

HII 94400 FT

INSTALLATION INSTRUCTIONS AND  
USE AND MAINTENANCE RECOMMENDATIONS  
**INDUCTION AND VITROCERAMIC HOBS**

**BEKO**

P20983R00



## Introduction


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### Notes about the cookware to be used with your induction hob.

The size of the base of the cookware to be used should be large enough to completely cover the cooking zone drawn on the glass.

Depending on the type of cookware (material and size), the induction zones may work with smaller cookware.

Please remember that in order to work, the induction elements need to be used with cookware that has a ferromagnetic base (material attracted by a magnet).

 **Always use cookware with a flat, smooth base on the induction elements. Using cookware with a deformed, concave or curved base can lead to overheating that can damage the glass or the cookware.**

 **Please take into account that the cookware that you use can greatly affect the how well the induction element works. You may find cookware on the market that, although marked as being suitable for induction hobs, does not work very well or is not easily recognised by the induction element due to the little amount or poor quality of the ferromagnetic material that the cookware has in its base.**



**GB** HII 94400 FT

- 1** 2,300 / 3,700\* watt induction element
- 2** 1,400 / 1,800\* watt induction element
- 3** 1,850 / 2,500\* watt induction element
- 4** 1,850 / 2,500\* watt induction element
- \* Induction power with the Power function activated.
- Residual heat indicator. (H)
- Maximum induction power: 7,400 watts.
- Power supply voltage: 220-240 volts.
- Frequency: 50/60 hertz.

## Guide to Using the Instructions Booklet

Dear Customer,

We are delighted that you have put your trust in us.

We are confident that the new hob that you have purchased will fully satisfy your needs.

This modern, functional and practical model has been manufactured using top-quality materials that have undergone strict quality controls throughout the manufacturing process.

Before installing and using it, please read this Manual carefully and follow the instructions closely; this will guarantee better results when using the appliance.

Keep this Instruction Manual in a safe place so that you can refer to it easily and thus abide by the Guarantee conditions.

In order to benefit from this Guarantee, it is essential that you submit the purchase receipt together with the Guarantee certificate.



**You should keep the Guarantee Certificate or, where relevant, the technical datasheet, together with the Instruction Manual for the duration of the useful life of the appliance. It has important technical information about the appliance.**

### Safety Instructions

Before first use, you should carefully read the installation and connection instructions.

These hob models may be installed in the same kitchen furniture units as ÖÖSU

brand ovens.

For your safety, installation should be carried out by an authorised technician and should comply with existing installation standards. Likewise, any internal work on the hob should only be done by BEKO's technical staff, including the change of the flexible supply cable of the appliance.

### Safety warnings:



**If the ceramic glass breaks or cracks, immediately unplug the stove-top to avoid electric shocks.**



**This appliance is not designed to work with an external timer (not built into the appliance) or a separate remote control system.**



**Do not steam clean this device.**



**The device and its accessible parts may heat up during operation. Avoid touching the heating elements. Children younger than 8 years old must stay away from the stovetop unless they are permanently supervised.**



**This device may solely be used by children 8 years old or older, people with impaired physical, sensory or mental abilities, or those who lack experience and knowledge, ONLY when supervised or if they have been given adequate instruction on the use of the device and understand the dangers its use involves. User cleaning and maintenance may not be done by unsupervised children.**



**Children must not play with the device.**



**Precaution. It is dangerous to cook with fat or oil without being present, as**

these may catch fire. Never try to extinguish a fire with water! In this event disconnect the device and cover the flames with a lid, a plate or a blanket.



Do not store any object on the cooking areas of the stovetop. Prevent a possible fire hazard.



Do not place metal objects, such as knives, forks, spoons or lids on the surface of the hob, as they may get very hot.



The induction generator complies with all current European standards. Nonetheless, we recommend that people with heart devices, with such as artificial pacemakers, consult with their doctor or, if in doubt, refrain from using the induction zones.



It is advisable not to use the induction hob during the pyrolytic cleaning function in the case of the pyrolytic ovens, due to the high temperature reached by this appliance.



When finished, turn off the cooking zone by using the touch controls. Otherwise an undesired operation could occur if a pan is accidentally placed on the cooking zone during the next three minutes. Avoid possible accidents!



The size of the base of the cookware to be used should be large enough to completely cover the cooking zone drawn on the glass. Depending on the type of cookware (material and size), the induction zones may work with smaller cookware.



Please remember that in order to work, the induction elements need to be used with cookware that has a ferromagnetic base (material attracted by a

magnet).



Always use cookware with a flat, smooth base on the induction elements. Using cookware with a deformed, concave or curved base can lead to overheating that can damage the glass or the cookware.



Please take into account that the cookware that you use can greatly affect the how well the induction element works. You may find cookware on the market that, although marked as being suitable for induction hobs, does not work very well or is not easily recognised by the induction element due to the little amount or poor quality of the ferromagnetic material that the cookware has in its base.



The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervised or instruction concerning use of the appliance by a responsible person for their safety.



Young children should be supervised to ensure that they do not play with the appliance.



If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.



Do not use a steam cleaner to clean this appliance.



Metallic objects such as knives, forks, spoons and lids should not be placed on the hotplate since they can get hot



**WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of an electric shock



This appliance is not intended to be operated by means of external timer or separate remote control system



If the electrical supply is restricted, means of all-pole disconnection must be accessible and incorporated in the fixed wiring in accordance with the wiring rules.

## Installation

INSTALLATION AND SETUP SHOULD BE CARRIED OUT BY AN AUTHORISED TECHNICIAN ACCORDING TO CURRENT INSTALLATION STANDARDS.

### Positioning the hobs

To install these models, an opening with the dimensions shown in figure 1 should be cut into the unit's worktop.

The system for fixing the hob is intended for use with kitchen units with a thickness of 20, 30 and 40 mm.

The minimum distance between the surface of the hob and the lower part of the kitchen unit or the hood located above the hob should be 650 mm. If the hood's installation instructions recommend that the gap is greater than this, you should follow this advice.

The unit where the hob and oven will be located should be suitably fixed.

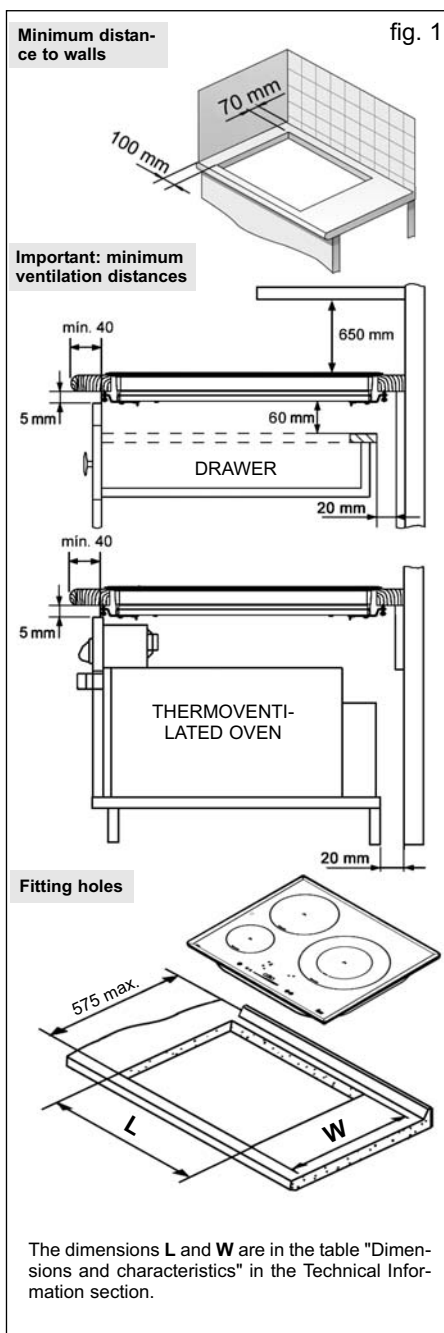
### INSTALLATION WITH A CUTLERY DRAWER OR LOW CUPBOARD

If you wish to install a silverware drawer under the countertop, you should install a cover or spacer, located at least 60 mm from the back of the countertop, to avoid blocking the countertop fans with objects placed in the drawer. In this way, potential risks can be avoided due to inflammable objects that may be stored in the drawer.

### INSTALLATION WITH A THERMOVENTILATED OVEN UNDER THE HOB

The oven should be installed according to the corresponding manual.

If the countertop is installed with an oven underneath, it is recommended that the same be a ÖÖSU brand thermo-ventilated



oven, to ensure good operation of the countertop.

A space should be left in front of the furniture for evacuation of hot air. The opening should be at least 5 mm high. Its length should be the width of the furniture.

An opening of 20 mm should be made in the back part of the furniture to allow intake of cold air (see figure 1).

**⚠ When hobs are handled before being installed, care should be taken in case there is any protruding part or sharp edge which could cause injury.**

**⚠ When installing units or appliances above the hob, the hob should be protected by a board so that the glass cannot be damaged by accidental blows or heavy weight.**

**⚠ The glues used in manufacturing the kitchen unit and on the decorative laminates and on the laminates that are part of the worktop surface should be made to tolerate temperatures of up to 100°C.**

**⚠ 6EKC does not assume any responsibility for any malfunction or damage caused by faulty installation.**

PLEASE REMEMBER THAT THE GUARANTEE DOES NOT COVER THE GLASS IF IT SUFFERS A VIOLENT BLOW OR IF IT IS USED IMPROPERLY.

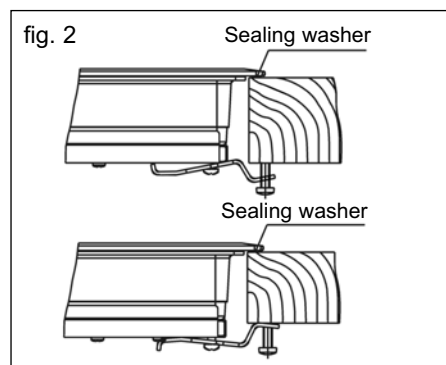
### Fixing the hob

When the gap has been properly sized, the gasket should be put on the lower side of the glass. **Silicone should not be applied between the glass and the unit worktop because if it becomes necessary to remove the hob from its posi-**

**tion, the glass could break when trying to detach it.**

To attach the cooking countertop to the furniture, a set of clamps are supplied that should be fastened in the existing holes in the lower part of the framework. There are two possible ways to position the clips, as can be seen in figure 2.

Depending on the thickness of the worktop, it is possible to use the self-tapping screws that are provided as a fastening accessory by putting them into the clip's round hole. This hole will be threaded as the screw is inserted into it. This should be done before fixing the clip to the worktop.



### Connecting the electricity

The electric connection is made using an omnipolar switch or plug, where accessible, that is suitable for the intensity to be tolerated and that has a minimum gap of 3 mm between its contacts. This will ensure disconnection in case of emergency or when cleaning the hob.

The connection should include correct earthing, in compliance with current norms. If the flexible supply cable fitted to the appliance ever needs to be changed, it should be replaced by 6EKC's official tech-

nical service.

The input cable should not be in contact either with the body of the hob or with the body of the oven, if the oven is installed in the same unit.

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## Technical Information

### Technical data

Class 3 Hob.

#### Dimensions and characteristics

Models	HII 94400 FT
Hob dimensions	
Height (mm)	60
Length (mm)	900
Width (mm)	510
Dimensions of the positioning in the unit	
Length (mm) (L)	860
Width (mm) (W)	490
Depth (mm)	55
Configuration	
Induction hotplate 1.400 / 1.800* W	1
Induction hotplate 1.850 / 2.500* W	2
Induction hotplate 2.300 / 3.700* W	1
Electrics	
Nominal Power (W) for 230 V	7.400
Supply voltage (V)	220 - 240
Frequency (Hz)	50 / 60

\* Power of the induction elements with the *Power* function activated.

## Use and Maintenance

### Touch control panel user instructions

CONTROL PANEL ELEMENTS (see fig. 3 and 4)

- ① General on/off sensor.
- ② Cursor slider for controlling power.
- ③ PLATE SELECTION SENSORS and power indicators. \*
- ④ Timer indicators.
- ⑤ Direct access to *Power Function*.
- ⑥ Activation sensor for *Block Function*.
- ⑦ Activation sensor for *Stop Function*.
- ⑧ Pilot indicator light *Heat sustainment Function* activated \*.
- ⑨ Pilot indicator light *Boil control Function* activated\*.
- ⑩ Pilot indicator light *Block Function* activated\*.
- ⑪ Pilot indicator light *Stop Function* activated\*.
- ⑫ Activation sensor for *Boil control Function*.
- ⑬ Activation sensor for *Heat sustainment Function*.
- ⑭ "Less" sensor for timer.
- ⑮ "More" sensor for timer.
- ⑯ Decimal point.
- ⑰ *Total Zone* function sensor.

⑱ Pilot indicator light *Total Zone Function* activated\*.

- Light (on): Plate selected (ready to be used).

- No light (off): Plate not selected (can't be used).

**NOTE:** \* Visible only when in use.

Operations are carried out by using the sensors marked on the control panel.

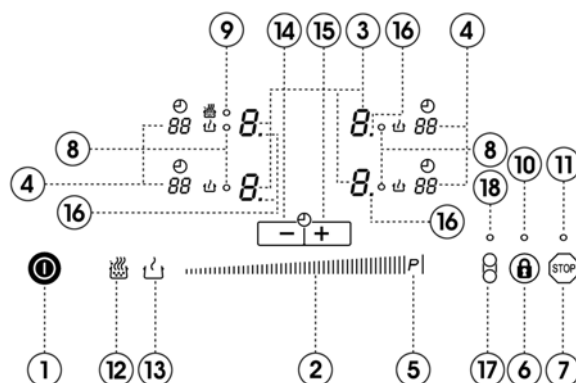
It's not necessary to push hard on the glass. Simply place your finger on the sensor to activate the desired function.

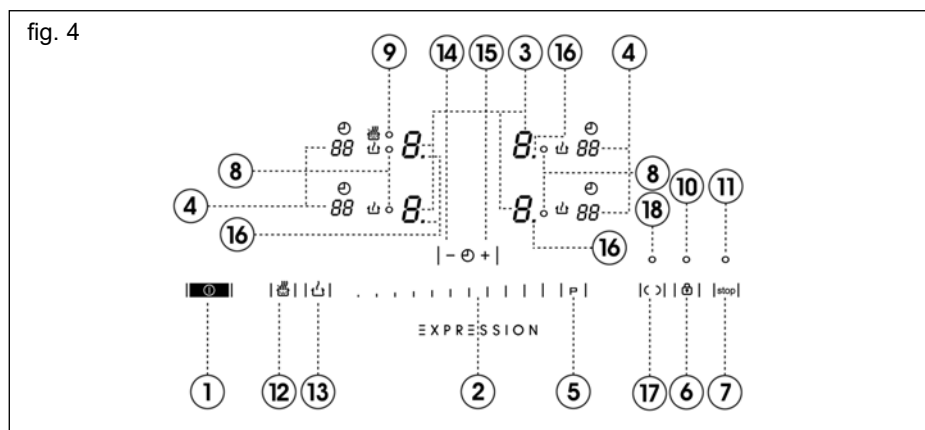
Use the cursor slider (2) to adjust power levels (0 - 9, and P) by sliding your finger over it. Sliding towards the right increases the value, whereas sliding towards the left decreases it.

It's also possible to directly select a power level by placing your finger directly on a desired point of the cursor slider.

**⚠ In order to select a plate on these models, directly touch the POWER INDICATOR NUMBER (3).**

fig. 3





#### TURNING THE APPLIANCE ON

The first time the cooktop is plugged in (or after a power outage), the Block function will appear as activated (pilot light 10 on). In this case, you must deactivate the block function in order to turn the cooktop on. To do this, push sensor ⑥ (6) until pilot (10) turns off.

- 1 Touch sensor ① (1) for at least one second.

Touch Control is now activated and a  $\bar{0}$  appears in all power indicators (3). If a cooking zone is hot, the corresponding indicator will show an  $H$  and a  $\bar{0}$  alternatively.

Once the Control is on, you must activate a plate within 10 seconds, otherwise the Touch Control will automatically turn off.

While the touch control is activated, it can be disconnected at any moment by touching the general on/off sensor ① (1) even if it has been blocked (see section "Blocking cooktop sensors"). Sensor ① (1) always has priority in disconnecting the touch control.

#### ACTIVATING PLATES

Once the Touch Control is activated with sensor ① (1), any plate can be turned on by following these steps:

- 1 Select the plate by using the corresponding sensor (3). In other words, press with your finger the NUMBER INDICATOR. If the glass is hot, the said indicator will go from showing an  $H$  to showing level  $\bar{0}$ . The decimal point to the bottom right of the number lights up, indicating that the plate has been selected.

- 2 Use the cursor slider (2) to choose a cooking level between  $\bar{0}$  and  $\bar{9}$ .

As long as the plate is selected, in other words, with the decimal point lit up, its power level can be modified.

#### TURNING A PLATE OFF

A plate can be turned off by decreasing its cooking level to  $\bar{0}$ . In order to do this, the plate must have been previously selected (decimal point lit up).

Once a plate has been turned off, an  $H$  will appear on the corresponding power indi-


cator if the glass surface of the cooking area reaches an elevated temperature. Burn risk exists. When the temperature decreases, the indicator turns off (if the cooktop is disconnected), or it will show a 0 if it is still on.

### TURNING ALL PLATES OFF

All plates can be simultaneously disconnected by using the general on/off sensor ① (1). All plate indicators will turn off.


### Pan detector

Induction cooking zones have a built-in pan detector. This way, the plate will stop working if there is no pan present or if the pan is not suitable.

The power indicator will show a symbol to designate "there is no pan"  if, while the zone is on, no pan is detected or the pan is not suitable.

If a pan is taken off the zone while it is running, the plate will automatically stop supplying energy and it will show the symbol for "there is no pan". When a pan is once again placed on the cooking zone, energy supply will resume at the same power level previously selected.



The time for pan detection is 3 minutes. If a pan is not placed within this time period, or the pan is unsuitable, the cooking zone shuts off. The power indicator will go from showing the symbol "there is no pan" to showing 0.

 **When finished, turn off the cooking zone by using the touch controls. Otherwise an undesired operation could occur if a pan is accidentally placed on the cooking zone during the next three minutes. Avoid possible accidents!**

## Blocking cooktop sensors

### BLOCK FUNCTION

With the Block Function, you can block the other sensors, except for the on/off sensor ① (1), in order to avoid undesired operations. This function is useful as a childproof of safety.



To activate this function, touch sensor  (6) for at least one second. Once you have done so, the pilot (10) turns on indicating that the control panel is blocked. To deactivate the function, simply touch sensor  (6) again.

If the on/off sensor ① (1) is used to turn off the appliance while the block function is activated, it won't be possible to turn the cooktop on again until it unblocks.


### Stop Function

This function puts the cooking process on pause. The timer will also be paused if it is activated.

#### Activating the Stop function

Touch the Stop sensor  (7) for one second. The pilot (11) lights up and the power indicators will show the symbol  to indicate cooking has been paused.

#### Deactivating the Stop function


Touch Stop sensor  (7) again. The pilot (11) turns off and cooking resumes under the same power and timer settings that were established before the pause.

## Heat Sustainment Function

This function makes it possible to keep warm food that is in the pan placed on the

cooking area.

This function is independently available for each one of the plates.

To activate it, select the plate. The decimal point will light up. Then push sensor  (13). The symbol "A" will appear in the indicator and the corresponding pilot (8) will turn on.

To disconnect this function, all you have to do is modify the power of the plate or directly turn it off.

### Power Function


This function supplies "extra" power to the plate, above the nominal value. Said power depends on the size of the plate, (see values specified with \* in the presentation section), with the possibility of reaching the maximum value permitted by the generator.

- 1 Select the desired plate with the corresponding sensor (3). The decimal point will light up.
- 2 On the cursor Slider, push directly on position **|P|** (5). The power level indicator will show the symbol **P**, and the plate will start to supply extra power.

The Power function has a maximum duration as specified in table 1. After this time, the power level will automatically adjust to **9**.

### Boil Control Function

This innovative function is of an enormous help if you want to cook pasta, rice, eggs, or boil any kind of food. This function allows you to perform this cooking method "almost" automatically.


This function is available only in the plates where this symbol appears 

### Pot requirements

For properly using boil control, the pot must have the following characteristics:


- Bottom size as close as possible to the diameter of the plate.
- **NO COVER.**
- Filled **more than halfway of its capacity with room temperature water** (never use lukewarm or hot water).

Not fulfilling these requirements will result in inadequate control of boiling.

 **WARNING: do not use this function for cooking methods other than boiling water. Never use oil. It can over-heat and create flames.**

### Activating the function:

Select the proper plate. The decimal point lights up.

Push sensor  (12). An **A** will appear on the plate indicator and the pilot (9) will turn on. In the timer for this plate, a moving segment will appear which indicates that the system has started to monitor cooking.

When the system detects that it is about to boil, an initial beep will go off. Take this time to prepare the food you want to boil or cook.

After 30 seconds, a second beep will go off. If you haven't done it already, now is time to put the food into the pot.

After the second beep, the system will activate the timer as a chronometer so that you can control how long the food has been boiling.

A few seconds after the chronometer is activated, a third beep will go off indicating that, from this moment on, the system will reduce the energy supplied in order to maintain a gentle and steady boil. The chronometer will remain active until cooking has finished.

If desired, the chronometer can be deactivated and you can set a time for the countdown to occur and the plate to automatically turn off (see section Timer Function).

#### Deactivating the function

You can cancel the function at any time by simply turning off the plate or modifying the power level.

### Safety shut off

#### MAXIMUM TIME RUNNING

If one or more plates have been accidentally left on, they will automatically shut off after a certain amount of time which starts to count from the moment the last action was taken on the plate. (See table 1).

When the "safety shut off" has occurred, the power indicator of the corresponding plate will show an *H* if there exists a burn risk. Otherwise, a *0* will be shown.

**Table 1**

Power level selected	MAXIMUM OPERATION TIME (in hours)
0	0
1	8
2	8
3	5
4	4
5	4
6	3
7	2
8	2
9	1
<i>P</i>	10 minutes, readjusts to <i>0</i>

#### COVERED SENSORS SAFETY

The touch control is equipped with a function to detect when an object (pan, cloth or certain liquids) covers the panel sensors for more than 10 seconds.

This, therefore, prevents the object from being able to activate or deactivate a plate without you realising it.

When the touch control detects that an object is covering the sensors, it starts to beep until the object covering the control panel is removed. If the touch control was on, it automatically shuts off for safety reasons.

If after a few minutes the object covering the sensors has still not been removed, the beeping will cease.



**Keep in mind that this safety function turns on even when the touch control is off!**



**Take precaution and do not place objects on the touch control!**

### Timer function (countdown clock)

This function facilitates cooking given that you don't have to be present: You can set a timer for a plate, and it will turn off once the desired time is up.

For these models, you can simultaneously program each plate for durations ranging from 1 to 90 minutes.

#### Setting a timer on a plate

To set a timer on a plate, you should take the following steps.

- 1 Select the desired plate by directly touching its corresponding indicator (3) and choose a power level with the cursor slider (2).
- 2 The two digits of the timer for the plate selected will turn on, showing "- -". You can set the amount of time desired with sensors (14) and + (15).
- 3 After a few seconds, the countdown begins. When there is less than one minute left, the clock will begin to count down in seconds.

Once the countdown has finished, the timed plate will turn off and a series of beeps will be heard. They can be stopped by touching either of the sensors — (14) or + (15) associated with the clock.

#### Disconnecting the clock

If you wish to stop the clock before the programmed time is up, this can be done at any time by simply adjusting its value to "--".

- 1 Select the plate you wish to stop the timer on by directly touching its corresponding indicator (3).

- 2 Adjust the value of the clock to "--" by using the "less" sensor — (14). This can also be done more quickly by pushing the "less" and "more" sensors — (14) and + (15) at the same time.

### Total Zone Function

By using this function it is possible to achieve that two plates, as shown in the screen, function at the same time, both for selecting a power level as well as for activating the timer function.

To activate this function you should press the sensor K or 8 (17). Upon doing so, the decimal points (16) of the plates light up and both turn to power level 5.

The timer (4) of the lower plate will turn off, and from then on it will be the upper one that indicates the values of the clock for both.

To deactivate this function you should press the sensor again K or 8 (17).

### Overheating safety

Induction zones are protected against the electrical system overheating, which could damage it.

The internal fan automatically turns on and off depending on the temperature of the electronic system. Therefore, when the fan is on and you turn the cooktop off, the fan will continue to run for a few minutes in order to cool the electronics.

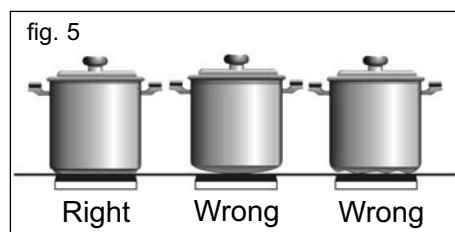
### Power surges in the network

**⚠ The touch control can bear certain variations in voltage supply admissible by electric distribution networks. Abnormally high power surges can cause the control system to break down (just like with any other electric device).**

### Suggestions and recommendations

To get the best use out of your hob, you should follow the following suggestions and recommendations:

- \* Utilize receptacles with completely flat bottoms, given that the larger the contact surface is between the glass and the receptacle, so much the better will the plate performance be. In order to prevent denting the bases of the cookware, recommend using cookware with thick bases. Figure 5 shows how cookware that is dented or concave has a smaller contact surface.



- \* Make sure that cookware is well-centred on the drawings that indicate the heating zone.
- \* Dry the bases of cookware before placing them on the hob.
- \* Do not leave any plastic object or utensil or any aluminium foil lying on the vitroceramic hob.

- \* Do not drag over the glass cookware with corners or edges that could damage the glass.
- \* The glass will withstand bangs from large cookware that does not have sharp edges. Please be careful with impacts from small, sharp utensils.
- \* Please be careful not to let sugar or products containing sugar fall on the glass, since they may react with the glass when the glass is hot and damage the surface.

**⚠ If you cannot turn off the heating element due to an overflow of creams, soups or similar foods, use a wet rag to remove the food from the touch control panel and keep the rag on the on/off sensor button so that the touch control panel turns off.**

### Cleaning and care

To maintain the vitroceramic hob in good condition, it should be cleaned with suitable products and instruments. The vitroceramic hob should be cleaned each time it is used, when it is either lukewarm or cool. This makes cleaning easier and prevents dirt from accumulating through repeated use.

Never use aggressive cleaning products or products that can scratch the surfaces (the table below shows various common products that may be used). The hob should also not be cleaned using steam-based appliances.

### CLEANING AND CARING FOR THE GLASS

The degree of soiling should be taken into account when cleaning the glass, and the instruments and products used should vary depending on how dirty it is.

### Light soiling

Light, non-sticky, soiling can be cleaned with a damp cloth and a mild detergent or warm, soapy water.

### Heavy soiling

*Serious spots and grease* should be cleaned using a cleaning agent especially made for vitroceramic hobs following the manufacturer's instructions.

*Sticky stains* that have been burned in can be removed by using a scraper with a razor blade.

*Rainbow colouring*: caused by cookware that has dry bits of grease on its base or when grease gets between the glass and the cookware while cooking. It can be removed from the surface of the glass using a nickel scouring pad with water or with a special vitroceramic cleaner.

*Plastic objects, sugar or food* with a high sugar content that are melted onto the hob should be removed immediately while hot by using a scraper.


### When the colour of the glass changes


This does not affect the effectiveness or stability of the hob and is generally caused by inadequate cleaning or by poor-quality cookware.

*Metallic sheens* are caused by metal cookware sliding over the glass. They can be removed by thorough cleaning with a special, vitroceramic cleaning agent, although it may be that the cleaning needs to be repeated more than once.

*Worn trim* is the result of using abrasive cleaning products or cookware with uneven bases which wear down the serigraphy.

### Attention:

 **Take great care when using the glass scraper. The blade can cause injury!**

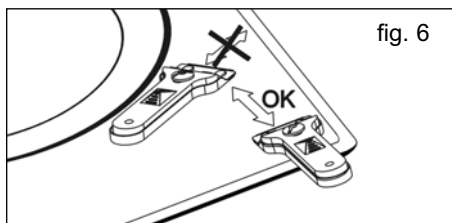
 **If the scraper is used inappropriately, the blade can break and a fragment can become incrustated between the lateral trim and the glass. If this hap-**



### RECOMMENDED CLEANING PRODUCTS

Product	Should it be used to clean...	
	...the glass?	...the surround?
Soft and liquid detergents	YES	YES
Aggressive or powder detergents	<b>NO</b>	<b>NO</b>
Special glass ceramic cleaning agents	YES	YES
Grease-removing sprays (ovens, etc.)	<b>NO</b>	<b>NO</b>
Soft cloths	YES	YES
Kitchen towels	YES	YES
Kitchen cloths	YES	YES
Nickel scourers (never use dry)	YES	<b>NO</b>
Steel scourers	<b>NO</b>	<b>NO</b>
Hard synthetic scourers (green)	<b>NO</b>	<b>NO</b>
Soft synthetic scourers (blue)	YES	YES
Glass scrapers	YES	<b>NO</b>
Liquid polish for domestic appliances and/or glass	YES	YES

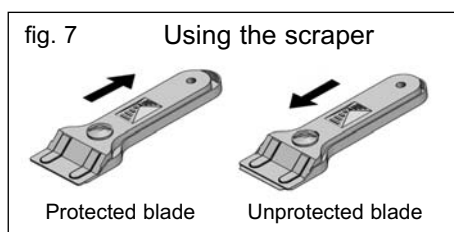
pens, do not try and remove the fragments with your hands; carefully use tweezers or a knife with a sharp tip (See fig. 6).



**⚠** Only use the blade on the vitroc-  
eramic surface. Make sure that the body  
of the scraper does not come into con-  
tact with the glass, since this could  
scratch the vitroc-eramic glass.

**⚠** Only use blades that are in perfect  
conditions. Replace the blade immedi-  
ately when it shows any signs of wear.

**⚠** After using the scraper, pull in and  
protect the blade. (See fig. 7)




**⚠** Cookware may become stuck to  
the glass if something has melted be-  
tween the base of the cookware and the  
glass. Do not attempt to unstuck the  
cookware when it is cold - you could  
break the glass ceramic.

**⚠** Do not stand or lean on the glass.  
It could break and cause injury. Do not  
keep any objects on the glass.

**BEKO** reserves the  
right to alter its manuals in any way it  
deems necessary or useful while not al-  
tering their basic characteristics.

### Environmental considerations

The symbol  on the product or on its  
packaging indicates that this product  
may not be treated as household waste.  
Instead, it should be handed over to the  
applicable collection point for the recy-  
cling of electrical and electronic equip-  
ment. By ensuring that this product is  
disposed of correctly, you will help pre-  
vent potential negative consequences  
for the environment and human health  
which could occur if this product is not  
handled correctly. For more detailed  
information on the recycling of this pro-  
duct, please contact your local city offi-  
ce, your household waste disposal ser-  
vice or the shop where you purchased  
the product.

Packaging materials are organic and  
fully recyclable. Plastic components  
are identified by marking >PE<, >LD<,  
>EPS<, etc. Throw out packaging mate-  
rials, such as household waste, in the  
container of your municipality.

## If something doesn't work

Before calling the Technical Service, please check the following possible causes and solutions:

Problem	Possible cause	Solution
<b>The induction zones don't get hot</b>		
	The cookware is inadequate (it doesn't have a ferromagnetic base or it is too small).	Make sure that the base of the cookware is attracted by a magnet or use larger cookware.
<b>There is a buzzing sound at the beginning of cooking in the induction zones</b>		
	Cookware is not thick enough or it is not one piece. The buzzing is caused by the transmission of energy directly to the base of the cookware.	This buzzing is not a defect. However, if you want to prevent it, slightly reduce the chosen power level or use cookware with a thicker base and/or that is one piece.
<b>The touch control panel doesn't go on or, if it's on, it doesn't respond</b>		
	The lock is activated.	Deactivate the lock.
<b>The sound of a fan can be heard when cooking and the sound continues after the cooker has been turned off.</b>		
	The induction zones have a fan that cools the electronic system.	The fan only works when the temperature of the electronic system is high; when the temperature decreases, the fan turns off automatically regardless of whether or not the cooker is activated.
<b>When frying or cooking stew, it seems as though the energy of the induction zones decreases ("the induction element heats less")</b>		
	If the temperature of the glass or of the electronic system becomes too high while cooking, an auto-protection system will begin working which regulates the power of the heating elements so that the temperature does not continue increasing.	Excess temperature problems during cooking only occur in extreme situations (an extended period of time cooking at maximum power) or when installation is inadequate. Verify that installation has been done in accordance with the indications in the instructions manual.
<b>A heating element goes off and the message C appears</b>		
	The glass is too hot.	Remove the cookware and let the glass cool down.

Fault	Possible cause	Possible solution
<b>The hob suddenly starts to bleep</b>		
	There is a cloth, container or liquid on the Touch Control.	Remove any object covering the Touch Control and/or clean any liquid that might have been spilt on it.
	The timer was activated and the preset time has finished.	Touch the clock sensor to deactivate the bleep.
<b>The hob (or any of the hotplates) powers off during cooking</b>		
	There is a container, cloth or liquid covering the Touch Control.	Remove any object that might be covering the Touch Control.
	One or several of the hotplates has overheated.	Allow the overheated hotplates to cool down for a few minutes before powering them up again.
<b>A timed hotplate failed to power off at the end of the set time</b>		
	The hotplate had not been set correctly.	Make sure that the time was set following the instructions manual.
<b>When cooking at a level below 9, there are fluctuations in the power</b>		
	The induction generator of the cooker turns on and off alternately in order to keep the chosen cooking level.	This is not a defect.



