




Operating the appliance

This chapter explains how to set a hotplate. The table shows heat settings and cooking times for various meals.

Switching the hob on and off

The main switch is used to switch the hob on and off.

To switch on: Touch the  symbol. An audible signal sounds. The indicator next to the main switch and the hotplate indicators  light up. The hob is ready to use.

To switch off: Touch the  symbol until the indicator goes out. All hotplates are switched off. The residual heat indicator remains lit until the hotplates have cooled down sufficiently

Notes

- The hob switches off automatically if all hotplates have been switched off for more than 20 seconds.
- The selected settings are stored for four seconds after the hob has been switched off. If you switch it on again during this time, the hob will operate using the previously stored settings.

Setting a hotplate

Use the + and - symbols to select the required heat setting.

Heat setting 1 = lowest setting.

Heat setting 9 = highest setting.


Every heat setting has an intermediate setting. This is marked with a dot.

Notes

- To protect the fragile parts of your appliance from overheating and electrical overloading, the hob may temporarily reduce the power.
- In order to prevent the appliance from producing excess noise, the hob may temporarily reduce the power.

Selecting a hotplate and heat setting

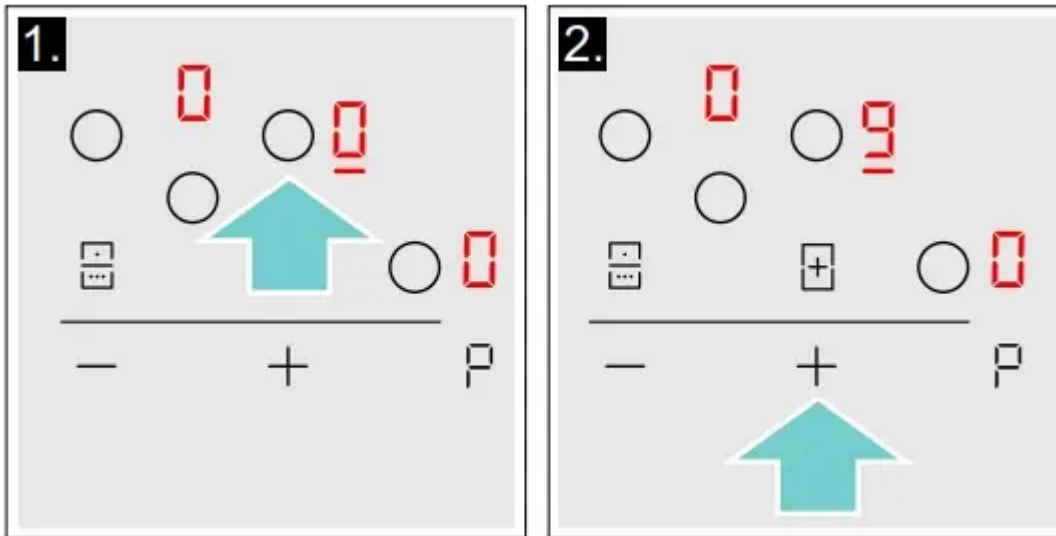
The hob must be switched on.

1. Select the hotplate using the  symbol.

2. Touch the + or - symbol within 10 seconds. The following basic setting appears:

+ symbol: 9 heat setting

- symbol: 4 heat setting



The heat setting is set.

Changing the heat setting

Select the hotplate and touch the + or - symbol until the required heat setting appears.

Switching off the hotplate

Select the hotplate and then touch the + or - symbol until **0** appears.

The hotplate switches itself off and the residual heat indicator appears.

Notes

- If no pan has been placed on the hotplate, the selected power level flashes. After a certain time has elapsed, the hotplate switches off.
- If a pan has been placed on the hotplate before switching on the hob, it will be detected within 20 seconds of pressing the main switch and the hotplate will be selected automatically. Once detected, select the power level within the next 20 seconds or the hotplate will switch off. If more than one pan is placed on the hob, only one will be detected when switching it on.

Chef's recommendations

Recommendations

- When heating up puree, cream soups and thick sauces, stir occasionally.
- Set heat setting 8 to 9 for preheating.

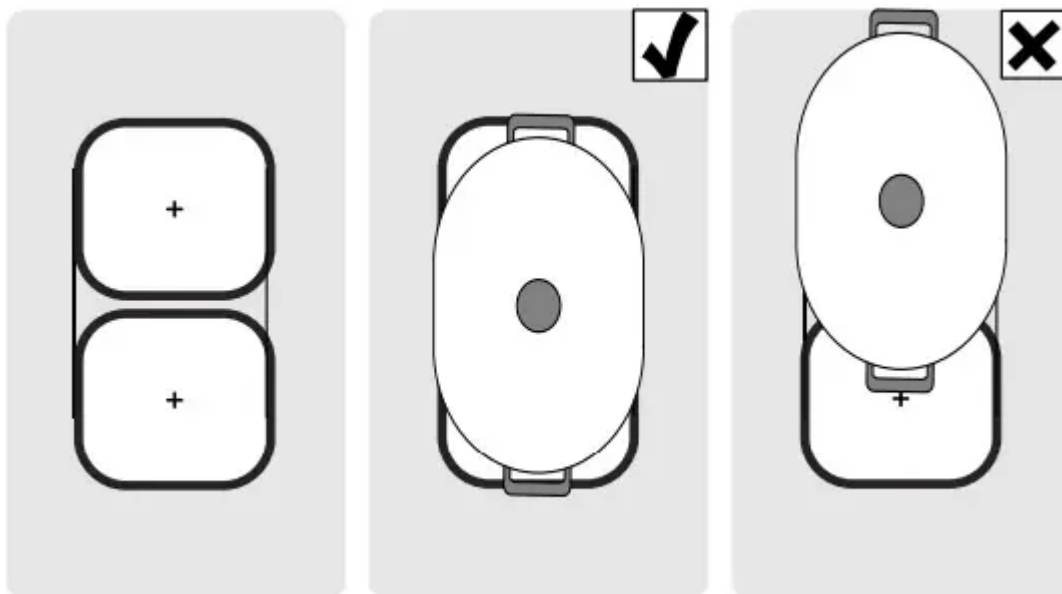
- When cooking with the lid on, turn the heat setting down as soon as steam escapes between the lid and the cookware. Steam does not need to escape for a good cooking result.
- After cooking, keep the lid on the cookware until you serve the food.
- To cook with the pressure cooker, observe the manufacturer's instructions.
- Do not cook food for too long, otherwise the nutrients will be lost. The kitchen clock can be used to set the optimum cooking time.
- For a more healthy cooking result, smoking oil should be avoided.
- To brown food, fry small portions in succession.
- Cookware may reach high temperatures while the food is cooking. We recommend that you use oven gloves.
- You can find recommendations for energy-efficient cooking in section

CombiZone function

Using this function, the two right hotplates, which are the same size, can be linked together. When doing this, the same heat setting is set for both hotplates. This is especially suitable for cooking with elongated cookware.

Notes regarding cookware



For best results, use cookware that matches the size of the two cooking zones. Place the cookware in the centre of the cooking zones.



If you are using only one piece of cookware on one of the two cooking zones, you can move it to the second cooking zone. If you do this, the heat setting and the selected settings are transferred.

Activation

The hob must be on.


1. Select one of the two hotplates in the combi zone and set the heat setting.
2. Touch the  symbol. The  indicator lights up. The heat setting lights up on the displays for the two hotplates.

The function has now been activated.

Changing the heat setting

Select one of the two hotplates assigned to the combi zone and use the + or - symbol to set the heat settings

Deactivation

Select one of the two hotplates assigned to this function and touch the  symbol.

This deactivates the function. The two hotplates will now function independently.

Cleaning

Suitable maintenance and cleaning products can be purchased from the after-sales service or in our e-Shop

Hob

Cleaning

Always clean the hob after cooking. This will prevent food deposits from becoming burned on. Only clean the hob after the residual heat indicator has gone out.

Clean the hob with a damp dish cloth and dry it with a cloth or towel to prevent limescale build-up.

Only use cleaning agents that are suitable for this type of hob. Observe the manufacturer's instructions on the product packaging.

Never use:

- Undiluted washing-up liquid
- Cleaning agents designed for dishwashers
- Abrasive cleaners
- Harsh cleaning agents, such as oven spray and limescale remover
- Scouring pads
- High-pressure cleaners or steam jet cleaners

Stubborn dirt is best removed with a glass scraper, available from retailers. Observe the manufacturer's instructions.

You can obtain a suitable glass scraper from customer services or through our online shop.

Using a special sponge for cleaning glass-ceramic hobs achieves a great cleaning result.

Potential marks	
Limescale and water marks	Clean the hob as soon as it has cooled down. You can use a cleaning agent suitable for glass-ceramic hobs.*
Sugar, rice starch or plastic	Clean immediately. Use a glass scraper. Caution: Risk of burns.*
* Then clean with a damp dish cloth and dry with a cloth or towel.	

Note: Do not use any cleaning agents while the hob is still hot. This may mark the surface. Make sure that any residue left by cleaning agents is removed.

Hob surround

To prevent damage to the hob surround, observe the following instructions:

- Only use warm soapy water
- Wash new dish cloths thoroughly before use.
- Do not use harsh or abrasive cleaning agents.
- Do not use a glass scraper or sharp objects.

Frequently Asked Questions (FAQ)

Using the appliance

Why can't I switch on the hob and why is the childproof lock symbol lit?

The childproof lock is activated.

You can find information on this function in the section on → "Childproof lock"

Why are the displays flashing and why can I hear an audible signal?

Remove any liquid or food remains from the control panel. Remove any objects from the control panel.

You can find instructions on how to deactivate the audible signal in the section on → "Basic settings"

Noise

Why can I hear noises while I am cooking?

Noises may be generated while using the hob depending on the material that is used for the base of the cookware. These noises are a normal part of induction technology. They do not indicate a defect.

Possible noises:

A low humming noise like the one a transformer makes:

Occurs when cooking at a high heat setting. The noise disappears or becomes quieter when the heat setting is reduced.

Low whistling noise:

Occurs if the cookware is empty. The noise disappears when water or food is added to the cookware

Crackling:

Occurs when using cookware made from different layers of material or when using cookware of different sizes and different materials at the same time. The volume of the noise may vary depending on the quantity of food being cooked or the cooking method.

High-pitched whistling noises:

May occur if two hotplates are used at the highest heat setting at the same time. The whistling noises disappear or become quieter when the heat setting is reduced.

Fan noise:

The hob is equipped with a fan that automatically switches on at high temperatures. The fan may continue to run even after you have switched off the hob if the temperature detected is still too high.

Rhythmical tones like the ticking of a clock:

These noises only occur if all three hotplates on the left-hand side are switched on. They disappear or become quieter once a hotplate is switched off.

Cookware

Which types of cookware can be used with an induction hob?

You can find information on which types of cookware can be used with an induction hob in the section on → "Induction cooking"

Why is the hotplate not heating up and why is the heat setting flashing?

The hotplate on which the cookware is standing is not switched on.

Check that you have switched on the correct hotplate.

The cookware is too small for the hotplate that is switched on or it is not suitable for induction cooking.

Check that the cookware is suitable for induction cooking and that it is placed on the hotplate that best corresponds to its size. You can find information on the type, size and positioning of the cookware in the sections on → "Induction cooking", → "CombiZone function" and → "Move function"

Why is it taking so long for the cookware to heat up or why is it not heating up sufficiently despite being on a high heat setting?

The cookware is too small for the hotplate that is switched on or it is not suitable for induction cooking.

Check that the cookware is suitable for induction cooking and that it is placed on the hotplate that best corresponds to its size. You can find information on the type, size and positioning of the cookware in the sections on → "Induction cooking", → "CombiZone function" and → "Move function"

Cleaning





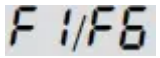
How do I clean the hob?


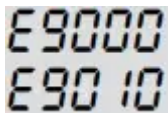
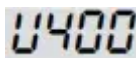
Using a special glass-ceramic cleaning agent produces the best results. We advise against using harsh or abrasive cleaning agents, dishwasher detergent (concentrated) or scouring pads.

You can find more information on cleaning and caring for your hob in the section on → "Cleaning"

Trouble shooting

Usually, faults are small matters that are easy to eliminate. Please read the information in the table before calling the after-sales service.

Display	Possible cause	Solution
None	<p>The power supply has been disconnected.</p> <p>The device has not been connected in accordance with the circuit diagram.</p> <p>Electronics fault.</p>	<p>Use other electrical devices to check whether a short-circuit has occurred in the power supply.</p> <p>Ensure that the device has been connected in accordance with the circuit diagram.</p> <p>If the fault cannot be eliminated, inform the technical after-sales service.</p>
The displays flash	The control panel is damp or an object is covering it.	Dry the control panel or remove the object.
The - indicator flashes in the hotplate displays	A fault has occurred in the electronics.	To acknowledge the fault, cover the control panel with your hand.
 	<p>The electronics have overheated and have switched off the corresponding hotplate.</p> <p>The electronics have overheated and have switched off all hotplates.</p>	Wait until the electronics have cooled down sufficiently. Then touch any symbol on the hob.
 + heat setting and acoustic signal	There is a hot pan in the area of the control panel. There is a risk that the electronics will overheat.	Remove the pan. The fault display goes out shortly afterwards. You can continue to cook
 and acoustic signal	There is a hot pan in the area of the control panel. To protect the electronics, the hotplate has been switched off.	Remove the pan. Wait for a few seconds. Touch any control. If the fault display goes out, you can continue to cook.
	The hotplate has overheated and switched itself off to protect the work surface.	Wait until the electronics have cooled down sufficiently and switch the hotplate on again.

Display	Possible cause	Solution
	The hotplate was operating for an extended period without interruption.	The automatic safety switch-off function has been activated. See section
	The supply voltage is faulty; outside of the normal operating range.	Contact your electricity provider.
	The hob is not connected properly	Disconnect the hob from the power supply. Ensure that it has been connected in accordance with the circuit diagram.

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.