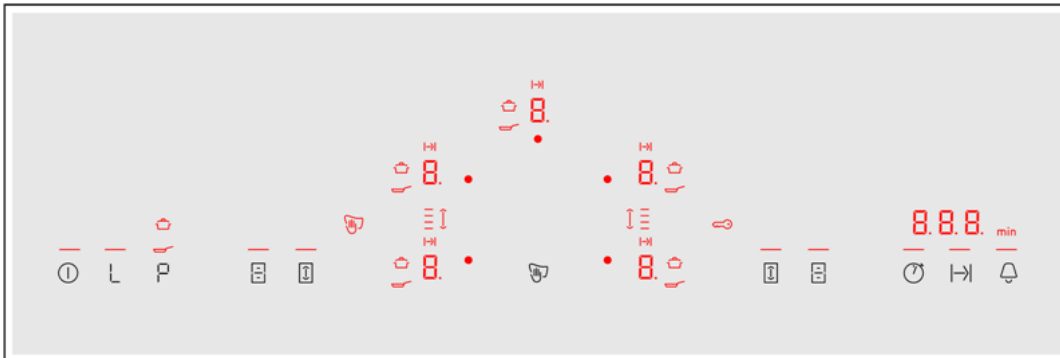


## Getting to know your appliance







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	
ⓘ	Main switch
L	Keep warm function
P	PowerBoost and ShortBoost function
☐	Flexible cooking zone
↕	Move function
⌚	Stopwatch function
→	Programming the cooking time
🔔	Kitchen timer and childproof lock

Indicators	
0	Operating status
1-9	Heat settings
H/h	Residual heat
000	Timer function
	Locking the control panel for cleaning
P	PowerBoost and ShortBoost functions
	PowerBoost function
	ShortBoost function
L	Keep-warm function
	Childproof lock
I→	Setting the cooking time
	Flexible cooking zone
	Move function
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 hotplates

Hotplates	
 Simple hotplate	Use cookware that is a suitable size
 Triple-circuit hotplate	The hotplate switches on automatically when you use cookware with a base that covers the outer edge of the zone (  or  ).
 Flexible cooking zone	See section on <a href="#">→</a> "Flex Zone"
Only use cookware that is suitable for induction cooking; see the section on <a href="#">→</a> "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

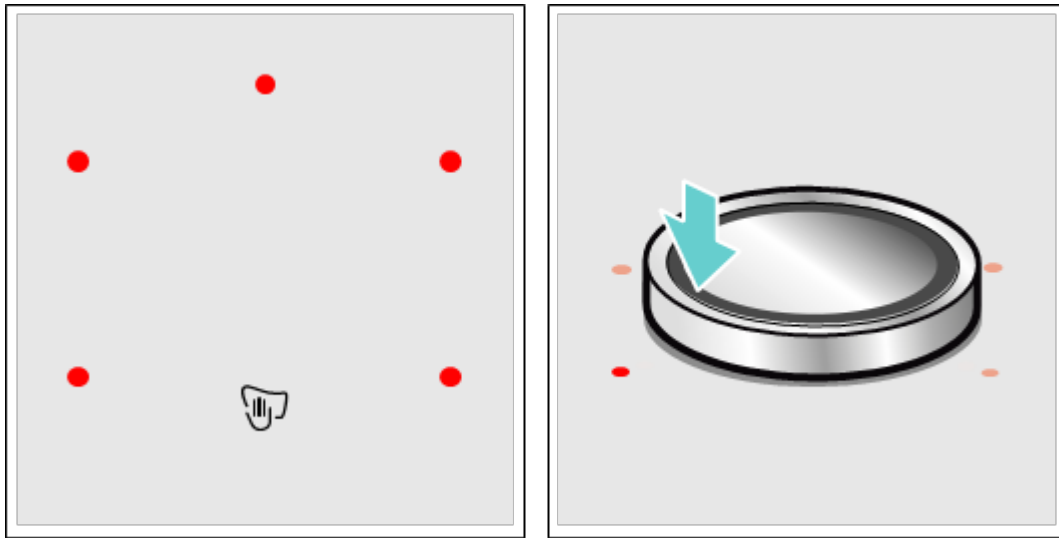
If you remove the cookware from the hotplate during cooking, the residual heat indicator and the selected heat setting will flash alternately.

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.

## Twist-Pad with Twist knob

The twistpad is the area in which you can use the twist knob to select the hotplates and heat settings. The twist knob automatically centres itself in the twistpad area.

The twist knob is magnetic and is placed on top of the twistpad. To activate a hotplate, touch the twist knob at the level for the required hotplate. Turning the twist knob selects the heat setting.



Position the twist knob on the twist pad so that it is in the centre of the indicators which delimit the twist pad area.

#### Notes

- Even if the twist knob is not entirely central, this will not affect how the twist knob works.
- Always keep the twist knob clean. Soiling may impair its function.

#### Remove the twist knob.

If the twist knob is removed, the "Lock control panel for cleaning" function is activated.

The twist knob can be removed during cooking. The "Lock control panel for cleaning" function is activated for 35 seconds. If the twist knob is not placed back in position before this time elapses, the hob switches off.

#### **:Warning – Risk of fire!**

If during this 35 seconds a metallic object is placed in the twistpad area, the hob may continue to heat up. Therefore, always switch off the hob using the main switch.

#### Storing the twist knob

A strong magnet is located inside of the twist knob. Keep the twist knob away from magnetic data carriers such as credit cards and cards with magnetic strips. Otherwise, these data carriers may be damaged beyond repair.

The magnet could also cause faults on televisions and screens.



**Note:** The twist knob is magnetic. Metal particles stuck to the bottom could scratch the surface of the hob. Always clean the twist knob thoroughly.

## Operating the hob without the twist knob


The hob can also be operated without the twist knob:

1. Switch on the hob using the main switch.



2.

Within the next 5 seconds, simultaneously touch and hold the  and  symbols for 4 seconds. An audible signal will sound.

3.

Touch the  symbol repeatedly until the indicator for the required hotplate lights up.

4.

Then set the required heat setting using the  or  symbol.

The hotplate has now been activated.

### Notes


- The timer function cannot be activated without the twist knob.
- The twist knob can be placed back on the twistpad at any time.


## 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. The display above the main switch lights up. The hob is ready to use.

To switch off: Touch the  symbol until the display above the main switch 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 15 seconds.
- The selected settings are stored for four seconds after the hob has been switched off. If the hob is switched on again within this time, the previous settings are applied.

## Setting a hotplate

Set the required heat setting using the twist knob.

Heat setting 1 = lowest setting.

Heat setting 9 = highest setting.

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

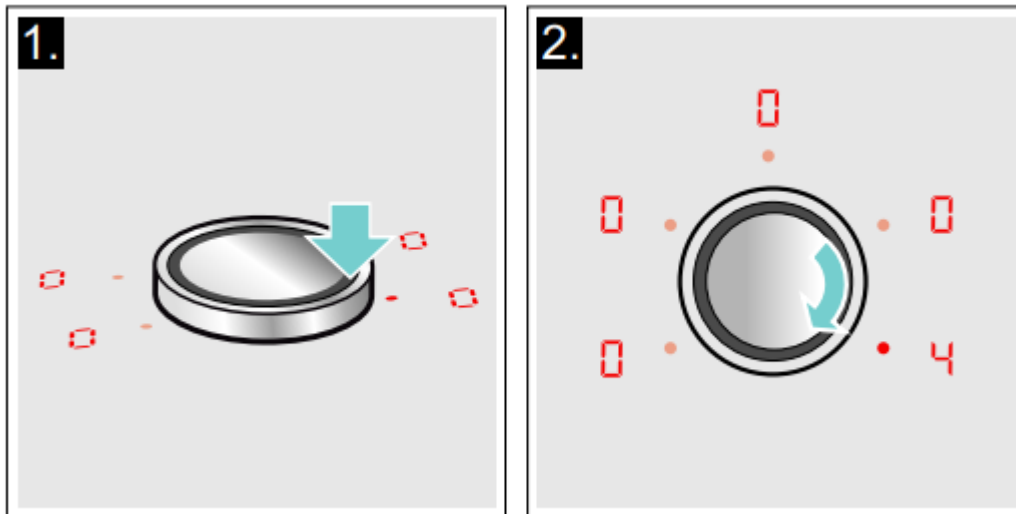
### Notes

- 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. To do this, touch the twist knob in the appropriate area for the required hotplate.
2. Turn the twist knob until the required heat setting appears in the heat setting display.




The heat setting is set.

## Changing the heat setting

Select the hotplate and change the heat setting using the twist knob.

## Switching off the hotplate

Select the hotplate and turn the twist knob until  appears. The hotplate switches itself off and the residual heat indicator lights up.

## 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	Co tim
<b>Melting</b>		
Chocolate coating	1 - 1.	-
Butter, honey, gelatine	1 - 2	-
<b>Heating and keeping warm</b>		
Stew, e.g. lentil stew	1. - 2	-
Milk*	1. - 2.	-
Heating sausages in water*	3 - 4	-
<b>Defrosting and heating</b>		
Spinach, frozen	3 - 4	15
Goulash, frozen	3 - 4	35
<b>Poaching, simmering</b>		
Potato dumplings*	4. - 5.	20
Fish*	4 - 5	10
White sauces, e.g. Béchamel sauce	1 - 2	3 -
Whisked sauces, e.g. sauce béarnaise, hollandaise	3 - 4	8 -
<b>Boiling, steaming, braising</b>		
Rice (with double the volume of water)	2. - 3.	15
Rice pudding***	2 - 3	30
Unpeeled boiled potatoes	4. - 5.	25
Boiled potatoes	4. - 5.	15
Pasta, noodles*	6 - 7	6 -

Stew	3. - 4.	120
Soups	3. - 4.	15
Vegetables	2. - 3.	10
Vegetables, frozen	3. - 4.	7 -
Cooking in a pressure cooker	4. - 5.	-
<b>Braising</b>		
Roulades	4 - 5	50
Pot roast	4 - 5	60
Goulash***	3 - 4	50
* Without lid		
** Turn several times		
*** Preheat to heat setting 8 - 8.		

## Operating the appliance

	Heat setting	Co time
<b>Roasting/frying with little oil*</b>	6 - 7	
Escalope, plain or breaded	6 - 7	
Escalope, frozen		1. -
Chop, plain or breaded**		7
Steak (3 cm thick)		2. -
		8
Poultry breast (2 cm thick)**	5 - 6	
Poultry breast, frozen**	5 - 6	6 -
Rissoles (3 cm thick)**	4. - 5.	8 -
Hamburgers (2 cm thick)**	6 - 7	8 -
Fish and fish fillet, plain		1. - 10
Fish and fish fillet, breaded		6 10
Fish, breaded and frozen, e.g. fish fingers		2. - 30
Scampi, prawns		7 8 -
Sautéing fresh vegetables and mushrooms		3. - 8 -
		7
Stir-fry, vegetables, meat cut in Asian-style strips		4. - 4 -
Frozen dishes, e.g. roasted dishes		8 10 -
Pancakes (baked in succession)	7 - 8	15
Omelette (cooked in succession)	7 - 8	6 -
Fried eggs	6 - 7	-
	6. - 7. 3. - 4.	3 -
	5 - 6	3 -
<b>Deep-fat frying* (150-200 g per portion in 1-2 l oil, deep-fat fried in portions)</b>		
Frozen products, e.g. chips, chicken nuggets		-
Croquettes, frozen	8 - 9 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.

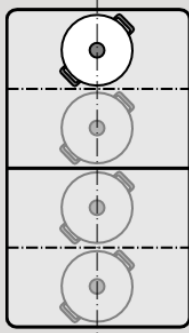
## Flex Zone

You can use each flex zone as a single hotplate or as two independent hotplates, as required. It consists of four inductors that work independently of each other. If using the flexible cooking zone, only the area that is covered by cookware is activated.

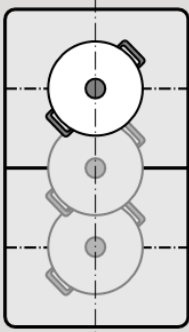
### Advice on using cookware

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

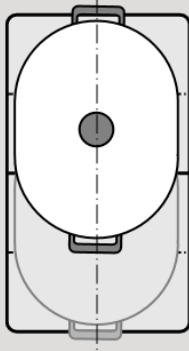
## As a single hotplate



Diameter smaller than or equal to 13 cm  
Place the cookware on one of the four positions that can be seen in the illustration.



Diameter greater than 13 cm  
Place the cookware on one of the three positions that can be seen in the illustration.



If the cookware takes up more than one hotplate, place it starting on the upper or lower edge of the flexible cooking zone.

## As two independent hotplates

The front and rear hotplates each have two inductors and can be used independently of each other. Select the required heat setting for each of the hotplates. Use only one item of cookware on each hotplate.

Flex Zone

## As two independent hotplates

The flexible cooking zone is used like two independent hotplates.

### Activating

See section → *"Operating the appliance"*

## As a single hotplate

Using the entire cooking zone by connecting both hotplates.

### Linking the two hotplates

1. Set down the cookware. Select one of the two hotplates in the flexible cooking zone and set the heat setting.
2. Touch the { symbol. The u indicator lights up. The flexible cooking zone is activated.

**Note:** The heat setting appears in the two displays for the flexible cooking zone.

### Changing the heat setting

Select one of the two hotplates assigned to the flexible cooking zone and set the heat setting using the twist knob.

### Adding new cookware

Set the new item of cookware down, select one of the two hotplates in the flexible cooking zone and then touch the { symbol twice. The new cookware is detected and the previously selected heat setting remains the same.

**Note:** If the cookware is moved to the hotplate being used or lifted up, the hotplate begins an automatic search and the heat setting selected previously is retained.

### Disconnecting the two hotplates

Select one of the two hotplates assigned to the flexible cooking zone and touch the { symbol.

This deactivates the flexible cooking zone. The two hotplates will now function independently.

**Note:** If the hob is switched off, and then switched back on again later, the flexible cooking zone is reset to function as two independent hotplates.

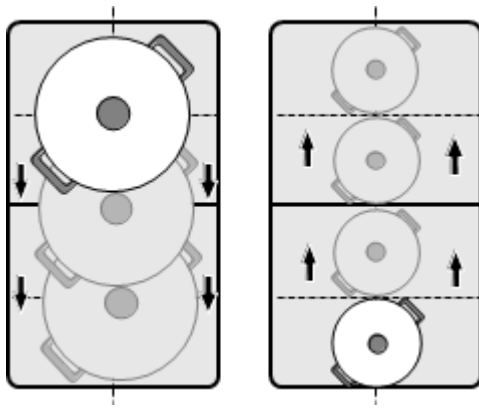
Move function

### uMove function

This function activates the entire flexible cooking zone, which is divided into three cooking areas and which has preset heat settings.

Only use one item of cookware. The size of the cooking area depends on the cookware used and whether it is positioned correctly.

This means that an item of cookware can be moved during the cooking process to another cooking area with another heat setting:



Preset heat settings:

Front area = heat setting Š

Middle area = heat setting † Rear area = heat setting –.

The preset heat settings can be changed independently of one another. You can find out how to change these in the section on → "Basic settings"

## Notes

- If more than one item of cookware is detected on the flexible cooking zone, the function is deactivated.
- If the cookware is moved within the flexible cooking zone or lifted up, the hob automatically starts searching and the heat setting of the area in which the vessel was detected is set.
- You can find information on the size and positioning of the cookware in the section on → "Flex Zone"

## Activation

1. Select one of the two hotplates in the flexible cooking zone.
2. Touch the | symbol. The indicator beside the | symbol lights up. The flexible cooking zone is activated as a single hotplate.

The heat setting in the area in which the cookware is located lights up in the display for the front hotplate. The function has now been activated.

## Changing the heat setting

The heat settings for the individual cooking areas can be changed during the cooking process. Set the cookware down on the cooking area and change the heat setting using the twist knob.

## Notes


- Only the heat setting in the area in which the cookware is located is changed.

- If the function is deactivated, the heat settings for the three cooking areas are reset to the preset values.

## Deactivating

Touch the | symbol. The indicator beside the | symbol goes out.

The function was deactivated.

**Note:** If one of the cooking areas is set to , the function deactivates after a few seconds.

## Time-setting options

Your hob has three timer functions:




- Programming the cooking time
- Kitchen timer
- Stopwatch function

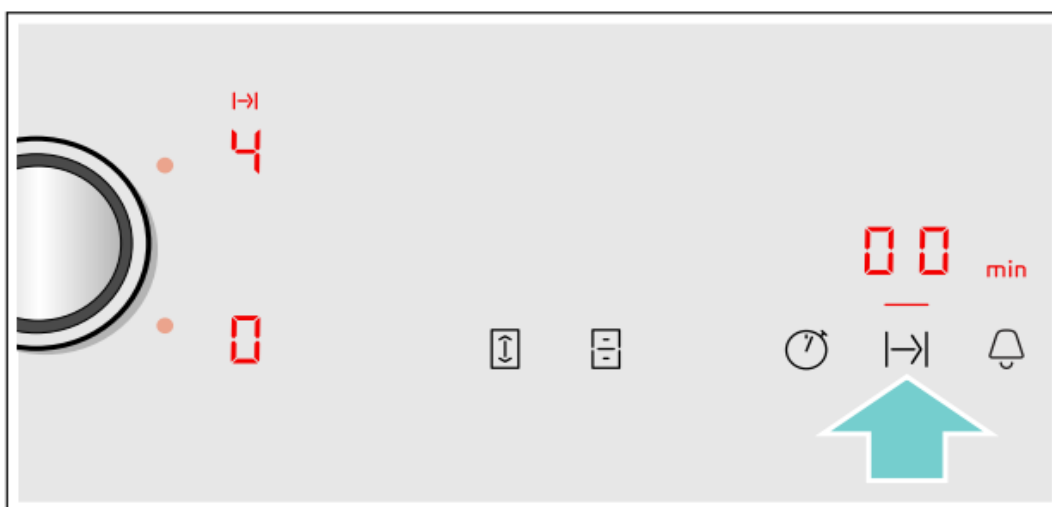
## Programming the cooking time

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

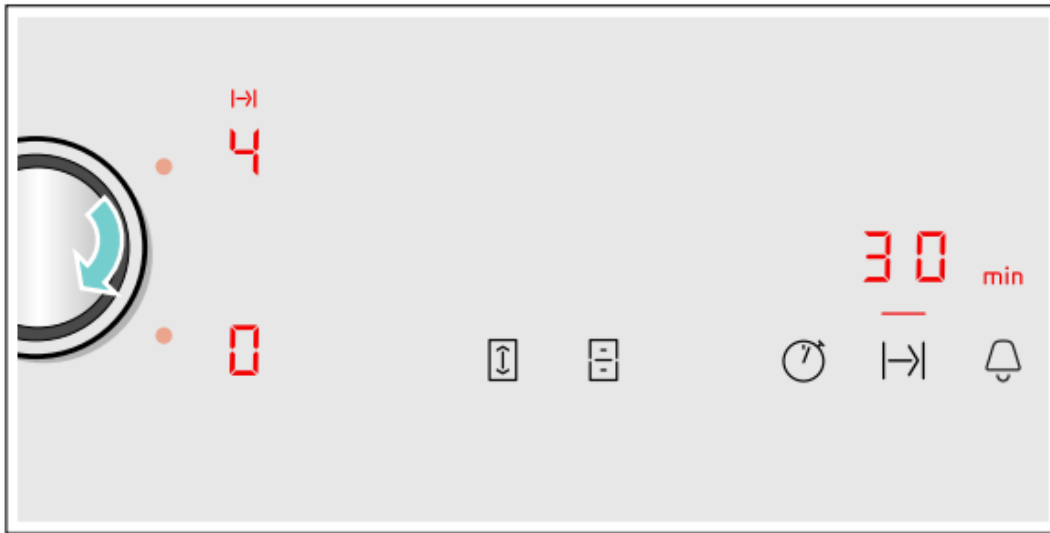
### Setting procedure:

1. Select the hotplate and the required heat setting.

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



3. Use the twist knob to select the required cooking time.





The cooking 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. You can find information on automatically programming the cooking time in section → "Basic settings"
- If the flexible cooking zone is selected as the only hotplate, the set time for the entire cooking zone is the same.
- If the Move function is selected for the combined hotplate, the set time for the three hotplates is the same.

### Changing or deleting the time


Select the hotplate and then touch the  symbol.

Change the cooking time using the twist knob or on the control panel or set  to delete the programmed cooking time.

### When the time has elapsed

The hotplate switches off. An audible signal sounds,  appears in the hotplate display and « appears in the timer display for one minute. The hotplate indicator  flashes. Touch any symbol; the indicators go out and the audible signal ceases.

## Notes



- If a cooking time was programmed for several hotplates, the cooking time which ends first appears in the timer display. The  display for the hotplate lights up.
- Select the relevant hotplate to call up the remaining cooking time for a hotplate. The cooking time is displayed for 10 seconds.
- 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.

### How to activate the function


1. Touch the  symbol: << and the b indicator appear in the timer display.
2. Use the twist knob to select the required time.
3. Touch the  symbol again to confirm the selected time.

The time begins to elapse.

### Changing or deleting the time

Touch the  symbol and use the twist knob to change the time or set it to <<.

### When the time has elapsed

An audible signal sounds for one minute and the << symbol flashes in the timer display. Touch the  symbol again: The displays go out and the audible signal ceases.

PowerBoost function

## Stopwatch function

The stopwatch function displays the time that has elapsed since activation.

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

## Activating

Touch the  $\infty$  symbol. The  $\ll$  symbol and the b indicator light up in the timer display. The time begins to elapse.

## Deactivating

Touch the  $\infty$  symbol.  $\ll$  appear in the timer display and then go out.

The function is deactivated.

**Note:** This function must be selected in order to deactivate the stopwatch.

### vPowerBoost function

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

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

**Note:** The PowerBoost function can also be activated in the flexible area if the cooking zone is being used as a single hotplate.

## Activating

1. Select a hotplate.
2. Touch the  $\sim$  symbol. The  $\sim$  and  $\bar{o}$  indicators light up.

The function is activated.

## Deactivating

1. Select a hotplate.
2. Touch the  $\sim$  symbol. The  $\sim$  and  $\bar{o}$  indicators go out. The heat setting Š lights up in the hotplate's display.

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.

### xShortBoost function

The ShortBoost function enables you to heat cookware faster than when using heat setting Š.

After deactivating the function, select the appropriate heat setting for your food.

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 Š will flash in the display for the selected hotplate; the Š heat setting will then be set automatically without activating the function.

**Note:** With the flexible cooking zone, the ShortBoost function can be activated even if it is used as the only cooking zone.

## Recommendations for use

- Always use cookware that has not been pre-heated.
  - Use pots and pans with a flat base. Do not use cookware with a thin base.
  - Never leave empty cookware, oil, butter or lard to heat up unattended.
- Do not place a lid on the cookware.
  - Place the cookware on the centre of the hotplate. Ensure that the diameter of the base of the cookware corresponds to the size of the hotplate.
  - You can find information on the type, size and positioning of the cookware in section → *"Induction cooking"*

## Activating

1. Select a hotplate.
2. Touch the ~ symbol twice. The ~ and w indicators light up.

The function is activated.

## Deactivating

1. Select a hotplate.
2. Touch the ~ symbol. The ~ and w displays go out. The heat setting Š lights up in the display for the hotplate.

The function is deactivated.

**Note:** After 30 seconds, this function will automatically switch off.

ShortBoost function

## zKeep 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 switched 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 → *"Basic settings"* section

### kWipe protection

Wiping over the control panel while the hob is switched on may alter the settings. To avoid doing this, you can use the hob's "Lock control panel for cleaning" function. To activate this function: Remove the twist knob. The z indicator will be lit. The control panel will remain locked for 35 seconds. You will now be able to clean the surface of the control panel without altering the settings.

To deactivate this function: The control panel will be unlocked once 35 seconds have elapsed. To end the function early, fit the twist knob back on and turn it until the z indicator goes out.

## Notes

- The timer displays the time that has elapsed since the lock was activated. 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.

### **bAutomatic 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. ", % and the residual heat indicator œ or • 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

### **QBasic settings**

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

Indicator/ symbol	Function																		
™ ,	<b>Childproof lock</b> < Manual* , Automatic. <i>f</i> Function deactivated.																		
™ <i>f</i>	<b>Signal tones</b> < Confirmation and fault signals are switched off. , Only the fault signal is switched on. <i>f</i> Only the confirmation signal is switched on. „ All signal tones switched on.*																		
™ „	<b>Display energy consumption</b> < Deactivated.* , Activated.																		
™ †	<b>Automatically programming the cooking time</b> << Switched off.* <,-ŠŠ Time until automatic switch-off.																		
™ ‡	<b>Audible signal duration for the timer function</b> , 10 seconds. <i>f</i> 30 seconds. „ 1 minute.*																		
™ ^	<b>Power management function. Limiting the total power of the hob The available settings depend on the maximum power of the hob.</b> < Deactivated. Maximum power of the hob. */** <table border="1" data-bbox="387 1460 903 1872"> <tbody> <tr> <td data-bbox="387 1460 499 1505">,</td> <td data-bbox="499 1460 903 1505">1000 W minimum power.</td> </tr> <tr> <td data-bbox="387 1505 499 1550">,.</td> <td data-bbox="499 1505 903 1550">1500 W</td> </tr> <tr> <td data-bbox="387 1550 499 1594">...</td> <td data-bbox="499 1550 903 1594"></td> </tr> <tr> <td data-bbox="387 1594 499 1639">”</td> <td data-bbox="499 1594 903 1639">3000 W recommended for 13 A.</td> </tr> <tr> <td data-bbox="387 1639 499 1684">„.</td> <td data-bbox="499 1639 903 1684">3500 W recommended for 16 A.</td> </tr> <tr> <td data-bbox="387 1684 499 1729">...</td> <td data-bbox="499 1684 903 1729">4000 W</td> </tr> <tr> <td data-bbox="387 1729 499 1774">....</td> <td data-bbox="499 1729 903 1774">4500 W recommended for 20 A.</td> </tr> <tr> <td data-bbox="387 1774 499 1818">...</td> <td data-bbox="499 1774 903 1818"></td> </tr> <tr> <td data-bbox="387 1818 499 1863">Š or Š .</td> <td data-bbox="499 1818 903 1863">Maximum power of the hob.**</td> </tr> </tbody> </table>	,	1000 W minimum power.	,.	1500 W	...		”	3000 W recommended for 13 A.	„.	3500 W recommended for 16 A.	...	4000 W	....	4500 W recommended for 20 A.	...		Š or Š .	Maximum power of the hob.**
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...	4000 W																		
....	4500 W recommended for 20 A.																		
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Š or Š .	Maximum power of the hob.**																		



™ Š

### Time for selecting the cooking zone

< Unlimited: The hotplate that was last set remains selected.\*

, Limited: The cooking zone only remains selected for a few seconds.

™ ,,

### Changing preset power levels for the Move function

×Š Preset power level for the front cooking area.

Ù† Preset power level for the central cooking area.

Ø– Preset power level for the rear cooking area.

## Basic settings

™ ,f

### Check the cookware and the cooking results

< Not suitable , Not perfect f Suitable

™ <

### Restore to standard settings

< Individual settings.\*


, 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 three seconds.

The first four displays provide product information. Turn the twist knob to view the individual displays.


Product information	Display screen
After-sales service index (ASSI)	◁,
Production number	”š
Production number 1	Š†.
Production number 2	◁.†

1. Touch the  symbol again to access the basic settings.

™, and  light up as a presetting in the displays.

1. Touch the  symbol repeatedly until the required function is displayed.

2. Then use the twist knob to select the required setting.

1. Touch the  symbol for at least three 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. „.◁% 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”*

Energy consumption indicator

### tCookware 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  $TM, f$  setting.
3. Turn the twist knob.  $b$  flashes on the hotplate displays. The function is activated.

After 10 seconds, information on the quality and speed of the cooking process appears in the hotplate displays.

Check the result using the following table:

Result
< The cookware is not suitable for the hotplate and will therefore not heat up.*
, The cookware is taking longer to heat up than expected and the cooking process is not going as well as it should.*
$f$ 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 the function, turn the twist knob.

## Notes

- The flexible cooking zone only counts as a single hotplate; place no more than one item of cookware on it.
- 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 sections on → "Induction cooking" and → "Flex Zone".

Power manager

## hPower 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"*

## DCleaning

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.

## Twist knob

The twist knob is best cleaned using lukewarm soapy water. Do not use harsh or abrasive cleaning agents. Do not clean the twist knob in the dishwasher or using rinsing water. This may damage it.

Cookware
<p><b>Which types of cookware can be used with an induction hob?</b></p> <p>You can find information on which types of cookware can be used with an induction hob in the section  <i>"Induction cooking"</i>.</p>
<p><b>Why is the hotplate not heating up and why is the heat setting flashing?</b></p> <p>The hotplate on which the cookware is standing is not switched on.</p> <p>Check that you have switched on the correct hotplate.</p>
<p>The cookware is too small for the hotplate that is switched on or it is not suitable for induction cooking.</p>

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 cookware in the sections on [→ "Induction cooking"](#), [→ "Flex Zone"](#) 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 cookware in the sections on [→ "Induction cooking"](#), [→ "Flex Zone"](#) and [→ "Move function"](#).

## 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"

## 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 disappears or becomes 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.

Display	Possible cause	Solution
---------	----------------	----------

None	The power supply has been disconnected.	Use other electrical devices to check whether 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 the 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 $\cup$ indicator flashes in the hotplate displays	A fault has occurred in the electronics.	To acknowledge the fault, cover the control panel with your hand.
"f	The electronics have overheated and have switched off the corresponding hotplate.	Wait until the electronics have cooled down 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 out 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 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.
"%	The hotplate was operating for an extended period without interruption.	The automatic safety switch-off function has been activated. See section 4.1.2.
"Š<<< "Š<<	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. Check that it has been connected in accordance with the circuit diagram.
Š" The demo mode is activated		Disconnect the hob from the power supply. Wait for 30 seconds and reconnect it. Touch any touch symbol in the next three minutes. The demo mode is deactivated.


## Troubleshooting

Do not place hot pans on the control panel.

## Cookware

### How do you switch on the dual-circuit and triple-circuit hotplates?


These hotplates can detect cookware of different sizes. Depending on the material and the properties of the cookware, the hotplate automatically activates the single-, dual- or triple-circuit hotplate in order for the appropriate heat output to be supplied to achieve good cooking results.

Cookware that corresponds to the size of the hotplate as closely as possible and has a fully ferromagnetic base is most suitable. You can find information on which types of cookware can be used with an induction hob 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"*.

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

## Notes

- If “E” appears on the display, press and hold the twist knob next to the mark 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.