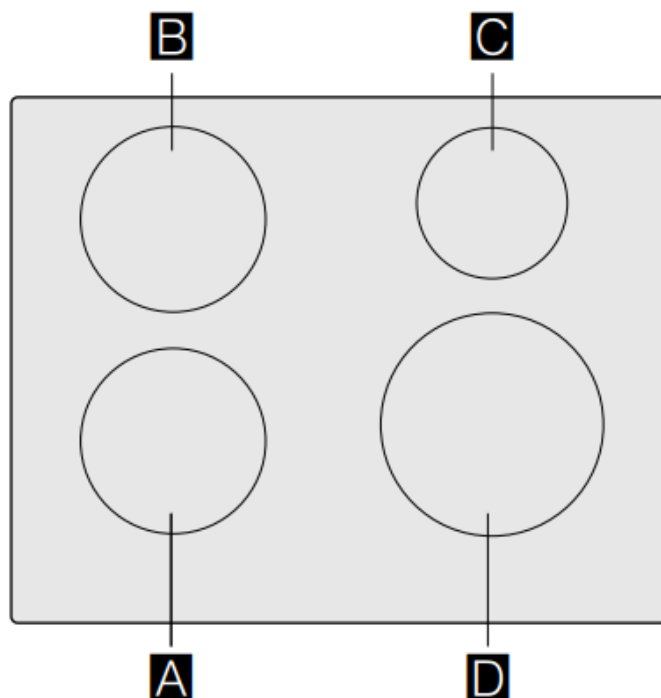


Instruction manual Cooktop



		g*	b*
A / B	Ø 18	1.800 W	3.100 W
C	Ø 14,5	1.400 W	2.200 W
D	Ø 21	2.200 W	3.700 W

*  IEC 60335-2-6

Overview

You will find the most frequently caused damage in the following table:

Damage	Cause	Measure
Stains	Boiled over food.	Remove boiled over food immediately with scraper.
	Unsuitable cleaning agent.	Only use cleaning agents that are suitable hob.
Scratches	Salt, sugar and sand.	Do not use the hob as a work surface or st
	Cookware with rough bases scratch the hob.	Check the cookware.
Discolouration	Unsuitable cleaning agent.	Only use cleaning agents that are suitable hob.
	Pan abrasion.	Lift pots and pans when moving them.
Chips	Sugar, food with a high sugar content.	Remove boiled over food immediately with scraper.

Induction cooking

Advantages of induction cooking

Induction cooking is very different from traditional cooking methods, as heat builds up directly in the item of cookware. This offers numerous advantages:

- Saves time when boiling and frying.
- Saves energy.
- Easier to care for and clean. Spilled food does not burn on as quickly.
- Heat control and safety - the hob increases or decreases the heat supply as soon as the user changes the setting. The induction hotplate stops the heat supply as soon as the cookware is removed from the hotplate, without having to switch it off first.

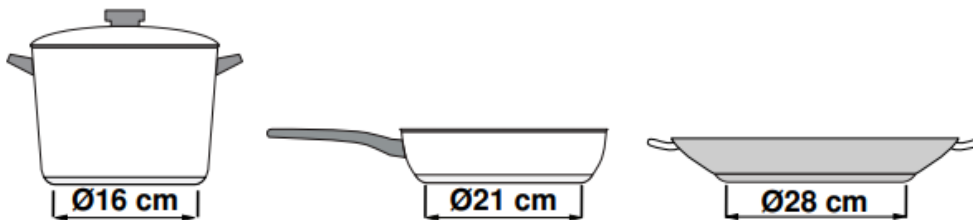
Cookware

Only use ferromagnetic cookware for induction cooking, such as:

- Cookware made from enamelled steel
- Cookware made from cast iron
- Special induction-compatible cookware made from stainless steel.

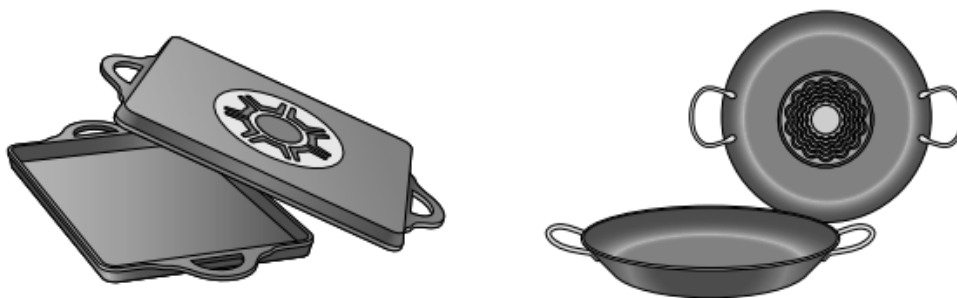
To check whether your cookware is suitable for induction cooking, refer to the section on → *"Cookware check"*.

To achieve a good cooking result, the ferromagnetic area on the base of the pan should match the size of the hotplate. If a hotplate does not detect an item of cookware, try placing it on another hotplate with a smaller diameter.

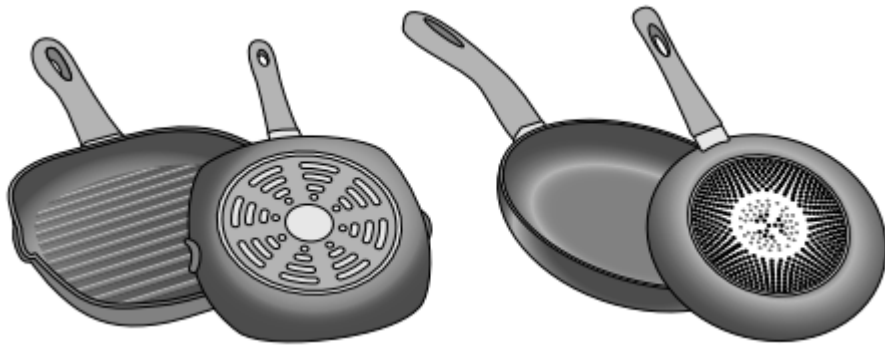


Some induction cookware does not ferromagnetic base:

- If the base of the cookware is only partially ferromagnetic, only the area that is ferromagnetic will heat up. This may mean that heat will not be distributed evenly. The non-ferromagnetic area may not heat up to a sufficient temperature for cooking.



- The ferromagnetic area will also be reduced if the material from which the base of the cookware is made contains aluminium, for example. This may mean that the cookware will not become sufficiently hot or even that it will not be detected.



Unsuitable pans

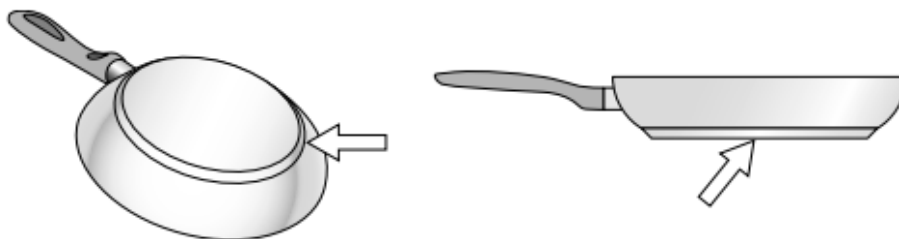
Never use diffuser hobs or pans made from:

- common thin steel
- glass
- earthenware
- copper
- aluminium

Properties of the base of the cookware

The material(s) from which the base of the cookware is made can affect the cooking result. Using pots and pans made from materials that distribute heat evenly through them, such as stainless-steel pans with a three-layer base, saves time and energy.

Use cookware with a flat base; if the base of the cookware is uneven, this may impair the heat supply.



Absence of pan or unsuitable size

If no pan is placed on the selected hotplate, or if it is made of unsuitable material or is not the correct size, the power level displayed on the hotplate indicator will flash. Place a suitable pan on the hotplate to stop the flashing. If this takes more than 90 seconds, the hotplate will switch off automatically.

Empty pans or those with a thin base

Do not heat empty pans, nor use pans with a thin base. The hob is equipped with an internal safety system. However, an empty pan may heat up so quickly that the "automatic switch off" function

may not have time to react and the pan may reach very high temperatures. The base of the pan could melt and damage the glass on the hob. In this case, do not touch the pan and switch the hotplate off. If it fails to work after it has cooled down, please contact the Technical Assistance Service.

Pan detection

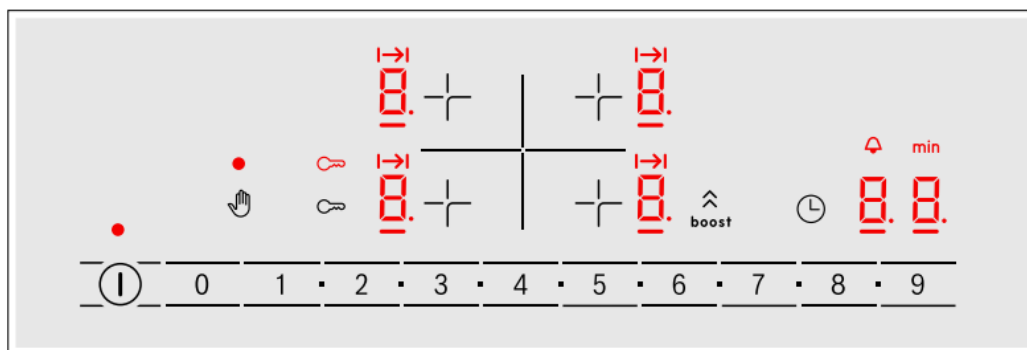
Each hotplate has a lower limit for pan detection. This depends on the diameter of the ferromagnetic area of the cookware and the material from which its base is made. For this reason, you should always use the hotplate that best matches the diameter of the base of the pan.













Getting to know your appliance

You can find information on the dimensions and power of the hotplates in → *Page 2*

Note: . Depending on the appliance model, individual details and colours may differ.

The control panel



Controls		Indicators	
	Main switch		Operating status
	Selecting a hotplate		Heat settings
	Settings area		Timer function
	Locking the control panel for cleaning		Residual heat
	Childproof lock		Childproof lock
	PowerBoost function		PowerBoost function
	Timer function		Setting the cooking time
			Timer
			Time display

Touch controls

Touching a symbol activates the associated function.

Notes

- Always keep the control panel clean and dry. Moisture reduces its effectiveness.
- Do not place any cookware near the indicators or sensors. The electronics could overheat.

The hotplates



- Simple hotplate- Use cookware that is a suitable size

Only use cookware that is suitable for induction cooking; see section → "Induction cooking"

Residual heat indicator

The hob has a residual heat indicator for each hotplate. This indicates that a hotplate is still hot. Do not touch a hotplate while the residual heat indicator is lit up.

The following indicators are shown depending on the amount of residual heat:

- Display **H** : High temperature
- Display **h**: Low temperature

If you remove the cookware from the hotplate during cooking, the residual heat indicator and the selected heat setting will flash alternately.

When the hotplate is switched off, the residual heat indicator will light up. Even after the hob has been switched off, the residual heat indicator will stay lit for as long as the hotplate is still warm.






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

Set the required heat setting using symbols **1** to **9**.

Heat setting **1** = lowest setting.

Heat setting **9** = highest setting.

Every heat setting has an intermediate setting. This


intermediate setting is marked in the control panel with the ■ symbol.



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.

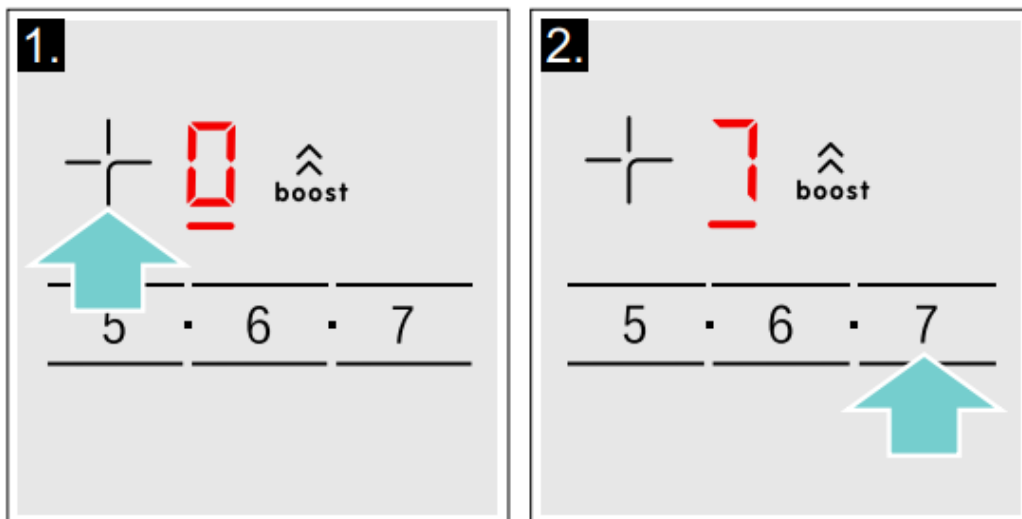
Selecting a hotplate and heat setting

The hob must be switched on.

1. Touch the  symbol for the required hotplate.

The  symbol lights up and the  symbol underneath.

2. Then select the required heat setting from the settings range.




The heat setting is set.

Changing the heat setting

Select the hotplate and then set the required heat setting in the control panel.

Switch off the hotplate

Select the hotplate and set it to  in the programming panel. The hotplate turns 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 → "*Environmental protection*"

Cooking table

The table shows which heat setting is suitable for each type of food. The cooking time may vary depending on the type, weight, thickness and quality of the food.

	Heat setting
Melting	
Chocolate coating	1 - 1.
Butter, honey, gelatine	1 - 2
Heating and keeping warm	
Stew, e.g. lentil stew	1. - 2
Milk*	1. - 2.
Heating sausages in water*	3 - 4
Defrosting and heating	
Spinach, frozen	3 - 4
Goulash, frozen	3 - 4
Poaching, simmering	
Potato dumplings*	4. - 5.
Fish*	4 - 5
White sauces, e.g. Bechamel sauce	1 - 2
Whisked sauces, e.g. sauce bearnaise, hollandaise	3 - 4

* Without lid

** Turn several times

*** Preheat to heat setting 8 - 8.

	Heat setting
Boiling, steaming, braising	
Rice (with double the volume of water)	2. - 3.
Rice pudding***	2 - 3
Unpeeled boiled potatoes	4. - 5.
Boiled potatoes	4. - 5.
Pasta, noodles*	6 - 7
Stew	3. - 4.
Soups	3. - 4.
Vegetables	2. - 3.
Vegetables, frozen	3. - 4.
Cooking in a pressure cooker	4. - 5.
Braising	
Roulades	4 - 5
Pot roast	4 - 5
Goulash***	3 - 4

Roasting/frying with little oil*	
Escalope, plain or breaded	6 - 7
Escalope, frozen	6 - 7
Chop, plain or breaded**	6 - 7
Steak (3 cm thick)	7 - 8
Poultry breast (2 cm thick)**	5 - 6
Poultry breast, frozen**	5 - 6
Rissoles (3 cm thick)**	4. - 5.
Hamburgers (2 cm thick)**	6 - 7
Fish and fish fillet, plain	5 - 6
Fish and fish fillet, breaded	6 - 7
Fish, breaded and frozen, e.g. fish fingers	6 - 7
Scampi, prawns	7 - 8
Sauteeing fresh vegetables and mushrooms	7 - 8
Stir-fry, vegetables, meat cut in Asian-style strips	7 - 8
Frozen dishes, e.g. roasted dishes	6 - 7
Pancakes (baked in succession)	6. - 7.

Omelette (cooked in succession)	3. - 4.
Fried eggs	5 - 6
Deep-fat frying* (150-200 g per portion in 1-2 l oil, deep-fat fried in portions)	
Frozen products, e.g. chips, chicken nuggets	8 - 9
Croquettes, frozen	7 - 8
Meat, e.g. chicken portions	6 - 7
Fish, breaded or in beer batter	6 - 7
Vegetables, mushrooms, breaded or battered, tempura	6 - 7
Small baked items, e.g. doughnuts, fruit in batter	4 - 5
* Without lid	
** Turn several times	
*** Preheat to heat setting 8 - 8.	

Time-setting options

Your hob has two timer functions:




- Programming the cooking time
- Kitchen timer

Programming the cooking time

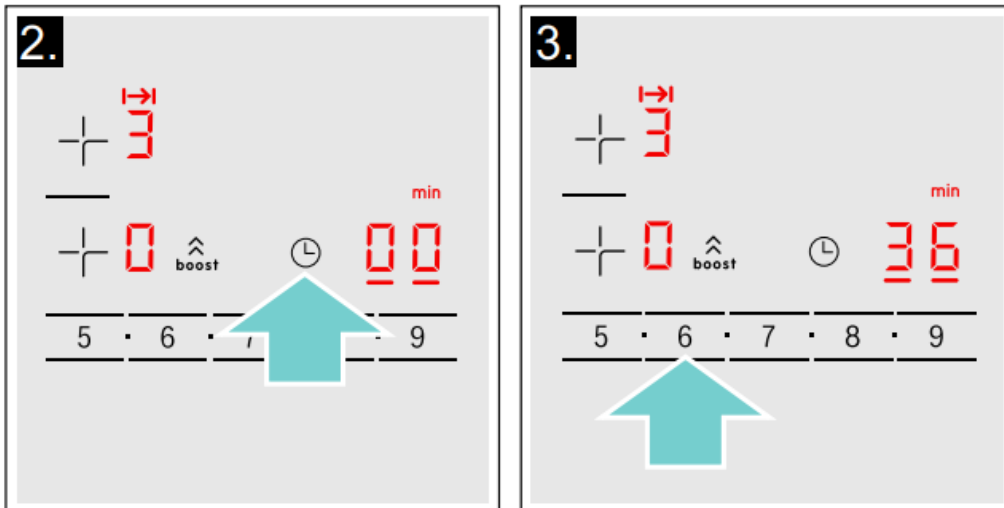
The hotplate automatically switches off after the time that is set has elapsed.

Setting procedure:

1. Select the hotplate and the required heat setting.

2. Touch the  symbol.  lights up on the display for the hotplate.  lights up on the timer display.

3. Within the next 10 seconds, set the required cooking time in the settings range.





After a few seconds, the time begins to elapse.

Note: The same cooking time can be set automatically for all hotplates. The set time for each of the hotplates counts down independently.


You can find information on automatically programming the cooking time in section → "Basic settings"


Changing or cancelling the time

Select the hotplate and then press the  symbol.


Change the cooking time using the programming zone or set to  in order to cancel the time.

Once the time has elapsed

The hotplate switches off. A warning signal sounds. The time program function lights up  for 10 seconds in the display.

When the  symbol is pressed, the indications turn off and the beeping stops.

Notes




- To set a cooking time of under 10 minutes, always touch **0** before you select the required value.
- If a cooking time was programmed for several hotplates, the time information for the selected hotplate is shown in the timer display.
- Select the relevant hotplate to call up the remaining cooking time.
- You can set a cooking time of up to  minutes.

The kitchen timer



You can use the kitchen timer to set a time of up to 99 minutes.


This functions independently from the hotplates and from other settings. This function does not automatically switch off a hotplate.

Setting



1. Touch the  symbol repeatedly until the  indicator lights up.  lights up on the timer display.
2. Set the desired time in the settings area. After a few seconds, the time begins to elapse.

Changing or deleting the time

Touch the  symbol repeatedly until the  indicator lights up.

Change the time in the settings area or set  in order to delete the programmed time.

When the time has elapsed

An audible signal sounds.  appears on the timer display and the  indicator lights up. The displays go out after 10 seconds.

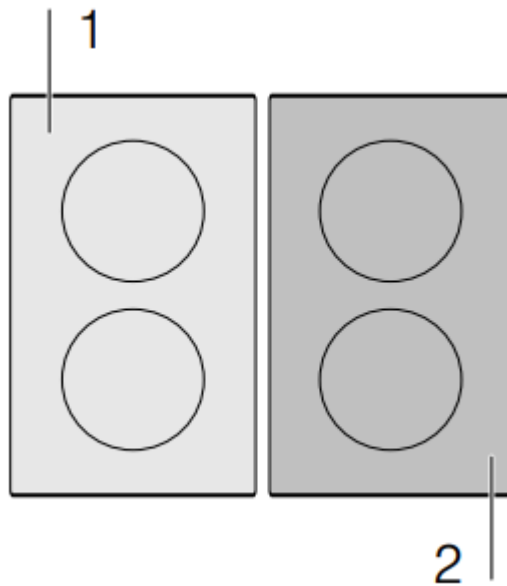
When the  symbol is touched, the displays go out and the audible signal ceases.




PowerBoost function


The PowerBoost function enables you to heat up large quantities of water faster than when using heat setting **9**.

This function can always be activated for a hotplate, provided the other hotplate in the same group is not in use (see illustration). Otherwise, **b** and **99** will flash in the display for the selected hotplate; the **9** heat setting will then be set automatically without activating the function.




Activation

1. Select a hotplate.
2. Touch the  symbol.

 lights up on the display. The function is activated.

Deactivation

1. Select the hotplate.
2. Touch the  symbol.

The  display goes out and the hotplate switches back to the  heat setting.

The function is deactivated.



Note: In certain circumstances, the PowerBoost function can switch itself off automatically in order to protect the electronic elements inside the hob.


Childproof lock

You can use the childproof lock to prevent children from switching on the hob.

Activating and deactivating the childproof lock

The hob must be switched off.

To activate: Touch the  symbol for approx. 4 seconds. The  symbol lights up for 10 seconds. The hob is locked.

To deactivate: Touch the  symbol for approx. 4 seconds. The lock is released.

Childproof lock

With this function, the childproof lock automatically activates when a hob is switched off.


Switching on and off


You can find out how to switch the automatic childproof lock on in the → "Basic settings" section



Wipe protection

If you wipe over the control panel while the hob is switched on, settings may be altered. To avoid doing this, you can use the hob's "Lock control panel for cleaning" function.

To switch on: Touch the  symbol. An audible signal sounds. The control panel is locked for 35 seconds. You can now wipe over the surface of the control panel without altering any settings.

To deactivate: The control panel will be unlocked once 35 seconds have elapsed. To release the function early, touch the  symbol.

Notes

- An audible signal sounds 30 seconds after activation. This indicates that the function is about to finish.
- The cleaning lock does not lock the main switch. The hob can be switched off at any time.



Automatic safety cut-out

If a hotplate operates for an extended period and no settings are changed, the automatic safety shut-off is activated.

The hotplate stops heating. **F, B** and the residual heat indicator **h or H** flash alternately in the hotplate display.

When you touch any symbol, the display switches off. The hotplate can now be set again.

The point at which the safety shut-off becomes active depends on which heat setting has been set (after 1 to 10 hours).




Basic settings

The appliance has various basic settings. These basic settings can be altered to suit your individual requirements.

Indicator/ symbol	Function
c 1	Childproof lock
	<p>0 Manual*.</p> <p>1 Automatic.</p> <p>2 Function deactivated.</p>
c 2	Signal tones
	0 Confirmation and fault signals are switched off.
	1 Only the fault signal is switched on.
	2 Only the confirmation signal is switched on.
c 3	Display energy consumption
	<p>0 Deactivated.*</p> <p>1 Activated.</p>
c 5	Automatically programming the cooking time
	<p>00 Switched off.*</p> <p>0 1-99 Time until automatic switch-off.</p>
c 6	Audible signal duration for the timer function

	<p>1 10 seconds.*</p> <p>2 30 seconds. „</p> <p>3 1 minute.</p>
c 7	<p>Power management function. Limiting the total power of the hob The available settings the maximum power of the hob.</p> <p>0 Deactivated. Maximum power of the hob. */**</p> <p>1 1000 W minimum power.</p> <p>1 1500 W</p> <p>3 3000 W recommended for 13 A.</p> <p>3 3500 W recommended for 16 A.</p> <p>4 4000 W</p> <p>4 4500 W recommended for 20 A.</p> <p>... 9 or 9. Maximum power of the hob.**</p>
c 9	<p>Time for selecting the cooking zone</p> <p>0 Unlimited: The hotplate that was last set remains selected.*</p> <p>1 Limited: The cooking zone only remains selected for a few seconds.</p>
c 12	<p>Check the cookware and the cooking results</p> <p>0 Not suitable</p> <p>1 Not perfect</p> <p>2 Suitable</p>
c 0	<p>Restore to standard settings</p> <p>0 Individual settings.*</p>


 Restore factory settings.

*Factory setting

**The hob's maximum power output is shown on the rating plate


To access the basic settings:

The hob must be off.

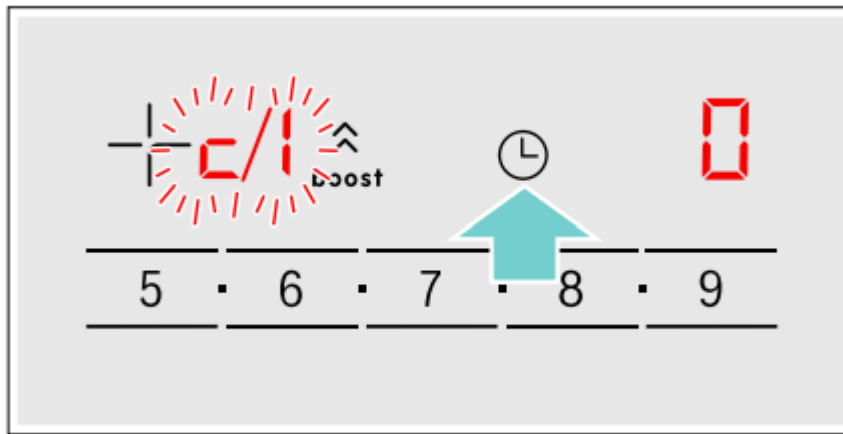
1. Switch on the hob.
2. Within ten seconds, touch and hold the  symbol for approximately four seconds.


The first four displays provide product information. Touch the settings area to view the individual displays.

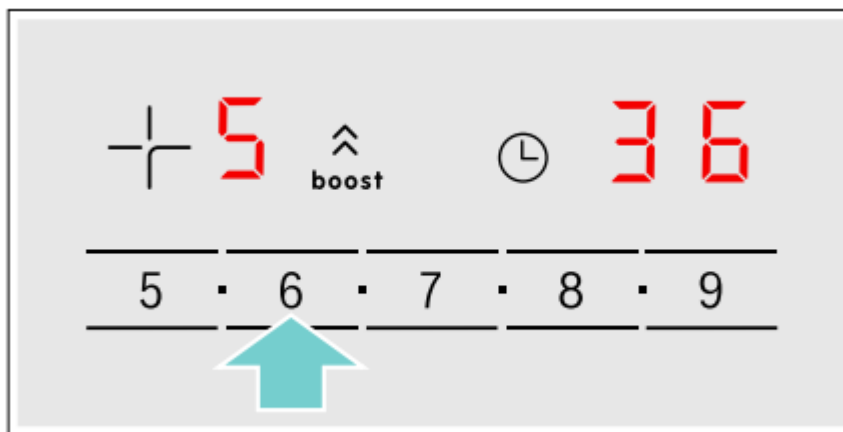
Product information	Display screen
After-sales service index (ASSI)	01
Production number	Fd
Production number 1	95
Production number 2	05


3. Touching the  symbol again takes you to the basic settings.

 and , flash alternately on the displays and  appears as a presetting.



4. Touch the  symbol repeatedly until the required function is displayed.
5. Then select the required setting from the settings area.



6. Touch the  symbol for at least four seconds, The settings have been saved.

Leaving the basic settings

Turn off the hob with the main switch.



Energy consumption indicator

This function indicates the total amount of energy consumed by this hob the last time it was used for cooking.

Once the hob is switched off, the energy consumption is displayed in kilowatt hours (e.g **1.08** kWh) for 10 seconds.

The accuracy of the information displayed depends on the voltage quality of the mains power supply, among other factors.

You can find out how to switch this function on in the section on → *"Basic settings"*



Cookware check

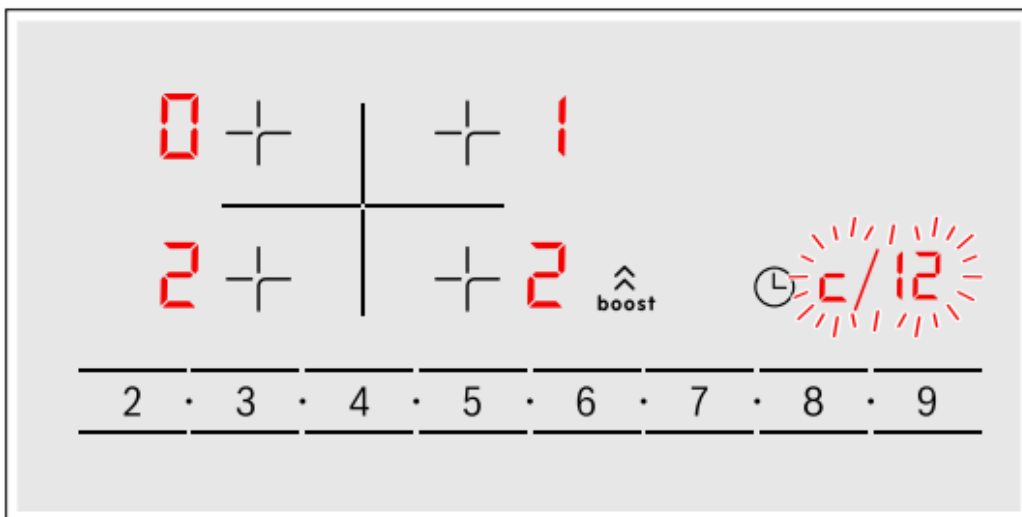
This function can be used to check the speed and quality of the cooking process depending on the cookware.

The result is a reference value and depends on the properties of the cookware and the hotplate being used.

1. With the cookware still cold, fill it with approx. 200 ml of water and place it on the centre of the hotplate with the diameter that most closely matches that of the base of the cookware.
2. Go to the basic settings and select the **c 12** setting.
3. Touch the settings range. **—** will flash on the hotplate display.

The function has now been activated.

After 10 seconds, the result for the quality and speed of the cooking process will appear on the hotplate display.



Result	
0	The cookware is not suitable for the hotplate and will therefore not heat up.*
1	The cookware is taking longer to heat up than expected and the cooking process is not going as well as it should.*
2	The cookware is heating up correctly and the cooking process is going well.
* If there is a smaller hotplate available, test the cookware again on the smaller hotplate.	

To reactivate this function, touch the settings range.

Notes

- If the diameter of the hotplate used is much smaller than the diameter of the cookware, only the middle of the cookware can be expected to heat up. This may result in the cooking results not being as good as expected or being less than satisfactory.
- You can find information on this function in the section on → "*Basic settings*".
- You can find information on the type, size and positioning of the cookware in the section on → "*Induction cooking*".

Power manager

You can use the power manager to set the total power of the hob.

The hob is preset at the factory. Its maximum performance is specified on the rating plate. You can use the power manager to change the value in accordance with the requirements for the relevant electrical installation.

In order not to exceed this set value, the hob automatically distributes the power available between the cooking zones that are switched on.

As long as the power manager function is activated, the output of a cooking zone may temporarily fall below the nominal value. If a cooking zone is switched on and the power limit is reached, _

appears in the heat setting display for a short time. The appliance automatically regulates and selects the highest possible power level.

For more information about how the total power of the hob is changed, see section → "*Basic settings*"

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 → "*Childprooflock*"

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*"

Noises

Why I can hear noises while I'm cooking?

Noises may be generated while using the hob depending on the base material 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 when the cookware is empty. This 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 loudness of the noise can vary depending on the quantity of food being cooked or the cooking method.

High-pitched whistling noises:

Can occur when 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 switches on automatically 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.

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.

You can find information on the type, size and positioning of the cookware in the section on → "Induction cooking"

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.

You can find information on the type, size and positioning of the cookware in the section on → "Induction cooking"

Cleaning

How do I clean the hob?

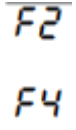


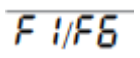
Using a special glass-ceramic cleaning agent produces the best results. We advise against using harsh or abrasive cleaning agents, dishwasher detergent (concentrated) or scouring pads.


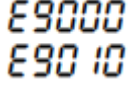

You can find more information on cleaning and caring for your hob in the section on → "*Cleaning*"




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	The power supply has been disconnected.	Use other electrical devices to check if a short-circuit has occurred in the power supply.
	The device has not been connected in accordance with the circuit diagram.	Ensure that the device has been connected in accordance with the circuit diagram.
	Electronics fault.	If the fault cannot be eliminated, inform your technical after-sales service.
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 display with your hand.
	The electronics have overheated and have switched off the corresponding hotplate.	Wait until the electronics have cooled sufficiently. Then touch any symbol on the control panel.
	The electronics have overheated and have switched off all hotplates.	
 + 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 off 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 before touching any control. If the fault display goes off, you can continue to cook.
	The hotplate has overheated and switched itself off to protect the work surface.	Wait until the electronics have cooled sufficiently and switch the hotplate on.

	The hotplate was operating for an extended period without interruption.	The automatic safety switch-off function 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 that it has been connected in accordance with the circuit diagram.
Do not place hot pans on the control panel.		

Notes

- If  appears on the display, press and hold the button for the relevant cooking zone in order to read the fault code.
- If the fault code is not listed in the table, disconnect the hob from the mains power supply and wait 30 seconds before reconnecting it. If this code is displayed again, contact the technical after-sales service and specify which fault code has appeared.
- If a fault occurs, the appliance will not switch to standby mode.

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.