(D) **Gebrauchs- und Montageanweisung**
Induktions-Glaskeramik-Kochfeld

(GB) **Instructions for fitting and use**
Glass ceramic induction hob

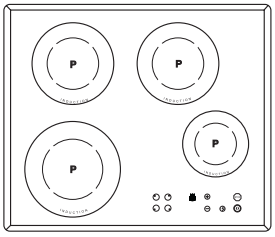
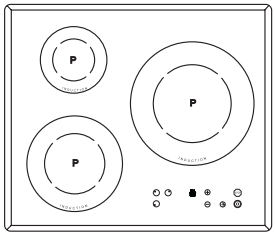
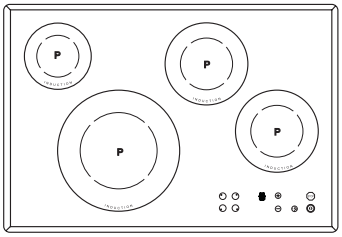
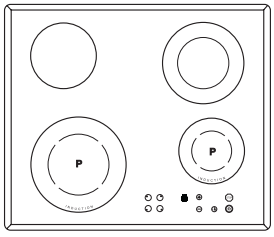
(F) **Instructions de montage et d'utilisation**
Table de cuisson vitrocéramique à induction

(NL) **Gebruiks- en montage-instructies**
Keramische inductiekookplaat

(I) **Istruzioni per uso e montaggio**
Piano di cottura ad induzione in vetroceramica

(E) **Instrucciones para el uso y montaje**
Encimera vitrocerámica per inducción

(P) **Instruções de uso e de montagem**
Placa de cozinhar de indução em vitrocerâmica

Disposing of the packaging

Please dispose of the packaging that came with your appliance in an environmentally friendly way. Recycling in this way saves on resources and cuts down on waste.

Disposing of old appliances

The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it must be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

By ensuring that this product is disposed of correctly, you will help to protect the environment and human health, which could otherwise be harmed through the inappropriate disposal of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

Correct use

The hob is to be used solely for preparing food in the home. Do not use the appliance for any other purpose.

For your information...

Please read this manual carefully before using your appliance. It contains important safety advice; it explains how to use and look after your appliance so that it will provide you with many years of reliable service.

Should a fault arise, please first consult chapter “What to do if trouble occurs?”. You can often fix minor problems yourself, without having to call in an engineer.

Please keep this manual in a safe place and pass it on to new owners for their information and safety.

Contents

Safety instructions

GB

Connection and operation

- The appliances are constructed in accordance with the relevant safety regulations.
- Fitting a mains socket, repairing and servicing the appliance are jobs that should be carried out by a qualified electrician according to valid safety regulations. For your own safety, do not allow anyone other than a qualified service technician to install, service or repair this appliance.

For the hob

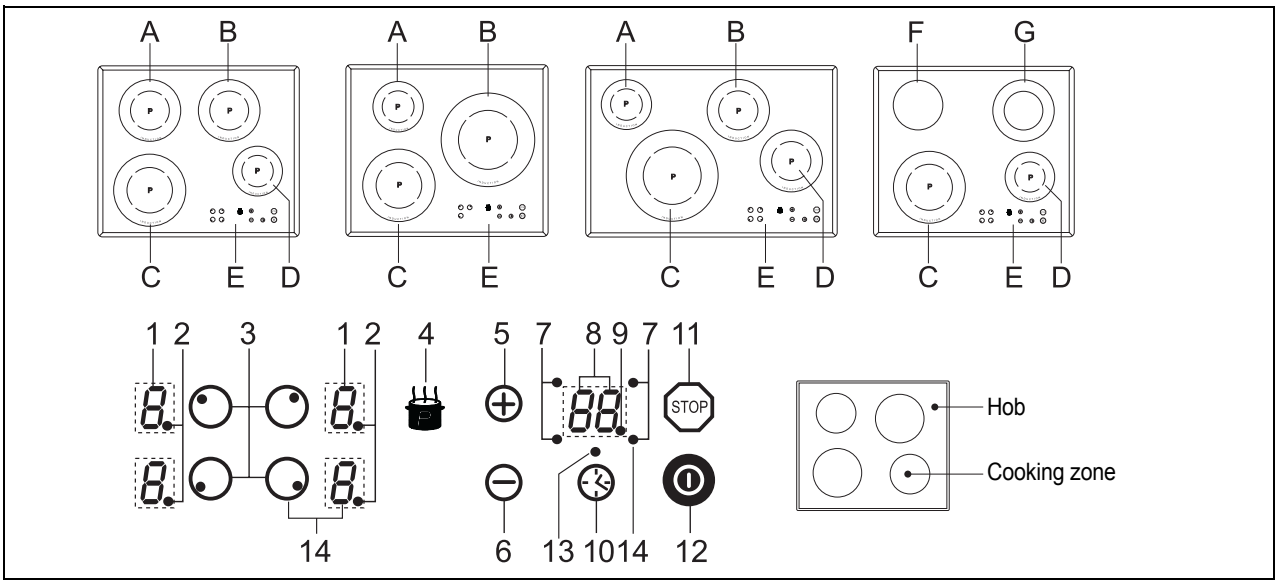
- **Owing to the very fast reaction at the high power setting (power max.), do not use the induction hob without supervision!**
- When cooking, pay attention to the heat-up speed of the cooking zones. Avoiding boiling the pots dry as there is a risk of the pots overheating!
- Do not place empty pots and pans on cooking zones which have been switched on.
- Take care when using simmering pans for the simmering water may dry up unnoticed, resulting in damage to the pot and to the hob, in the event of which no liability will be assumed.
- It is essential that you switch off a cooking zone after using it with the respective minus button and not just with the pan recognition device.
- Overheated fats and oils may spontaneously ignite. Always prepare meals with fats and oils under supervision. Never extinguish ignited fats and oils with water! Put the lid on the pan and switch off the cooking zone.
- The glass ceramic hob is extremely robust. Avoid dropping hard objects onto the glass ceramic hob. Sharp objects which fall onto your hob might break it.
- There is a risk of electric shocks if the glass ceramic hob develops fractures, cracks, tears or damage of any other kind. Immediately switch off the appliance. Disconnect the fuse immediately and call Customer Service.
- If the hob cannot be switched off due to a defect in the sensor control immediately disconnect your appliance and call the Customer service.
- Take care when working with home appliances! The connecting cable must not contact the hot cooking zones.
- The glass ceramic hob should not be used as a storage area.
- Do not put kitchen foil or plastic onto the cooking zones. Keep everything which could melt, such as plastics, foil and in particular sugar and sugary foods, away from the hot cooking zone. Use a special glass scraper to immediately remove any sugar from the ceramic hob (when it is still hot) in order to avoid damaging the hob.
- Metal items (pots and pans, cutlery, etc.) must never be put down on the induction hob since they may become hot. Risk of burning!
- Do not place combustible, volatile or heat deformable objects directly underneath the hob.
- Metal items worn on your body may become hot in the immediate vicinity of the induction hob. Caution, danger of burns.
  Non-magnetisable objects (e.g. gold or silver rings) are not affected.
- Never use the cooking zones to heat up unopened tins of food or packaging made of material compounds. The power supply may cause them to burst!
- Keep the sensor buttons clean since the appliance may consider dirt to be finger contact. Never put anything (pans, tea towels etc.) onto the sensor keys!
  If food boils over onto the sensor keys, we advise you to activate the OFF button.
- Hot pans should not cover the sensor keys, otherwise the appliance switches itself off automatically. In this case the oven automatically shuts off.
- If there are any pets in the apartment which could come near the hob, activate the childproof lock.
- The induction hob may not be used when pyrolysis operation is taking place in a built-in oven.

For persons

- This appliance is not intended to be used by persons (including children) with physical, mental or sensory impairments or who by persons (including children) who lack the required experience or know-how, unless such persons are supervised by a person responsible for their safety or have been given instructions on how to use the appliance by a person responsible for their safety.
  Children should be supervised in order to ensure that they do not play with the appliance.
- **Attention!**
  The surfaces of the heating and cooking zones become hot during use. Keep small children away at all times.
- Persons with cardiac pacemakers or implanted insulin pumps must make sure that their implants are not affected by the induction hob (the frequency range of the induction hob is 20-50 kHz).

Appliance description

GB



The decorative design may deviate from the illustrations.

A. Induction cooking zone back left
B. Induction cooking zone back right
C. Induction cooking zone front left
D. Induction cooking zone front right
E. Touch-Control operating panel
F. Cooking zone back left (radiant heating element)*
G. Cooking zone back right (radiant heating element)*

* For this model the two cooking zones at the back are equipped with radiant heating elements (they are not induction-heated). Pots and pans do not need to have magnetic properties.

1. Power setting display
2. Stand-by dot (cooking zone)
3. Cooking zone selection button
4. Power button
   Induction: Power boost
   Radiant heating elements: Switching on the second element
5. Plus button (raise)
6. Minus button (lower)
7. Timer indicator lamp
8. Switch-off time display
9. Stand-by dot for the automatic switch-off device
10. Timer selection button
11. STOP button
12. ON/OFF button
13. Minute minder lamp
14. Not present for all models

Operating the hob with the touch keys

The ceramic glass hob is operated with touch control sensor buttons. The touch keys are operated as follows: touch a symbol on the surface of the ceramic glass plate. A buzzer will indicate when the controls have been operated correctly. The touch control sensor button will then be indicated as “button”.

ON/OFF button ⏻ (12)

This button is used to switch the entire hob on and off. It is, as it were, the main switch.

Cooking zone selection button (e.g. ⊙ for front left) (3)

Pressing one of the cooking zone selection buttons available will select a cooking zone, for which the plus button ⊕ or the minus button ⊖ may be used to set the cooking level.

Minus button ⊖ (6) / Plus button ⊕ (5)

These buttons are used to set the cooking levels, the automatic switch-off device and the minute minder. The minus button reduces the setting and the plus button raises it. The setting will be shown when both buttons are pressed simultaneously.

Power setting display 8. (1)

The power setting display shows the power setting which has been selected, or:

H..... Residual heat
P..... Power boost setting
U..... Pan recognition device
A..... Automatic parboiling mode
STOP ..... Stop function
L ..... Childproof lock
u..... Keeping warm function (if available)

STOP button STOP (11)

The STOP function can be used to briefly stop the cooking process.

Timer selection button ⏲ (10)

For programming the automatic switch-off device (timer) and the minute minder.

The hob

The hob is equipped with an induction cooking mode. An induction coil underneath the glass ceramic hob generates an electromagnetic alternating field which penetrates the glass ceramic and induces the heat-generating current in the pot base.

With an induction cooking zone the heat is no longer transferred from a heating element through the cooking pot into the food being cooked but the necessary heat is generated directly in the container by means of induction currents.

Advantages of the induction hob

- Energy-saving cooking through the direct transfer of energy to the pot (suitable pots/pans made of magnetisable material are required).
- Increased safety as the energy is only transferred when a pot is placed on the hob.
- Energy transfer between induction cooking zone and pot base with high efficiency.
- High heat-up speed.
- The risk of burns is low as the cooking area is only heated through the pan base, any food which boils over does not stick to the surface.
- Rapid, sensitive control of the energy supply.

Pan recognition

If a cooking zone is switched on and there is no pan on the zone or if the pan is too small, there will be no transmission of power. A blinking U in the cooking level display points this out.

If a suitable pot or pan is placed on the cooking zone, the power setting will switch on and the power setting display will light up. The power supply will be cut off when the pan is removed and the power setting display will indicate a blinking U.

If the pots and pans placed on the cooking zone are of smaller dimension, and the pan recognition still switches on, then the power supply will take place with less power.

Pan recognition limits

Cooking zone diameter (mm)	Minimum diameter of the base of a pot (mm)
145	90
180	120
210	135
260	170

The minimum diameter of the base of a pot is indicated as an inner circle on the cooking zones of some of the models.

Operating time limit

The induction hob has an automatic time limit function.

The duration of continuous use of each cooking zone depends on the cooking level selected (see chart), provided that the setting of a respective cooking zone is not adjusted during the period of use.

If the operation time limit has been activated, the cooking zone will switch off, a short signal will sound and an H will appear in the display.

The automatic switch-off function overrules the operation time limit, i.e. the cooking zone is only switched off when the period of time of the automatic switch-off device has expired (e.g. automatic switch-off after 99 minutes and cooking level 9 is possible).

Power setting	Operating time limit in hours
1, 2	6
3, 4	5
5	4
6, 7, 8, 9	1,5

Other functions

If two or more sensors are pressed at the same time – e.g. when a pan is mistakenly put onto a sensor button – no function is activated.

The symbol will blink and a time-limited continuous signal will sound. After a few seconds the appliance will switch off. Please remove the item located in front of the sensor buttons.

To delete the symbol press the same button or switch the hob off and on.

Protection against overheating (induction)

If the hob is used at full power for a lengthy period, the electronics may no longer be cooled to the necessary extent at room temperature.

To ensure that no excessive temperatures occur in the electronics, the power of the cooking zones may be reduced automatically.

Should E2 be displayed frequently during normal use of the hob and at normal room temperature, it is likely that cooling is not sufficient.

The reason may be that there are no openings for cooling purposes in the kitchen units or that there is no insulation. It may be necessary to check the installation of the hob.

Cookware for induction hobs

The cookware used for the induction cooking zone must be made of metal, have magnetic properties and a sufficient base area.

Only use pots with a base suitable for induction.

Suitable cookware	Unsuitable cookware
Enamelled steel pots with thick base	Pots made of copper, stainless steel, aluminium, ovenproof glass, wood, ceramic and terracotta
Cast iron pots with an enamelled base	
Pots made of multi-layer stainless steel, stainless ferrite steel and aluminium with special base	

This is how to establish the suitability of a pot:

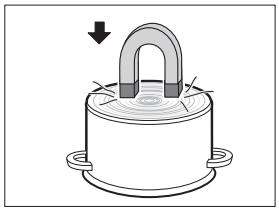
Conduct the magnet test described below or make sure that the pot bears the symbol for suitability for cooking with induction current.

Magnet test:

Move the magnet towards the base of your cookware. If it is attracted, you can use the cookware on the induction hob.

Note!

When using pans suitable for induction from some manufacturers, noises may occur which are attributable to the design of these pans.



Take care when using simmering pans for the simmering water may dry up unnoticed, resulting in damage to the pot and to the hob, in the event of which no liability will be assumed.

How to cut power consumption

The following are a few useful hints to help you cut your consumption of energy and use your new induction hob and the cookware efficiently.

- The base of your cooking pots should be the same size as the cooking zone.
- When buying cooking pots note that it is frequently the diameter of the top of the pot that it indicated. This is usually larger than the base of a pot.
- Pressure cookers are particularly low on energy and time required thanks to the pressure and the fact that they are tightly closed. Short cooking times mean that vitamins are preserved.
- Always make sure that there is sufficient fluid in your pressure cooker since the cooking zone and the cooker may be damaged as a result of overheating if the cooker boils dry.
- Always close cooking pots with a suitable lid.
- Use the right pot for the quantity of food you are cooking. A large pot which is hardly filled will use up a lot of energy.

Power settings

The heating power of the cooking zones can be set at various power levels. In the chart you will find examples of how to use each setting.

Cooking level	Suitable for
0	Off, using remaining heat
U	Keeping warm function (if available)
1-2	Simmering small quantities of food **(lowest setting)**
3	Simmering
4-5	Simmering larger quantities, roasting larger pieces of meat through.
6	Roasting, getting juices
7-8	Roasting
9	Bringing to the boil, browning, roasting
P	Power setting **(greatest output)**

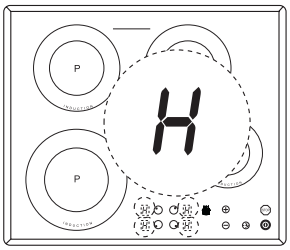
Residual heat display

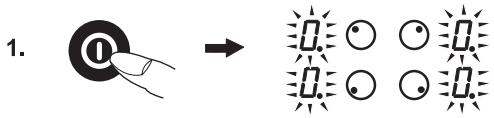
The glass ceramic hob is equipped with a H residual heat display.

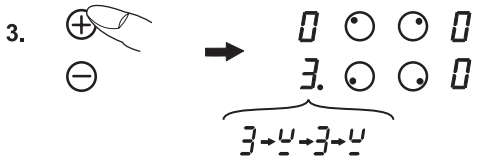
As long as the H lights up after the cooking zone has been switched off, the residual heat can be used for melting food or for keeping food warm.

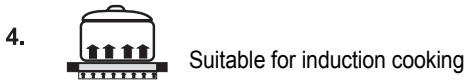
The cooking zone may still be hot when the letter H no longer lights up. Risk of burns!

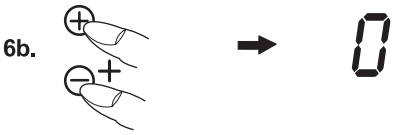
The ceramic hob is not directly heated in the case of an induction cooking zone; it only heats up due to the effect of heat reflected by the pan.











Operating the buttons

The controls described here expect the pressing of a (selection) button **to be followed** by the pressing of a subsequent button.
The pressing of a subsequent button must always **commence within 10 seconds**, otherwise the selection will be deleted.

The plus and minus buttons can be touched individually or be permanently pressed.

Switching on the hob and cooking zones

1. **Press the on/off button** ⏻ until the power setting displays indicate 0. The stand-by dots will blink. The controls are ready for operation.
2. Then press a **cooking zone selection button** (e.g. ◶ for front left). The stand-by dot of the cooking zone selected will light up.
3. Use the **plus button** ⊕ or **minus button** ⊖ to select a cooking level. The plus button will activate power setting 1 and the minus button power setting 9.
4. Put a **metal cooking pot** onto the cooking zone. The pan recognition device will activate the induction coil.
   As long as no metal cooking pot is placed onto the cooking zone, the display will alternate between the power level set and the symbol U. If no pot is placed on the cooking zone it will switch off after 10 minutes for reasons of safety. Please refer to the section on “Pan recognition” .

Repeat items 2 to 4 in order to cook on other cooking zones at the same time.

Cooking pots and pans will not need to have magnetic properties in the case of radiant heating elements (proceed according to items 2 and 3).

Switching off a cooking zone

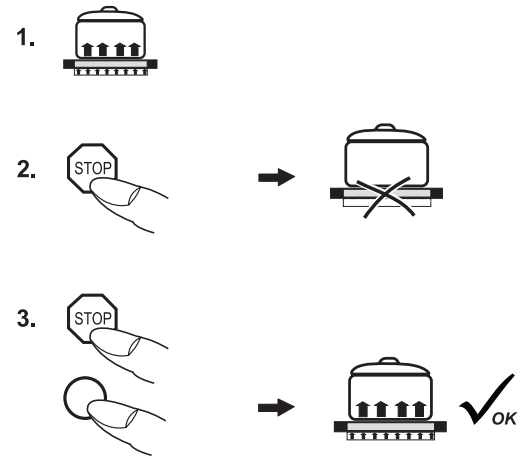
5. The stand-by dot of the cooking zone selected must light up. It may be necessary to press the **cooking zone selection button**.
6. a) Press the **minus button** ⊖ several times until the power setting display shows 0, or

   b) press the **minus button** ⊖ and **the plus button** ⊕ once at the same time. The cooking zone is switched off direct irrespective of the power setting or

   c) press the **on/off button** ⏻. The entire hob will be switched off (all of the cooking zones are switched off).

Switching off the hob

7. Press the **on/off button** ⏻. The hob will be completely switched off, irrespective of any settings.

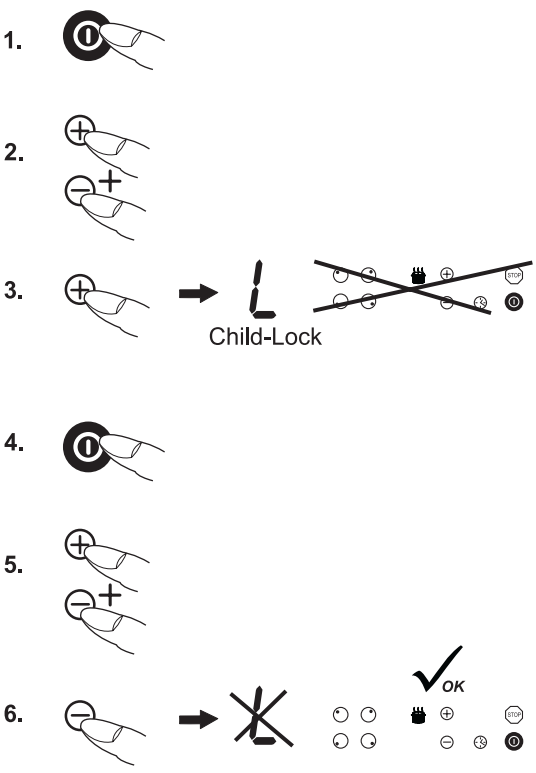


STOP function STOP

The cooking process can be briefly interrupted with the STOP function, e.g. if the doorbell rings. The STOP function must be released in order to continue cooking at the same power level. If a timer has been set it will pause and will then continue.

This function is only available for 10 minutes for reasons of safety. The hob will then be switched off.

1. Pots and pans are on the cooking zones and the required power levels have been set.
2. Press the **STOP button** STOP. The letters S-T-O-P or S-T-O will be shown one after another instead of the cooking levels previously selected.
3. The interruption is ended by firstly pressing the **STOP button** STOP and then pressing any **other button** (except the on/off button).
   The second button must be pressed within 10 seconds, otherwise the hob will switch off.



Childproof lock L

The childproof lock serves the purpose of preventing children from switching on the hob either accidentally or intentionally. The controls are blocked.

Switching on the child-safety lock

1. Press the **on/off button** ⏻ in order to switch on the childproof lock.
2. Then immediately press the **plus button** ⊕ and the **minus button** ⊖ simultaneously.
3. Then press the **plus button** ⊕ in order to activate the childproof lock. The power setting displays will indicate an L for child lock, the controls will be inaccessible and the hob will switch off.

Switching off the childproof lock

4. **Press the on/off button** ⏻.
5. Then immediately press the **plus button** ⊕ and the **minus button** ⊖ simultaneously.
6. Then press the **minus button** ⊖ in order to deactivate the childproof lock. The L will go off.

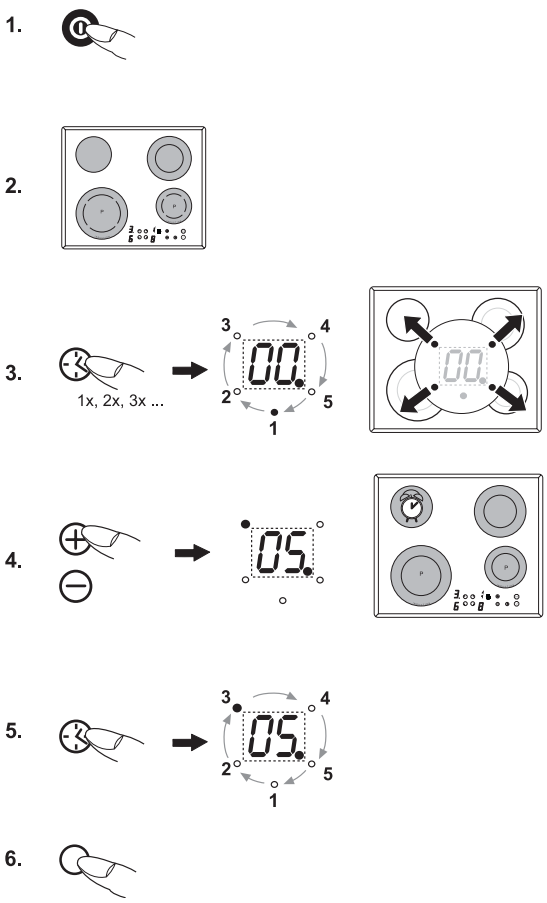
De-activating the childproof lock for one cooking procedure only

This is only possible if the childproof lock has been switched on in accordance with items 1-3.

- Press the **on/off button** ⏻.
- Then immediately press the **plus button** ⊕ and the **minus button** ⊖ simultaneously.
  Now the user will be able to switch on a cooking zone (to do so, select a cooking zone and set the power level).
  When the hob is switched off the childproof lock will be activated again (switched on).

Note!

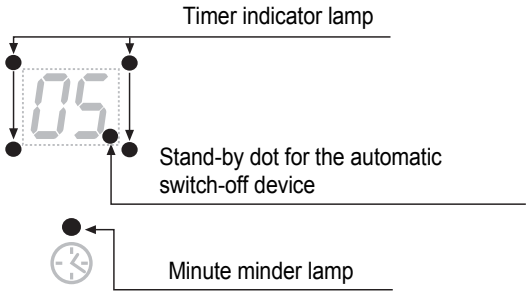
In the event of a power cut the childproof lock will be cancelled, i.e. deactivated.



Automatic switch-off (timer)

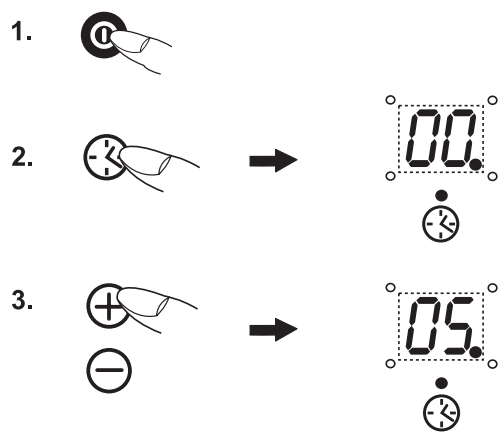
The automatic switch-off device is used to automatically switch off any cooking zone after a stipulated period of time. Cooking times ranging from 1 minute to 99 minutes can be set.

1. Switch on the hob.
2. Switch on one or more cooking zones and set the required power settings.
3. Press the **timer selection button**. The standby dot of the timer will light up.
   Press the button again until the timer indicator lamp of the required cooking zone blinks.
   Important! Timer indicator lamps can only blink if the cooking zones have already been switched on (power setting higher than 0).
4. Then immediately use the **minus button** ⊖ or the **plus button** ⊕ to set the cooking time at between 1 and 99 minutes.
   With the plus button the display will commence at 01, and with the minus button it will commence at 30.
   The setting will be reset if the plus and minus buttons are pressed simultaneously (00).
5. In order to program the automatic-switch-off device for another cooking zone, press the **timer selection button** repeatedly until the timer indicator lamp for the required cooking zone blinks. Then use the **minus button** ⊖ or **the plus button** ⊕ to set the required time.
6. The cooking zone will be switched off when the time has lapsed. A signal will sound for a while and can be switched off by pressing any button (except for the on/off button).



Please note

- In order to check the time that has lapsed (automatic-switch-off device) press the **timer selection button** repeatedly until the timer indicator lamp for the required cooking zone blinks. The setting displayed can be read and changed.
- Terminating the function of the timer: select the respective cooking zone (timer indicator lamp blinks) and press the plus and minus buttons once at the same time.

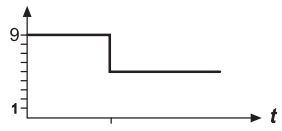


Minute minder (egg timer)

1. Switch on the hob.
2. Press the **timer selection button** until the minute minder lamp blinks with this button. Use the **minus button** ⊖ or **the plus button** ⊕ to set the time in minutes.
3. Once the time has lapsed a signal will sound for a while and can be switched off by pressing any button (except for the on/off button).

Note!

The minute minder remains in operation when the induction cooker is switched off. Switch the hob on with the **on/off button** to adjust the time.

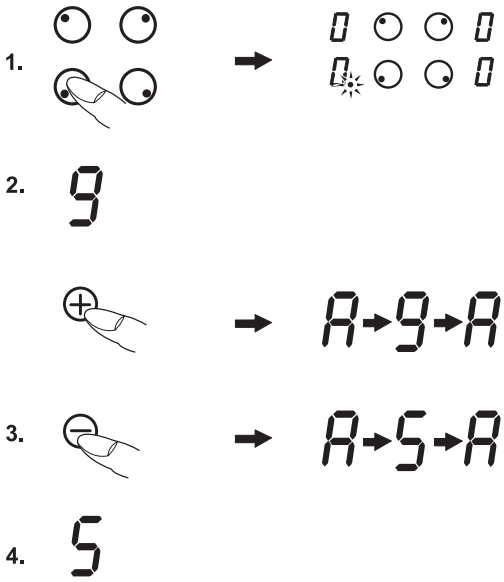


Automatic boost function A

Parboiling takes place at power level 9 with the automatic boost function. After a certain time the power level will switch down automatically to a lower simmering setting (1 to 8).

When using the automatic boost function only the simmering setting with which the food is to be cooked through needs to be selected since the electronic unit switches down automatically.

The automatic boost function is suitable for dishes which are cold initially and are then heated up at high power. These dishes do not need to be constantly monitored when simmering (e.g. boiling meat for soups).



1. Switch a cooking zone on. The stand-by dot of the cooking zone selected must light up. It may be necessary to press a **cooking zone selection button** .
2. Select power setting 9. Pressing the **plus button** ⊕ again will activate the automatic boost function.
   The power level setting will indicate A and 9 alternately.
   In the case of induction, an A and U will be shown if no pot has been placed on the cooking zone.
3. Then immediately use the **minus button** ⊖ to select a lower simmering setting from 1 to 8.
   A and the selected simmering setting will blink alternately.
4. The automatic boost function will operate as programmed. After a certain time (see chart) the cooking process will be continued with the simmering setting.

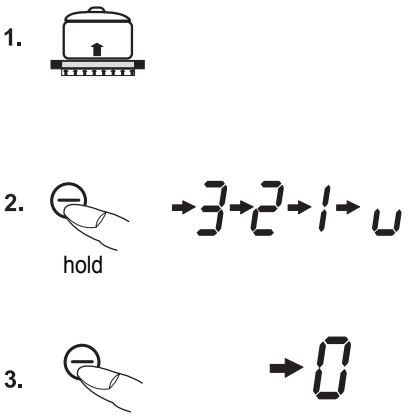
Power setting	Automatic boost function Time (min:sec)
1	0:48
2	2:24
3	3:50
4	5:12
5	6:48
6	2:00
7	2:48
8	3:36
9	-

Heating-up time will be 20% longer for radiant heating elements.

Please note

- While the automatic boost function is in operation, the plus button can be used to ⊕ raise the simmering power setting. Pressing the minus button ⊖ will switch the automatic boost function off.
- If, after activating the automatic boost function, the power level is left at level 9 and no lower simmering setting is selected, the automatic boost function will be switched off automatically after 10 seconds and the cooking level will remain at 9.
- If a higher cooking setting or the power boost setting is activated, the automatic boost function may switch off if the maximum power level is exceeded (see power management).

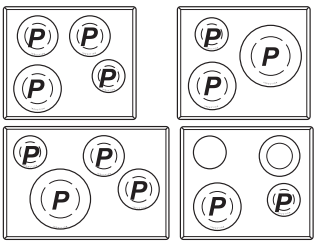
Keeping warm function U (if available)



With the function for keeping food warm U you can use one of the cooking zones to keep food warm. The respective cooking zone is operated at a low power level.

1. Cookware is placed on a cooking zone and a power level (e.g. 3) is selected.
2. **Keep the minus button** ⊖ **pressed** to switch the power settings down (... 3, 2, 1, U). The setting will stop at U and the warming function will have been activated.
3. Press the **minus button** ⊖ once to de-activate the function (0).

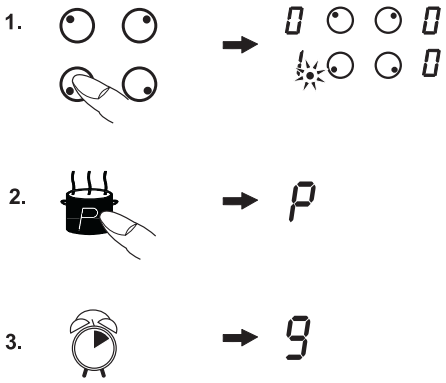
This keeping warm function is available for 120 minutes; the hob will then be switched off.



Power boost setting P (cooking zones marked with a P)

The power boost setting makes additional power available for induction cooking zones. A large quantity of water can be brought to the boil very quickly.

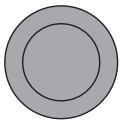
The power boost setting operates for 10 minutes, after which the power level is automatically reduced to cooking level 9.



1. A cooking zone must be switched on. The stand-by dot of the cooking zone must light up. It may be necessary to press the **cooking zone selection button**.
2. Press the **power button** once in order to activate the power boost setting. The power display will show a P.
3. After 10 minutes the power boost setting will switch off automatically. The P will go off and the power level will switch down to 9.

Note!

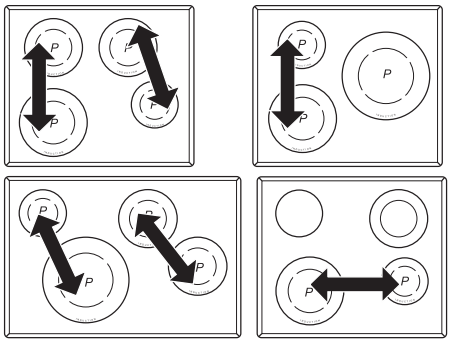
In order to terminate the power boost setting press the **minus button** ⊖ or the **power button**.



Dual circuit activation for radiant heating elements (not for induction)

In order to switch on the outer heating circuit select the cooking zone (stand-by dot lights up) and press the **power button**.

In order to switch the function off press the button again or switch the cooking zone off.



Modules (power management)

Power management

For technical reasons two cooking zones always comprise a module and have a maximum power level.

If this power range is exceeded when a higher power setting level or the power boost function is switched on the power management system will reduce the power setting of the corresponding cooking zone of the module.

The display of this cooking zone will initially blink; the maximum possible power setting will subsequently be shown constantly.

Cleaning and Care

GB

- Before cleaning, switch off the hob and let it cool down.
- Never clean the glass ceramic hob with a steam cleaner or similar appliance!
- When cleaning make sure that you only wipe lightly over the **on/off button**. The hob may otherwise be accidentally switched on!

Glass ceramic hob

Important! Never use aggressive cleaning agents such as rough scouring agents, abrasive saucepan cleaners, rust and stain removers etc.

Cleaning after use

1. Always clean the entire hob when it has become soiled. It is recommended that you do so every time the hob is used. Use a damp cloth and a little washing up liquid for cleaning. Then dry the hob with a clean dry cloth to ensure that there is no detergent left on the surface of the hob.

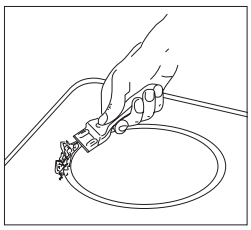
Weekly clean

2. Clean the entire hob thoroughly once a week with commercial glass ceramic cleaning agents.
Please follow the manufacturer's instructions carefully.
When applied, the cleaning agent will coat the hob in a protective film which is resistant to water and dirt. All dirt remains on the film and can be removed easily. Then rub the hob dry with a clean cloth. Make sure that no cleaning agent remains on the surface of the hob since this will react aggressively when the hob is heated up and will change the surface.

Specific soiling

Heavy soiling and stains (limescaling and shiny, mother-of-pearl-type stains) can best be removed when the hob is still slightly warm. Use commercial cleaning agents to clean the hob. Proceed as outlined under Item 2.

First soak food which has boiled over with a wet cloth and then remove remaining soiling with a special glass scraper for glass ceramic hobs. Then clean the hob again as described under Item 2.



Burnt sugar and melted plastic must be removed immediately, when they are still hot, with a glass scraper. Then clean the hob again as described under Item 2.

Grains of sand which may get onto the hob when you peel potatoes or clean lettuce may scratch the surface of the hob when you move pots around. Make sure that no grains of sand are left on the hob.

Changes in the colour of the hob will not affect the function and the stability of the glass ceramic material. These colour changes are not changes in the material but food residues which were not removed and which have burnt into the surface.

Shiny spots result when the base of the cookware rubs on the surface of the hob, particularly when cookware with an aluminium base or unsuitable cleaning agents are used. They are difficult to remove with standard cleaning agents. You may need to repeat the cleaning process several times. In time, the decoration will wear off and dark stains will appear as a result of using aggressive cleaning agents and faulty pan bottoms.

What to do if trouble occurs

GB

Interference with and repairs to the appliance by unqualified persons are dangerous as they can result in electric shock, or short circuit. Do no interfere with or try to repair the appliance; this could cause injury and damage to the appliance. Therefore always have such work done by an expert, e.g. the technical Customer Service.

Please note

If your appliance is faulty, please check whether you can remove the problem yourself by consulting these instructions for use.

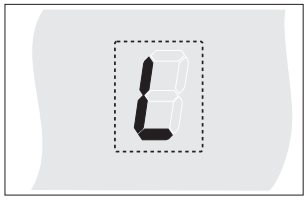
But there are some problems described below that you can fix yourself.

The fuses blow regularly?

Contact a technical customer service or an electrician!

You can't switch you induction hob on?

- Has the wiring system (fuse box) in the house blown a fuse?
- Has the hob been connected to the mains?
- Have the sensor buttons been locked (child safety device), i.e. an L is shown in the display?



- Are the sensor keys partly covered by a damp cloth, fluid or a metallic object? Please rectify.
- Are you using unsuitable cookware? See the section on “Cookware for induction hobs”.

The symbol will blink and a time-limited continuous signal will sound.

Food which has boiled over, cookware or other items are causing the touch control sensor buttons to be consistently operated.
Remedy: clean the surface or remove the item.
To delete the symbol press the same button or switch the hob off and on.

Error code E2 is indicated?

The electronic unit is too hot. Check the installation of the hob. Make sure that there is sufficient ventilation.
See the section on thermal cut-off.

Error code U400 is indicated?

The hob has been incorrectly connected. The controls will switch off after 1 s and a continuous signal will sound. Connect the appliance to the appropriate power supply.

An error code (ERxx or Ex) is indicated?

The appliance has developed a technical defect. Please call Customer service.

The pot sign appears ?

A cooking zone has been switched on and the hob is expecting a suitable pot or pan to be placed on the cooking zone (pan recognition). Only when a pot has been placed on the cooking zone will power be supplied.

The pot sign still appears, even though a pot or pan was placed on the hob?

The cookware is unsuitable for induction cooking or the pot or pan is too small.

Is the cookware you are using making noises?

This is due to technical reasons; the induction hob and the pot are not at risk.

Does the cooling fan still operate after it has been switched off?

This is normal since the electronic unit is being cooled down.

Is the hob making noises (clicking or cracking sounds)?

This is for technical reasons and cannot be avoided.

Does the hob have tears or cracks?

There is a risk of electric shocks if the glass ceramic hob develops fractures, cracks, tears or damage of any other kind. Immediately switch off the appliance. Disconnect the fuse immediately and call Customer Service.

Instructions for assembly

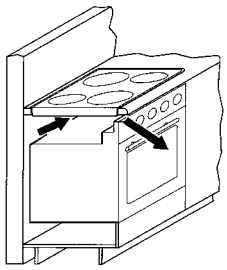
GB

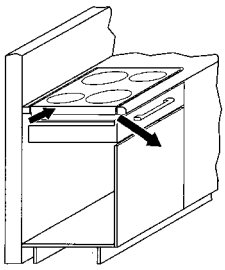
Safety instructions for kitchen unit fitters

- Veneers, adhesives and plastic surfaces of surrounding furniture must be temperature resistant (>75°C). If the veneers and surfaces are not sufficiently heat resistant they can become deformed.
- Ensure that all live connections are safely insulated when installing the hob.
- Cover strips between the wall and the worktop behind the hob which are made of solid wood are permissible as long as minimum clearances in accordance with the installation diagrams are maintained.
- Minimum clearances of the hob cut-out towards the rear are to be maintained in accordance with the installation diagram.
- For installation directly next to a tall cupboard, a safety distance of at least 40 mm must be ensured. The side surface of the tall cupboard should be fitted with heat resistant material. Due to working requirements, however, the distance should be at least 300 mm.
- The clearance between the hob and an extraction hood must be at least as large as that stipulated in the assembly instructions for the cooker hood.
- The packaging materials (plastic foil, polystyrene, nails etc.) must be kept out of reach of children as these parts are potentially dangerous. Small parts can be swallowed and there is a danger of plastic sheeting causing suffocation.

Venilation

- Clearance between the induction hob and kitchen furniture or built-in units must provide for sufficient ventilation of the induction hob.
- If the power level of a cooking zone is automatically raised or lowered (see section on thermal cut-off device) it is likely that the cooling system does not cool sufficiently.
  In this case we recommend that the back wall of the bottom kitchen unit in the area of the worktop cut-out be opened and that the front transverse strip of the unit be removed over the entire width of the appliance in order to promote the circulation of air.





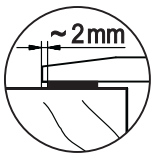
Installation

Important

- Remove any transverse strips underneath the worktop at least in the area of the worktop cut-out.
- Avoid excessive thermal development from below e.g. from a baking oven without a cross flow cooling device.
- The induction hob may not be used when pyrolysis operation is taking place in a built-in oven.
- When installing the appliance on top of a drawer it is essential to ensure that no sharp items are stored in the drawer since these could become bent on the underside of the hob and prevent the drawer from being opened and closed.
- If a shelf has been inserted underneath the hob, there must be a clearance of at least 20 mm to the underside of the hob in order to ensure that the hob is sufficiently ventilated.
- The hob may not be installed above refrigerators, freezers, dishwashers, washing machines or dryers.
- To avoid danger of fire, make sure that no combustible objects which could easily catch fire or become deformed on exposure to heat are directly next to or under the surface.

Sealing of the hob

Before installation, correctly insert the sealing unit delivered with the hob.



- No liquids may penetrate between the edge of the hob and the worktop or between the hob and the wall and come into contact with any electrical appliances.
- When installing a hob into an uneven worktop, e.g. with a ceramic or similar covering (tiles etc.), the seal on the hob is to be removed and the seal between the hob and worktop made with plastic sealing materials (putty).
- **The hob must under no circumstances be sealed with silicone sealant!** This would make it impossible to remove the hob at a later date without damaging it.

Working surface cut-out

Cut out the worktop recess accurately with a good, straight saw blade or recessing machine. The cut edges should then be sealed so that no moisture can penetrate.

The area is cut out as illustrated.

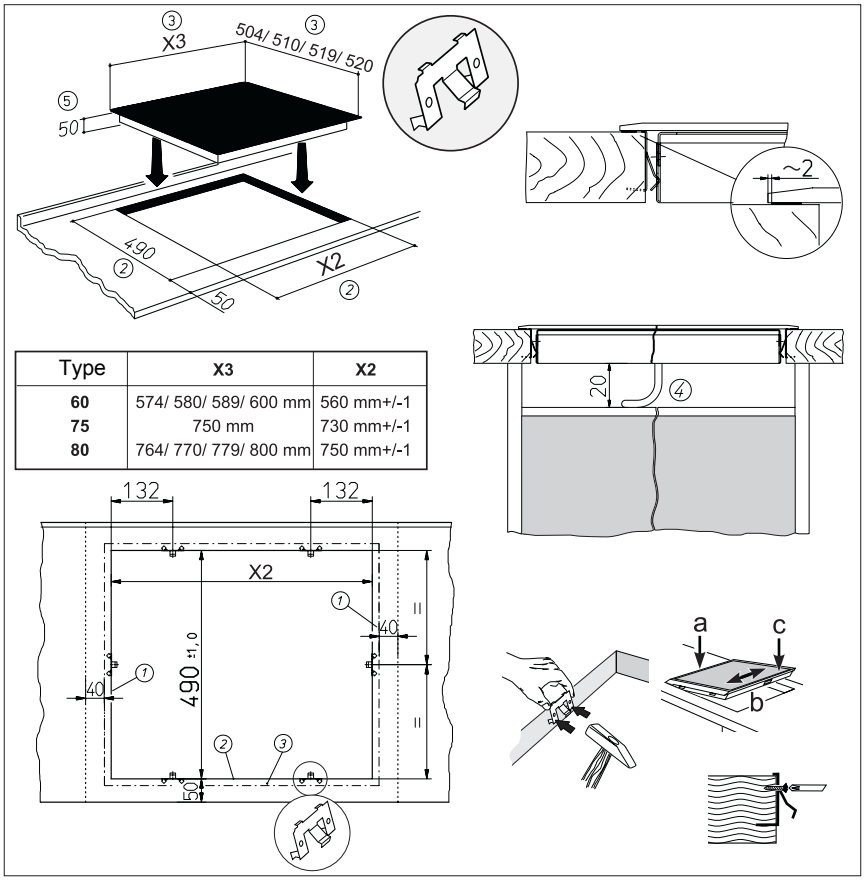
The glass ceramic hob must have a level and flush bearing. Any distortion may lead to fracture of the glass panel.

Make sure that the sealing of the hob is properly seated.

The glass ceramic hob is fastened with clips or with brackets.

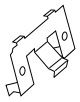
Instructions for assembly

GB



Type	X3	X2
60	574/ 580/ 589/ 600 mm	560 mm+/-1
75	750 mm	730 mm+/-1
80	764/ 770/ 779/ 800 mm	750 mm+/-1

Clips

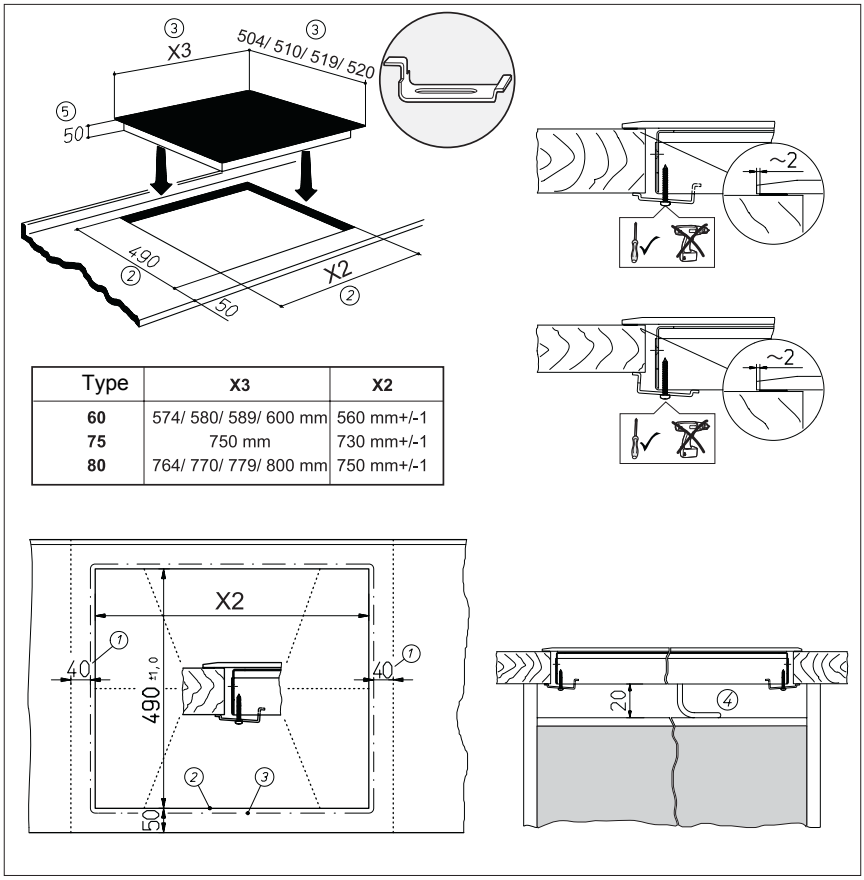


- Drive the clips into the worktop cut-out at the intervals indicated. It is not necessary to adjust the height due to the horizontal stop motion device.
- Important! The horizontal drive of the clips must be flush with the worktop (avoid the risk of breaks).
- Position the hob according to the illustration on the left side (a), align it (b) and insert the clips (c).
- Screws may be used to fasten the clips.

Important!

There is a risk of breakage if the hob is canted or subjected to stress during installation!

① Minimum distance to adjacent walls
② Cut-out dimension
③ Outer dimensions of the hob
④ Cabel routing in rear wall
⑤ Installation height



Type	X3	X2
60	574/ 580/ 589/ 600 mm	560 mm+/-1
75	750 mm	730 mm+/-1
80	764/ 770/ 779/ 800 mm	750 mm+/-1

Bracket

- Insert the hob and align it.
- From the bottom, insert the brackets with screws in the holes provided for fastening the brackets, align the brackets and screw them tight.
- Tighten the screws with a hand screw driver only; do not use a battery-operated screw driver.
- In the case of thin worktops make sure that the brackets are correctly positioned.

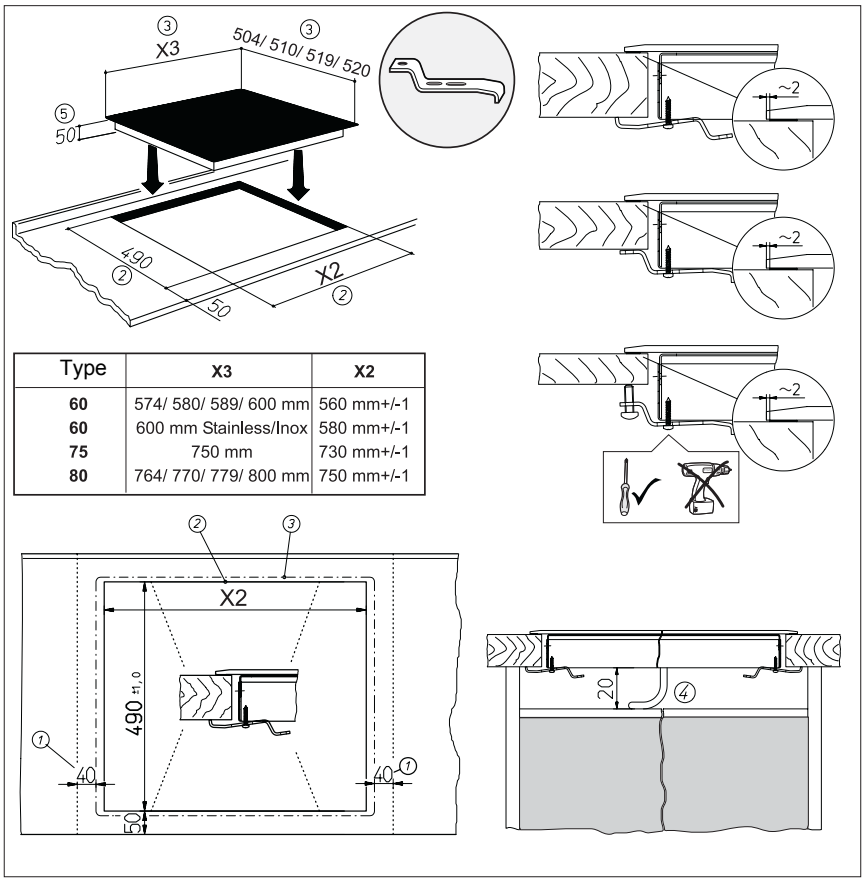
Important!

There is a risk of breakage if the hob is canted or subjected to stress during installation!

① Minimum distance to adjacent walls
② Cut-out dimension
③ Outer dimensions of the hob
④ Cabel routing in rear wall
⑤ Installation height

Instructions for assembly

GB



Type	X3	X2
60	574/ 580/ 589/ 600 mm	560 mm+/-1
60	600 mm Stainless/Inox	580 mm+/-1
75	750 mm	730 mm+/-1
80	764/ 770/ 779/ 800 mm	750 mm+/-1

Bracket 

- Insert the hob and align it.
- From the bottom, insert the brackets with screws in the holes provided for fastening the brackets, align the brackets and screw them tight.
- Tighten the screws with a hand screw driver only; do not use a battery-operated screw driver.
- In the case of thin worktops make sure that the brackets are correctly positioned. A metric screw must be used on the bracket to balance it.

Important!

There is a risk of breakage if the hob is canted or subjected to stress during installation!

① Minimum distance to adjacent walls
② Cut-out dimension
③ Outer dimensions of the hob
④ Cable routing in rear wall
⑤ Installation height

Instructions for assembly

GB

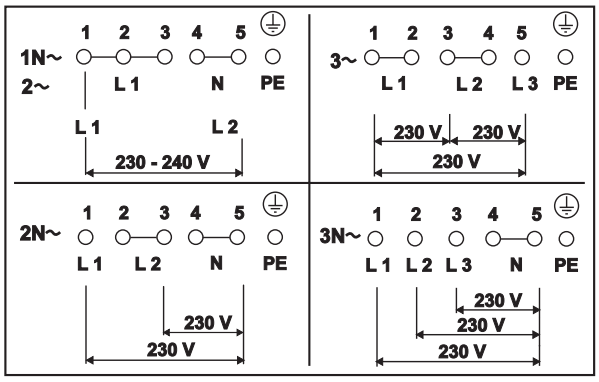
Electrical connection

- **The electrical connection must be carried out by a qualified electrician who is authorised to carry out such work!**
- Statutory regulations and the connection specifications issued by the local power supply company must be strictly observed.
- When connecting the appliance it must be ensured that there is a device which makes it possible to disconnect it from the mains at all poles with a contact opening width of at least 3mm. Line-protecting switches, fuses or contactors are suitable cut-out devices.
- When connecting and repairing the appliance disconnect it from the electricity supply with one of these devices.
- The earth wire must be sufficiently long so that if the strain relief fails, the live wires of the connecting cable are subjected to tension before the earth wire.
- Any superfluous cable must be removed from the installation area beneath the appliance.
- Make sure that the local mains voltage is the same as the voltage on the rating label.
- To connect the appliance, unscrew the switchbox cover on the underside of the appliance to access the terminal block. After connecting the appliance, replace the cover and secure the connection cable with the strain relief clamp.
- The connection cable must be at least H05 RR-F.
- If the excess cable of this appliance is damaged, it has to be replaced by the manufacturer, the Customer service of the manufacturer or by another qualified person to avoid danger.
- Full protection against accidental contact must be ensured on installation.
- Attention! Incorrect connection may result in the power electronics unit being destroyed.

Power supply

Mains voltage: 400-415V 2N~, 50-60 Hz
Component rated voltage: 230 - 240V

Electrical connections



Technical data

Dimensions		
Hob Height/ Width/ Depth	mm	50 x 600 x 510
Cooking zones		
Back left	Ø cm / kW	18/ 1.85 (2.5)*
Front left	Ø cm / kW	21/ 2.3 (3.2)*
Front right	Ø cm / kW	14.5/ 1.4 (1.8)*
Back right	Ø cm / kW	18/ 1.85 (2.5)*
Hob, total	kW	7.4

Dimensions		
Hob Height/ Width/ Depth	mm	50 x 600 x 510
Cooking zones		
Back left	Ø cm / kW	14.5/ 1.4 (1.8)*
Front left	Ø cm / kW	21/ 2.3 (3.2)*
Right	Ø cm / kW	26/ 2.4 (3.2)*
Hob, total	kW	6.9

Dimensions		
Hob Height/ Width/ Depth	mm	50 x 750 x 510
Cooking zones		
Back left	Ø cm / kW	14.5/ 1.4 (1.8)*
Front left	Ø cm / kW	26/ 2.4 (3.2)*
Front right	Ø cm / kW	18/ 1.85 (2.5)*
Back right	Ø cm / kW	18/ 1.85 (2.5)*
Hob, total	kW	7.4

Dimensions		
Hob Height/ Width/ Depth	mm	50 x 600 x 510
Cooking zones		
Back left	Ø cm / kW	14.5/ 1.2
Front left	Ø cm / kW	21/ 2.3 (3.2)*
Front right	Ø cm / kW	14.5/ 1.4 (1.8)*
Back right	Ø cm / kW	18 or 12/ 1.7 or 0.7
Hob, total	kW	6.6

* Power when the power boost function is activated

Start of operation

Once the hob has been installed and the power supply has been provided (mains connected) an automatic test of the controls will be carried out and information for customer service will be indicated.

Briefly wipe over the surface of the hob with a sponge and soapy water and then dry with a clean cloth.