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You can read the recommendations in the user guide, the technical guide or the installation guide for AEG-ELECTROLUX 6400K-MN. You'll find the answers to all your questions on the AEG-ELECTROLUX 6400K-MN in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual AEG-ELECTROLUX 6400K-MN
User guide AEG-ELECTROLUX 6400K-MN
Operating instructions AEG-ELECTROLUX 6400K-MN
Instructions for use AEG-ELECTROLUX 6400K-MN
Instruction manual AEG-ELECTROLUX 6400K-MN

C6400K

Das Glaskeramik-Kochfeld

Het vitrokeramische kookveld

Plan de cuisson vitrocéramique

The Glass Ceramic Hob



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Manual abstract:

Please retain these operating instructions for future reference. Pass them on to any subsequent owners of the appliance. 1 The warning triangle and/or key words (Warning!, Caution!, Important!) are used to highlight instructions that are important for your safety or for the function of the appliance. It is essential that these instructions are observed. 1. This symbol guides you step by step through the operation of the appliance. 2 This symbol gives you additional information and practical tips on using the appliance. Tips and information about the economical and environmentally friendly use of the machine are marked with the clover leaf. These operating instructions contain information on steps you can take yourself to rectify a possible malfunction. Refer to the section "What to do if."

3 2 Printed on environmentally friendly paper. Thinking ecologically means acting ecologically. 98 CONTENTS Operating Instructions 101 Safety 101 Disposal 103 The Key Features of Your Appliance . 104 Description of the hob Cooking and Control Section Features . Digital Indicators . Cooking Zone Safety Cut-out 105 105 105 106 Before Using for the First Time . 106 Initial Cleaning . 106 Operating the Hob . TOUCH CONTROL Sensor Field . Switching On the Appliance . Switching Off the Appliance . Cooking Zone Selection . Heat Level Selection + and - . Switching off a Cooking Zone . Residual Heat Indicator . Child-Safety Device 107 107 108 108 109 110 111 111 112 Uses, Tables and Tips . 115 Pans 115 Charts 116 Cleaning and Care . 117 Hob 117 The Hob Frame . 118 What do I do if 119 Rectifying faults .

119 99 Installation Instructions . Technical Data . Regulations, Standards, Directives . Safety Instructions for the Installer Electrical Connections . 122 122 123 124 125 Service 129 130 Assembly 100 Operating Instructions OPERATING INSTRUCTIONS 1 Safety The safety aspects of this appliance comply with accepted technical standards and the German Appliance Safety Law. However, as manufacturers we also believe it is our responsibility to familiarise you with the following safety instructions. Electrical Safety · The installation and connection of the new appliance must only be carried out by qualified personnel. · Repairs to the appliance are only to be carried out by approved service engineers. Repairs carried out by inexperienced persons may cause injury or serious malfunctioning. If your appliance needs repairing, please contact your local AEG customer center or your dealer.

3 Please follow these instructions, otherwise the warranty is void in the event of damages. · Flush-mounted appliances may only be operated following installation in suitable installation cabinets and workplaces which conform to the relevant standards. This ensures sufficient protection against contact for electrical units as required by the VDE [Association of German Electrical Engineers]. · If your appliance malfunctions or if fractures, cracks or splits appear: switch off all cooking zones, disconnect the hob from the electricity supply. Child Safety The cooking zones will become hot when you cook. Therefore, always keep small children away from the appliance. Safety During Use · This appliance may only be used for normal cooking and frying in the home.



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It is not designed for commercial or industrial purposes. · Do not use the hob to heat the room. · Take care when plugging electric appliances into mains sockets near the hob.

Connection leads must not come into contact with the hot surface. 101 Operating Instructions · Overheated fats and oils catch fire quickly. You should supervise cooking when preparing foods in fat or oil (e.g. chips). · Switch off the cooking zones after use. Safety When Cleaning · For safety reasons do not clean the appliance with a steam jet or high pressure cleaner. · Clean the hob in accordance with the maintenance and cleaning instructions in this manual. How to Avoid Damaging Your Appliance · Do not use the hob surface as a working surface or for storage. · Do not use the cooking zones with empty pans or without pans.

· Ceramic glass is insensitive to temperature shock and very robust, however, it is not unbreakable. Hard and sharp objects, in particular, can damage the cooking surface if they fall on it. · Do not use cast iron pots or pans with damaged bases that are rough or burred. Scratching may occur when the lids are slid. · Do not place any pans on the hob frame. Scratching may occur or the paint damaged. · Ensure that liquids containing acids, e.g. vinegar, lemon limescale removing agents do not come into contact with the hob frame, otherwise matt spots will appear. · If sugar or a dish containing sugar comes into contact with a hot cooking zone and then melts, remove the soiling immediately whilst still warm, using a glass scraper.

If it cools, damage to the surface may occur. · Keep all items and materials that melt away from the ceramic glass surface, e.g. plastics, aluminium foil or oven foils. If something of this nature should melt onto the ceramic glass surface, it must be removed immediately using a glass scraper.

102 Operating Instructions 2 Disposal Disposing of the packaging material · All parts of the packaging can be fully recycled; foil and expanded polyurethane parts are appropriately identified. Please dispose of packaging material and, if appropriate, your old appliance properly. · Please follow the national and regional regulations and material identification (material separation, refuse collection, waste disposal sites). Information on disposal · The appliance must not be disposed of with household rubbish. · You can obtain information about collection dates or public refuse disposal sites from your local refuse department or council.

· Warning! Before disposing of old appliances make them inoperable. Remove the mains lead. 103 Operating Instructions The Key Features of Your Appliance · Glass ceramic cooking surface: The appliance has a glass ceramic cooking surface and 4 rapid response cooking zones. The particularly powerful radiant heater elements significantly shorten the amount of time taken for the zones to heat up. · Sensor fields: Your appliance is operated using TOUCH CONTROL sensor fields. · Cleaning: The advantage of the glass ceramic cooking surface and the sensor fields is their accessibility for cleaning. The flat surface is easy to clean (see section: "Cleaning and Care") · On/Off sensor field: In addition to the sensor field "On/Off" switch, the appliance has a separate mains switch with which the mains supply to the appliance can be completely switched on and off with one touch. · Displays: Digital displays show information about selected heat settings, functions activated and any possible residual heat in the appropriate cooking zone. · Safety cut-out: A safety cut-out ensures that all cooking zones switch off automatically after a period of time if the setting has not been changed. · Keep warm setting: ! is the setting for keeping foods warm.

· Residual heat indicator: An h for residual heat is shown in the display if the cooking zone becomes so hot that there is a risk of burning.



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· Child safety feature: This function makes it possible to lock the hob to prevent it being switched on unintentionally. 104 Operating Instructions Description of the hob Cooking and Control Section Features Digital Indicators Four display fields, one for each cooking zones show up as follows: j after switch-on and with automatic switch-off by the safety function, = when selecting a cooking zone, ! to) depending on heat setting selected, h with residual heat, f with malfunction, g with child safety device. 105 Operating Instructions 1 Cooking Zone Safety Cut-out If one of the cooking zones is not switched off after a certain time or if the heat setting is not changed, the corresponding cooking zone switches itself off automatically. h appears in the ring display for all rings that are switched on, and j after they have cooled down. The rings are switched off at: · Heat setting 1-2 after 6 hours · Heat setting 3-4 after 5 hours · Heat setting 5 after 4 hours · Heat setting 6-9 after 1.5 hours 3 If one or more cooking zones switch off before the times indicated see section "What to do if.". Cancelling the Safety Cut-out To cancel the activated safety cut-out the appliance must be switched off and then on again using the ON/OFF n sensor panel.

After this the cooking zones are again ready for use.

Switching Off for Other Reasons Liquids that boil over onto the control panel cause all cooking zones to switch off immediately. If you place a wet cloth on the control panel it has the same effect. In both cases the appliance has to be switched on again using the mains switch n after removing the liquid or cloth. Before Using for the First Time Initial Cleaning Wipe the glass ceramic surface with a damp cloth. 1 Important: Do not use any caustic, abrasive cleaners!

The surface could be damaged.

106 Operating Instructions Operating the Hob 3 When a cooking zone is switched on, it may hum briefly. This is a characteristic of all glass ceramic cooking zones and does not impair either the function or the life of the appliance. TOUCH CONTROL Sensor Field To operate the TOUCH CONTROL sensor field place your finger from above flat onto the required field until the appropriate displays come on or go out or the required function is carried out. 107 Operating Instructions Switching On the Appliance The entire appliance is switched on using the "On/Off" n sensor field. Touch the "On/Off" sensor field for approx.

2 seconds. The digital displays will show j and the decimal point will flash. 3 Once the "On/Off" sensor field has been operated to switch on the appliance, one of the cooking zones must be selected within approx. 10 seconds using the cooking zone selection buttons. Otherwise the appliance switches off again for safety reasons. Switching Off the Appliance To switch off the appliance completely activate the "On/Off" n sensor field. Touch the "On/Off" sensor field for approx. 1 second. 3 When an individual cooking zone or the entire hob is switched off, any residual heat is shown with an h (for "Hot") in the digital display for the appropriate cooking zones. 108 Operating Instructions Cooking Zone Selection 0 To activate a cooking zone keep the corresponding control touched for about one second.

A zero with digital point = comes on in the corresponding cooking zone display. The decimal point indicates that settings may only be made for this cooking zone. 3 109 Operating Instructions 0 Heat Level Selection + and For setting or changing the heat level for the cooking zones from ! to). Use the + touch control to increase the heat level. Use the - touch control to reduce the heat level. 3 If several cooking zones are being used simultaneously, the required cooking zone must be selected by touching the appropriate sensor field before adjusting the heat level. The decimal point in the display shows which cooking zone has been selected.



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110 Operating Instructions Switching off a Cooking Zone 0 1. Select the required cooking zone with the cooking zone sensor fields. 2. Touch sensor fields + and - simultaneously to switch off or turn sensor field - back to zero. 3 A cooking zone may only be switched off when the decimal point is on in the cooking zone display. Residual Heat Indicator After switching off a single cooking zone or the entire hob any residual heat is indicated by h ("hot") showing in the display of the corresponding cooking zone. Even after switching off a cooking zone the residual heat indicator will go out only after sufficient cooling down of the cooking zone. 2 1 1 The residual heat can be used for the melting and keeping dishes warm.

Caution! While the residual heat indicator is illuminated the hob is hot and there is a risk of burning. Caution! If there is a power failure the h will go out even if there is residual heat in the hob. Care will have to be taken until there is no longer a risk of burning. 111 Operating Instructions Child-Safety Device Activating the child-safety device The child-safety device prevents the cooking zones being switched on accidentally. The child-safety device can only be activated when the hob is switched on.

0 1. Touch the "ON/OFF" control. 3 2. Touch the Plus and Minus sensors simultaneously for approx. one second, then release. 3. Touch the Plus sensor field again. g will be indicated in the digital displays for about 10 seconds. The child-safety device is now activated. 112 Operating Instructions Use of the cooking area with the child-safety device activated 0 1.

Touch the "ON/OFF" control. g is shown in the digital display. 2. Within the next ten seconds touch the Plus and Minus sensor fields simultaneously for approx. one second. The digital displays show j and the digital point flashes. 3. Select the cooking zone 4. Set the heat setting as desired 1 The child-safety device remains deactivated until you next switch off the appliance. All cooking zones and settings can be used as normal.

113 Operating Instructions Deactivating the child-safety device 3 The child-safety device can only be deactivated when the hob is switched off. cated in the digital displays. 0 1. Touch "ON/OFF" control, L is indi- 2. Touch the Plus and Minus sensors simultaneously for approx. one second, then release. 3. Touch the Minus sensor field again. Symbol g will go out in the digital displays and j will be indicated. The child-safety device is now deactivated.

114 Operating Instructions Uses, Tables and Tips Pans The better the pan, the better the results. · You can recognise good pans by their bases. The base should be as thick and flat as possible. · Pay particular attention when buying new pans to the diameter of the base. Manufacturers often give only the diameter of the upper rim. · Pots with aluminium or copper bases can cause metallic discolouring on the glass ceramic surface, which is very difficult or impossible to remove. · Do not use cast iron pans or pans with a rough, burred or damaged base. This can produce permanent scratching if the pan is slid across the surface. · When cold, pan bases are normally bowed slightly inwards (concave). They should never be bowed outwards (convex).

· If you wish to use special types of pan (e.g. a pressure cooker, simmering pan, wok, etc.), please observe the manufacturer's instructions. 2 Energy saving tips You can save valuable energy by observing the following points: · Always position pots and pans before switching on the cooking zone. · Dirty cooking zones and pan bases increase power consumption. · Whenever possible always position the lids firmly on pots and pans to cover completely. · Switch off the cooking zones before the end of the cooking time to use the residual heat such as to keep foods warm or for melting. · The base of the pan should be the same size as the cooking zone.



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· Using a pressure cooker reduces cooking times by up to 50%.

115 Operating Instructions Charts Settings for Cooking on the Rings The setting position required for cooking processes is dependent on the quality of the pots and on the type and amount of the food. Switch position Cooking method Examples Starting of cooking and roasting, cooking of large quantities of liquid, then switch-back to appropriate setting French fries, pan-cakes Fillet of pork and beef, steaks goulash Frying of meat, schnitzel, cutlets, meat-balls, sausages, liver, fish-fillet in deep fat, Frying eggs or chops Boiled potatoes, stews, soups, hot-pot, sauces in large quantities Simmering of vegetables, braising of meat, lightly cooking small amount of fruit with little liquid Simmering of rice and food with milk (sometimes stirring), Stewing of smaller amount of potatoes or vegetables, Warming up of prepared meal Omelette, fried eggs, Hollandaise sauce, Keeping warm a meal or small amount of hot-pot Melting of butter, chocolate, gelatine. Residual heat, OFF-position 9 Parboiling Frying Quick frying Roasting Frying without crust Boiling Braising Simmering Stewing Gentle simmering 7-9 6-7 4-5 3-4 2-3 1-2 0 Melting 3 When heating up or frying, we recommend heat setting "9", and then continue cooking foods at an appropriate lower heat setting. 116 Operating Instructions Cleaning and Care Hob 1 Attention: Cleaners must not get onto the hot ceramic glass surface! After cleaning all residues of cleaners must be removed with sufficient clean water, as they may be caustic when being reheated! Do not use any aggressive cleaners such as grill or oven sprays, coarse scouring agents or abrasive scouring pads. Clean the ceramic glass surface after every use when it is hand warm or cold. This will avoid spills becoming burnt on. Remove scale and water marks, fat spots and metallic shimmering discoloration with a commercial ceramic glass cleaner such as Vitroclen. 3 Light Soilage 0 1. Wipe the ceramic glass surface with a damp cloth, and a little washing up liquid. 2. Then rub dry with a clean cloth. Remnants of cleaner must not be left on the surface. 3. Thoroughly clean the entire glass ceramic cooking surface once a week with a commercially available glass ceramic or stainless steel cleaner. 4. Then wipe the glass ceramic surface using plenty of clean water and rub dry with a clean fluff-free cloth. Stubborn Soilage 0 1. To remove food that has boiled over or burnt on spots, use a glass scraper. 2. Place the glass scraper at an angle to the ceramic glass surface.

3. Remove soiling by sliding the scraper. 3 You can obtain glass scrapers and glass ceramic cleaners from specialist retailers. 117 Operating Instructions 1 Special Soilage 0 1. Remove burnt-on sugar, melted plas- tics, aluminium foil immediately when they are still warm - using a glass scraper, otherwise damage may be caused. 1 Warning: When using the cleaning scraper on the warm cooking zone care should be taken! 2. Afterwards clean the cooking surface normally. If the cooking zone and melted material has cooled down, reheat the cooking zone gently to aid the cleaning process. Scratches or dark marks on the glass ceramic surface, caused for example by a pan base with sharp edges, cannot be removed. However, they do not impair the function of the hob.

3 The Hob Frame Important! Do not put vinegar, lemon-juice or scale removers on the hob frame, otherwise dull spots will appear. 0 1. Clean the hob frame with water and a little washing up liquid. 2. Soften dried dirt with a wet cloth.

Then wipe off and rub dry. 1 118 Operating Instructions What do I do if . Rectifying faults It is possible that faults have been caused by a minor error, which you can correct yourself with the help of the following instructions. Do not attempt any further repairs if the following instructions do not help in each specific case. 1 Warning! Repairs to the appliance are only to be carried out by approved service engineers.



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Improperly effected repairs may result in considerable risk to the user. If your appliance needs repairing, please contact your specialist dealer or customer service. What to do if . the F 2 5 display lights up? Your appliance has been wrongly connected. Disconnect the appliance from the mains supply. The mains connection must be rewired appropriately. Contact a registered specialist to do this the cooking zones will not function? Check, whether the mains fuse (in the household fuse box) is intact. the appliance is correctly switched on. the control lamps of the control panel are lighting. the appropriate cooking zone has been switched on.

the cooking zones are set to the required setting to finish cooking (see section "Cooking"). the cooking zones have been switched off by the safety cutout (see section "Safety Functions") cooking zones cannot be switched on? Check, whether the control panel is locked (see section "Child-Safety Device"). more than 10 seconds have elapsed between operating the On/Off button and switching on the desired cooking zone (see section "Switching on the appliance"). the touch controls are entirely or partly covered by liquid or by a wet cloth. 119 0 0 0 Operating Instructions 0 . the whole indicator section for residual heat, except h, will fail all of a sudden? Check, whether the On/Off button has been operated accidentally. the touch controls are entirely or partly covered by liquid or by a wet cloth. the safety cut off has operated after cooking zone switch-off the display will not show j or h for residual heat? Check, whether the cooking zone has only been in operation for a short while, and is therefore not hot enough. If the cooking zone is hot, please contact your local Service Force Centre a cooking zone cannot be switched on? Check, whether the child-safety (symbol L) is switched on the display f flashes? 0 0 3 The front left cooking zone has been temporarily cut off by the electronic control to protect against overheating. The zone cannot be reactivated until the appliance has cooled down (f goes off).

The other three cooking zones will continue to function all displays (inclusive of residual heat indicator h) go out during cooking? The overheating protection of the electronic controls has blocked the use of the hob. Once the cooking zone has cooled down it can be operated again the display f lights up? Check, whether the touch controls are entirely or partly covered or contaminated by liquid or by a wet cloth. Clean the ceramic glass surface and wipe it dry. Switch off the automatic safety cutout briefly or unscrew the fuses. If the f display continues to be illuminated please contact customer services.

0 0 120 Operating Instructions If after carrying out the above checks your appliance is still faulty, disconnect from the mains supply and contact your local Service Force Centre. In guarantee customers should ensure that the above checks have been as the engineer will make a charge if the fault is not a mechanical or electrical breakdown. Please note that proof of purchase is required for any in-guarantee service calls. 121 Installation Instructions INSTALLATION INSTRUCTIONS 1 Important! The new appliance may only be installed and connected by a registered specialist. Please observe this instruction, otherwise the warranty will not cover any damage that may occur.

Technical Data Appliance Dimensions Width Depth Height 570 mm 500 mm 49 mm Cut-Out Dimensions Width Depth Corner radius 560 mm 490 mm R3 Power Consumption Front left cooking zone ϕ 210 mm Back left cooking zone ϕ 145 mm Back right cooking zone ϕ 180 mm Front right cooking zone ϕ 145 mm Heating Element Voltage Total Connected Load max. 2300 W 1200 W 1800 W 1200 W 230 V ~ 6.5 kW 122 Installation Instructions Regulations, Standards, Directives This appliance meets the following standards: · EN 60 335-1 and EN 60 335-2-6 relating to the safety of electrical appliances for household use and similar purposes and · DIN 44546 / 44547 / 44548 relating to the operating features of electric cookers for household use.



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· EN 55014-2 / VDE 0875 part 14-2 · EN 55014 / VDE 0875 part 14/12.93 · EN 61000-3-2 / VDE 0838 part 2 · EN 61000-3-3 / VDE 0838 part 3 relating to basic requirements for electromagnetic compatibility protection (EMC). ; This appliance complies with the following EU Directives: · 73/23/EEG dated 19.02.1973 (Low Voltage Directive) · 89/336/EEG dated 03./05.1989 (EMC Directive including Amending Directive 92/31/EEG).

123 Installation Instructions 1 Safety Instructions for the Installer · A device must be provided in the electrical installation which allows the appliance to be disconnected from the mains at all poles with a contact opening width of at least 3 mm. Suitable isolation devices include line protecting cut-outs, fuses (screw type fuses are to be removed from the holder), earth leakage trips and contactors. · In respect of fire protection, this appliance corresponds to type Y (IEC 335-2-6). Only this type of appliance may be installed with a high cupboard or wall on one side. · Drawers may not be fitted underneath the hob. · The installation must guarantee shock protection. · The kitchen unit in which the appliance is fitted must satisfy the stability requirements of DIN 68930. · For protection against moisture, all cut surfaces are to be sealed with a suitable sealant. · On tiled work surfaces, the joints in the area where the hob sits must be completely filled with grout. · On natural, artificial stone, or ceramic tops, the snap action springs must be bonded in place with a suitable artificial resin or mixed adhesive.

· Ensure that the seal is correctly seated in the frame and that it is seated against the work surface without leaving any gaps. Additional silicon sealant must not be applied; this will make removal more difficult when servicing. · The hob must be pressed out from below when removed. *124 Installation Instructions Electrical Connections Before connecting the appliance, check that the voltage quoted on the rating plate - that is, the nominal voltage of the appliance - corresponds to the available mains voltage. The rating plate can be found on the lower housing of the ceramic glass hob.*

The mains connection must be carried out by an expert electrician. The VDE-regulations and the valid prescriptions by the local power supply boards have to be compiled with. Prior to connection it should be checked whether the voltage stated on the rating plate - i.e. the nominal voltage of the appliance and of the oven/control box - is identical with the prevailing mains voltage.

The rating plate is located on the lower housing of the hob. The heating element voltage amounts to 230 V ~. The appliance will also perfectly perform with the former mains voltage of 220 V ~. The mains connection must be carried out in a way that an all-pole insulating device is existing with a contact opening of at least 3 mm, e.g. LS-automatism, earth-leakage circuit-breaker or fuse. A wire of type H05VV-F or of higher rating is to be used as supply cable. The mains terminal is located in the bottom of the appliance behind a covering slide. It can be opened with a screw driver (pict.).

According to existing mains voltage the appliance has to be connected in correspondence with the diagrams of connecting possibilities. The bridges of the terminal board are to be changed accordingly, if need be. The protective conductor is to be connected to terminal x. The protective conductor must be longer than live leads. The cable connections have to be connected as shown and the terminal screws be firmly tightened. Afterwards the supply cable has to be secured by strain relief device and the covering slide must be closed by firmly pressing down until it engages. Prior to first use remove any existing labels and protective film from the ceramic glass plate or the frame of the hob. 1 After connecting the electrical supply, all cooking zones should be briefly switched on one after the other at their maximum power, in order to test whether they are operational.



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125 Installation Instructions 126 Installation Instructions 127 Service SERVICE In the "What to do if ." section a number of malfunctions are listed that you can rectify yourself Look there first if a fault occurs.

Is it a technical fault? If so, please contact your customer service centre. (You will find addresses and telephone numbers in the section "Customer Service Centres".) Always prepare in advance for the discussion. This will make diagnosis of the problem easier and also make it easier to decide if a customer service visit is necessary: Please make a note of the following information as accurately as possible: · What form does the fault take? · Under what circumstances does the fault occur? Prior to the telephone call it is important that you make a note of the following appliance code numbers that are given on the rating plate: · PNC code (9 digits), · S No code (9 digits). We recommend that you record the code numbers here so that you always have them to hand: PNC .

S No . When do you incur costs even during the warranty period? · if you could have remedied the fault yourself using the fault table (see section "What do I do if ."), · if the customer service technician has to make several journeys because he was not provided with all the relevant information before his visit and therefore, foreexample, has to fetch spare parts. These multiple trips can be avoided if you prepare your phone call as described above..



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