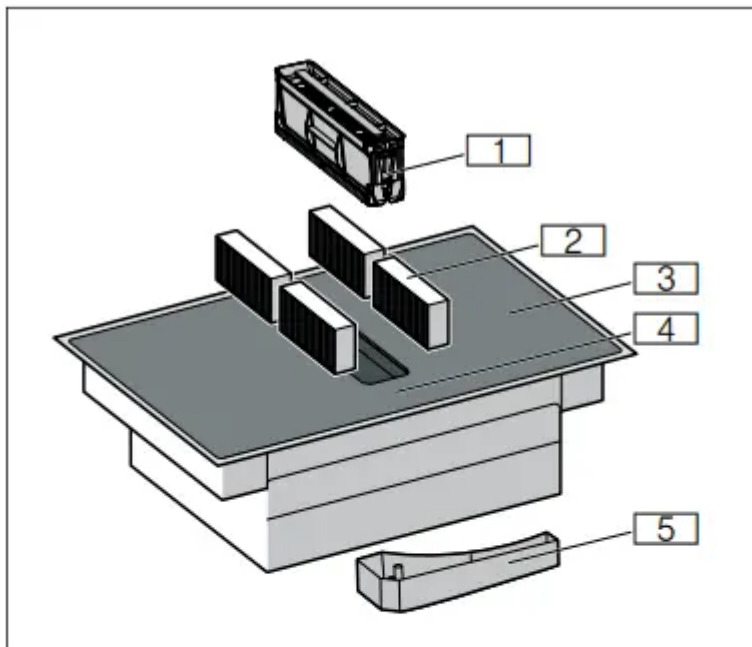


Getting to know your appliance

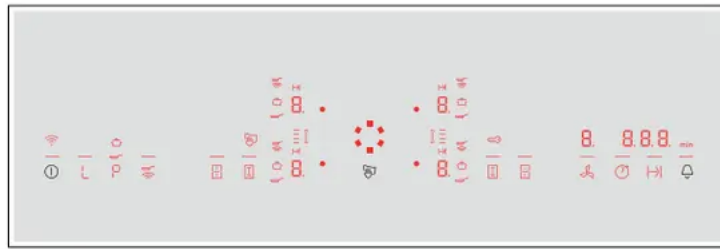
Your new appliance



No.	Designation
1	Metal grease filter
2	Activated charcoal filter for air recirculation or acoustics filter for air extraction*
3	Hob
4	Control panel
5	Overflow container

*Depending on the appliance specifications

The control panel



Selection sensors	
ⓘ	Main switch
L	Keep-warm function
P	PowerBoost and ShortBoost functions
🔥	Frying sensor
☰	FlexZone
☰	Move function
⌚	Stopwatch function
⌚	Cooking timer
🔒	Timer and childproof lock
🔒	Manual hood control

Display	
⓪	Operating status
1-9	Power levels
H/h	Residual heat
P	PowerBoost and ShortBoost functions
P.	Intensive ventilation setting I
P.	Intensive ventilation setting II
R	Sensor hood control
⏪	Transferring settings
🔥	PowerBoost function
🔥	ShortBoost function
L	Keep-warm function
🔥	Frying sensor
☰	FlexZone
☰	Move function
⌚	Cooking timer
000	Time-setting options
min	Time indicator
🔒	Childproof lock
🔒	Locking the control panel for cleaning
📶	Wi-Fi

Controls

When the hob heats up, the symbols for the controls available at this time light up. Touching a symbol activates the respective function.

Notes

- The corresponding symbols for the controls light up depending on whether they are available. The displays for the hotplates or the selected functions get brighter.
- Always keep the control panel clean and dry. Moisture can prevent it from working properly.
- Do not place any cookware near the indicators or sensors. The electronics could overheat.

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 modes

This appliance can be used in air extraction mode or circulating-air mode.

Exhaust air mode



The air which is drawn in is cleaned by the grease filters and conveyed to the exterior by a pipe system.

Note: The exhaust air must not be conveyed into a functioning smoke or exhaust gas flue or into a shaft which is used to ventilate installation rooms which contain heat-producing appliances.

- Before conveying the exhaust air into a non functioning smoke or exhaust gas flue, obtain the consent of the heating engineer responsible.
- If the exhaust air is conveyed through the outer wall, a telescopic wall box should be used.

Circulating-air mode



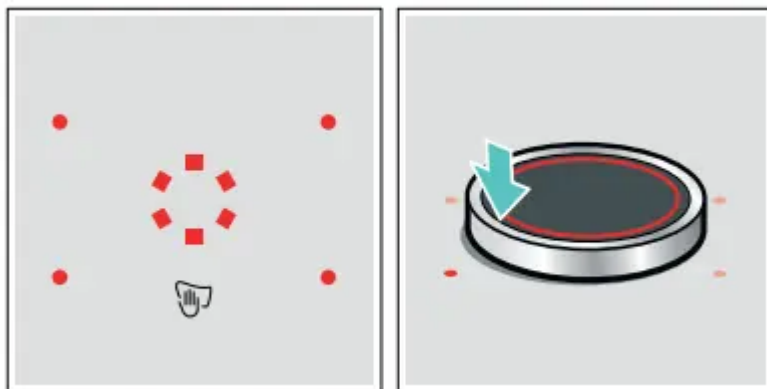
The air which is drawn in is cleaned by the grease filters and an activated carbon filter and conveyed back into the kitchen.

Note: To bind odours in circulating-air mode, you must install an activated carbon filter. The different options for operating the appliance in circulating-air mode can be found in the brochure. Alternatively, ask your dealer. The required accessories are available from specialist outlets, from customer service or from the Online Shop

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.

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.


Tip: Switch on the ventilation system when you start cooking and only switch it off a few minutes after you have finished cooking. This is the most effective way to remove the cooking vapours.

Note: Never operate the appliance without the metal grease filter and the overflow container.

Switching the hob on and off

Switch the hob on and off using the main switch.

To switch on: Touch the  symbol. The symbols for the hotplates and the functions available at this time light up.  lights up next to the hotplates. Position the twist knob in the area in which it can be used. The hob is ready for 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 will automatically switch itself off if the cooking zones have been switched off for a few seconds.
- The settings are stored for 4 seconds after the hob has been switched off. If you switch the hob back on during this time, the hob will operate using the stored settings.

Setting a hotplate

Set the required heat setting using the twist knob.

Heat setting 1 = lowest setting.

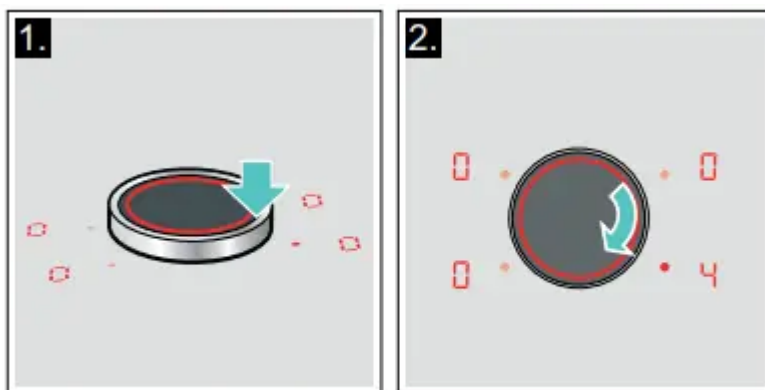
Heat setting 9 = highest setting.

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

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.

Note: When you place a pot or pan on the Flex Zone, the hob detects it and the hob is selected automatically. You will find more information about the Flex Zone in the section entitled → "Flex Zone".

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.

Manual hood control


You can control the ventilation setting manually.

Note: Using tall items of cookware may prevent the extraction system from working at optimum power. The extraction power can be improved by placing a lid on the cookware at an angle.

Activation

1. Touch the  symbol. The ventilation system starts at the preset power level.
2. Within the next 10 seconds, use the twist knob to select the required power level. The selected power level lights up.
3. Touch the  symbol to confirm the selected setting. The ventilation system switched on.

Changing and switching off




Touch the  symbol and select the required power level or use the twist knob to set .


Intensive setting

There are two intensive modes for the ventilation system. If you activate the intensive settings, the ventilation system works at maximum output for a short time.



Activation

Touch the  symbol and select the required intensive setting.

- Intensive setting I : Turn the twist knob until the  display on the  symbol lights up. The intensive setting is activated.
- Intensive mode II : Turn the twist knob until the  . display on the A symbol lights up. The intensive setting is activated.

Note: After eight minutes, the appliance automatically switches back to fan setting .

Changing and switching off


Touch the  symbol and select the required power level or use the twist knob to set .

Automatic start

If you select a power level for a cooking zone, the automatic start switches on.

The hob comes with sensor-controlled automatic start as standard. You can find out how to change this setting in section → "Basic settings".

Automatic start with sensor control

The air quality sensor automatically registers the cooking vapours, selects the optimum power level and lights up the  display.

Automatic start via power levels


The ventilation system switches on at a power level in accordance with the respective power level for the cooking zone.

Automatic mode with sensor control


The hob has an air quality sensor that automatically registers the cooking vapours and switches on the ventilation system.

If the automatic start is switched off or is set in accordance with the power levels, you can switch on operation with sensor control manually at any time.

Activation

Turn the twist knob until the indicator **A** on the  symbol lights up. The optimum performance level is set automatically using a sensor.

Deactivating

Touch the  symbol.

Use the twist knob to select another the power level. The **A** display goes out. The sensor control is switched off.

Note: You can find out how to set the sensor sensitivity in section → "Basic settings".



Run-on function

The run-on function allows the ventilation system to continue operating for a few minutes after the hob has been switched off. This removes any remaining cooking vapours. The ventilation system then automatically switches off.

The hob is supplied as standard with the run-on time with a maximum switch-off time. You can find out how to change this setting in section → "Basic settings".

Activation

The run-on time mode is possible in accordance with the configured basic settings are:

- Via the control for the air quality sensor. The **A** symbol lights up.
- With a maximum switch-off time. The  display lights up above the  symbol.

Note: The run-on function only switches on if at least one cooking zone has been switched on for at least one minute.

Deactivating

Manual

Touch the  symbol. The run-on function is switched off.

Automatic

The run-on function is switched off in the following cases:

- The run-on time has elapsed.
- The appliance is switched on again.

- The sensor ensures that the air quality is in order

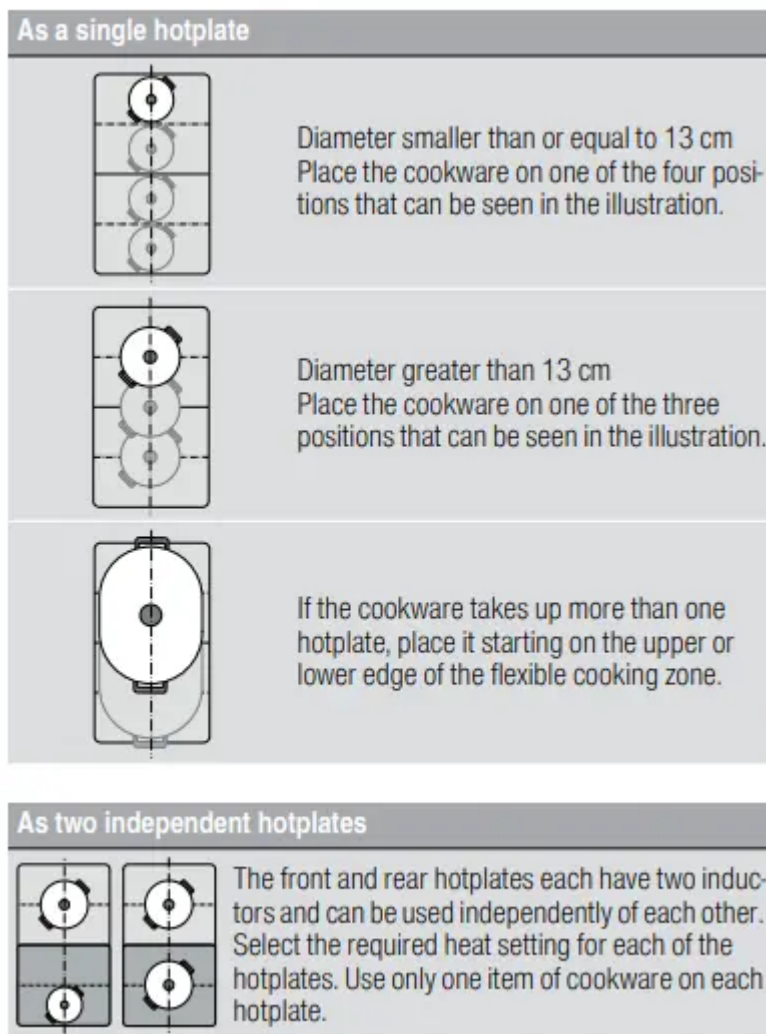
Flex Zone

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 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.

Connecting the two cooking zones

The cooking zones are automatically connected or separated depending on where the item of cookware is placed.

Connecting them manually:

1. Set the item of cookware down. Select one of the two cooking zones in the Flex Zone and set the power level.
2. Touch the  symbol. The  display lights up. The Flex Zone is activated.

Note: The power level appears in the two displays for the Flex 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 a new item of cookware


1. Set down the new item of cookware in a position suitable for its size. If the cookware has been set down correctly, the appliance will detect it. The appliance separates the zones and selects this automatically.
2. Use the twist knob to select the power level.

Notes

- If you move or lift the item of cookware on the active cooking zone, the cooking zone will start searching automatically and the power level you selected previously will be retained.
- You can switch off the automatic cookware detection function. You will find more information about this in the section entitled → "Basic settings".

Separating the two cooking zones

The cooking zones are automatically connected or separated depending on where the item of cookware is placed.

To separate the cooking zones manually, select one of the two cooking zones in the Flex Zone and touch the  symbol.

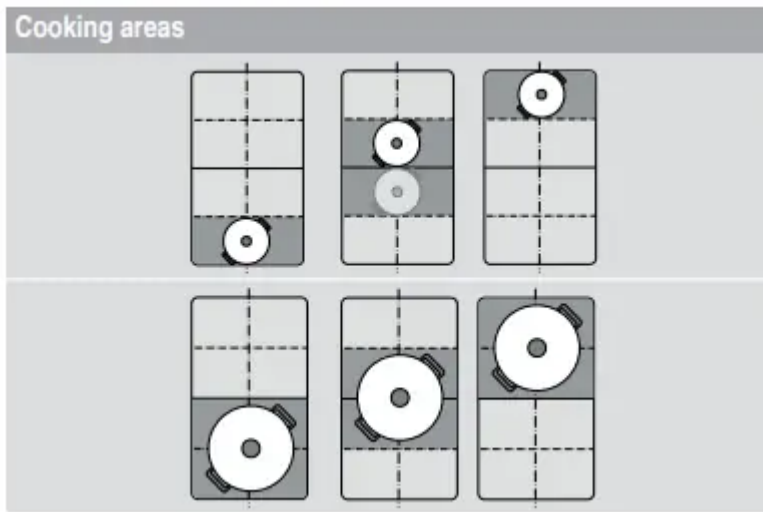
The Flex Zone is deactivated. The two cooking zones will now operate independently of one another.

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.

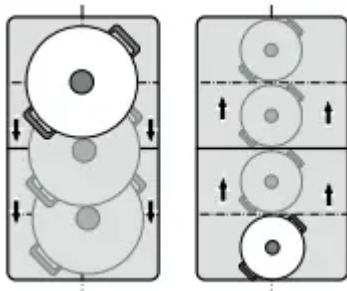
Move function

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.

Time-setting options

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.

Frying sensor

If a cooking time has been programmed for a hotplate and the frying sensor has been activated, the cooking time will not begin to count down until the selected temperature setting has been reached.

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 **00** to delete the programmed cooking time.

When the time has elapsed

The hotplate switches off. An audible signal sounds, **0** appears in the hotplate display and **00** 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 — 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

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  symbol. The  symbol and the — indicator light up in the timer display. The time begins to elapse.

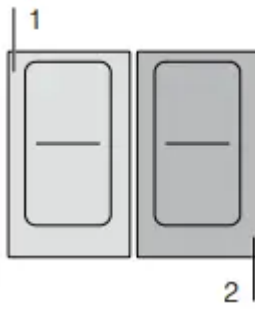
Deactivating

Touch the  symbol.  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.




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).







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  symbol. The  and  indicators light up.

The function is activated.


Deactivating

1. Select a hotplate.
2. Touch the  symbol. The  and  indicators go out. The heat setting  lights up in the hotplate's display.

The function is deactivated.

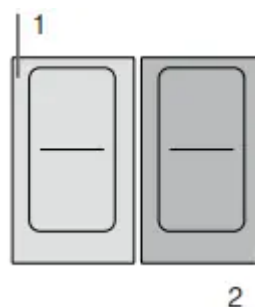
Note: In certain circumstances, the PowerBoost function can switch itself off automatically in order to protect the electronic elements inside the hob.

ShortBoost function

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

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).



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  indicators light up.

The function is activated.

Deactivating

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



The function is deactivated.

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

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 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

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 11	Changing preset power levels for the Move function -9 Preset power level for the front cooking area. -5 Preset power level for the central cooking area. -L Preset power level for the rear cooking area.

c 12	Check the cookware and the cooking results
0	Not suitable
1	Not perfect
2	Suitable
c 17	Setting air recirculation mode or air extraction mode
0	Configuring air recirculation mode.*
1	Configuring air extraction mode.
c 18	Setting the automatic start
0	Switched off.
1	Switched on: Automatic mode with sensor control.*
2	Switched on: The ventilation system starts at a power level in accordance with the relevant power levels for the cooking zones.
c 19	Setting sensor sensitivity for the ventilation system
1	Lowest sensor sensitivity setting.
2	Medium sensor sensitivity setting.*
3	Highest sensor sensitivity setting.
c 20	Setting the run-on
0	Switched off.
1	Switched on: Automatic function with sensor-controlled run-on.
2	Switched on*: If the hob is working in air extraction mode, the ventilation system switches itself on for approx. six minutes at power level 3. If the hob is working in circulating-air mode, the ventilation system switches itself on for approx. 30 minutes at power level 1. The run-on function automatically switches off after this time.
c 25	Automatic pot detection
0	Deactivated: Select the required cooking zone manually.
1	Activated: The hob detects the size and the position of the pot and selects the corresponding cooking zone(s)*.
Hc	Home Connect → "Home Connect settings"
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 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)	0 1
Production number	Fd
Production number 1	95.
Production number 2	0.5

3. Touch the  symbol again to access the basic settings. **c 1** and **0** light up as a presetting in the displays.



4. Touch the  symbol repeatedly until the required function is displayed.
5. Then use the twist knob to select the required setting.



6. 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

Cookware check

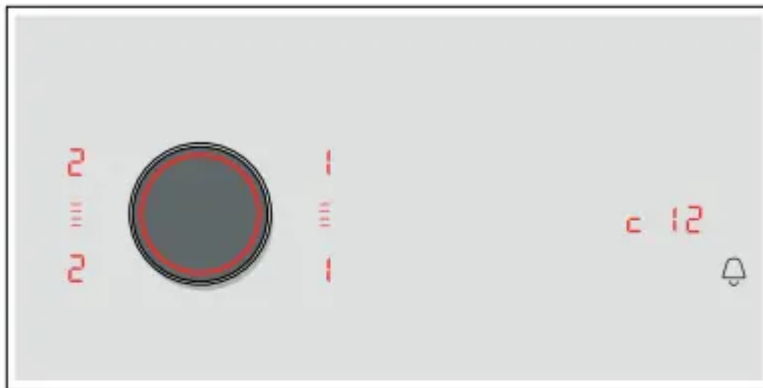
This function can be used to check the speed and quality of the cooking process depending on the cookware.

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. Turn the twist knob.  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	
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 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".

Home Connect

This appliance is WLAN-enabled and settings can be sent to the appliance via a mobile device.

If the appliance is not connected to the home network, the appliance functions in the same way as a hob with no network connection. The hob can always be operated via the control panel.

The availability of the Home Connect function depends on the availability of Home Connect services in your country. Home Connect services are not available in every country.

Notes

- Hobs are not designed to be used unattended - you must always keep an eye on the cooking process.
- Ensure that you follow the safety instructions in this instruction manual and that these are also observed when operating the appliance via the Home Connect app. You must also follow the instructions in the Home Connect app. → "Important safety information"
- Using the Home Connect app, you can send settings to your appliance and then have to confirm them on the appliance. It is not possible to operate the appliance whilst you are away from home.
- Operation on the appliance always has priority. During this time, it is not possible to operate the appliance using the Home Connect app.

Setting up

To implement settings via Home Connect, you must have installed and set up the Home Connect app on your mobile device.




Follow the steps specified by the app to make the settings.

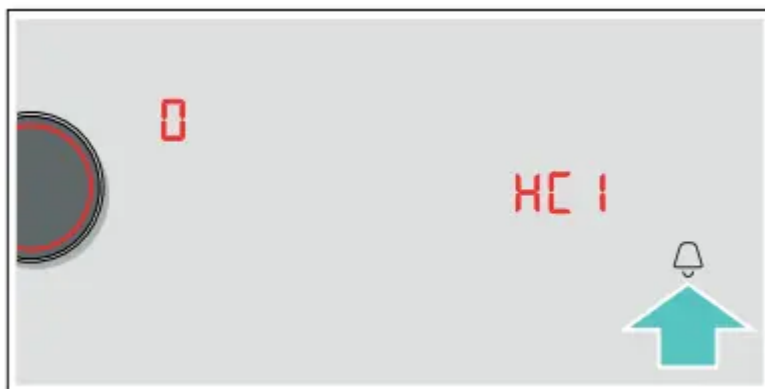
The app must be open in order to perform the setup process.


Automatic registration in the home network


You require a router that has WPS functionality.

You require access to your router. If you do not have this, follow the steps for "Manually logging into your home network"

1. Switch on the hob.
2. Touch and hold the  symbol for 3 seconds. The product information is displayed.
3. Touch the  symbol repeatedly until the **HC 1** setting appears.  lights up on the cooking position display

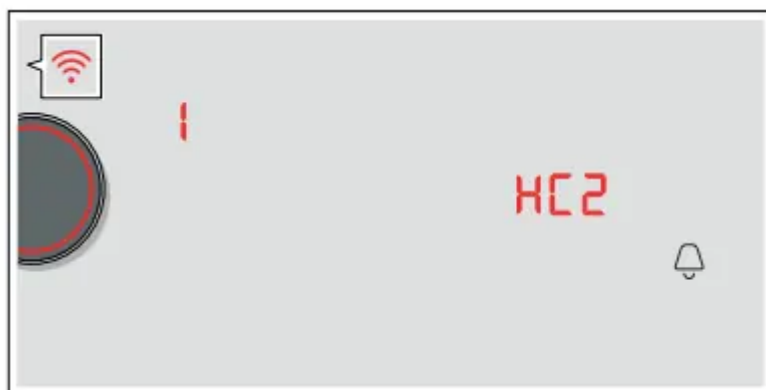


4. Use the twist knob to set the value to **1**. In the control panel, **1** and the symbol  flash.

5. Press the WPS button on the router within the next two minutes. If the  symbol no longer flashes in the control panel but, instead, lights up constantly, the hob is connected to the home network.

Note: If no connection can be established, the value **2** "Connect manually" appears. Manually log the appliance into the home network or restart the automatic connection.


The appliance automatically tries to connect to the app and the setting **HC 2** is displayed. The value **1** flashes in the control panel.





6. Start the app on the mobile device and follow the instructions for automatic network registration.


The registration procedure has been completed once the **0** value appears on the cooking position display

Manual registration in the home network

1. Switch on the hob.
2. Touch and hold the  symbol for 3 seconds. The product information is displayed.

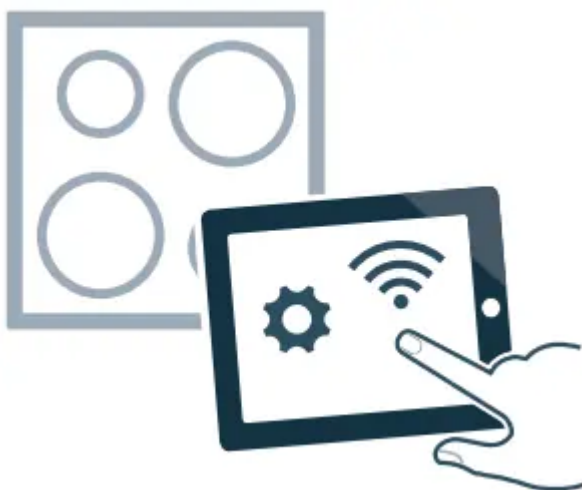
3. Touch the  symbol repeatedly until the **HC 1** setting appears.  lights up on the cooking position display.




4. Use the twist knob to set the value to **2**. In the control panel, **2** and the symbol  flash.




5. Use the "Home Connect" SSID and the "Home Connect" key to log your mobile device into the hob network.



If the  symbol no longer flashes in the control panel but, instead, lights up constantly, the hob is connected to the home network. The appliance automatically tries to connect to the app and the setting **HC 2** is displayed. The value **2**, flashes in the control panel.



6. Start the app on the mobile device and follow the instructions for manual network registration.

The registration procedure has been completed once the  value appears on the cooking position display.

Home Connect settings

You can adjust Home Connect to suit your requirements at any time. In the basic settings for your hob, navigate to the Home Connect settings to display network and appliance information.




Symbol	Function
HC 1	Registration in the home network (WLAN)
0	Not connected /disconnect network.
1	Connect automatically.
2	Connect manually.
3	Connected.
HC2	Connection to app
0	Not connected.
1	Connect.
HC3	Connect to WLAN
0	Radio module switched off.
1	Radio module switched on.
HC4	Settings via app
0	Switched off.
1	Switched on.*
HC5	Software update
1	Update available and ready for installation.
2	Starting installation.
HC6	Remote access by Customer Service
0	Not permitted.
1	Permitted.
* Basic setting	

Symbol	Function
HC 7	WLAN signal strength
0	Not connected to home network (WLAN).
1	Signal strength 1 (poor)
2	Signal strength 2 (moderate)
3	Signal strength 3 (good)
HC8	Connection to Home Connect server
0	Not connected.
1	Connected.
* Basic setting	



Deactivating Wi-Fi

If Wi-Fi has been activated, you can use the Home Connect functions.




Note: In networked standby mode, your appliance requires a maximum of 2 W.

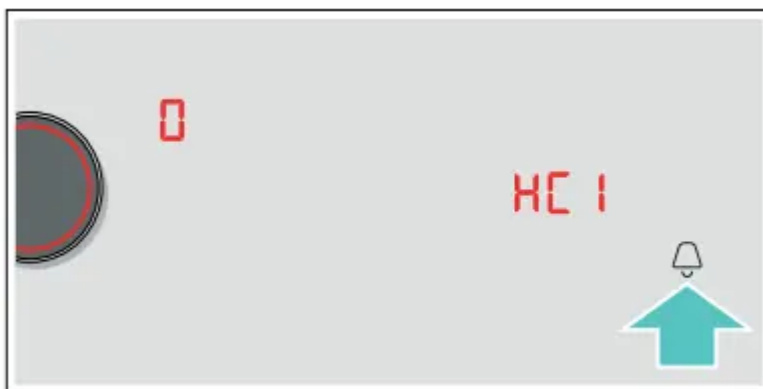
1. Switch on the hob.
2. Touch and hold the  symbol for 3 seconds. The product information is displayed.
3. Touch the  symbol repeatedly until the **HC3** setting appears.  lights up on the cooking position display.





4. Set the value to  using the twist knob.
This deactivates Wi-Fi; the  symbol will go out on the control panel.

Connecting to the network




1. Switch on the hob.
2. Touch and hold the  symbol for 3 seconds. The product information is displayed.
3. Touch the  symbol repeatedly until the **HC1** setting appears.  lights up on the cooking position display.



4. Using the twist knob, set the "Connect automatically"  value or the "Connect manually"  value.
5. Follow the instructions as per → "Automatic registration in the home network" or → "Manual registration in the home network".

Connect to the app

If the Home Connect app is installed on your mobile device, you can connect it to your hob.

1. Switch on the hob.
2. Touch and hold the  symbol for 3 seconds. The product information is displayed.
3. Touch the  symbol repeatedly until the **HC2** setting appears.  lights up on the cooking position display.



4. Set the value to **1** using the twist knob.
5. Follow the instructions in the app to complete the connection process

Software update

Using the software update function, your hob's software can be updated (e.g. for the purpose of optimisation, troubleshooting or security updates). To do this, you need to be a registered Home Connect user, have installed the app on your mobile device and be connected to the Home Connect server.

As soon as a software update is available, you will be informed by the Home Connect app, from which you will also be able to download the update.

Once the update has been successfully downloaded, you can start installing it via the hob (basic settings, **HCS** setting) or the Home Connect app if you are on your local area network.

The Home Connect app will notify you once installation is complete.

Cleaning

Cleaning agents

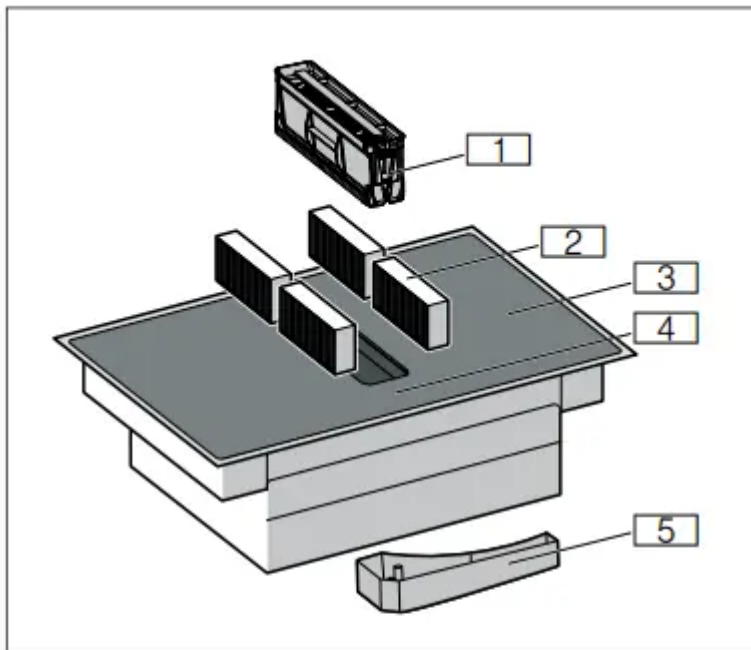
Only use cleaning products that are suitable for this type of hob. Follow the manufacturer's instructions on the product packaging. Follow all instructions and warnings included with the

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

Area	Cleaning products
Glass ceramic	<p>Glass ceramic Glass cleaner for stains due to limescale and water marks: Clean the cooktop as soon as it has cooled down. You can use a cleaning product that is suitable for glass-ceramic hobs or glass cleaner.</p> <p>Glass scraper for stains caused by sugar, rice starch or plastic: Clean immediately. Caution: Risk of burns. Then clean with a damp dish cloth and dry with a cloth.</p> <p>Note: Do not use cleaning products designed for dishwashers.</p>
Stainless steel	<p>Hot soapy water: Clean with a dish cloth and dry with a soft cloth.</p> <p>Use a minimal amount of water when cleaning to prevent water from penetrating the appliance.</p> <p>Leave dried-on remains to soak in a small amount of soapy water; do not scour.</p> <p>Clean stainless steel surfaces in the direction of the finish only.</p> <p>Special stainless steel cleaning products are available from our after-sales service, through our online shop or from specialist retailers.</p> <p>Apply a very thin layer of the cleaning product with a soft cloth.</p> <p>Note: Do not use a glass scraper to clean the cooktop surround.</p>
Plastic	Hot soapy water: Clean with a soft cloth or in the dishwasher.
Controls	Hot soapy water or an appropriate glass cleaner: Clean using a damp dish cloth and then dry with a soft cloth.



Components to clean



No.	Designation
1	Metal grease filter
2	Activated charcoal filter for air recirculation or acoustics filter for air extraction*
3	Hob
4	Control panel
5	Overflow container

*Depending on the appliance specifications

Hob surround (only on appliances with hob surrounds)

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.
- Do not use any hard, scratchy sponges, brushes or scouring pads.

Hob

Clean the hob each time you use it. This will prevent food remnants from becoming burned on. Do not clean the hob until the residual heat indicator has gone out.

Remove boiled-over liquids immediately and do not allow any food remnants to dry on.

Leave the metal grease filter in the appliance while you clean the hob. Dirt and food remnants collect in the metal grease filter and not in the appliance interior. You can clean the metal grease filter in the dishwasher.

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

Stubborn dirt is best removed with a glass scraper or glass ceramic cleaner (available from retailers). Follow the manufacturer's instructions.

You can obtain a suitable glass scraper (article no. 00087670) from our after-sales service or through our online shop. Using a special sponge for cleaning glass-ceramic hobs achieves great cleaning results.

Ventilation system

The filter must be regularly cleaned or replaced in order to guarantee efficient filtration of odours and grease.

Metal grease filter

The metal grease filter must be cleaned regularly.

Activated charcoal filters

The activated charcoal filter should be replaced regularly. The saturation indicator on your appliance will tell you how frequently this needs to be done.

If you only use your appliance in air extraction mode, change the acoustics filter as soon as it is dirty.

Saturation display

When the activated charcoal filters are saturated, an audible signal sounds after the appliance is switched off.

F lights up on the display.

Do not wait any longer to replace the activated charcoal filters.

If you have replaced the activated charcoal filters, you should reset the saturation indicator so that the **F** display goes out.

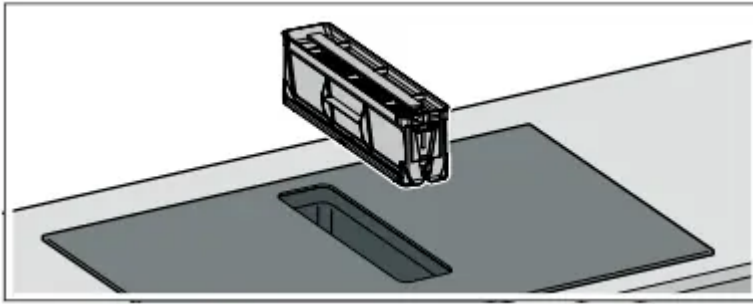
After the appliance has been switched off, **F** lights up. Press and hold the symbol for the ventilation system until an audible signal sounds.

The activated charcoal filter saturation indicator has now been reset.

Changing the activated charcoal filter (only in circulating-air mode)

Activated charcoal filters trap the odour-causing compounds in cooking smells. They are only used for circulating-air mode.

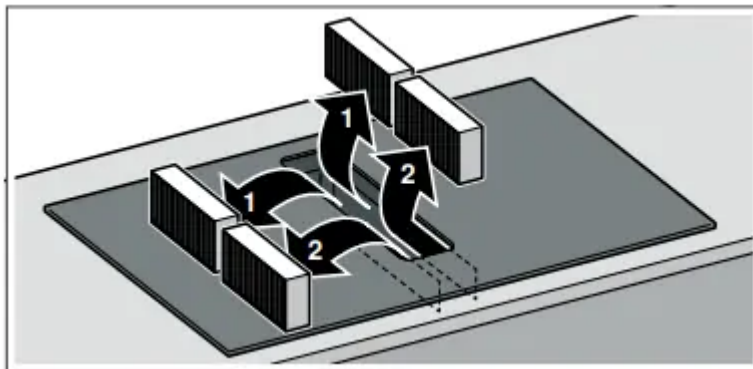
1. Remove the metal grease filter.



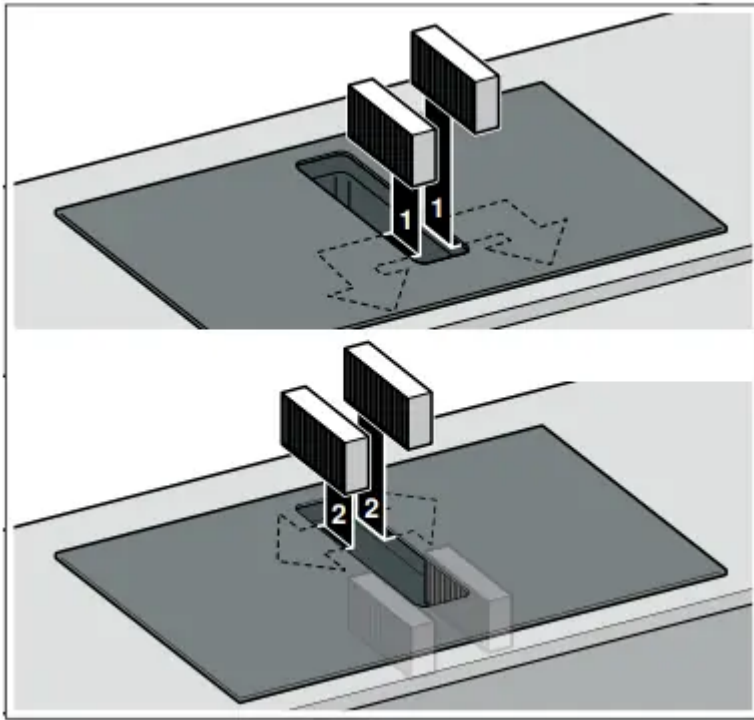
Notes

- Grease may accumulate in the bottom of the container. Hold the metal grease filter level to prevent grease from dripping out.
- Make sure that the metal grease filter does not fall and damage the cooktop.

2. Remove the four activated charcoal filters or acoustics filters and dispose of them properly



3. Insert two of the activated charcoal filters or acoustics filters into the left and right of the appliance and slide them forwards.



4. Insert the other activated charcoal filters or acoustics filters into the left and right of the appliance.

5. Insert the metal grease filter.

Resetting the saturation displays

If you have replaced the activated charcoal filters, you should reset the saturation indicator so that the \bar{F} display goes out.

After the appliance has been switched off, \bar{F} lights up. Press and hold the symbol for the ventilation system until an audible signal sounds.

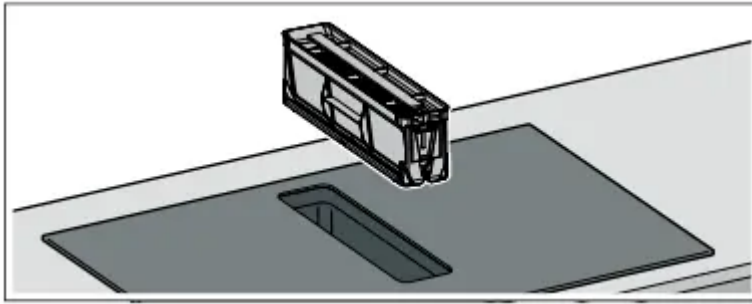
The activated charcoal filter saturation indicator has now been reset.

Removing metal grease filter

The metal grease filters filter the grease out of kitchen steam. To keep it in good working order, the metal grease filter must be cleaned regularly.

Also clean the inside of the hob extractor system regularly. You can use a special degreaser to remove stubborn dirt.

1. Remove the metal grease filter



Notes

- Grease may accumulate in the bottom of the container. Hold the metal grease filter level to prevent grease from dripping out.
- Make sure that the metal grease filter does not fall and damage the cooktop.

2. Clean the metal grease filters in the dishwasher or with hot soapy water. → "Cleaning the metal grease filter"

3. If required, after removing the metal grease filter, remove the activated charcoal filter and clean the appliance from the inside.

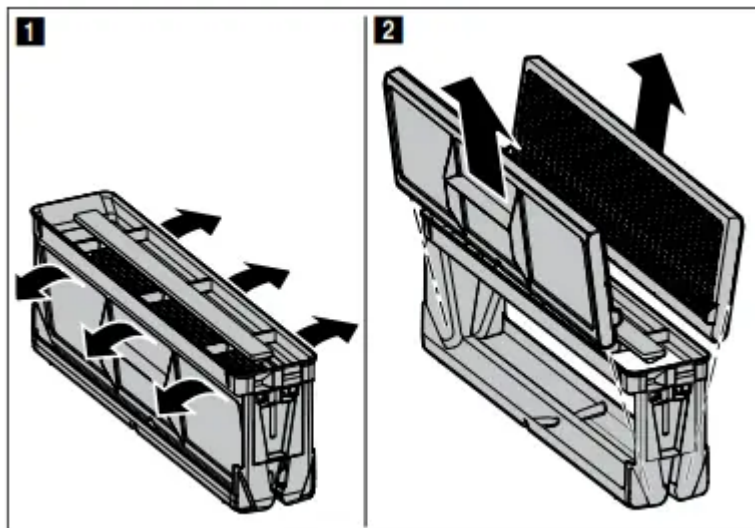
4. After cleaning, reinsert the dried metal grease filter.

Cleaning the metal grease filter

By hand:

Note: You can use a special degreaser to remove stubborn dirt. It can be ordered via the online shop.

- Remove the metal grease filter.



- Soak the metal grease filter in hot soapy water.
- Clean the metal grease filter with a brush and then rinse it thoroughly.

- Leave the metal grease filter to drain.

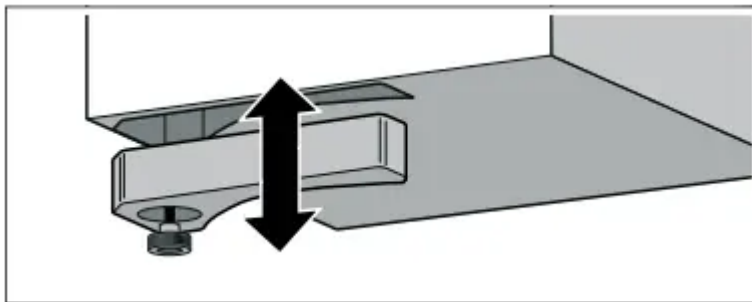
In the dishwasher:

- Do not clean the metal grease filter together with cookware if heavily soiled.
- Place the metal grease filter in the dishwasher, leaving plenty of space around it. Do not trap the metal grease filter.
- For best results, place the metal grease filter in the dishwasher filter side down.

Cleaning the overflow container

1. Unscrew the overflow container with both hands.

Note: Hold the overflow container level to prevent liquid from leaking out.



2. Empty the overflow container and rinse it out.
3. If necessary, unscrew the screw and clean the overflow container without the screw in the dishwasher.
4. Clean the overflow container before screwing it back into place.

Notes

- Ensure that the supply to the overflow container is not blocked. Once it has cooled down, remove any objects that have entered the appliance. To do this, remove the metal grease filter.
- If liquid gets into the appliance from above, this is collected in the overflow container. Unscrew the overflow container and empty it.

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.

Frequently Asked Questions (FAQ)

Using the appliance

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

The childproof lock is now active.

You can find information about this function in the section entitled → "Childproof lock".

Why are the illuminated displays flashing and why is a signal sounding?

Remove any liquid or remnants of food from the control panel. Remove any objects from the control panel.

You can find out how to deactivate the audible signal in the section entitled → "Basic settings".

Why can I not activate the frying sensor?

The appliance has reached its maximum power consumption or the power manager function has been activated. Switch off or reduce the power levels of the active cooking zones.

You can find further information about this function in the section entitled → "Frying Sensor".

The ventilation system does not switch on even though the automatic start is set.

Switch on the ventilation system manually or check the configuration of the automatic mode.

You can find additional information about this in the section entitled → "Basic settings".

The ventilation system runs with too much or too little power in sensor control mode.

The sensor sensitivity for the ventilation system is incorrectly configured.

You can find further information about this function in the section entitled → "Basic settings".

The ventilation system remains on even though the cooking zones have been switched off.

Manually switch off the ventilation system.

You can find additional information about this setting in the section entitled → "Operating the appliance".

The ventilation system switches on even though the appliance is switched off.

The run-on function with sensor control is selected.

You can find additional information about this setting in the section entitled → "Basic settings".

The air intake is too low.

Ensure that the metal grease filter is clean.

To find out how to clean and replace the filter, refer to the section entitled → "Cleaning".

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. 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".

Cleaning

How do I clean the induction hob?

Optimal results can be achieved with cleaning products specifically for use on glass-ceramic surfaces. Do not use harsh or abrasive cleaning products, dishwasher detergents (concentrates) or floor cloths.

To find out how to clean and care for the hob, refer to the section entitled → "Cleaning".

There is water in the cabinet underneath the hob.

Check whether the overflow container is full.

To find out how to clean the overflow container, refer to the section entitled → "Cleaning".

How often do I need to clean the overflow container?

Clean the overflow container frequently.

To find out how to clean the overflow container, refer to the section entitled → "Cleaning".


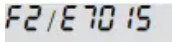
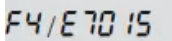
How often do I need to clean the metal grease filter?





Clean the metal grease filter regularly.

To find out how to clean and care for the filter, refer to the section entitled → "Cleaning".


Trouble shooting

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

Display	Possible cause	Solution
None	<p>The power supply has been disconnected.</p> <p>The appliance has not been connected as shown in the circuit diagram.</p> <p>Electronics fault</p>	<p>Use other electrical appliances to check whether the power supply has been interrupted.</p> <p>Ensure that the appliance has been connected as shown in the circuit diagram.</p> <p>If the fault cannot be rectified, inform the technical after-sales service</p>
The displays flash.	The control panel is damp or there is something on it.	Dry the control panel or remove the object.
The  display flashes in the cooking zone displays.	A fault has occurred in the electronics.	To acknowledge the fault, briefly cover the control panel with your hand
F	The activated charcoal filter is saturated or the saturation indicator lights up even though the filter has been cleaned or replaced.	Change the filter and reset the filter saturation indicator. You can find additional information about this in the section entitled → "Cleaning"
 	<p>The electronics have overheated and have switched off the affected cooking zone.</p> <p>The electronics have overheated and all of the cooking zones have been switched off.</p>	Wait until the electronics have cooled down sufficiently. Then touch any symbol on the hob.
F5+ power level and audible signal	There is hot cookware near the control panel. There is a risk that the electronics will overheat	Remove the cookware that is causing the problem. The fault code goes out shortly afterwards. You can continue cooking
F5 and audible signal	There is hot cookware near the control panel. The cooking	Remove the cookware that is causing the problem. Wait a few seconds. Touch any

Display	Possible cause	Solution
	zone has been switched off to protect the electronics	touch control. When the fault indicator goes out, you can continue cooking.
F1/F6	The cooking zone has overheated and has been switched off to protect the work surface.	Wait until the electronics have cooled down sufficiently. Then switch the cooking zone on again.
F0	The transfer settings function cannot be activated.	Confirm the fault display by touching any sensor. You can cook without using the settings transfer function. Contact our technical after-sales service
F8	The cooking zone has been operating continuously for an extended period	The automatic safety cut-out function has been activated. You can find additional information about this in the section entitled .
	The hob is unable to connect to your home network	Confirm the fault display by touching any sensor. You can cook without the connection. If the message appears again, contact our technical after-sales service
	The operating voltage is incorrect and outside of the normal operating range.	Contact your electricity supplier.
	The hob is not connected correctly.	Disconnect the hob from the mains. Ensure that the hob has been connected as shown in the circuit diagram.
	Demo mode is activated.	Disconnect the hob from the mains. Wait for 30 seconds before reconnecting it. Touch any sensor in the next three minutes. Demo mode is now deactivated.

Notes

- If  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.