

# **cooker hobs**

**Gas KG 6.14**

**Mixed KM 6.24**

**Electric K 6.44**

**AEG TELEFUNKEN (UK) LTD-,**

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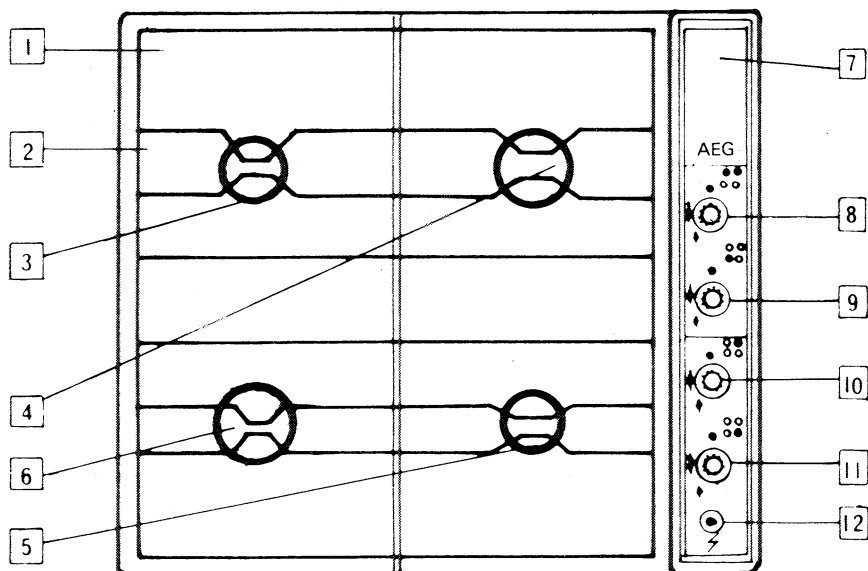
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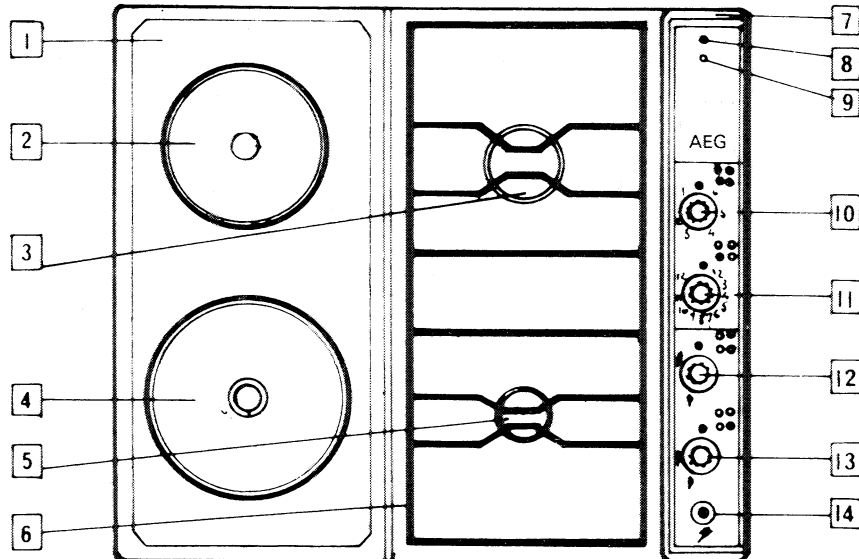


**1 HOB TOP COMPRISING :**

- 2** Removable grid made of stainless steel
- 3** Rear left-hand fast burner
- 4** Rear right-hand ultra fast burner
- 5** Front right-hand fast burner
- 6** Front left-hand ultra fast burner

**7 CONTROL PANEL COMPRISING :**

- 8** Control knob of rear left-hand burner **3**
- 9** Control knob of front left-hand burner **6**
- 10** Control knob of rear right-hand burner **4**
- 11** Control knob of front right hand burner **5**
- 12** Push-button for electric ignition of the gas burners

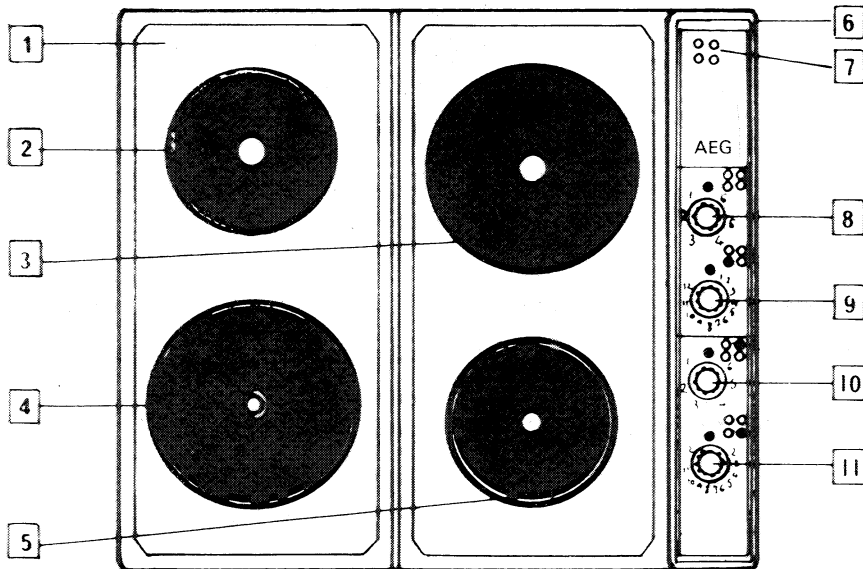


**1 HOB TOP COMPRISING :**

- 2** Rear left-hand electric hotplate of 1500 W (DIA. 145 mm)
- 3** Rear right-hand gas burner
- 4** Front left-hand automatic hotplate of 2000 W (DIA 180 mm)
- 5** Front right-hand gas burner
- 6** Removable grid

**7 CONTROL PANEL COMPRISING :**

- 8** Light to indicate the functioning of the rear left-hand hotplate **2**
- 9** Light to indicate the functioning of the automatic plate **4**
- 10** Control switch of the rear left-hand fast hotplate **2**
- 11** Control switch of the front left-hand automatic hotplate **4**
- 12** Control switch of the rear right-hand burner **3**
- 13** Control switch of the front right-hand burner **5**
- 14** Pushbutton for the electric ignition of the gas burners.



**1 HOB TOP COMPRISING :**

- 2** Rear left-hand electric hotplate of 1000 W (DIA 145 mm)
- 3** Rear right-hand electric hotplate of 1500 W (DIA 180 mm)
- 4** Front left-hand automatic hotplate of 2000 W (DIA 180 mm)
- 5** Front right-hand automatic hotplate of 1500 W (DIA 145 mm)

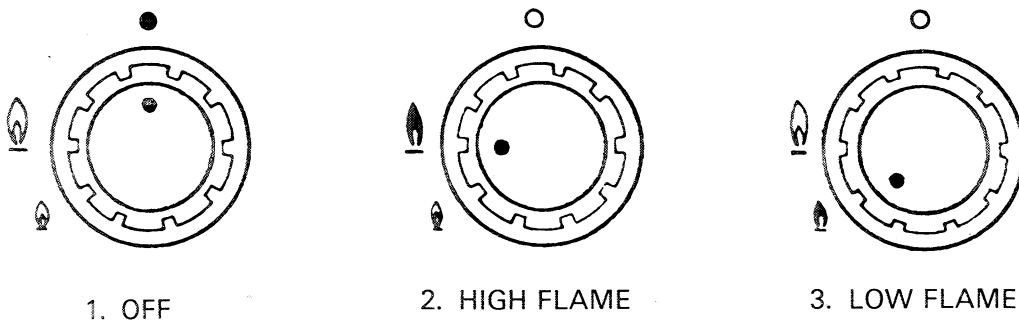
**6 CONTROL PANEL COMPRISING :**

- 7** Lights to indicate the functioning of the hotplates
- 8** Control switch of the rear left-hand hotplate **2**
- 9** Control switch of the front left-hand hotplate **4**
- 10** Control switch of the rear right-hand hotplate **3**
- 11** Control switch of the front right-hand hotplate **5**

# USE OF 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.



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.

The maximum flow is obtained when the control knob is opposite the high flame mark.

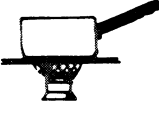
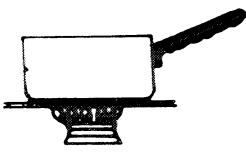

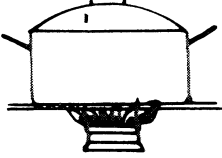
To reduce the gas flow, continue to turn the control knob in the same direction until you reach the low flame mark.



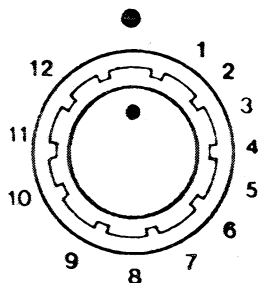
To light the burner, depress the red button located in the front of the control panel, then release it. This action will produce the spark which in turn lights the burner. If the gas does not ignite first time, then repeat the operation. If the burner fails to ignite after a few seconds, switch off the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

## CHOICE OF SAUCEPANS

## FLAME HEIGHT

<p>Sauce pans of less than 14 cm</p>  <p>Small burner = small pan</p> <p>Sauce pans of 14 cm or more</p>  <p>Large burner = large pan</p>	<p>Burnt Handle</p>  <p><b>Wrong</b></p> <p>Gas being wasted</p>	<p>Lid in position as for boiling</p>  <p><b>Correct</b></p> <p>Flames do not overshoot</p> <p>Saving on gas consumption</p>
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# AUTOMATIC HOTPLATE WITH 12 CONTROL POSITIONS



## OPERATION

1. Place the pan with the prepared food on the hotplate.
2. Set the control to a setting between 1 and 7 according to the chart below.
3. The food will come to the boil and switch to simmering automatically provided you use a pan with a well fitting lid and a cooking method using very little water, for example, one cup of water to 1 lb of potatoes setting 5 or 6 for 30 minutes.
4. If you wish to use a method of covering vegetables and potatoes with water, select setting 12 until boiling and turn the control knob to a lower setting such as 5 to 7 depending on the quantity being cooked.

### Settings

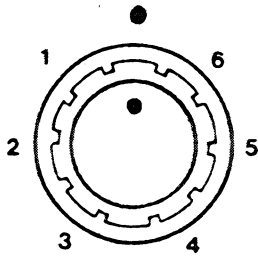
Warming up	1	To melt butter, chocolate. To dissolve gelatine. To prepare egg sauces (such as sauce Hollandaise for example).
	2	To keep food hot. To prepare souffle omelette. To cook milk puddings and soups of up to 1 pint.
	3	Re-heating of delicate foods.
	4	To cook rice. To cook milk puddings and soups of over 1 pint. To saute stuffed apples or tomatoes ; to cook fish in its own juice. To braise meat.
Boiling Simmering	5	Sauces, cremes and gravies thickened with cornflour. To defrost frozen food. To gently cook vegetables with very little or no water. For beef stock, milk soups and sauces that require thickening only. To slowly cook meat or fish in a sauce.
	6	To steam or boil potatoes. To cook pea, lentil or bean soups
	7	For larger quantities of food, such as stews, soups, dumplings etc.,
	8	To fry rice for risotto. To prepare roux (light or dark).
Frying	9	Gentle frying of eggs, sausages, meat.
	10	Fast frying of meat, fish, pancakes, fritters, etc. Deep fat frying. Frying of fish cakes.
	11	To fry chips. To seal meat.
	12	To bring larger quantities of liquid to the boil fast.

The above particulars refer to quantities for 4 persons, using cooking utensils recommended for electric cookers.

Glass dishes and pans with a light-weight base require the next higher setting.

The indicator light for the hotplate in use, lights as soon as the control is switched on.

## CONTROL SWITCH WITH 7 POSITIONS



This is what you do :

1. Start off with the control in position 6.
2. Switch to a lower setting (see chart) as soon as the food begins to boil.

### SETTING CHART FOR HOTPLATES WITH 7 STEP CONTROL.

Position 6. Full output to bring food to the boil, mostly required for a short period only

Position 5. Cooking stage for food requiring a high cooking temperature.

Position 4. Cooking stage for food requiring a lower cooking temperature.

Position 3. Simmering stage for larger quantities.

Position 2. Simmering stage for smaller quantities.

Position 1. Low setting to keep food hot.

Position 0. Without power. Residual heat can always be utilised to cook such foods as rice for example, after having been brought to the boil.

### IN USE

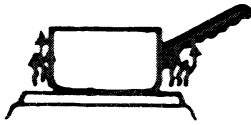
Turn the control switch of the hotplate, either to the right or to the left to the chosen setting.

The indicator light which corresponds to the hotplate, lights as soon as the control is switched on.

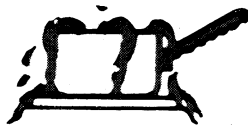


# SUITABLE PANS

**A WRONG** : The bottom of the pan does not fully cover the plate.



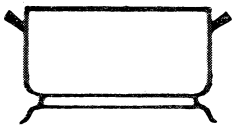
Wasting Power.



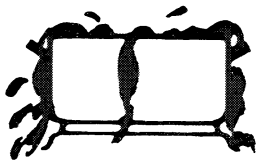
If the saucepan boils over,  
the hotplate will become soiled  
and more difficult to clean.



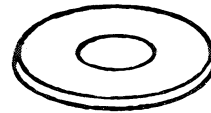
**B CORRECT** : The bottom of the pan fully covers the plate.



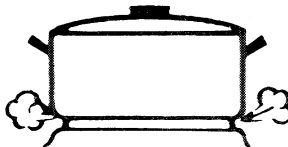
Complete use  
of the heat.



If the pan overflows or brims over,  
the hotplate is clear so that the spillage can be easily  
removed from the hob surface.



**C WRONG** : The bottom of the pan is wet.

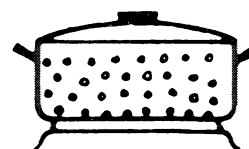
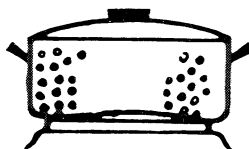
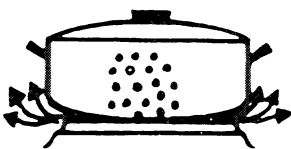


Before putting a pan on the hob, ensure that the bottom is fully dry to give  
good contact to the pan.



**D WRONG** : Distorted pan base

**CORRECT** : Flat and level base.



To achieve good and economic cooking, it is essential that the bases of  
pans are flat.

To test the pan base, place a ruler across and if the ruler makes contact all  
the way across the pan is suitable.

## **MAINTENANCE**

### **THE GRID**

The discolouring of the stainless steel pan holder over the burners cannot be avoided due to the direct heat contact, you can, however, minimise this discolouring and maintain a good appearance by rubbing it with a scouring pad, together with an abrasive powder.

### **THE BURNER CAPS**

- \* These are not fixed, so they may be simply removed and cleaned, with a slightly soapy moist sponge or a cleaner such as 'Jif'.
- \* Do not put them into cold water immediately after use, to avoid thermal shock causing a breakage of the enamel.
- \* The use of abrasive products is not advisable, these will scratch and tarnish the enamel.
- \* If the holes are clogged, brush the caps with soapy water and dry them with a clean cloth.

### **THE ELECTRIC HOTPLATES**

Wipe off the burned soilage. If necessary clean the plates with a light abrasive, dry plates thoroughly, preferably turn to the lowest setting for a short time until dry. For a nice and shiny appearance rub a drop of neutral oil such as sewing machine oil into the surface of the hotplates.

### **THE CONTROL PANEL**

To ensure the control panel retains its impeccable appearance, avoid rubbing it with abrasive products or with a cloth which is dry and dirty. Use a moist sponge, which is slightly soapy, and then dry with a suitable clean cloth. To facilitate your task, you can remove the knobs by pulling them upwards.

Do not force the flanging. If the knob is tight, pass a cloth behind the body of the knob and then, pull on the cloth.

### **THE ENAMELLED PARTS**

Clean them simply in soapy water or a little 'Jif' when the appliance is cold, then wipe them with a clean and dry cloth.

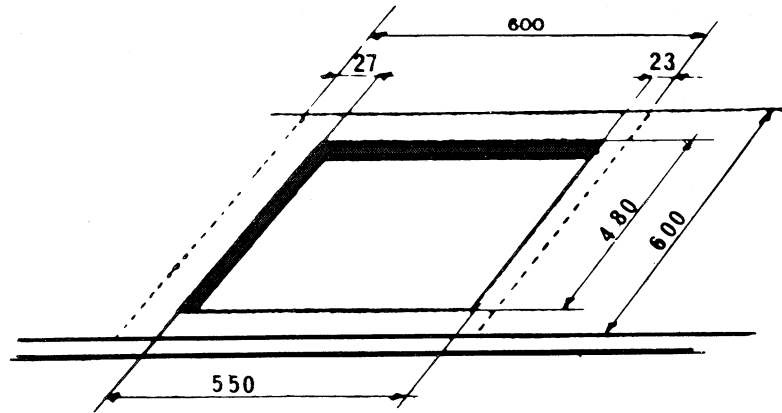
### **STAINLESS STEEL PARTS**

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

## INSTALLATION

### IMPORTANT :

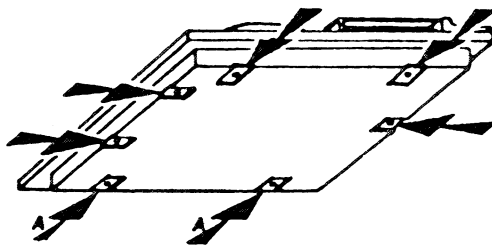
A grey rubber seal is supplied with the hob and must be fitted around the vertical edging along all four sides of the hob. This ensures that the appliance is properly water tight and sealed against the worktop.



### FITTING THE HOB

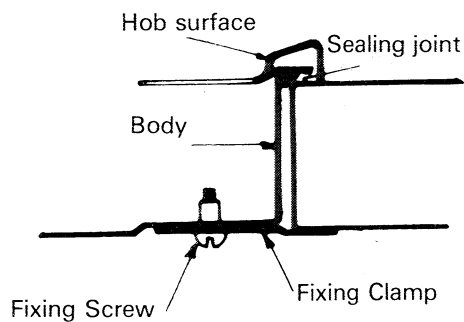
The hob casing has openings along all four sides to receive the clamps with securing screws as shown in the diagram. Seven openings are provided, but only four will be needed according to the installation.

#### 1. Positions of the openings



(A) only K. 6.44

#### 2. Clamps



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

### IMPORTANT :

The two rear openings (A), when the control panel is on the right-hand side, are to be used with flange fixing screws which are 25 mm long. When installing K. 6.44 hobs do not use the left-hand rear openings (A) as the terminal block prevents the complete seating of the screw.

It is recommended to fit the remaining screws into the opening holes of the flange which are not used, except for K. 6.44 hobs.

## GAS CONNECTION

Appliances incorporated into kitchen units must be connected by means of a rigid pipe.

The cooker hobs for building in are therefore delivered 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 manufactured for use with natural gas. The nature of the gas is indicated on the packing label. In the event of using with another gas, it is necessary to convert the appliance to this new function.

This conversion consists of :

- Fitting the suitable injectors.
- Setting the position of the air ring.
- Setting the low flame position

### WARNING HIGH VOLTAGE

Disconnect mains supply by removing plug or withdrawing fuse before opening appliance.

### KG 6.14

- Clear the top of the grill and caps of the burners.
- Remove the Knobs.
- Dismantle the switchpanel which is fixed by 2 screws situated at the ends, on the underside of the unit.
- Remove the two fixing screws of each burner head and the two elements of the hob top are thus released.

### KM 6.24

- Clear the top of the grill and caps of the burners.
- Dismantle the switchpanel which is fixed by 2 screws situated at the ends, below.
- To release the gas part of the hob top remove the screws which hold the burner heads.

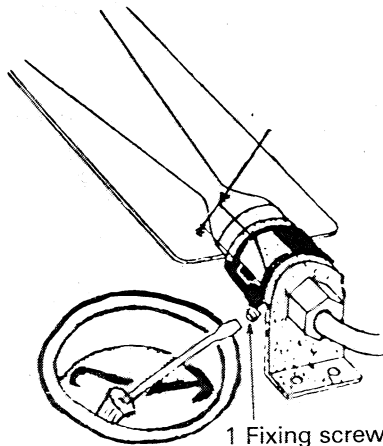
## ACCESS TO THE INJECTORS

The injector is screwed into the injector holder.

- After having dismantled the burner body, unscrew the injector and fit the injector which is suitable for the alternative type of gas. (See table below).

BURNERS GAS TYPE		LARGE		SMALL	
		Identifications.	Corresponding dia	Identifications.	Corresponding dia
Butane/Propane		B	0.87	A	0.63
Town Gas	Right Rear	F	2.60	E	1.75
	Front Left	G	2.80		
Natural Gas		D	1.32	C	0.93

## SETTING THE AIR RINGS



1 Fixing screw of air ring

The setting of the air rings is carried out by removing the circular covers, each held by a clip, on the underside of the hob.

— Pass a screwdriver through the hole from which the cover has been removed and loosen the holding screw of the air ring.

— Adjust the air setting by rotating the ring on the injector support.

— Retighten the holding screw.

— Refit the cover.

\* A slack flame and a white peak is the result of a lack of air : enlarge the air aperture.

\* A flame which is dry and stretched or which has a tendency to separate from the burner is the result of excessive air : close the air aperture.

## MAIN FLOW

As all the injectors are calibrated to the type gas which is to be used, it is merely necessary to ensure that the correct injectors are fitted — See table.

When connecting for use with butane or propane, ensure that the correct regulator is fitted in the supply.

— 28 mbar for butane

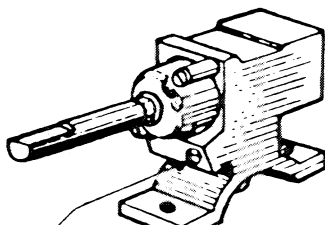
— 37 mbar for propane

## SETTING THE LOW FLAME

The setting of the low flame can be carried out with the switch panel removed, for instance, during the course of the injector changing.

It is also possible to carry out this operation with the switchpanel in place.

In this case, to gain access to the slow setting screw, remove the knob.



1 low flame screw.

Tighten the low flame screw, then loosen by two turns.

Light the burner.

Turn the knob to the stop and tighten the slow speed screw until a reduced but still stable flame is obtained when passing from full flame to the low position.

## GREASING THE TAPS

When a knob becomes hard to turn, it will be necessary to grease the tap.

\* Turn off the gas supply and disconnect the electric supply by removing the plug or fuse.

\* Dismantle the switchpanel.

\* Unscrew the 2 fixing screws of the tap bearing.

\* Extract the integral rod of the bearing, its return spring, and then, the rotary core.

\* Using a fine cloth rag which is soaked in petrol, clean the rotary core and its housing in the tap.

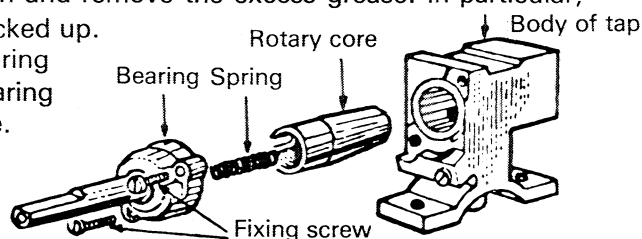
\* Lightly grease the rotary core using a special heat resistant grease - Molykote 11028 grease for example.

\* Insert the rotary core into its housing and carry out a few operations with it.

\* Extract the rotary core once again and remove the excess grease. In particular, see that the gas orifice is not blocked up.

\* Reinsert the rotary core, the spring and the integral rod of the bearing and screw the bearing into place.

\* Refit the switchpanel.



## ELECTRICAL CONNECTION

The hobs are for connection to 240 volts. 50 cycle – A.C. single phase supply.

### Model KG 6.14

This hob is supplied with a cable to which should be connected a standard 13 Amp plug fitted with a 3 Amp fuse.

The wires in the mains lead are coloured in accordance with the following code : Green & Yellow (Earth) ; Blue (Neutral) ; Brown (Live).

As the colours in the wires in the lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows :

The wire which is coloured green and yellow must be connected to the terminal in the plug which is marked with the letter «E» or by the earth symbol or coloured green or green and yellow.

The wire which is coloured blue must be connected to the terminal which is marked «N» or coloured black.

The wire which is coloured brown must be connected to the terminal marked with the letter «L» or coloured red.

A 3 Amp fuse will be required for this appliance.

### Model KM 6.24

This hob is supplied with a flexible cable for connection to a cooker control unit. As the total connected load is 3500 Watts, connection should not be made to a 13 Amp plug or a Ring Circuit.

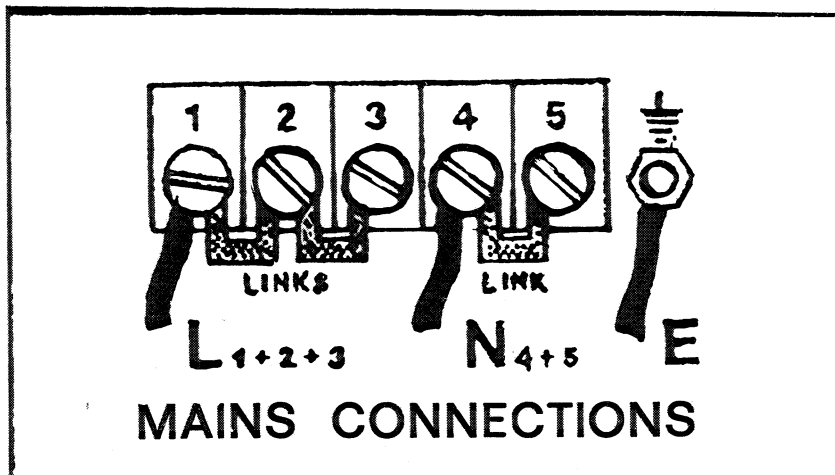
After installation ensure that the flexible cable is secured away from all hot parts.

### Model K 6.44

This hob should be connected to a 30 Amp cooker control unit by means of a 4 mm<sup>2</sup> cable.

Connect cable to the hob in accordance with the following instructions and wiring diagram :

1. Remove the terminal block cover (fixed to the body by 2 screws).
2. Pass the mains cable through the cable clamp and then into the aperture in the cover.
3. Connect the mains cable to the terminals as shown in the wiring diagram below. Make sure the appropriate terminals are linked and the earth wire connected.
4. Refit cover and tighten cable clamp.



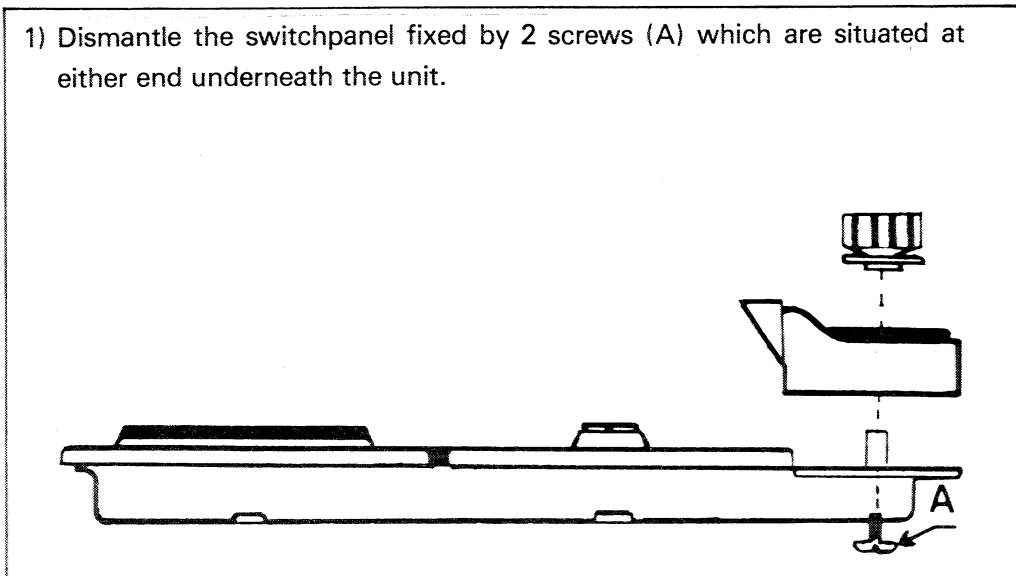
**HOB TOPS KG 6.14**  
**KM 6.24**

**DISMANTLING THE OPERATING TOP OF HOB FOR REPLACING INJECTORS**

The operating top of the hob is separated into 2 parts.

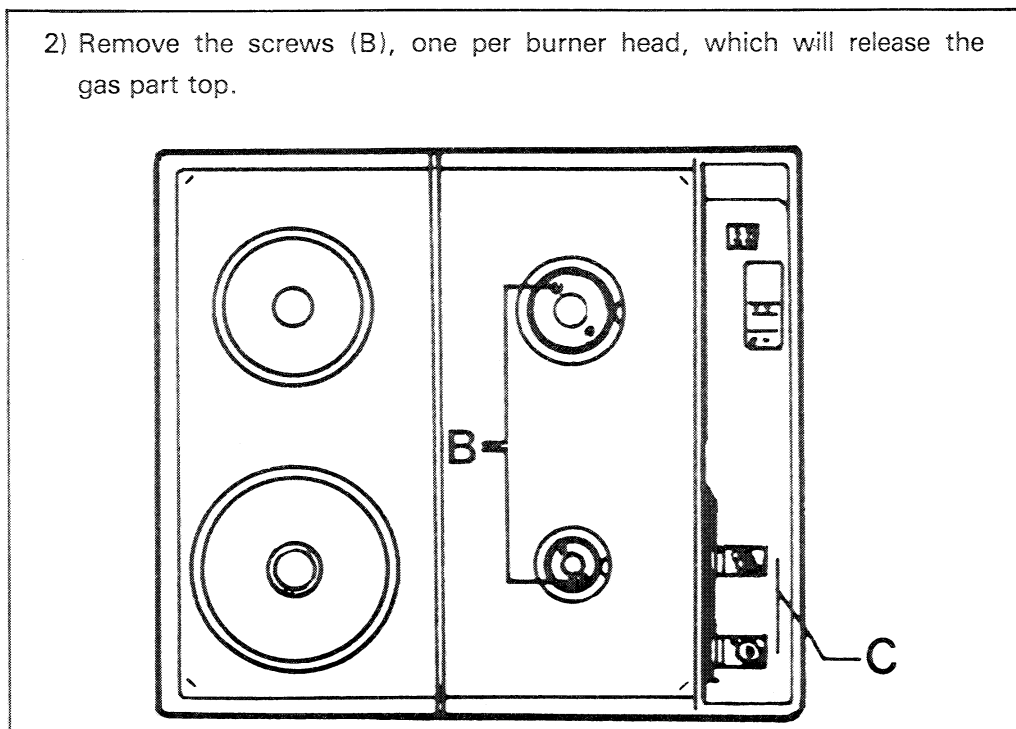
After having removed the grille, the burner caps and the gas knobs :

- 1) Dismantle the switchpanel fixed by 2 screws (A) which are situated at either end underneath the unit.



Take care not to strain the wiring when dismantling the switchpanel

- 2) Remove the screws (B), one per burner head, which will release the gas part top.



**IMPORTANT NOTE**

When refitting the switchpanel : take the greatest possible care to put control cables of the electric ignition into the space provided for that purpose (C) between the gas taps and the body of cooker and replace the bundle of wires in its housing so as to avoid the deterioration of the insulators of the electric conductors.

