	Off
H2	Fixed speed	On	1
H3	Auto speed Low	On	0-1
H4	Auto speed Mid	On	0-1
H5	Auto speed High	On	0-2
H6	Auto speed Intense	On	0-3

Changing the automatic mode

To change the automatic mode, refer to the "Menu structure" chapter.



To operate the hood directly on the hood panel deactivate the automatic mode of the function.



When you finish cooking and deactivate the hob, the hood fan may still operate for a certain period of time. After that time the system deactivates the fan automatically and prevents you from accidental activation of the fan for the next 30 seconds.

Operating the fan speed manually

You can also operate the function manually.

To do that press  when the hob is active. This deactivates automatic operation of the function and allows you to change the fan speed manually. When you press  you raise the fan speed by one. When you reach an intensive level and press  again you will set fan speed to 0 which deactivates the hood fan. To start the fan again with fan speed 1 press .



To activate automatic operation of the function, deactivate the hob and activate it again.

Activating the light

You can set the hob to activate the light automatically whenever you activate the hob. To do so set the automatic mode to H1 – H6.



The light on the hood deactivates 2 minutes after deactivating the hob.

6. HINTS AND TIPS

⚠ WARNING!

Refer to Safety chapters.

6.1 Cookware

⚠ CAUTION!

Do not use cast iron pans, clay or earthenware pots, grilling accessories or toaster plates.

⚠ WARNING!

Do not put the same pan on two burners.

⚠ WARNING!

Do not put unstable or damaged pots on the burner to prevent spills and injuries.

⚠ CAUTION!

Make sure that pot handles are not above the front edge of the cooktop.

⚠ CAUTION!

Make sure that the pots are placed centrally on the burner in order to get the maximum stability and a lower gas consumption.

⚠ CAUTION!

Liquids spilt during cooking can cause the glass to break.

6.2 Diameters of cookware

⚠ CAUTION!

Use cookware with diameters applicable to the size of burners.

Burner	Diameter of cookware (mm)
Ultra Rapid	200 - 260
Semi-rapid (central)	160 - 240
Semi-rapid (right)	160 - 220

Burner

Diameter of cookware (mm)

Auxiliary

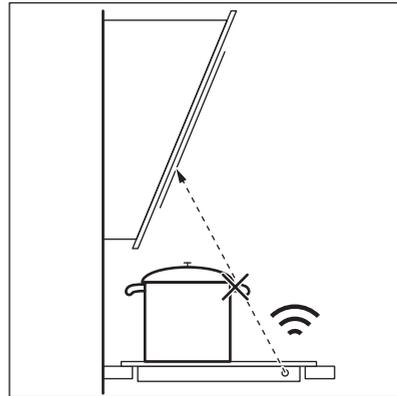
120 - 220

6.3 Hints and Tips for Hob²Hood

When you operate the hob with the function:

- Protect the hood panel from direct sunlight.
- Do not spot halogen light on the hood panel.
- Do not cover the hob control panel.
- Do not interrupt the signal between the hob and the hood (e.g. with the hand, a cookware handle or a tall pot). See the picture.

The hood in the picture is only exemplary.



i

Keep the window for Hob²Hood infrared signal communicator clean.

i

Other remotely controlled appliances may block the signal. Do not use any such appliances near to the hob while Hob²Hood is on.

Cooker hoods with the Hob²Hood function

To find the full range of cooker hoods which work with this function refer to our consumer

website. The AEG cooker hoods that work with this function must have the symbol .

6.4 Suggested recipes

Food categories	Recipes	Burner type	Heat up phase power level 1)	Cooking phase power level
Sauces - Dressing	Bechamel	Small	-	1-2
	Tomato sauce	Small	2-4	1-3 ²⁾
Pasta - Rice - other Cereals	Mushrooms rice	Large	-	2-4
	Couscous	Large	2-4	1-2 ²⁾
	Spaghetti	Large	-	2-5
	Ravioli	Large	-	2-5
Soup - Legumes	Vegetable soup	Medium	-	2-4 ²⁾
	Mushrooms and potatoes soup	Medium	-	2-4 ²⁾
	Fish soup	Large	-	1-2 ²⁾
Meat	Beef meatballs	Large	2-4	1-3 ²⁾
	Fillet of pork roast	Large	3-5	1-3
	Beef burger gratin	Medium	4-5	3-5
Fish	Sepia with peas	Large	-	1-2 ²⁾
	Roasted tuna steak	Large	3-5	1-3
Vegetables	Mushrooms with seasonings	Medium	-	1-4
	Caponata with vegetables	Large	2-4	1-2 ²⁾
	Boiled potatoes	Medium	-	2-4
	Frozen spinach with butter	Large	-	1-2
Fried dishes	French fries	Large	-	5
	Donuts	Large	4-5	1
Snacks cooked with pan	Roasting nuts	Large	4-5	2-3
	Croutons of bread and escarole	Large	4-5	2-3
	Pancakes	Medium	4-5	2

Food categories	Recipes	Burner type	Heat up phase power level 1)	Cooking phase power level
Desserts	Caramel	Small	-	1-2
	Custard	Small	-	1-2
	Panna cotta	Small	-	1-3

1) Useful to reach the optimal cooking condition (e.g. correct pan/pot temperature, boiling water and heating up oil...) before starting the real cooking phase with a different/lower power level.

2) Cook with a lid on.



All recipes for approximately 4 portions.



The settings suggested in the cooking table should only serve as guidelines and be adjusted depending on the rawness of food, its weight and quantity as well as on the type of gas used and the material of the cookware used to prepare the dish.

7. CARE AND CLEANING



WARNING!

Refer to Safety chapters.

7.1 General information

- Clean the hob after each use.
- It is recommended to activate the lock / child safety device function (Refer to "Daily use" chapter).
- 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.
- Wash stainless steel parts with water, and then dry them with a soft cloth.



The presence of water or other liquids on the control panel can accidentally activate or deactivate the hob functions.



WARNING!

Do not use knives, scrapers or similar instruments to clean the surface of the glass or the rims of the burners and the frame (if applicable).



You can wash the burner crown in a dishwasher.



CAUTION!

Do not clean the burner crown with abrasive products, abrasive cleaning pads, solvents or metal objects. Burner crown may cause discoloration.

7.2 Pan supports



The pan supports are not resistant to washing in a dishwasher. They must be washed by hand.

1. Remove the pan supports to easily clean the hob.



Be very careful when you replace the pan supports to prevent the hob top from damage.

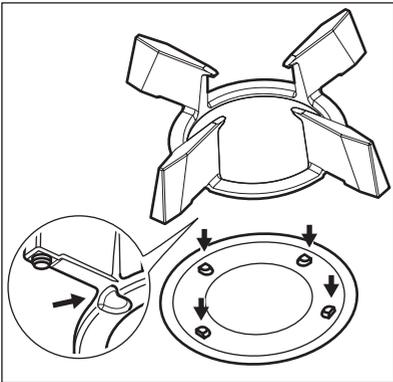
2. The enamel coating occasionally can have rough edges, so be careful when

you wash the pan supports by hand and dry them. If necessary, remove stubborn stains with a paste cleaner.

3. After you clean the pan supports, make sure that they are in correct positions.
4. For the burner to operate correctly, make sure that the arms of the pan supports are inserted in the recesses of the enamelled plates.

7.3 Removing and assembling pan supports

After cleaning of the hob, make sure that pan supports are in a correct position. In order to place a pan support properly, make sure that its arms fits the grips placed at the base of the burner as shown in the picture. This way, a pan support is stable and fixed.



7.4 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.
- **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.

- To clean the enamelled parts, caps and crowns, wash them with warm soapy water and dry them carefully before you put them back on.

7.5 Cleaning the flame spreader



You can wash the flame spreaders in a dishwasher.



WARNING!

Let the flame spreaders cool down before you clean them.

Light stains:

Wash the flame spreader with warm water and soap and dry it with a soft cloth.

Medium stains:

Use the dishwasher. Place the flame spreader on the bottom rack in a flat position, with the top side up.

Heavy stains:

Clean the flame spreader with warm water and soap, then wash it in the dishwasher. If the stain is still present wash the top of the flame spreader with a grill cleaner and run through the dishwasher again.

Use a toothpick to clean the holes of the flame spreader.

7.6 Cleaning the ignition candle and the flame safety device

Keep the metal part of the ignition candle and the flame safety device cleaned with a moist cloth or sponge to prevent difficult lighting or difficult flame recognition. Check if the burner crown is not blocked with food residues.

7.7 Periodic maintenance

Speak to your local Authorised Service Centre periodically to check the conditions of the gas supply pipe and the pressure adjuster, if fitted.

8. TROUBLESHOOTING

WARNING!

Refer to Safety chapters.

8.1 What to do if...

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.
	There is no gas supply.	Check the gas connection.
	You do not set the heat setting for 50 seconds.	Activate the hob again and set the heat setting in less than 50 seconds.
	You touched 2 or more sensor fields at the same time.	Touch only one sensor field.
	There is water or fat stains on the control panel.	Clean the control panel.
	Pause function operates.	Refer to "Daily use".
The sliders begin to blink, the power level is reduced to the minimum (level 1) and locked.	The hob has become overheated due to heavy usage and automatically delivers a temporarily reduced power output.	Wait a while for the hob to cool down.
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  .	Remove the object from the sensor field.
The reset led indicator  blinks.	The reset procedure required.	Refer to "Control panel layout" (as if warning  appears).
Hob ² Hood function does not work.	You covered the control panel.	Remove the object from the control panel.
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 burners if possible.
There is no sound when you touch the panel sensor fields.	The sounds are deactivated.	Activate the sounds. Refer to "Daily use".

Problem	Possible cause	Remedy
You can hear sparking for a few seconds after the flame goes out and automatic re-ignition is performed.	Air currents around the burner.	Make sure that air currents from windows or doors do not extinguish the flame.
	Burner cap or crown are placed incorrectly.	Place burner cap and crown in correct position.
	Metal part of the flame safety device is dirty.	Refer to "Care and cleaning".
 comes on.	Automatic Switch Off operates.	Deactivate the hob and activate it again.
The indicator above the symbol  comes on.	Child Safety Device or Lock operates.	Refer to "Child Safety Device" and "Lock".
 comes on.	The flame does not light up in 3 attempts.	To reset the warning  turn off and turn on again the hob. When the display function  reappears, after light animation, touch  for 3 seconds.
	Burner cap or crown are placed incorrectly.	When you see  the warning is reset.
	Metal part of the flame safety device is dirty (Refer to "Care and cleaning").	
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.
 -  comes on.	The hob is too hot.	Wait a few minutes for cool down the hob. If possible, put the large cookware on the rear burners.
 -  comes on.	The hob is overheated.	Wait for 30 minutes and follow the same procedure as if warning  appeared. If the problem persist, contact an Authorised Service Centre.
 -  comes on.	Temporary condition of failure.	Follow the same procedure as if warning  appeared. If the problem persist, contact an Authorised Service Centre.
 -  comes on.	Too many attempts to clear the warning  .	Wait for 15 minutes. Follow the same procedure as if warning  appeared. If the problem persist, contact an Authorised Service Centre.
 -  come on.	There is an error in the hob.	Contact an Authorised Service Centre.

Problem	Possible cause	Remedy
E9 - XX come on.	There is an error in the hob.	Disconnect the hob from the electrical supply for some time. Disconnect the fuse from the electrical system of the house. Connect it again. If E comes on again, speak to an Authorised Service Centre.
b comes on.	There is a dirt around burner area. The thermocouple of the selected burner is still too hot to allow the ignition of the burner to restart.	Refer to "Care and cleaning". Wait for the burner to ignite automatically.

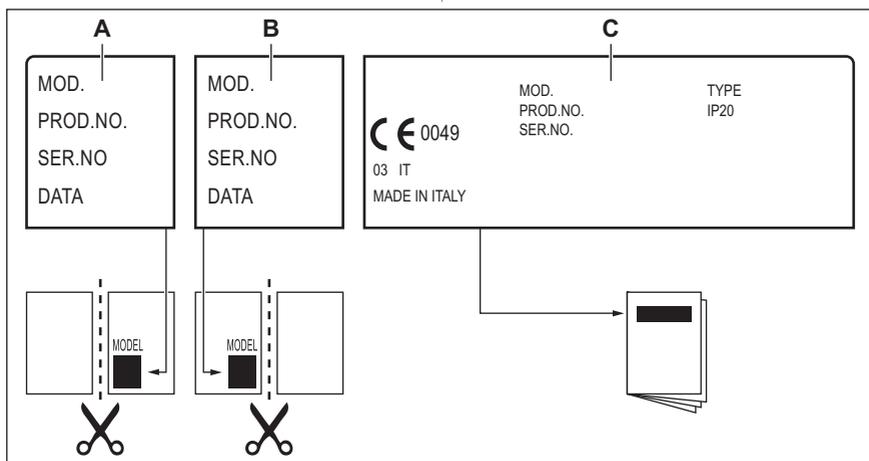
8.2 If you cannot find a solution...

If you cannot find a solution to the problem yourself, contact your dealer or an Authorised Service Centre. Give the data from the rating plate. Make sure, you operated the hob correctly. If not the servicing by a service technician or dealer will not be free of charge, also during the warranty period. The

information about guarantee period and Authorised Service Centres are in the guarantee booklet.

8.3 Labels supplied with the accessories bag

Stick the adhesive labels as indicated below:



- A. Stick it on Guarantee Card and send this part (if applicable).
- B. Stick it on Guarantee Card and keep this part (if applicable).

- C. Stick it on instruction booklet.

9. TECHNICAL DATA

9.1 Hob dimensions

Width	800 mm
Depth	520 mm

9.2 Other technical data

TOTAL POWER:	Gas original:	G20 (2H) 20 mbar	8,15 kW
	Gas replacement:	G30 (3+) 28-30 mbar	593 g/h
		G31 (3+) 37 mbar	582 g/h
Electric supply:	220-240 V ~ 50-60 Hz		
Appliance category:	I12H3+		
Gas connection:	R 1/2"		
Appliance class:	3		

9.3 Gas burners for NATURAL GAS G20 20 mbar

BURNER	NORMAL POWER kW	MINIMUM POWER kW	INJECTOR MARK
Ultra Rapid	3,5	1,6	151
Semi-rapid	1,8	0,55	103x
Auxiliary	1,05	0,4	79x

9.4 Gas burners for LPG G30/G31 28-30/37 mbar

BURNER	NORMAL POWER kW	MINIMUM POWER kW	INJECTOR MARK	NOMINAL GAS FLOW g/h	
				G30 28-30 mbar	G31 37 mbar
Ultra Rapid	3,3	1,6	90x	240	236
Semi-rapid	1,9	0,55	67	138	136
Auxiliary	1,05	0,4	52	76	75

10. ENERGY EFFICIENCY

10.1 Product Information according to EU and UK Ecodesign regulations

Model identification	HVB8453IB
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Type of hob	Built-in hob	
Number of gas burners	4	
Energy efficiency per gas burner (EE gas burner)	Left - Ultra Rapid	59.0%
	Middle - Semi-rapid	58.7%
	Right rear - Semi-rapid	57.9%
	Right front - Auxiliary	not applicable
Energy efficiency for the gas hob (EE gas hob)	58.5%	

EN 30-2-1: Domestic cooking appliances burning gas - Part 2-1 : Rational use of energy - General

10.2 Energy saving

- Before use, make sure that the burners and pan supports are assembled correctly.
- Use cookware with diameters applicable to the size of burners.
- Center the pot on the burner.
- When you heat up water, use only the amount you need.
- If it is possible, always put the lids on the cookware.
- When the liquid starts to boil, turn down the flame to barely simmer the liquid.
- If it is possible, use a pressure cooker. Refer to its user manual.

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.

Electrolux Appliances AB - Contact Address:
Al. Powstancow Slaskich 26, 30-570 Krakow,
Poland







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