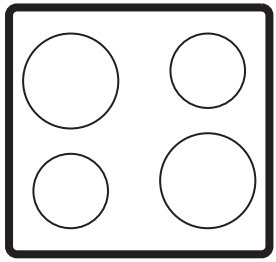
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KIS62453I

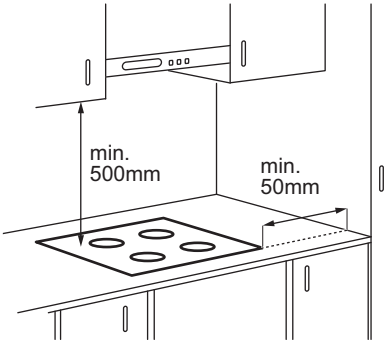
INSTALLATION

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www.youtube.com/aeg

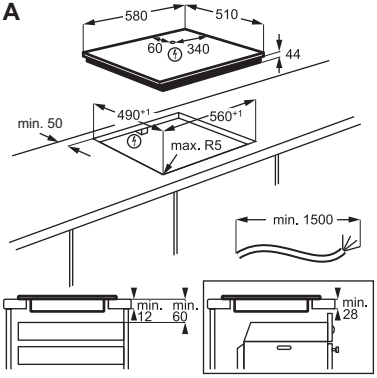
How to install your AEG/Electrolux Induction Hob - Worktop installation

YouTube www.youtube.com/electrolux
www.youtube.com/aeg

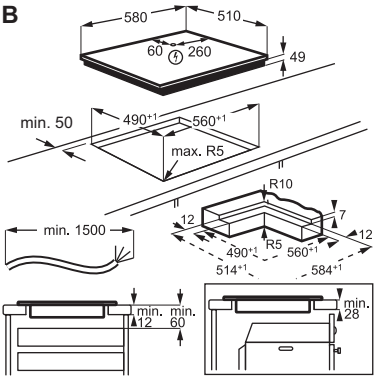
How to install your AEG/Electrolux induction hob flush installation

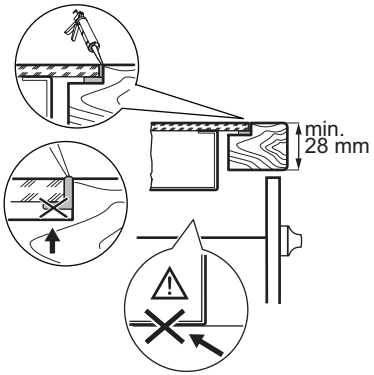


A



B





ENGLISH

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Subject to change without notice.

1. ⚠ SAFETY INFORMATION

Before the installation and use of the appliance read the supplied instructions carefully. The manufacturer is not responsible for any injuries or damage that result from 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 packaging away from children and dispose of it properly.
- WARNING: The appliance and its accessible parts become hot during use. Keep children and pets away during use and cooling.
- Activate the child safety device, if available.
- Children must not clean or maintain 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: Danger of fire: Do not store items on the cooking surfaces.
- CAUTION: The cooking process has to be supervised (including the automatic cooking functions). A short term cooking process has to be supervised continuously.
- WARNING: Unattended cooking on a hob with fat or oil can be dangerous and may result in a fire.
- WARNING: The appliance and its accessible parts become hot during use. Care should be taken to avoid touching the heating elements.
- Smoke indicates overheating. Never use water to extinguish the cooking fire. Switch off the appliance and cover flames with e.g. a fire blanket or a 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.
- 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 water spray and steam to clean the appliance.
- After use, switch off the hob element by its control and do not rely on the pan detector.
- WARNING: If the surface is cracked, switch off the appliance to avoid the possibility of electric shock. 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.
- If the supply cord is damaged, it must be replaced by the manufacturer, its Authorised Service Centre or similarly qualified persons to avoid an electrical hazard.

- WARNING: Use only hob guards designed by the manufacturer of the cooking appliance, or those indicated by the manufacturer of the appliance in the instructions for use as suitable, or hob guards that are incorporated in the appliance. The use of inappropriate guards can cause accidents.

2. SAFETY INSTRUCTIONS

2.1 Installation

⚠ WARNING!
Only a qualified technician 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.
- Refer to the installation booklet for detailed assembly instructions.
- Keep the minimum distance from other appliances and units.
- Be careful when moving the appliance, as it is heavy. Use safety gloves and enclosed footwear.
- Seal the cut surfaces of the cabinet with a sealant to prevent moisture swelling.
- Protect the bottom of the appliance from steam and moisture.
- Do not install the appliance next to a door or under a window to prevent hot cookware from falling from the appliance when the door or the window is opened.
- Each appliance has cooling fans on the bottom.
- If the appliance is installed above a drawer:
  - Do not store small items or paper that could damage the cooling fans or impair the cooling system.
  - Keep a minimum 2 cm distance between the appliance bottom and drawer contents.
- Remove any separator panels installed in the cabinet below the appliance.

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.
- Disconnect the appliance from the power supply before any operation.
- Make sure that the parameters on the rating plate are compatible with the electrical ratings of the mains.
- Loose or incorrect mains cables or plugs may lead to overheating of the terminal.
- Use the correct mains cable.
- Do not let the mains cable tangle.
- Ensure shock protection is installed.
- Use the strain relief clamp on the mains cable.
- Ensure the mains cable or plug (if applicable) do not touch hot surfaces.
- Do not use multi-plug adapters and extension cables.
- Avoid damaging the mains plug and cable. If replacement is needed, it must be done by our Authorised Service Centre or a qualified electrician.
- Shock protection of live and insulated parts must be fastened securely and should not be removable without tools.
- Connect the mains plug to the socket only at the end of installation. Ensure access to the mains plug after installation.
- If the mains socket is loose, do not connect the mains plug.
- Do not disconnect the appliance by pulling on the mains cable. Always pull on 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 that disconnects the

appliance from the mains at all poles, with a contact opening width of at least 3 mm.
- If the E3 code appears, disconnect the appliance and check the electrical connection and mains voltage.

2.3 Use

⚠ WARNING!
Risk of injury, burns and electric shock.

- Do not modify this appliance.
- Remove all the packaging, labelling and protective film (if applicable) before first use.
- Ensure ventilation openings are not blocked.
- Do not leave the appliance unattended during operation.
- Turn off the cooking zone after each use.
- Do not place cutlery or saucepan lids on cooking zones, as they can become hot.
- Do not operate the appliance with wet hands or when it comes in contact with water.
- Do not use the appliance as a work surface or as a storage surface.
- If the surface of the appliance is cracked, immediately disconnect the appliance from the power supply to prevent the electric shock.
- Users with a pacemaker must keep a distance of minimum 30 cm from the induction cooking zones when the appliance is in use.
- Place food into hot oil carefully as it may splash.
- 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.

⚠ WARNING!
Risk of fire and explosion.

- Heated fats and oils can release flammable vapors. Keep flames and heated objects away.
- Hot oil vapors can cause spontaneous combustion.
- Used oil with food remnants can ignite at lower temperatures.
- Do not place flammable products near the appliance.

⚠ WARNING!
Risk of damage to the appliance.

- Do not place hot cookware on the control panel to avoid the risk of burns.
- Do not put a hot pan cover on the glass surface of the appliance.
- Do not let cookware boil dry.
- Prevent objects or cookware from falling onto the appliance to avoid the surface damage.
- Do not activate the cooking zones with empty cookware or without cookware.
- Cookware made of cast iron or with a damaged bottom can cause scratches on the glass / glass ceramic. Always lift cookware up when you have to move it on the cooking surface.
- 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.

2.4 Care and cleaning

- Clean the appliance regularly to prevent surface deterioration.
- Switch off 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.
- Check the product regularly for signs of deterioration that may make it unsuitable for food contact, such as cracks, blisters, delamination, shrinkage, stickiness, corrosion, or other visible changes in texture or appearance. Follow cleaning and care instructions to prevent deterioration.

2.5 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, then cut off and dispose of the electrical cable.

3. ASSEMBLY

3.1 Before the installation

For future reference, find the rating plate located on the bottom of the hob and write down the serial number ..... .

3.2 Assembling the hob

ⓘ For installation dimensions and visual guidance, refer to the installation diagrams located on the first pages of the user manual.
For on-top installation refer to diagram **A**.
For integrated installation refer to diagram **B**.

If you install the hob under a hood, 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.

3.3 Connection cable

⚠ **WARNING!**
All electrical connections must be made by a qualified electrician.

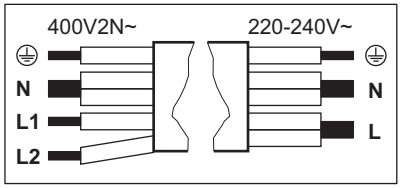
- The hob is supplied with a connection cable.
- To replace the damaged mains cable, use the cable type: H05V2V2-F which withstands a temperature of 90 °C or higher. A single wire must have a minimal cross section in accordance with the table below. Speak to your local Service Centre. The connection cable may only be replaced by a qualified electrician.
- Connections via contact plugs, drilling or soldering the wire ends, and connecting the cable without cable end sleeve are forbidden.

One-phase connection

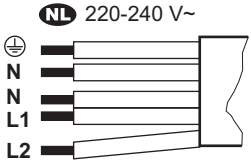
1. Remove the cable end sleeve from black, brown and blue wires.
2. Remove a part of the insulation of the brown, black and blue cable ends.
3. Connect the ends of black and brown cables.
4. Apply a new wire end sleeve on the shared wire's end (special tool required).
5. Connect the ends of two blue cables.
6. Apply a new wire end sleeve on the shared wire's end (special tool required).

Two-phase connection

1. Remove the cable end sleeve from blue wires.
2. Remove a part of the insulation of the blue cable ends.
3. Connect the ends of two blue cables.
4. Apply a new end wire sleeve on the shared wire's end (special tool required).



Two-phase connection: 400 V2N~ (5x1,5 mm² or 4x2,5 mm²)		One-phase connection: 220 - 240 V~ (5x1,5 mm² or 3x4 mm²)	
⏚	Green - yellow	Green - yellow	⏚
N	Blue and blue	Blue and blue	N
L1	Black	Black and brown	L
L2	Brown		



NL 220 - 240 V~ (5x1,5 mm²)	
⏚	Green - yellow
N	Blue and blue
L1	Black
L2	Brown

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

If the power level is lower than or equal to 2,000 W you cannot activate SenseBoil®.

To decrease or increase the power level:

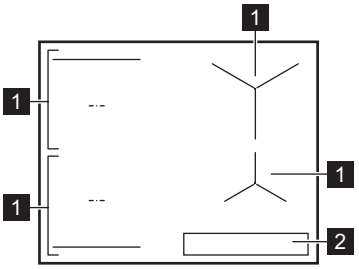
1. Enter the menu: press and hold ⏻ for 3 seconds. Then, press and hold 🔒.
2. Press ⏲ on the front timer until P appears.
3. Press — / + on the front timer to navigate between the settings.
4. Press ⏻ to exit.

Power levels:

P73 - 7,350 W, P15 - 1,500 W, P20 - 2,000 W, P25 - 2,500 W, P30 - 3,000 W, P35 - 3,500 W, P40 - 4,000 W, P45 - 4,500 W, P50 - 5,000 W, P60 - 6,000 W

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

Symbol / indicator	
⏻	On / Off

Symbol / indicator	
⏸	Pause
⏲, + / —	Timer
	SenseBoil®
	Bridge
AUTO	Hob²Hood
P	PowerBoost
🔒	Lock/Child Safety Device
E + digit	There is a malfunction.
/ /	OptiHeat Control

5. DAILY USE

5.1 Using the hob

Press and hold ⏻ to activate or deactivate the hob. Put the cookware on the cooking zone and set a heat setting using the control bar. To deactivate the cooking zone, press 0.

Eco Timer

To save energy, the cooking zone deactivates shortly before the timer stops.

5.2 Cookware

The base of the cookware should be as thick and flat as possible. Clean and dry it before placing cookware on the hob. Do not slide or rub the cookware on the edges and corners of the glass to avoid chipping or damaging the surface. Do not place hot cookware on the control panel to avoid damage to the electronic parts.

Ensure that the cookware is induction compatible (i.e. a magnet sticks to its base). For optimal heat transfer use cookware with bottom diameter similar to the size of the cooking zone. Cookware with a smaller diameter might heat up slower, while one with a larger diameter might overheat and damage the control panel.

Cookware material

- **correct:** cast iron, steel, enamelled steel, stainless steel, multi-layer bottom (with a correct marking from the manufacturer).
- **incorrect:** aluminium, copper, brass, glass, ceramic, porcelain.

Noises during operation

Noises may vary depending on the cookware material and the current heat setting. They are normal and do not indicate any malfunction.

- cracking noise: cookware is made of different materials (a sandwich construction).
- whistling sound: a high heat setting is activated and the cookware is made of different materials (a sandwich construction).
- humming: a high heat setting is activated.
- clicking: electric switching occurs.
- hissing, buzzing: the cooling fan operates.
- rhythmic sound: cookware is detected.

5.3 Pot detection

This feature indicates the presence of cookware on the hob and deactivates the cooking zones if no cookware is detected within 120 sec.

5.4 Automatic Switch Off

As a safety measure, the hob switches off automatically in certain conditions (e.g. when all cooking zones are deactivated, when no heat setting is selected after activation, or when cookware boils dry).

5.5 OptiHeat Control (3 step Residual heat indicator)

The indicator signals that a cooking zone is still hot. As long as the indicator is visible, there is a risk of burns from residual heat. The indicator disappears when the cooking zone has cooled down.

5.6 Power management

If the hob reaches the limit of maximum available power, the power of the cooking zones will be automatically reduced in order to protect the fuses of the house installation. For cooking zones that have a reduced power, the control bar blinks and shows the maximum possible heat settings.

5.7 PowerBoost

To activate the maximum heat setting for a limited time. You can use it to boil water faster.

Press P to activate. Once the time runs out the cooking zone returns to the highest heat setting. To deactivate the function, change the heat setting.

5.8 Timer

To specify how long a cooking zone should operate.

Set a heat setting on the cooking zone and press ⏲. Set the time using + / −, then confirm with ⏲. When the set time runs out, the cooking zone deactivates. To cancel the timer, press ⏲, then press − until 00 appears on the display.

You can also use the function as a minute minder when the hob is on but none of the cooking zones operate. Press ⏲ and set the time using + / −.

5.9 Pause

The function sets all active cooking zones to the lowest heat setting.

The function does not stop any active timers.

To activate/deactivate, press II.

5.10 Lock/Child Safety Device

To lock/unlock the control panel as needed.

To lock the control panel briefly while cooking: press 🔒 once. Press again to unlock.

To prevent accidental operation of the hob: press and hold 🔒 for 3 sec while all the zones are deactivated, then switch off the hob. The function stays active when you deactivate the hob. To deactivate the function,

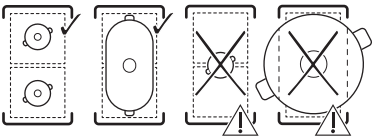
switch on the hob, press and hold for 3 sec, and switch off the hob.

5.11 Bridge

To connect two side cooking zones so that they operate as one. You can use it to cook with large cookware (e.g. plancha). Make sure the cookware covers the centres of both cooking zones. If the cookware is placed between the centres of the zones, the function will not be activated.

1. Set the heat setting for one of the zones.
2. Press to activate.
3. Change the heat setting as needed.

To deactivate the function, press .



5.12 SenseBoil®

To automatically adjust the temperature of water so that it does not boil over once it reaches the boiling point.

1. Place a pot filled with cold water on a cooking zone without any residual heat.
2. Press .

Once the water reaches the boiling point the heat setting automatically decreases.

To deactivate the function, press or 0.

Hints and tips:

- The function is best suited for boiling water and cooking whole, unpeeled potatoes.
- To prevent overboiling, leave 4 cm from the rim of the pot empty.
- Use between 1 and 5 l of water.
- Add salt only when the boiling point is reached.
- Do not use the function with empty cookware.
- The function does not work with non-stick cookware.
- It is not possible to activate Bridge while the function operates.

5.13 Hob²Hood

The function connects the hob with the hood via an infrared signal communicator. The hood adjusts the fan speed based on the temperature of the cooking zone. You can also operate the hood fan manually.

ⓘ For most hoods the function is activated by default. For more information refer to the user manual for the hood.

Automatic mode

The automatic mode offers several speed options (H0 - off to H6 - intense). To change the default option (H5) enter the user settings. Refer to "Menu structure".

For options H1 – H6 the hood light activates automatically when you switch on the hob, and deactivates 2 min after you switch off the hob.

When you switch off the hob, the hood fan may still operate for a certain period of time to remove any lingering smells after cooking. After that time the fan deactivates automatically.

Manual mode

Switch on the hob and press . The automatic mode deactivates. Change the fan speed by pressing repeatedly.

To activate the automatic mode, switch off the hob and switch it on again.

Hints and tips

- Do not interrupt the signal between the hob and the hood (e.g. by covering the hob control panel).
- Protect the hood panel from direct sunlight and halogen light.
- Do not use other remotely controlled appliances while the function operates as they may block the signal.

5.14 Menu structure

Symbol	Setting
b	Sound
P	Power limitation
H	Automatic mode of the fan
E	Alarm/error history

To enter the user settings: press and hold ⏻ for 3 sec. Then, press and hold .

Navigating the menu: the menu consists of the setting symbol and a value. 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 ⏻.

5.15 Optimization tips

- When you heat up water, use only the amount you need.
- Always put lids on the cookware, if possible.
- Use the residual heat to keep food warm or to melt it.

For more information refer to "Energy efficiency".

6. COOKING GUIDE

The data in the table is for guidance only.

Setting	Use to:	Time (min)
1	Keep cooked food warm. Put a lid on the cookware.	as necessary
1 - 2	Make hollandaise sauce; melt butter, chocolate, gelatine. Mix from time to time.	5 - 25
2	Solidify fluffy omelettes, baked eggs. Cook with a lid on.	10 - 40
2 - 3	Simmer rice and milk-based dishes, heat up ready-made meals. Add at least twice as much liquid as rice, mix milk dishes halfway through.	25 - 50
3 - 4	Stew vegetables, fish, meat. Add a few tablespoons of water. Check the water amount during cooking.	20 - 45
4 - 5	Steam potatoes and other vegetables. Fill the pot with 1-2 cm of water. Check the water level during cooking. Keep the lid on.	20 - 60
4 - 5	Cook larger quantities of food, stews, and soups. Up to 3 l of liquid plus ingredients.	60 - 150
6 - 7	Gently fry escalopes, veal cordon bleu, cutlets, rissoles, sausages, liver, roux, eggs, pancakes, doughnuts. Turn over when needed.	as necessary
7 - 8	Deep-fry hash browns, loin steaks, steaks. Turn over when needed.	5 - 15
9	Boil water, cook pasta, sear meat (goulash, pot roast), deep-fry chips.	
P	Boil large quantities of water. PowerBoost is activated.	

7. CARE AND CLEANING

7.1 Cleaning the hob

- Clean the hob after each use.
- Always use cookware with a clean base.
- Do not let cookware boil dry or reach excessively high temperatures.
- Do not use cookware made of induction-incompatible materials. Such materials may scratch or stain the hob surface.
- Scratches or dark stains on the glass surface do not affect the performance of the hob.
- Do not use knives or any other sharp, metal tools to clean the glass surface.
- Use a recommended scraper only as an additional tool after standard cleaning.
- Wait until the hob cools down and clean the surface with a moist cloth and a non-abrasive detergent. After cleaning, wipe the surface dry with a soft cloth.
- **Remove immediately:** melted plastic, plastic foil, salt, sugar, and food with sugar. Use a scraper and take care to avoid burns.
- **Remove when the hob is sufficiently cool:** limescale rings, water rings, fat stains, burnt food remains, shiny metallic discolouration. Clean the surface as described above. To remove shiny metallic discolouration use a soft cloth and a solution of water and vinegar.

8. TROUBLESHOOTING

ⓘ If you cannot find a solution to the problem below, contact an Authorised Service Centre.

You cannot activate/operate the hob.

- Make sure the hob is correctly connected to the electrical supply.
- Make sure that the fuse is the cause of the malfunction. If the fuse blows repeatedly or if you can hear a constant beep noise, contact a qualified electrician to inspect the installation.
- Make sure the control panel is clean and unobstructed by cookware/foreign objects.

The hob switches off by itself after some time.

- This is not a malfunction. In certain situations the hob switches off automatically to maintain safety. Refer to "Automatic Switch Off".

The maximum heat setting for one of the cooking zones is not available or it keeps changing between two levels.

- This is not a malfunction. Refer to "Power management".
- Reduce the heat setting of the other cooking zones connected to the same phase.

Hob²Hood does not work.

- Make sure nothing covers the control panel or blocks the signal.
- Move the cookware to a different cooking zone or switch the hood to manual mode.

SenseBoil® function does not work.

- Use cold cookware on a cooking zone without any residual heat.
- Set the power level of the hob to a higher value. Make sure that the selected power fits the house installation fuses. Refer to "Power limitation".

E and a digit appear.

- Switch off the hob, wait a few minutes, then switch it back on. If the problem continues, contact an Authorised Service Centre.

The control panel blinks.

- Use cookware with bottom diameter similar to the size of the cooking zone.
- Make sure the cookware is induction-compatible.

F and 1/2/3 appear simultaneously.

- Make sure the cookware fits the requirements of the function. Refer to "SenseBoil®".
- Make sure the cookware is filled with the right amount of water.
- Avoid using the function with liquids other than water.

9. TECHNICAL DATA

9.1 Rating plate

Model KIS62453I
Typ 61 B4A 01 AA
Induction
Serial number .....
ELECTROLUX

PNC 949 599 321 ML 00
220 - 240 V / 400 V 2N, 50 Hz
Made in: Germany
7.35 kW

9.2 Cooking zones specification

The power of the cooking zones might slightly differ from the data below, depending on the material and the dimensions of the cookware.

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
Right front	1400	2500	4	125 - 145
Right rear	1800	2800	10	145 - 180

10. ENERGY EFFICIENCY

10.1 Product Information according to (EU) No 66/2014

Model identification		KIS62453I
Type of hob		Built-In Hob
Number of cooking zones		4
Heating technology		Induction
Diameter of circular cooking zones (Ø)	Right front Right rear	14.5 cm 18.0 cm
Length (L) and width (W) of non circular cooking zone	Left front	L 22.1 cm W 21.8 cm
Length (L) and width (W) of non circular cooking zone	Left rear	L 22.1 cm W 21.8 cm
Energy consumption per cooking zone (EC electric cooking)	Left front Left rear Right front Right rear	188.9 Wh/kg 188.9 Wh/kg 180.8 Wh/kg 176.9 Wh/kg
Energy consumption of the hob (EC electric hob)		183.9 Wh/kg

Appliance tested according to: EN IEC 60350-2.

10.2 Information requirements according to (EU) No 2023/826

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

Appliance tested according to: EN 50564.

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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