







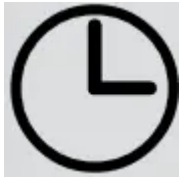



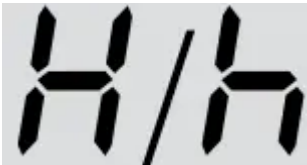






CONTROL	
	Main switch
	Selecting a hotplate
	Adjustment fields
	Childproof lock
	Locking the control panel for cleaning
	Move function
	Combi zone function
	PowerBoost function
	Keep warm function

CONTROL



Timer function

INDICATORS	
	Operating status
	Heat settings
	Timer function
	Residual heat
	Childproof lock
	PowerBoost function
	Keep warm function
	Combi zone function and Move function
	Programming the cooking time

INDICATORS	
	
	Kitchen timer
Min.	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 hotplate

Cooking zones	
 Single cooking zone	Use cookware that is a suitable size
 Combined cooking zone	See the section entitled → "CombiZone function" or → "Move function"
Only use cookware that is suitable for induction cooking; see the section entitled → "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:

-  : High temperature

•



Display : 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

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.

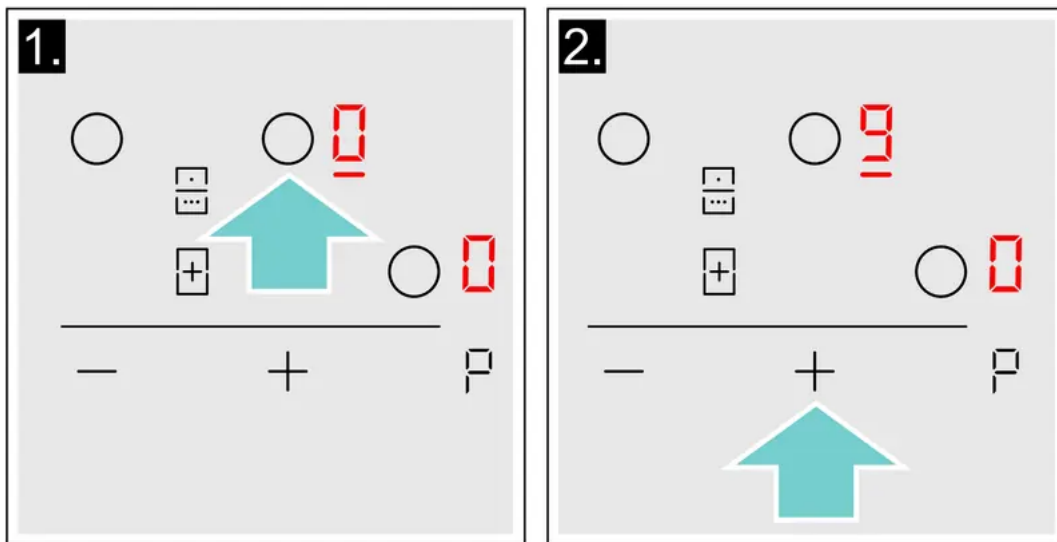
1.



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



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 seconds of pressing the main switch and the hotplate will be selected automatically. Once detected, select the power level within the next 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.

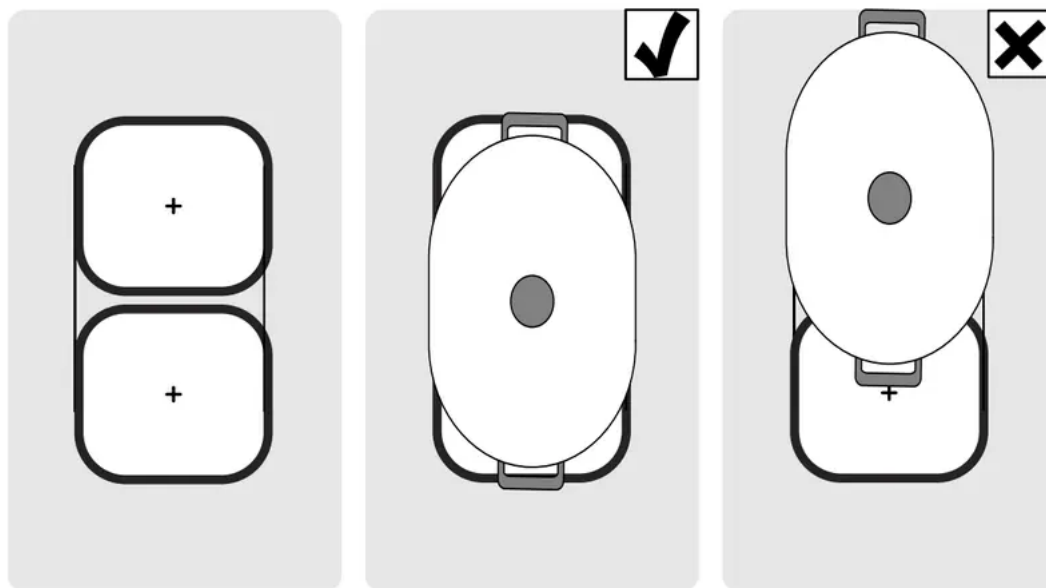
- After cooking, keep the lid on the cookware until you serve the food.
- To cook with the pressure cooker, observe the manufacturer's instructions.
- Do not cook food for too long, otherwise the nutrients will be lost. The kitchen clock can be used to set the optimum cooking time.
- For a more healthy 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.

CombiZone FUNCTION

Using this function, the two left 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.



indicator lights up. The heat setting lights up

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.

Move function

You can use this function to link the two left hotplates, which are the same size, and select a different heat setting for each hotplate. Preset heat settings:

- Front hotplate = heat setting 9
- Rear hotplate = heat setting L

The heat settings can be changed independently of one another for each hotplate.

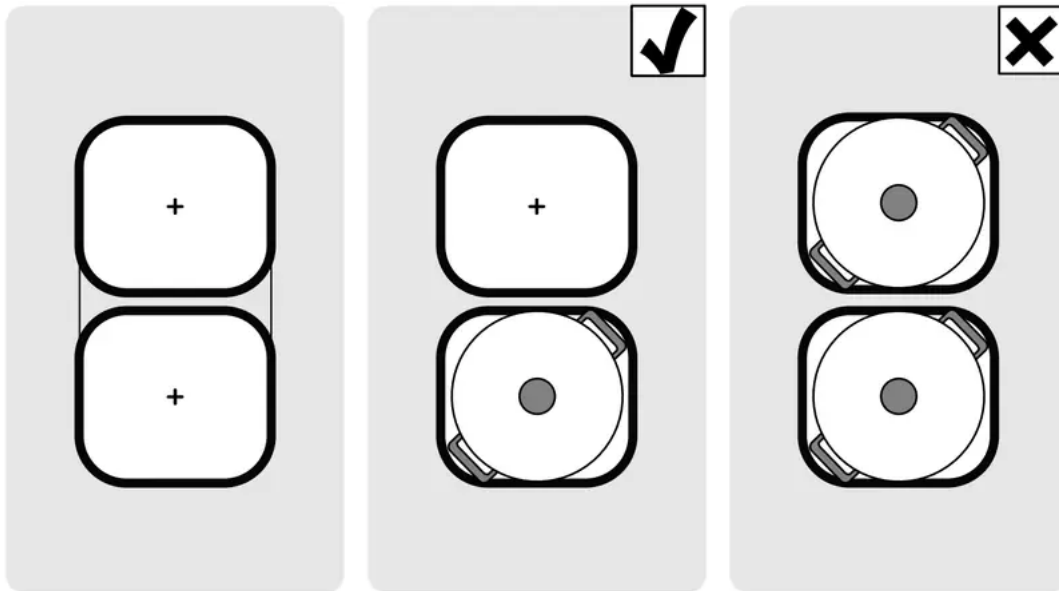
Notes

- Only place cookware on one of the hotplates. The function will not be activated if there is cookware on each of the two hotplates.
- The heat setting is less brightly lit on the display for the hotplate on which there is no cookware. It will not be activated until the cookware is moved to this hotplate and is detected.
- If the function has already been activated and a second piece of cookware is placed on the free hotplate, the display lights up less brightly, as before. The hotplate is not active. The hotplate is activated when the first piece of cookware is removed.

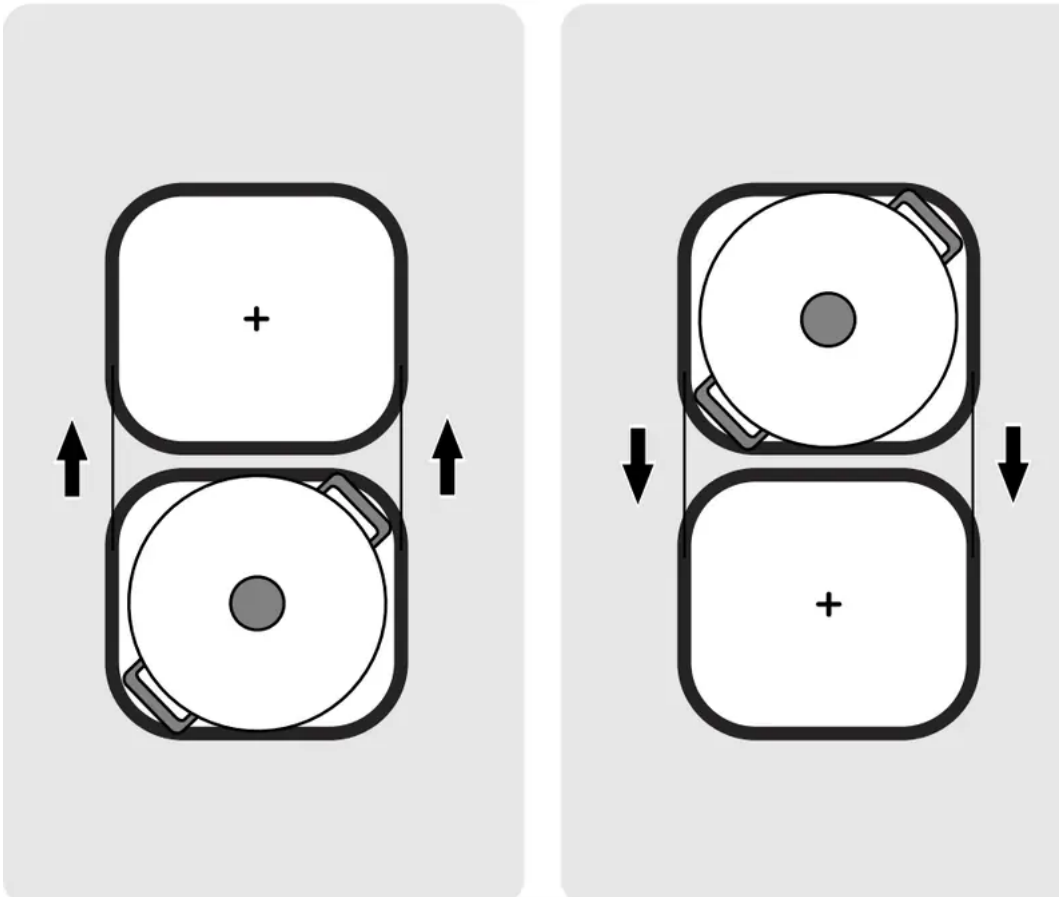
Advice on using cookware

To ensure that the cookware is detected and heat is distributed evenly, correctly centre the cookware:

Only use one piece of cookware that only covers one of the cooking zones.



Move the cookware from one cooking zone to another:





Activation

1. Select one of the two hotplates assigned to the Move function.

2.



Touch the  symbol. The  indicator lights up. The heat settings light up on the displays for each of the two hotplates.

The function has now been activated.

Notes

The display for the hotplate with the cookware lights up more brightly.

The  indicator lights up on the display for the hotplate that is still selected.

Changing the heat setting

Select one of the two hotplates assigned to the Move function and use the + or - symbol to set the heat setting.

Note: If the function is deactivated, the heat settings return to the preset values

Deactivation



Touch the  symbol.

This deactivates the function.



Note: When one of the two hotplates is set to , the function is deactivated within approx. 10 seconds.

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:

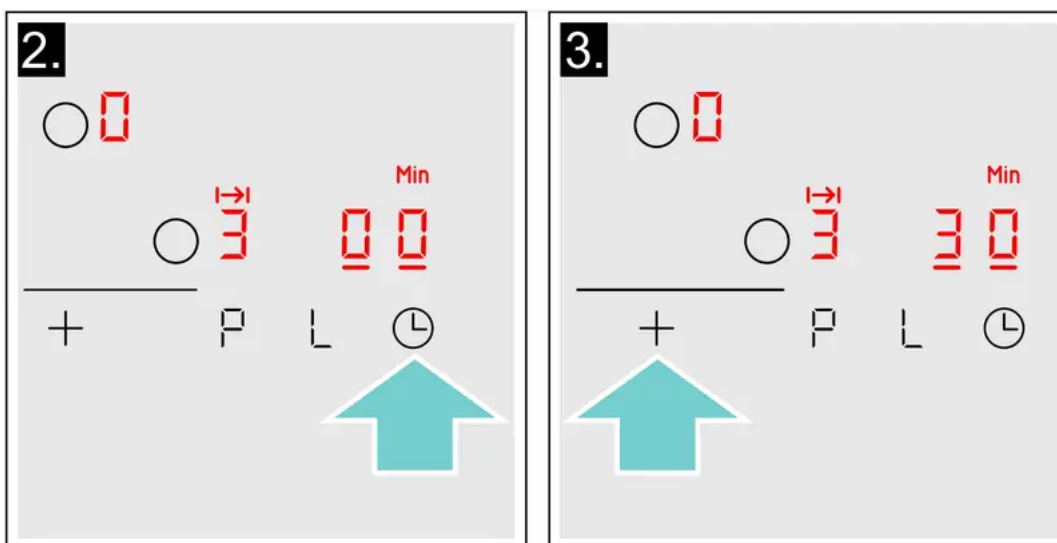
1. Select the hotplate and the required heat setting.

2.

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

3. Touch the + or - symbol. The basic setting appears:

- + symbol: 30 minutes.
- - symbol: 10 minutes.



4. Use the + or - symbol to select the required cooking time.

After a few seconds, the time begins to elapse.

Notes

- The same cooking time can be set automatically for all hotplates. The set time for each of the hotplates counts down independently from the others.


You can find information on automatically programming the cooking time in section

- If the Combi Zone or Move function is selected for the combined hotplate, the set time for both hotplates is the same.

Changing or deleting the time

Select a hotplate. Touch the  symbol and use the + or - symbols to change the cooking time, or set the time to .

When the time has elapsed

The hotplate switches off. An audible signal sounds.  lights up in the timer display for 60 seconds.



Touch the  symbol. The displays go out and the audible signal ceases.

Notes

- If a cooking time was programmed for several hotplates, the time information for the selected hotplate is shown in the timer display.
- You can set a cooking time of up to 99 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 procedure

1.






Touch the  symbol repeatedly until the  indicator lights up.  lights up on the timer display.


2. Touch the + or - symbol. The basic setting appears. symbol: 10 minutes.
3. A symbol: 5 minutes.
4. Use the + or - symbol to set the required time.
5. After a few seconds, the time begins to count down.

Changing or cancelling the cooking time



Touch the  symbol repeatedly until the  indicator lights up. Change or set the time to  using the + or - symbol.

When the time has elapsed


An audible signal sounds.  appears in the timer display. The displays go out after 60 seconds.





By pressing the  symbol, the displays go out and the audible signal ceases.


PowerBoost function

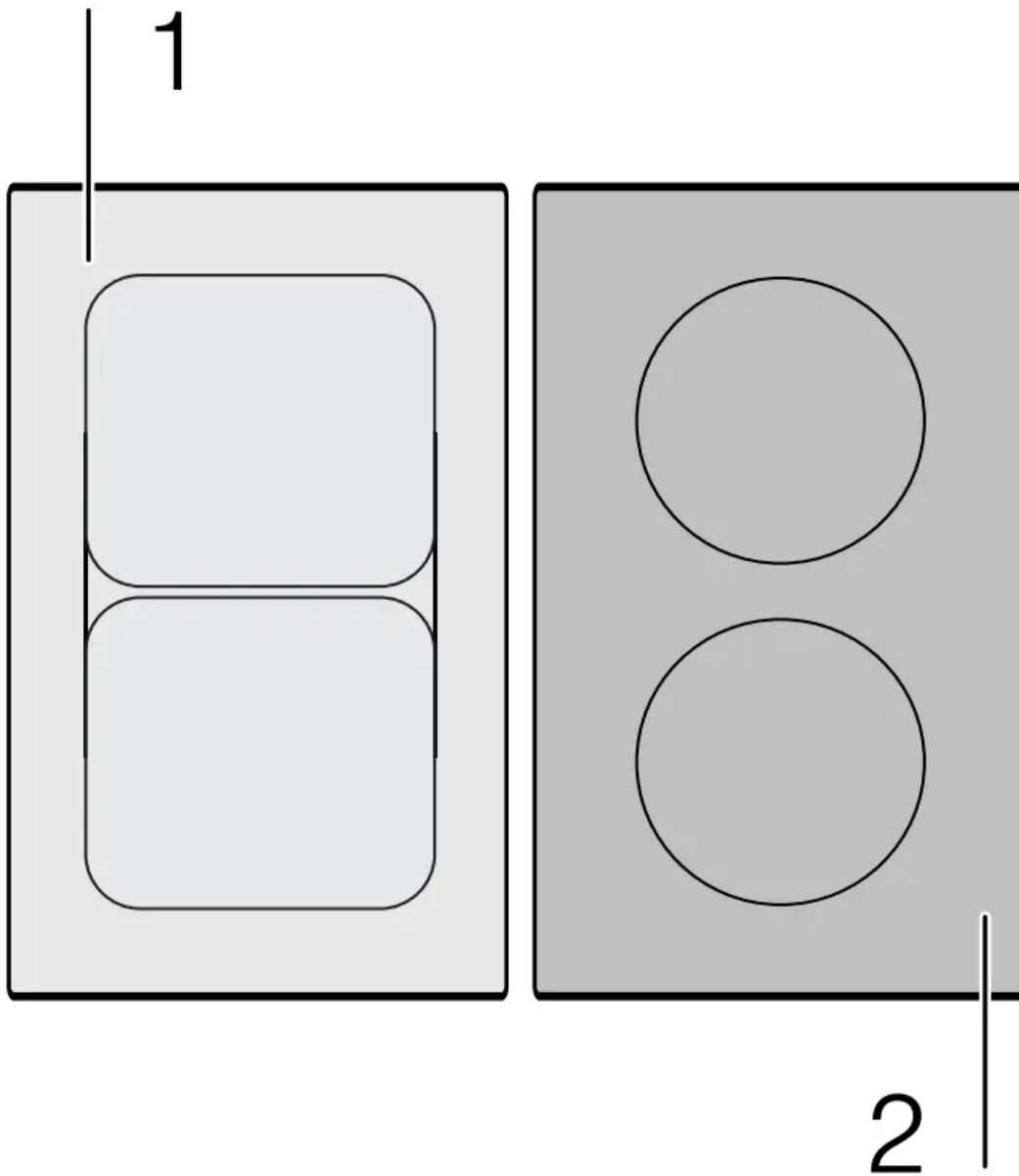
The PowerBoost function enables you to heat up large quantities of water faster than when using

heat setting 

This function can always be activated for a hotplate, provided the other hotplate in the same group

is not in use (see illustration). Otherwise,  and  will flash in the display for the

selected hotplate; the  heat setting will then be set automatically without activating the function




Note: In the combi zone, the PowerBoost function can only be activated if the two hotplates are used independently of each other.

Activation

1. Select a hotplate.

2.

Touch the  symbol. lights up on the display.

The function is activated.



Deactivation

1. Select a 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.



Keep warm function

This function is suitable for melting chocolate or butter and for keeping food warm.

Activation

1. Select the required hotplate.

2.

Touch the  within the next 10 seconds.  lights up on the display.


The function is activated.

Deactivation

1. Select the hotplate.

2.

Touch the  symbol.

The  indicator goes out. The hotplate switches itself off and the residual heat indicator lights up.




The function is deactivated.

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 off.

- To activate: Touch the  symbol for approx. 4 seconds. The indicator 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

Wipe protection

Wipe protection only 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 activate: Touch the  symbol. You will hear an audible signal. The control panel is locked for 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 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

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. **F8**, 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 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 0 Manual*. 1 Automatic. 2 Function deactivated.
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. 3 All signal tones are switched on.*
c 3	Display energy consumption 0 Deactivated.* 1 Activated.
c 5	Automatically programming the cooking time 00 Switched off.* 0 1:59 Time until automatic switch-off.
c 6	Audible signal duration for the timer function 1 10 seconds. 2 30 seconds. 3 1 minute.*
c 7	Power management function. Limiting the total power of the hob The available settings depend on the maximum power of the hob. 0 Deactivated. Maximum power of the hob. **/ 1 1000 W minimum power. 1. 1500 W ... 3 3000 W recommended for 13 A. 3. 3500 W recommended for 16 A. 4 4000 W 4. 4500 W recommended for 20 A. ... 9 or 9. Maximum power of the hob.**



c 9	Time for selecting the cooking zone
0	Unlimited: The hotplate that was last set remains selected.*
1	Limited: The cooking zone only remains selected for a few seconds.
c 12	Check the cookware and the cooking results
0	Not suitable
1	Not perfect
2	Suitable
c 0	Restore to standard settings
0	Individual settings.*
1	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.

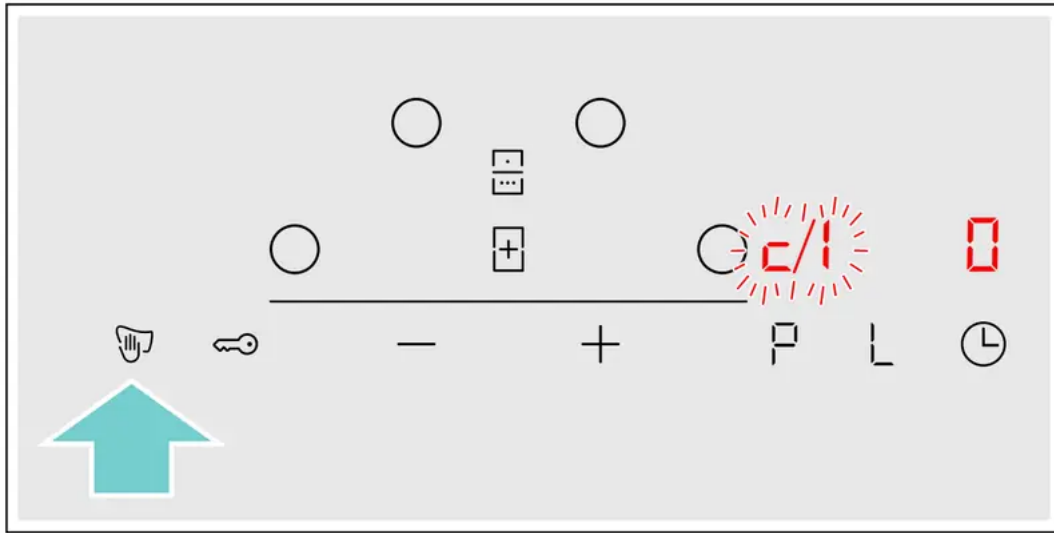



Within ten seconds, touch and hold the  symbol for approximately four seconds. The first four displays provide product information. Touch the + or - symbol to view the individual displays.

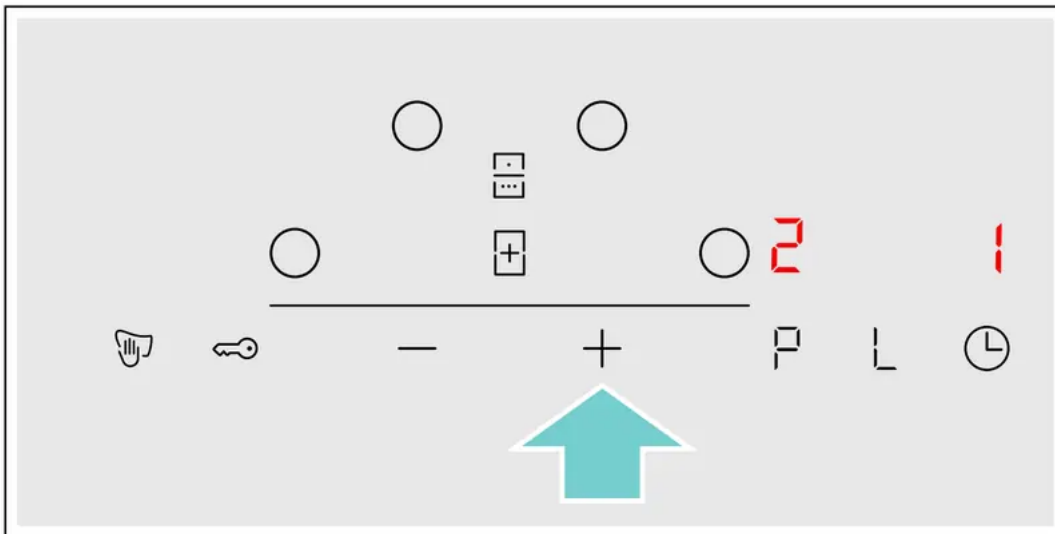
Product information	Display screen
After-sales service index (ASSI)	01
Production number	Fd
Production number 1	95.
Production number 2	0.5


3. Touch the  symbol again to access 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 use the + or - symbols to select the required setting.



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 for 10 seconds.

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

Cookware check

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. Place the cold cookware containing 200 ml of water on the centre of the hotplate the diameter of which best matches that of the base of the cookware.
- 2.

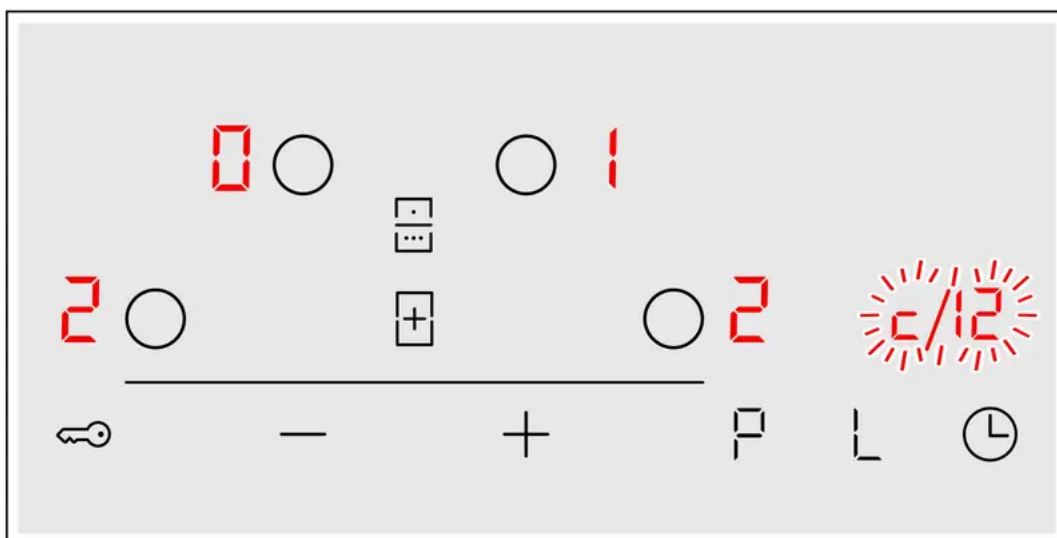


Go to the basic settings and select the setting

3. Touch the + or - symbol. A flashes in the hotplate display.

The function is activated.

After 10 seconds, the result for the quality and speed of the cooking process appears in the hotplate display.



Check the result using the following table:

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 activate the function again, select the + or - symbol.

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.

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

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.

TROUBLESHOOTING

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

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

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.
 - Check that the cookware is suitable for induction cooking and that it is placed on the hotplate that best corresponds to its size.

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.

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.

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 control panel with your hand.
F2	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.
F4	The electronics have overheated and have switched off all hotplates.	
F5 + 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.
F5 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.
F1/F6	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.

Display	Possible cause	Solution
F8	The hotplate was operating for an extended period without interruption.	The automatic safety switch-off function is activated. See section
E9000 E90 10	The supply voltage is faulty; outside of the normal operating range.	Contact your electricity provider.
U400	The hob is not connected properly	Disconnect the hob from the power supply and check that it has been connected in accordance with the circuit diagram.

Notes

- If “E” 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.