

GAS HOB

Model KG 6 - 04

**INSTALLATION &
OPERATING INSTRUCTIONS**

AEG

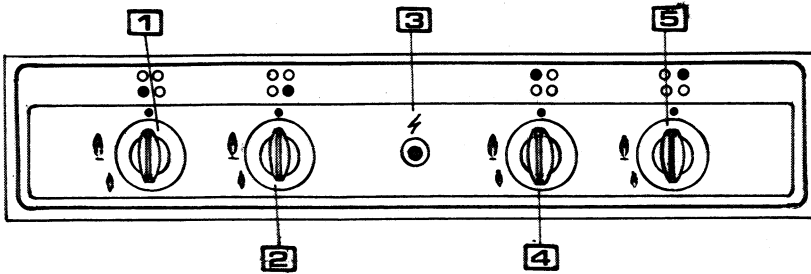
Congratulations on your purchase of the AEG KG6.04 Gas hob.

Before putting the hob into use, we advise that you read through this instruction book, to familiarize yourself with the control functions.

GUARANTEE

This appliance is guaranteed for a period of 12 months, from date of purchase, to the first purchaser.

GAS HOB – MODEL KG6.04 – CONTROL PANEL



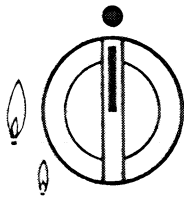
- 1 Ultra-fast burner control knob
- 2 Fast burner control knob
- 3 Push button for the electric lighter for the gas burners
- 4 Fast burner control knob
- 5 Semi-fast burner control knob.

USING THE GAS BURNERS

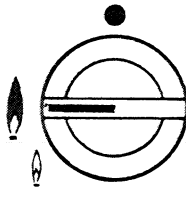
OPERATION

A guide mark above each control indicates which burner is being used.

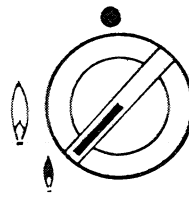
Each burner is supplied with gas by a tap which incorporates a safety catch and a slow burning position.



Off



High Flame



Low Flame

Intermediate positions are available between the high and low points on the control.

LIGHTING THE BURNERS

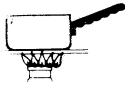
Lightly depress the knob and turn it anti-clockwise. Maximum flow is obtained when the control knob is against the High flame mark.

To reduce the gas flow, continue to rotate the control knob in the same direction until you reach the LOW flame mark. It is always advisable to ignite the burners on the HIGH flame, then turn down as required.

To light the burner, depress the red push button located on the control panel (centre), then release it. This action will produce the spark which in turn lights the burner. If the gas does not ignite first time, then repeat the action. If the burners fail to ignite after a few seconds, switch off the control knob for 2 - 3 minutes to allow the escaping gas to dissipate, then repeat the ignition procedure.

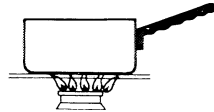
CHOICE OF COOKING USTENSILS

Pans of less than 14 cm



Small burner = small pan

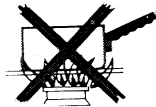
Pans of 14 cm or over



Large burner = large pan

Flame Height

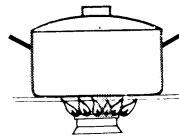
Burnt handle



WRONG

Gas being wasted

Lid in position as for boiling



CORRECT

Flames don't overshoot
Saving on gas consumption

MAINTENANCE

THE STAINLESS STEEL PAN SUPPORT

The stainless steel pan support over the burners will inevitably become discoloured due to the rise in temperature. However, you can reduce this discolouring and maintain the grill at its proper appearance by rubbing it over with a scouring cloth and an abrasive powder.

BURNER CAPS

These have been fitted in a simple way, in order that they are easily removed for cleaning. Simply lift and clean them with a damp soapy sponge, remove stubborn stains with «Jif». Do not drop the burner caps into cold water while they are hot. This will cause a thermal shock and could split the enamelling. We would advise you not to use harsh abrasives on the burner caps, since this will scratch the enamel and make it dull. If the holes of the burner cap become fouled up, brush the caps with soapy water, this should remove the blockage, then dry with a clean cloth

THE CONTROL PANEL

In order to maintain the spotless appearance of the control panel, do not wipe with abrasive substance or with a dirty or dry cloth. Use a damp soapy sponge, then dry with a suitably clean cloth. To clean the control panel and knobs, pull the knobs towards you and remove.



Do not force the flanging. If the control knob is stiff, place a cloth behind the body of the knob and pull it towards you.

Body of the control knob

ENAMELLED PARTS

Clean when the appliance is cool, with a damp soapy cloth. Use «Jif» for stubborn stains.

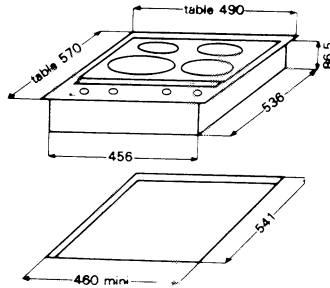
STAINLESS STEEL PARTS

Use any of the normal branded stainless steel cleaning agents such as «Jif» for maintaining the stainless steel parts of the hob.

INSTALLATION

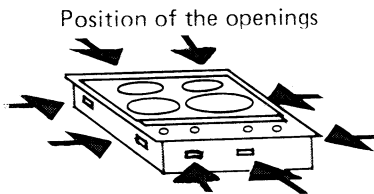
N.B. : A grey rubber seal is supplied with the hob and must be fitted around the vertical edging along all four sides of the hob. This ensures that the appliance is properly water-tight and sealed against the worktop.

HOUSING



FIXING THE HOB

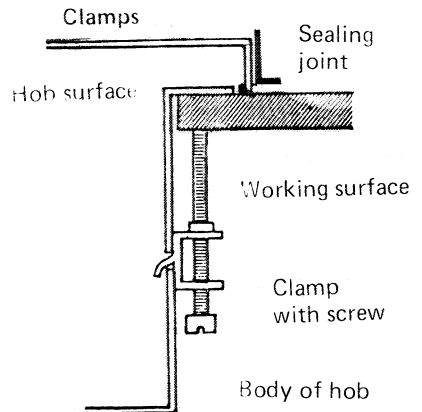
The hob casing has openings along all four sides to receive the clamps with pressure screws supplied for fixing the hob to the worktop as per the following diagram. Eight openings are provided, but only four will be needed according to the installation.



Place the four clamps in such a way that the working surface is flush with the support fitting.

IMPORTANT

To obtain the best response from the gas burners it is vital for the upper part of the housing unit (in which the hob unit is fitted) to be separated from the lower part, which is intended as storage space, by a perfectly airtight horizontal partition. This precaution prevents the flame from blowing back and igniting the gas at the jet when the doors to the cupboard section are opened or closed. This is easily achieved by fitting a shelf under the hob unit to meet the dummy drawer panel at the front.



GAS CONNECTION

Appliances incorporated into kitchen units must be connected to rigid piping.

Cooking hobs for building in are therefore supplied without a nozzle for a flexible tube.

The connection must be made by rigid piping beyond a double-union tap.

ADJUSTING THE BURNERS

The hob is only manufactured for use with natural gas. Alternative gas types must not be connected.

REMOVING THE WORKING SURFACE

Remove the knobs with the aid of a cloth wrapped round the bakelite part.

Remove the four side screws located in the mounting grill on the top.

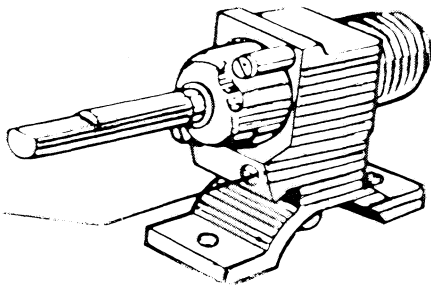
Carefully lift the side opposite the knobs so as not to pull the cabling from the connectors.

MAIN FLOW

The gas flow with the burner on full output is indicated by the calibrated jet.

SLOW SETTING

Remove the knob using a cloth slipped behind the flanging.



By-pass screw

Tighten the by-pass screw fully. Then loosen it two turns. Light the burner. Turn the knob to the top and tighten the by-pass screw until a reduced but still stable flame is obtained when passing from full heat to the slow position.

GREASING THE TAPS

TOP TAPS

The grease on the taps should be renewed regularly and in particular as soon as they show any abnormal resistance to handling. Unless this is done, the taps may jam and become unusable.

Turn of the gas inlet tap and then after removing the knob, – remove the two screws located on either side of the button ; remove the button, the cap and the spring located inside the core, and then the core itself.

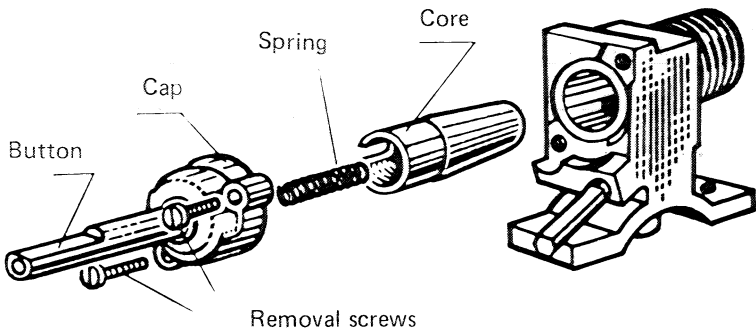
– with a clean cloth, wipe the old grease off the core and in the body, making particularly sure that the edges of the gas inlet holes and the bypass hole are clean ;

– very lightly introduce special heat resistant grease which you can obtain from your hardware store into the conical part of the core ;

– remove excess grease that may have become lodged in the holes ;

– after greasing, return the core, the spring, the shaft, the cap and the button, making sure that the stub of the button engages in the slot on the core.

– replace the screw and tighten.



The electric ignition is connected up for 240 V.

IMPORTANT

It is essential that all regulations of your local Electricity Board in respect of the connection of electric cookers are complied with and that your new cooker is connected by a qualified electrician.

ATTENTION : The surfaces of heating and cooking appliances get hot during operation – take care and keep young children away.

BURNER CHARACTERISTICS (NAT. GAS SUPPLY)

Burner type	Heat output Btu / hr	Gas consumption Cu. ft / hr
SEMI-FAST BURNER	5000	4.87
FAST BURNER	9000	8.79
ULTRA FAST BURNER	12,800	12.54

All details are given by way of indication. Whilst always concerned about the quality of its products, AEG reserves the right to modify its appliances at any time.

GAS HOB KG6.04

AEG – TELEFUNKEN