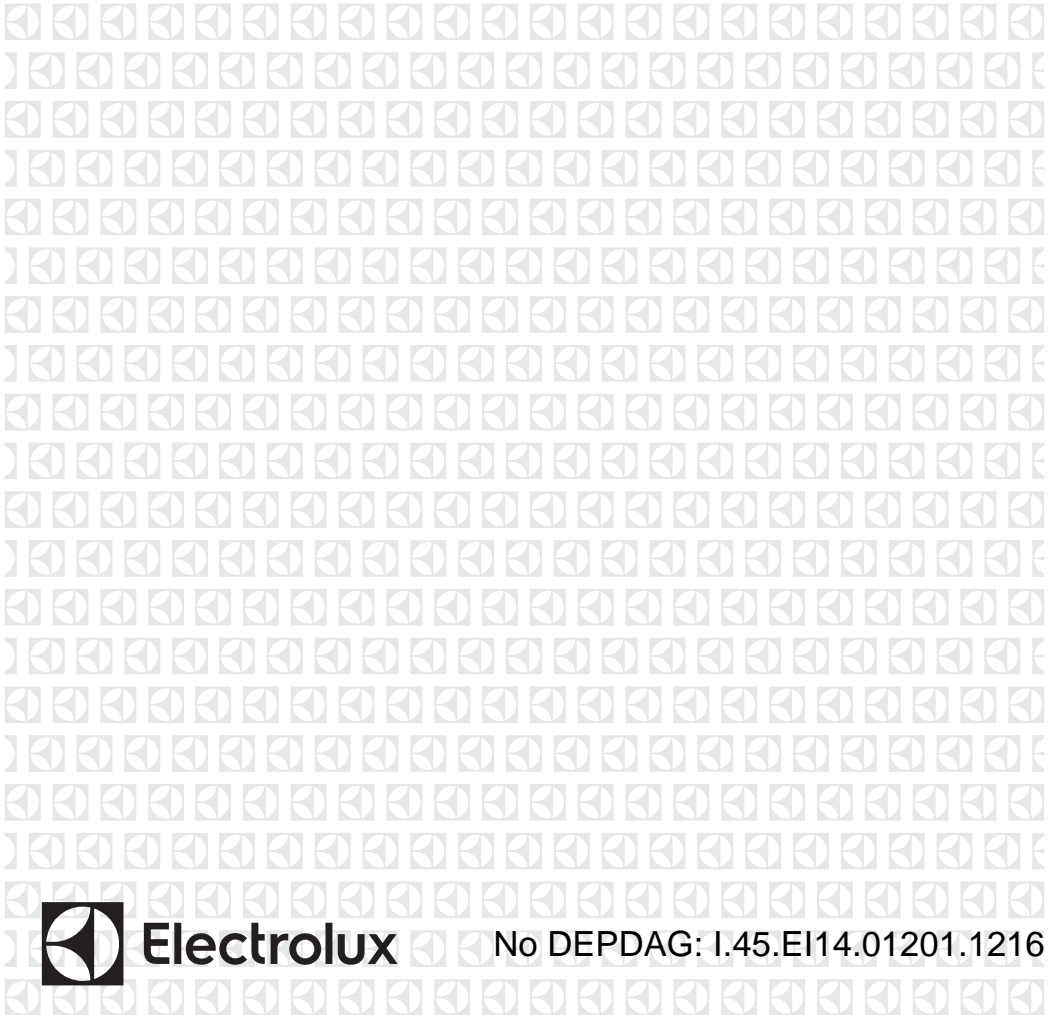


EHI7260BA  
EHI7280BA



<b>EN</b>	Induction hob	User Manual	2
<b>ภาษาไทย</b>	เตาแม่เหล็กไฟฟ้า	คู่มือการใช้งาน	22
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**Electrolux**

No DEPDAG: I.45.EI14.01201.1216

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Subject to change without notice

## Safety instructions

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible if an incorrect installation and use causes injuries and damages. Always keep the instructions with the appliance for future reference.

### CHILDREN AND VULNERABLE PEOPLE SAFETY

 **Warning!** Risk of suffocation, injury or permanent disability.

- Do not let persons, children included, with reduced physical sensory, reduced mental functions or lack of experience and knowledge use the appliance. They must have supervision or instruction for the operation of the appliance by a person who is responsible for their safety.
- Do not let children play with the appliance.
- Keep all packaging away from children.
- If the appliance has a child safety device, we recommend that you activate it.


### INSTALLATION

 **Warning!** Only a qualified person must install this appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Obey the installation instruction supplied with the appliance.
- Keep the minimum distance from the other appliances and units.

- Always be careful when you move the appliance because it is heavy. Always wear safety gloves.
- Seal the cut surfaces with a sealant to prevent moisture to cause swelling.
- Protect the bottom of the appliance from steam and moisture.
- Do not install the appliance adjacent to a door or under a window. This prevents hot cookware to fall from the appliance when the door or the window is opened.
- If the appliance is installed above drawers make sure that the space, between the bottom of the appliance and the upper drawer, is sufficient for air circulation.
- Make sure that the ventilation space of 5 mm, between the worktop and the front of the below unit, is free. The warranty does not cover damages caused by the lack of an adequate ventilation space.
- The bottom of the appliance can get hot. We recommend to install a non-combustible separation panel under the appliance to prevent access to the bottom.


### Electrical connection

 **Warning!** Risk of fire and electrical shock.

- All electrical connections must be made by a qualified electrician.
- Before every wiring make sure the main terminal of the appliance is not live.
- Make sure the appliance is installed correctly. Loose and incorrect plug and socket can make the terminal become too hot.


- Make sure that a shock protection is installed.
- Do not let the electricity bounds touch the appliance or hot cookware, when you connect the appliance to the near sockets.
- Do not let the electricity bounds tangle.
- Use a strain relief clamp on cable.
- Use the correct mains cable.
- Make sure not to cause damage to the mains plug and to the mains cable. Contact the Service or an electrician to change a damaged mains cable.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.
- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contractors.

## USE


 Warning! Risk of injury, burns or electric shock.

- Use this appliance in a household environment.
- Do not change the specification of this appliance.
- Do not use an external timer or a separate remote-control system to operate the appliance.
- Do not let the appliance stay unattended during operation.
- Do not operate the appliance with wet hands or when it has contact with water.
- Do not put cutlery or saucepan lids on the cooking zones. They can become hot.
- Set the cooking zone to “off” after each use. Do not rely on the pan detector.
- Do not use the appliance as a work surface or as a storage surface.
- If there is a crack on the surface, disconnect power supply to prevent the electrical shock.
- Users with a pacemaker must keep a distance of minimum 30 cm from the in-

duction cooking zones when the appliance is in operation.


 Warning! Risk of fire or explosion.

- Fats and oil when heated can release flammable vapours. Keep flames or heated objects away from fats and oils when you cook with them.
- The vapours that very hot oil releases can cause spontaneous combustion.
- Used oil, that can contain food remnants, can cause fire at a lower temperature than oil used for the first time.
- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.

 Warning! Risk of damage to the appliance.

- Do not keep hot cookware on the control panel.
- Do not let cookware to boil dry.
- Be careful not let objects or cookware fall on the appliance. The surface can be damaged.
- Do not activate the cooking zones with empty cookware or without cookware.
- Do not put aluminium foil on the appliance.
- Cookware made of cast iron, aluminium or with a damaged bottom can cause scratches on the glass ceramic. Always lift these objects up when you have to move them on the cooking surface.

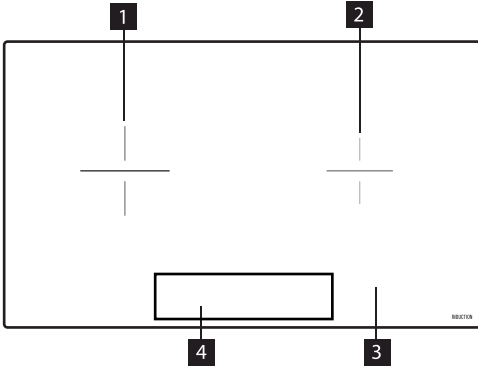
## CARE AND CLEANING

 Warning! Risk of damage to the appliance.

- Clean regularly the appliance to prevent the deterioration of the surface material.
- Do not use water spray and steam to clean the appliance.
- Clean the appliance with a moist soft cloth. Only use neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.

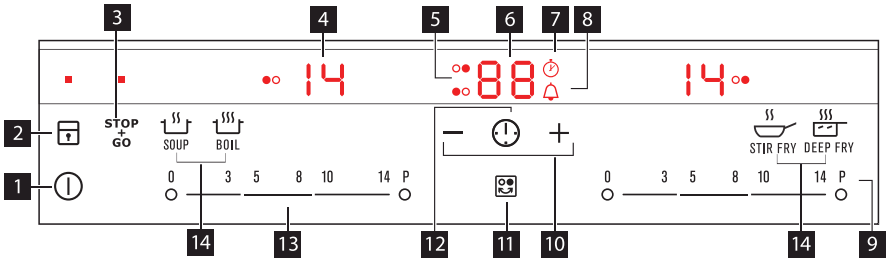
## Product description

### Cooking surface layout



- 1** Induction cooking zone 210mm
- 2** Induction cooking zone 145/210mm
- 3** Glass bar
- 4** Control panel

### Control panel layout



	sensor field	function
1		It activates and deactivates the appliance.
2		It locks/unlocks the control panel.
3		It activates and deactivates STOP+GO function
4	A heat setting display.	It shows the heat setting.
5	Cooking zones' indicators of timer.	It shows for which of the cooking zones you set the time.
6	The timer display.	It shows the time in minutes.
7		It shows that the CountUp Timer function operates.
8		It shows that the Minute minder / the Countdown. Timer function operates.
9	P	It activates the Power function.
10	+/-	It increases or decreases the time.
11		It sets the cooking zone for the timer.
12		It sets the Timer function.
13	A control bar.	To set the heat setting.
14		To preset heat setting. (only for EHI7280BA)

## Heat setting displays

Display	Description
	The cooking zone is off
	The cooking zone operates
	function is on
	The automatic heat-up function is on
	Power function is on
+ digit	There is a malfunction
/  /	OptiHeat Control (3 step Residual heat indicator): still cooking / keep warm / residual heat
	Lock/Child safety function is on
	Cookware unsuitable or too small or no cookware on the cooking zone
	The automatic switch off is on

## OptiHeat Control (3 step Residual heat indicator)



### WARNING!

Risk of burns from residual heat!

OptiHeat Control indicates the level of the residual heat. The induction cooking zones make the heat necessary for cooking directly in the bottom of the cookware. The glass ceramic is heated by the heat of the cookware.

## Operating instructions

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### On and Off

Touch for 1 second to start or stop the appliance.

### Automatic Switch Off

The function stops the hob automatically if:

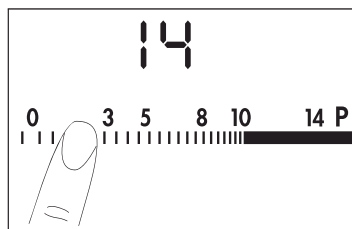
- all cooking zones are off.
- you do not set the heat setting after you start the hob.
- you cover a sensor field with an object (a pan, a cloth, etc.) for longer than 10 seconds. The sound operates until you remove the object.
- the hob gets too hot (e.g. when a saucepan boils dry). Before you use the hob again, the cooking zone must be cool.
- you use incorrect cookware. comes on and after 2 minutes the cooking zone stops automatically.
- you do not stop a cooking zone or change the heat setting. After some time comes on and the hob stops. See the table.

Automatic Switch Off times

Heat setting	-	-	-	-
Stops after	6 hours	5 hours	4 hours	1.5 hours

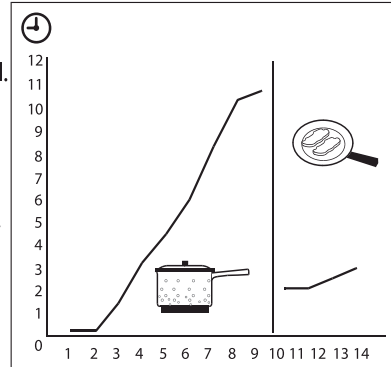
### The heat setting

Touch the control bar at the heat setting. Change to the left or the right, if it is necessary. Do not release before you have a correct heat setting. The display shows the heat setting.



## The automatic heat up

Automatic heat up function sets the highest heat setting (not **P**) for some time, and then decreases to the necessary level. To start function touch the symbol **P** and then set necessary heat setting. **P** comes on when the cooking zone operates on highest heat setting. To stop the function change heat setting.

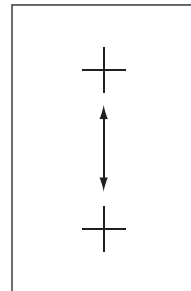


## Switching the Power function on and off

The Power function makes more power available to the induction cooking zones. The Power function is activated for 10 minutes at most. After that the induction cooking zone automatically switches back to heat setting 14. To switch on, touch **P** comes on. To switch off, touch a heat setting **1** - **14**

## Power management

The power management divides the power between two cooking zones in a pair (see the figure). The power function increases the power to the maximum level for one cooking zone in the pair and automatically decreases in the second cooking zone to a lower power level. The display for the reduced zone alternates.



## The Timer

The Count Down Timer.

Use the Count Down Timer to set how long the cooking zone operates. Set the Count Down Timer after the selection of the cooking zone.



The selection of Timer function is possible for cooking zones that are active and the heat setting is set.

- To set the cooking zone: touch again and again until the indicator of a necessary cooking zone comes on.  
When this function is activated, comes on.
- To activate the Count Down Timer: touch of the timer to set the time (00 - 99 minutes). When the indicator of the cooking zone starts to flash slow, the time counts down.
- To see the remaining time: set the cooking zone with . The indicator of the cooking zone starts to flash quickly. The display shows the remaining time.
- To change the Count Down Timer: set the cooking zone with touch or .
- To deactivate the Count Down Time: set the cooking zone with . Touch . The remaining time counts back to 00. The indicator of the cooking zone goes out.

When the timer countdown comes to an end, the sound operates and 00 flashes. The cooking zone deactivates.

- To deactivate the sound: touch

The Count up timer

Use the Count up timer to monitor how long the cooking zone operates.

- The selection of the cooking zone (if more than 1 cooking zone operates): touch again and again until the indicator of a necessary cooking zone comes on.  
When this function is activated, comes on.
- To activate the Count up timer:  
Touch   
The symbol goes out and comes on.
- To see how long the cooking zone operates: set the cooking zone with . The indicator of the cooking zone starts to flash quickly. The display shows the time that the zone operates. The display shows the time of the cooking zone that operates for longer period of time.
- To deactivate the Count up timer: set the cooking zone with and touch or to deactivate the timer. the symbol goes out and comes on.



When the two Timer functions operate at the same time, the display shows the Count Up Timer first.

The Minute minder.


You can use the timer as a minute minder while the cooking zones do not operate. Touch

Touch or of the timer to set the time. When the time comes to an end, the sound operates and 00 flashes

- To stop the sound: touch




## STOP+GO


The  $\text{STOP}+\text{GO}$  function sets all cooking zones that operate to the lowest heat setting - Keep Warm (  ).

When  $\text{STOP}+\text{GO}$  operates, you cannot change the heat setting.



The  $\text{STOP}+\text{GO}$  function does not stop the timer function.

- To activate this function touch  $\text{STOP}+\text{GO}$ . The symbol  comes on.
- To deactivate this function touch  $\text{STOP}+\text{GO}$ . The heat setting that you set before comes on.
- If your first heat setting is "P", when you deactivate the function  $\text{STOP}+\text{GO}$ , the heat setting will be "14".


## Lock

You can lock the control panel, but not . It prevents an accidental change of the heat setting.

First set the heat setting.

To start this function touch . The symbol  comes on for 1 seconds.

The Timer stays on.





To stop this function touch . The heat setting that you set before comes on.

When you stop the appliance, you also stop this function.





## The child safety device

This function prevents an accidental operation of the hob.





Starting the child safety device

- Start the hob with . Do not set the heat settings
- Touch  for 4 seconds. The symbol  comes on.
- Stop the hob with 

Switching off the child safety device

- Start the hob with . Do not set the heat settings. Touch  for 4 seconds. The symbol  comes on.
- Stop the hob with 

Overriding the child safety device for one cooking session

- Start the hob with . The symbol  comes on.
- Touch  for 4 seconds. Set the heat setting in less than 10 seconds. You can operate the hob.
- When you stop the hob with , the child safety device operates again.

## Off Sound Control (Deactivation and activation of the sounds)


Deactivation of the sounds

Deactivate the appliance.

Touch  for 3 seconds. The displays come on and go out. Touch  for 3 seconds.






 comes on, the sound is on. Touch  +  comes on, the sound is off.

When this function operates, you can hear the sounds only when:


- you touch 
- the Minute Minder reaches zero.
- the Count Down Timer reaches zero.
- you put something on the control panel.

Activation of the sounds

Deactivate the appliance.

Touch  for 3 seconds. The displays come on and go out. Touch  for 3 seconds.  comes on, because the sound is off. Touch ,  comes on. The sound is on.

## Helpful hints and tips

-  **Information about acrylamides**  
According to the latest scientific research, intensive browning of food, especially in products containing starch,

may present a health risk due to acrylamide. Therefore we recommend cooking at low temperatures and not browning foods too much.

### Cookware for induction cooking zones


Cookware material	Suitable
Steel, enamelled steel	+
Cast iron	+
Stainless steel	+*
Cookware bottom of multilayer	+*
Aluminium, copper, brass	-
Glass, ceramic, porcelain	-

\* Cookware for induction cooking zones is labelled as suitable by the manufacturer.

### Suitability test

Cookware is suitable for induction cooking, if ...

- ... a little water on an induction cooking zone set to the highest heat setting is heated within a short time.
- ... a magnet sticks to the bottom of the cookware.

-  Certain cookware can make noises when being used on induction cooking zones. These noises are not a fault in the appliance and do not affect operation in any way.

### Bottom of the cookware


The bottom of the cookware should be as thick and level as possible.

### Pan size



Induction cooking zones adapt automatically to the size of the bottom of the cookware up to a certain point. However the magnetic part

of the bottom of the cookware must have a minimum diameter depending on the size of the cooking zone.

Diameter of cooking zone [mm]	Minimum diameter of dish base [mm]
210	180
180	145
145	120

-  The cookware must be placed centrally on the cooking zone.

### Tips on energy saving

-  Place cookware on the cooking zone before it is switched on.
-  If possible, always place a lid on the cookware.

### Examples of cooking applications

The information given in the following table is for guidance only.

Heat setting	Use to:	Time	Hints
1	Keep cooked foods warm	as required	Cover
1-3	Hollandaise sauce, melt: butter, chocolate, gelatine	5-25 min	Mix occasionally
1-3	Solidify: fluffy omelettes, baked eggs	10-40 min	Cook with a lid on
3-5	Simmer rice and milk based dishes, heating up ready-cooked meals	25-50 min	Add at least twice as much liquid as rice, stir milk dishes part way through
5-7	Steam vegetables, fish, meat	20-45 min	Add a few tablespoons of liquid
7-9	Steam potatoes	20-60 min	Use max. ¼ l water for 750 g of potatoes
7-9	Cook larger quantities of food, stews and soups	60-150 min	Up to 3 l liquid plus ingredients
9-12	Gentle fry: escalope, veal cordon bleu, cutlets, rissoles, sausages, liver, roux, eggs, pancakes, doughnuts	as required	Turn halfway through
12-13	Heavy fry, hash browns, loin steaks, steaks	5-15 min	Turn halfway through
14	Boil large quantities of water, cook pasta, sear meat (goulash, pot roast), deep fry chips		

The power function is suitable for heating large quantities of liquid.

## Cleaning and care

Clean the appliance after each use.  
Always use cookware with clean bottom.

**i** Scratches or dark stains on the glass-ceramic cause no effect on how the appliance operates.






To remove the dirt:

1. Remove immediately: melted plastic, plastic foil, and food with sugar. If not, the dirt can cause damage to the appliance. Use a special scraper (option to buy) for the glass. Put the scraper on the

glass surface at an acute angle and move the blade on the surface.

- Remove after the appliance is sufficiently cool: limescale rings, water rings, fat stains, shiny metallic discolorations. Use a special cleaning agent for glass ceramic or stainless steel.
2. Clean the appliance with a moist cloth and some detergent.
  3. At the end rub the appliance dry with a clean cloth.

## What to do if ...

Problem	Possible cause and remedy
You cannot activate the appliance or operate it.	<ul style="list-style-type: none"> <li>• Activate the appliance again and set the heat setting in 10 seconds.</li> <li>• You touched 2 or more sensor fields at the same time. Only touch one sensor field.</li> <li>• The Child Safety Device or the Lock or Stop+Go operates. See the chapter Operating instruction.</li> <li>• There is water or fat stains on the control panel. Clean the control panel.</li> </ul>
A Sound operates and the appliance deactivates. A sound operates when the appliance is deactivated.	You put something on one or more sensor fields. Remove the object from the sensor fields.
The appliance deactivates.	You put something on the  . remove object from the sensor field.
The residual heat indicator does not comes on.	The cooking zone is not hot because it operated only for a short time. If the cooking zone should be hot, speak to the service centre.
The Automatic Heat Up function does not operate.	<ul style="list-style-type: none"> <li>• There is still residual heat on the cooking zone. Let the cooking zone become sufficiently cool.</li> <li>• The highest heat setting is set. The highest heat setting has the same power as the Automatic Heat Up function.</li> </ul>
The heat setting changes between two levels.	The Power management is activated. See the section Power management.
The sensor fields become hot.	The cookware is too large or you put it too near to the controls. Put large cookware on the rear cooking zones if it is necessary.
 comes on	The Automatic Switch Off operates. Deactivate the appliance and activate it again.
 comes on	<ul style="list-style-type: none"> <li>• No cookware on the cooking zone. Put cookware on the cooking zone.</li> <li>• Not correct cookware. Use the correct cookware.</li> <li>• The diameter of the bottom of the cookware is too small for the cooking zone. Move cookware to a smaller cooking zone.</li> </ul>
 and number comes on.	There is an error in the appliance. Disconnect the appliance from the electrical supply for some time. Disconnect the fuse from the electrical system of the house. Connect again. If  comes on again, speak to the service centre.

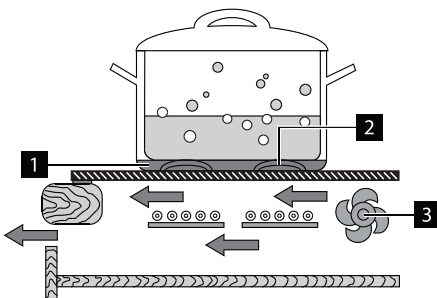
Problem	Possible cause and remedy
E4 comes on	There is an error in the appliance, because a cookware boils dry. The protection against become too hot for the cooking zone operates. The Automatic Switch Off operates. Deactivate the appliance. Remove the hot cookware. After, approximately 30 seconds activate the cooking zone again. E4 should go out of the display, residual heat indicator can stay. Let the cookware become sufficiently cool and check it with the section Cookware for the induction cooking zone.

If you tried the above solutions and cannot repair the problem, speak to your dealer or the customer service. Give the data from the rating plate, three digit letter code for the glass ceramic (it is in the corner of the glass surface) and an error message that comes on.

Make sure, you operated the appliance correctly. If not the servicing by a customer service technician or dealer will not be free of charge, also during the warranty period. The instructions about the customer service and conditions of guarantee are in the guarantee booklet.

#### Operating noises

Depending on the material and the processing of the base, the following noises may occur when using induction cooking zones.



- Cracking noise **1** when using cookware made of different materials (Sandwich construction)
- Whistling **1** when using an individual cooking zone or several cooking zones with high powers when the cookware is made of different materials (Sandwich construction)
- Humming **2** can occur at high power levels
- Clicking **2** during electric switching processes
- Hissing, buzzing **3** The device is fitted with a fan for cooling the electrics. A whirling noise can be heard when operating the fan which may deviate depending on the performance and may continue for a while after the appliance is switched off.

The noises described are normal and do not refer to any defects.

## Technical data

Model	EHI7260BA		EHI7280BA	
PNC	949163369/94916330		949163372	
Product dimensions (w x d) mm	420 X 700			
Cut-out dimensions (w x d) mm	400 X 680			
Voltage (volts)	~220-240			
Cycles (Hz)	50/60			
Service Cord	Fitted			
Elements	no. zones	watts	no. zones	watts
LEFT	1	2000/2400 (Diameter 210mm)	1	2000/3200 (Diameter 210mm)
RIGHT	1	1200/1500 (Diameter 145mm)	1	2000/3200 (Diameter 210mm)
Total		3200		3700

## Technical data

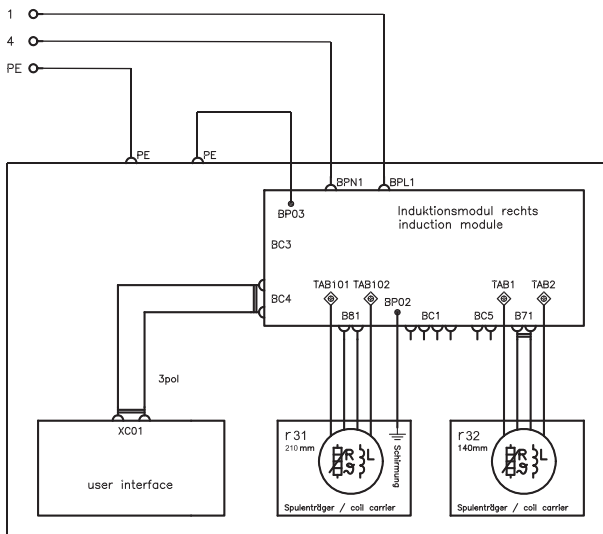
### Cable

Cable types applicable for installation or replacement: H05RR-F, H05SS-F, H05VV-F, H05V2V2-F.  
 For the section of the cable refer to the total power (on the rating plate) and to the table:

Total power	Section of the cable
Maximum 3500W	3X1.5mm <sup>2</sup>
Maximum 5500W	3X2.5mm <sup>2</sup>
Maximum 7000W	3X4mm <sup>2</sup>
Maximum 8800W	3X6mm <sup>2</sup>


The earth cord (green / yellow cable) must be 2 cm longer than phase and neutral cables (blue and brown cables).

### Wiring Diagram




## Environment concerns

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The symbol  on the product or on its packaging indicates that this product may not be treated as household waste. Instead it should be taken to the appropriate collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please

contact your local council, your household waste disposal service or the shop where you purchased the product.


### PACKAGING MATERIAL

 The packaging materials are friendly to the environment and can be recycled. The plastic components are identified by marking: >PE<,>PS<, etc. Discard the packaging materials as household waste at the waste disposal facilities in your municipality.

## Installation Instructions

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 **Warning!** Safety instructions

 **Warning!** This must be read! The laws, ordinances, directives and standards in force in the country of use are to be followed (safety regulations, proper recycling in accordance with the regulations, etc.)

**Important!** Installation may only be carried out by a qualified electrician.

The minimum distances to other appliances and units are to be observed.


Anti-shock protection must be provided by the installation, for example drawers may only be installed with a protective floor directly underneath the appliance.

The cut surfaces of the worktop are to be protected against moisture using a suitable sealant. The sealant seals the appliance to the work top with no gap. Do not use silicon sealant between the appliance and the work top.


Avoid installing the appliance next to doors and under windows. Otherwise hot cook-



ware may be knocked off the rings when doors and windows are opened.

 **Caution! Warning! Risk of injury from electrical current.**


- The electrical mains terminal is live.
- Make electrical mains terminal free of voltage.
- Follow connection schematic.
- Observe electrical safety rules.
- Ensure anti-shock protection by installing correctly.
- The appliance must be connected to the electrical supply by a qualified electrician.
- Loose and inappropriate plug and socket connections can make the terminal overheat.
- Have the clamping connections correctly installed by a qualified electrician.
- Use strain relief clamp on cable.
- A ventilation gap of 5 mm underneath the cooktop must be left.

 **Caution!** The surface temperature exceeds 95°C. To avoid a hazard, underbench access must be restricted

### Electrical Connection

Before connecting, check that the nominal voltage of the appliance, that is the voltage stated on the rating plate, corresponds to the available supply voltage. Also check the power rating of the appliance and ensure that the wire is suitably sized in accordance with local wiring rules to suit the appliance power rating. The rating plate is located on the lower casing of the hob. The heating element voltage is AC230V~. The appliance also works perfectly on networks with AC220V~ or AC240V~. Means for disconnection must be incorporated in the fixed wiring in accordance with local wiring rules. The hob is to be connected to the mains using a device that allows the appliance to be disconnected from the mains at all poles with a contact

opening width of at least 3 mm, eg. automatic line protecting cut-out, earth leakage trips or fuse. If this appliance's mains cable is damaged, it must be replaced by a special cable (type H05BB-F T<sub>m</sub> max 90°C; or higher). The latter is available from the Customer Care Department. The connection must be carried out as shown in the diagram. The earth lead is connected to terminal  $\perp$ . The earth lead must be longer than leads carrying electric current. The cable connections must be made in accordance with regulations and the terminal screws tightened securely. Finally, the connecting cable is to be secured with the mains cable cleat and the covering closed by pressing firmly (lock into place). Before switching on for the first time, any protective foil or stickers must be removed from the glass ceramic surface.

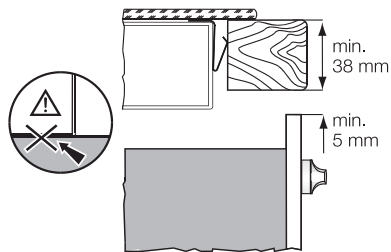
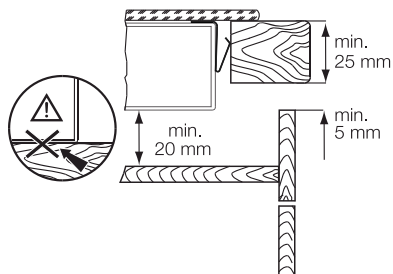
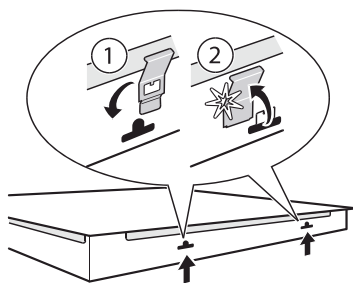
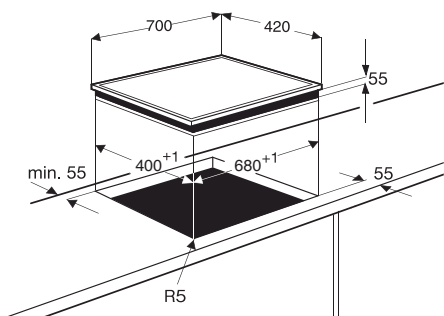
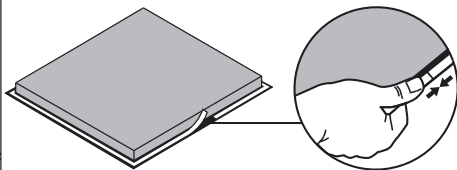
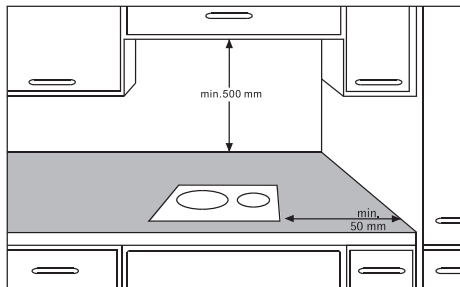
 **Warning!** Once connected to the mains supply check that all cooking zones are ready for use by briefly switching each on in turn at the maximum setting.


- A duplicate rating label is supplied with this unit. For easy identification of this unit after installation, stick it to a readily available surface adjacent to the cooktop.

### Sticking on the seal

- Clean the worktop around the cutout area.
- Stick the single-sided adhesive sealing tape provided on the underside of the hob around the outside edge ensuring that it is not stretched. The two ends of the tape should join in the middle of one side. After trimming the tape (allow it to overlap by 2-3 mm), press the two ends together.

## Assembly



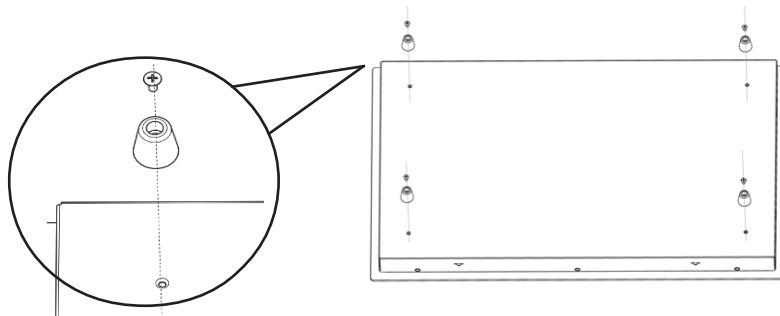
 **Warning!** Surface temperatures of base exceed  $95^{\circ}\text{C}$ , under bench access must be restricted by use of

non-combustible barrier on installation

## Assembly

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If the product is used for Table top, 4 rubber feet need be screwed.  
(Only for EHI7280)



## Warranty

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We, Electrolux, undertake that if within 12 months of the date of the purchase this Electrolux appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials, we will, at our option repair or replace the same FREE OF CHARGE for labour, materials or carriage on condition that:

- o The appliance has been correctly installed and used only on the electricity supply stated on the rating plate.
- o The appliance has been used for normal domestic purposes only, and in accordance with the manufacturer instructions.
- o The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorized by us.

All service work under this warranty must be undertaken by an authorized Electrolux Service Center. Any appliance or defective part replaced shall become the Company property. This warranty is in addition to your statutory and other legal rights. This warranty does not include maintenance, like cleaning of hood.

The manufacturer waives all liability for failure to observe the instructions for the appropriate installation, maintenance and use of the appliance.

## Customer Care Center

<p><b>Indonesia</b></p> <p>Hotline service: 08041119999</p> <p>PT. Electrolux Indonesia Electrolux Building Jl.Abdul Muis No.34, Petojo Selatan, Gambir Jakarta Pusat 10160 Email: <a href="mailto:customercare@electrolux.co.id">customercare@electrolux.co.id</a> SMS &amp; WA : 0812.8088.8863</p>	<p><b>Singapore</b></p> <p>Consumer Care Center Tel: (+65) 6727 3699 Electrolux S.E.A. Pte Ltd. 1 Fusionopolis Place, #07-10 Galaxis, West Lobby Singapore 138522. Office Fax : (+65) 6727 3611 Email : <a href="mailto:customer-care.sin@electrolux.com">customer-care.sin@electrolux.com</a></p>
<p><b>Malaysia</b></p> <p>Consumer Care Center Tel: 1300-88-11-22 Electrolux Home Appliances Sdn. Bhd. Corporate Office Address: Unit T2-7, 7th Floor, Tower 2 , Jaya33 Hyperoffice, No. 3, Jalan Semangat, Seksyen 13, 46100 Petaling Jaya, Selangor Office Tel : (+60 3) 7843 5999 Office Fax : (+60 3) 7955 5511 Consumer Care Center Address: Lot C6, No. 28, Jalan 15/22, Taman Perindustri Tiong Nam, 40200 Shah Alam, Selangor Consumer Care Center Fax : (+60 3) 5524 2521 Email : <a href="mailto:malaysia.customercare@electrolux.com">malaysia.customercare@electrolux.com</a></p>	<p><b>Thailand</b></p> <p>Consumer Care Tel : (+66 2) 725 9000 Electrolux Thailand Co., Ltd. Electrolux Building 14th Floor 1910 New Phetchaburi Road, Bangkapi, Huai Khwang, Bangkok 10310 Office Tel : (+66 2) 7259100 Office Fax : (+66 2) 7259299 Email : <a href="mailto:customercarethai@electrolux.com">customercarethai@electrolux.com</a></p>
<p><b>Philippines</b></p> <p>Consumer Care Center Toll Free : 1-800-10-845-CARE 2273 Consumer Care Hotline : (+63 2) 845 CARE 2273 Electrolux Philippines, Inc. 10th Floor. W5th Avenue Building 5th Avenue Corner 32nd Street Bonifacio Global City, Taguig Philippines 1634 Trunkline: +63 2 737- 4756 Website : <a href="http://www.electrolux.com.ph">www.electrolux.com.ph</a> Email : <a href="mailto:wecare@electrolux.com">wecare@electrolux.com</a></p>	<p><b>Vietnam</b></p> <p>Consumer Care Center Toll Free : 1800-58-88-99 Tel : (+84 8) 3910 5465 Electrolux Vietnam Ltd. Floor 9th, A&amp;B Tower 76 Le Lai street - Ben Thanh Ward - District 1 Ho Chi Minh City , Vietnam Office Tel : (+84 8) 3910 5465 Office Fax : (+84 8) 3910 5470 Email : <a href="mailto:vncare@electrolux.com">vncare@electrolux.com</a></p> <p><b>Hongkong</b></p> <p>Tel: (+852) 8203 0298 Dah Chong Hong, Ltd. - Service Centre 8/F., Yee Lim Godown Block C 2-28 Kwai Lok Street, Kwai Chung, N.T.</p>