

Causes of damage

NOTICES

- **Scratches on glass ceramic surface:** Cookware with rough bottoms will scratch the glass ceramic surface.
- **Salt, sugar and sand:** Salt, sugar or grains of sand will scratch the glass ceramic surface. Never use the cooktop as a working surface or for setting things down
- **Overheated cookware:** Avoid heating pots or pans that are empty.
- **Hot cookware:** Never set down hot pans and pots on the control panel or frame. This may cause damage.
- **Hard and sharp objects:** Hard or sharp objects falling on the cooktop may damage it.
- **Boiled-over food:** Sugar and products containing sugar may damage the cooktop. Immediately eliminate spills of these products with a glass scraper.
- **Foils and plastics:** Aluminum foil and plastic will melt on the hot cooking zones. Stove protective film isn't suitable for your cooktop
- **Unsuitable cleaning agent:** Shimmering metallic discolorations on the glass ceramic surface result from the use of inappropriate cleaning agents and abrasion from cookware.

Protecting the environment

Energy-saving advice

- Always place a fitting lid on cookware. Cooking with an uncovered pan will result in a four-fold increase in energy use. Use a glass lid to provide visibility and avoid having to lift the lid.
- Use cookware equipped with a solid, flat bottom. Curved pan bases increase energy consumption.
- The diameter of the pan base must match the size of the element. If not, energy may be wasted. Note: The manufacturer normally indicates the pan's upper diameter. This is normally greater than the diameter of the pan's base.
- Choose cookware of a size suited to the amount of food you are going to cook. A large pan that is only half full will use a lot of energy.
- Use a small amount of water when cooking. This saves energy, and vegetables retain a larger percentage of their vitamins and minerals.
- Select a lower power level.

Cooking with Induction

Advantages of induction cooking

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

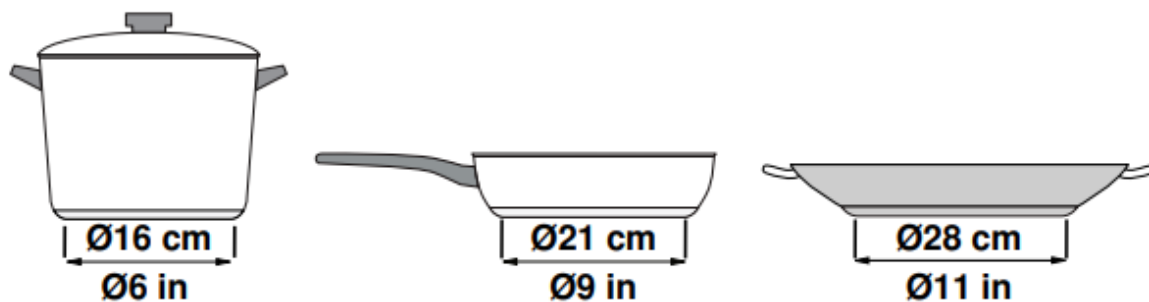
Cookware

Only use ferromagnetic cookware for induction cooking, such as:

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

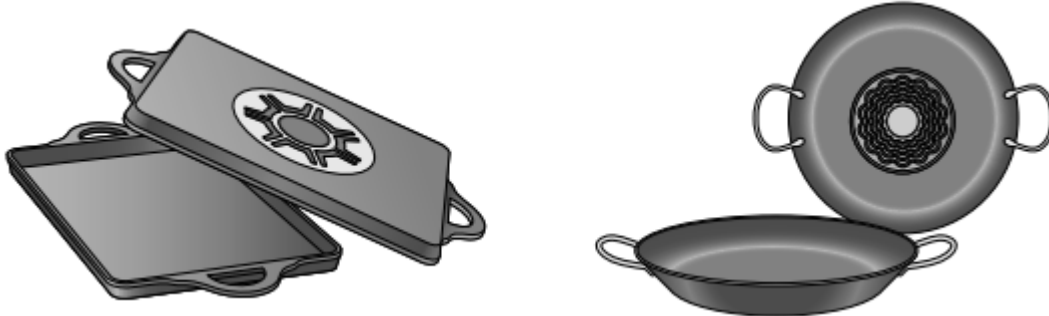
To check whether your cookware is suitable for induction cooking, refer to the section on → *"Suitability test of cookware"*.

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

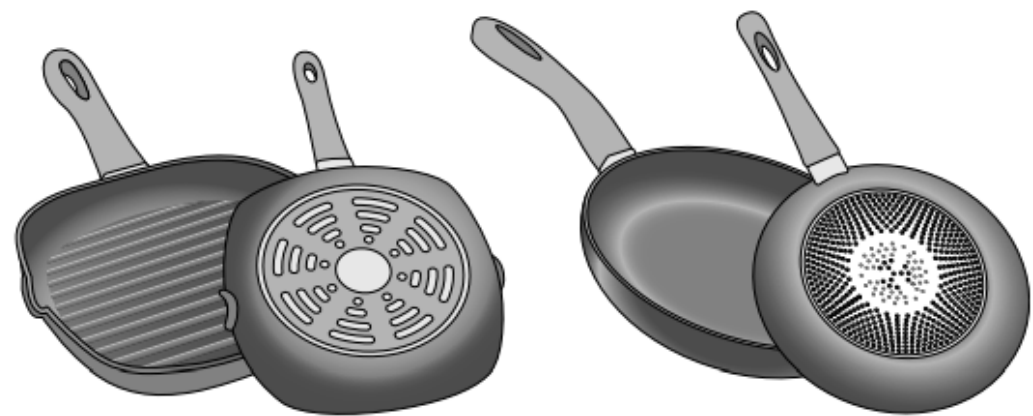


Some induction cookware does not have a fully ferromagnetic base:

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



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



Unsuitable cookware

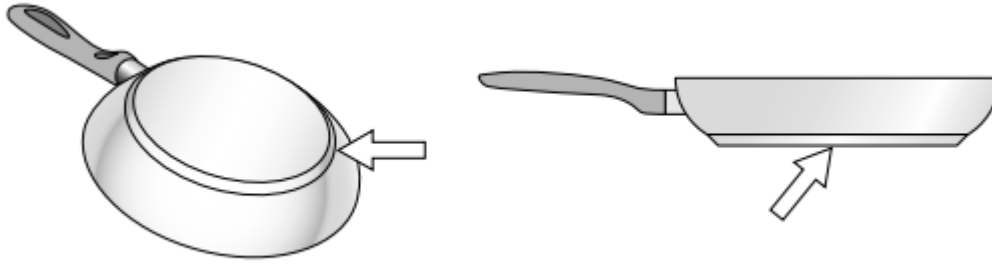
Do not ever use adapter plates for induction or cookware made of:

- Traditional stainless steel
- Glass
- Clay
- Copper
- Aluminum

Properties of the base of the cookware

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





No pan or improper size

If no pan is placed on the selected element, or if it is made of unsuitable material or is not the correct size, the power level displayed on the element indicator will flash. Place a suitable pan on the element to stop the flashing. If you take longer than 90 seconds to place a suitable pan on the element, it will automatically turn off.

Empty pans or pans with a thin base

Do not heat up empty pans, or use pans with a thin base. The cooktop is equipped with an internal safety system. However, an empty pan may heat up so quickly that the "automatic switch off" function may not have time to react and the pan may reach very high temperatures. The pan base could melt and damage the cooktop glass. In this case, do not touch the pan and switch the cooktop off. If the cooktop fails to work after it has cooled down, please contact the technical service.

Pan detection

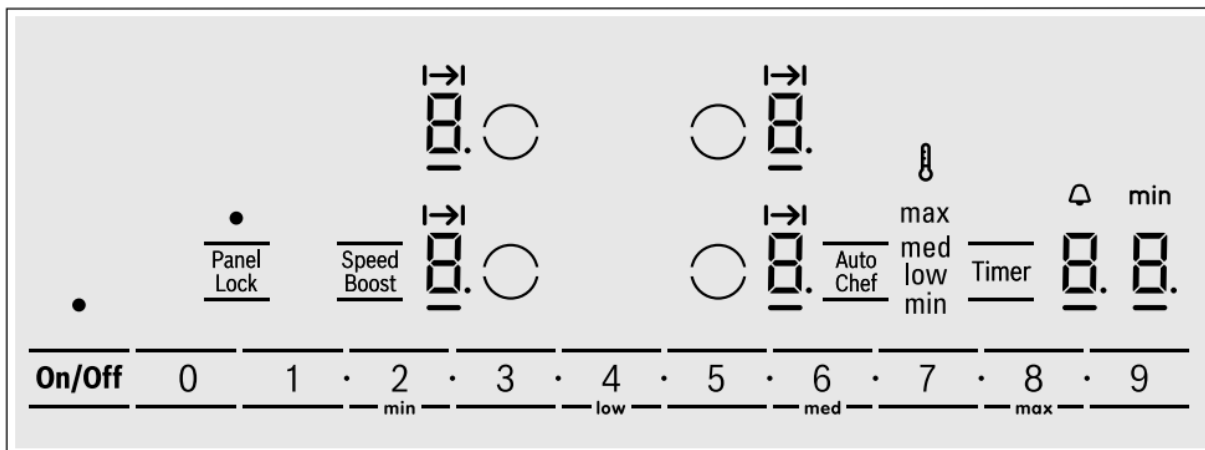
Each element has a lower limit for pan detection. This depends on the diameter of the ferromagnetic area of the cookware and the material of which its base is made. For this reason, you should always use the element that best matches the diameter of the base of the pan.

Getting familiar with the appliance



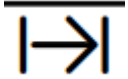


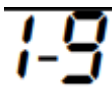
In this section we describe the control panel, elements and displays.

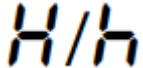



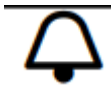
These instructions apply to more than one cooktop, your appliance might vary slightly.

Control panel



On/Off	Main switch
0	Select cooking element
0 1 • 2 • ... 8 • 9	Settings area
Panel Lock	Child safety panel lock / Wipe protection
Speed Boost	SpeedBoost® function
Auto Chef	AutoChef® frying function
Timer	Timer functions
min / low / med / max	Select power level for AutoChef®

	Cooktop ready
	Indicated function active
	Cook time set
	Indicates selected element
	Timer value
	Power level

	Residual heat
	SpeedBoost® function
	AutoChef® function
min	Time display
	AutoChef® temperature
max, med, low, min	Temperature settings
	Timer function


Touch control zone

When you touch a symbol, the corresponding function will be activated.

Notes

- When you touch several symbols at once the settings will not change. This enables you to clean the touch control zone when food has spilled over.
- Always keep the touch control zone clean and dry. Moisture and dirt can affect proper functioning.



The elements

-  Single element
 - Always use cookware of a suitable size.
- Use only cookware suitable for induction cooking; see the section → "*Cooking with Induction*"

Residual heat indicator

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

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

- Display  : High temperature
- Display  : Low temperature
 - If you remove the cookware from the element during cooking, the residual heat indicator and the selected heat setting will flash alternately.
 - When the element is switched off, the residual heat indicator will light up. Even after the cooktop has been switched off, the residual heat indicator will stay lit for as long as the element is still warm.


Operation

Main power switch

Use the main switch to turn on the electronic circuitry for the control panel. The cooktop is now ready to use.

Turning the cooktop on

Touch the **On/Off** touch key until the indicator above the main switch and the temperature level

indicators  next to the heating elements turn on.

Turning the cooktop off

Touch the **On/Off** touch key. The **—** indicator goes out. The cooktop is switched off. The residual heat indicators will remain on until the elements have cooled off sufficiently

Note: The cooktop switches off automatically when all the elements have been switched off for more than 20 seconds.

The residual heat indicator remains lit until the elements have cooled down sufficiently. **H/h** is displayed next to the corresponding element symbol.

Setting the cooktop

This section will show you how to set the elements. The table contains details on the heat settings for a variety of dishes.

Setting the element

Select the desired heat level using the number keys 1 to 9.

Heat level 1 = minimum power



Heat level 9 = maximum power

Each heat setting has an intermediate level. This level is indicated by **.** in the element display and is set by touching the **•** symbols between the number keys

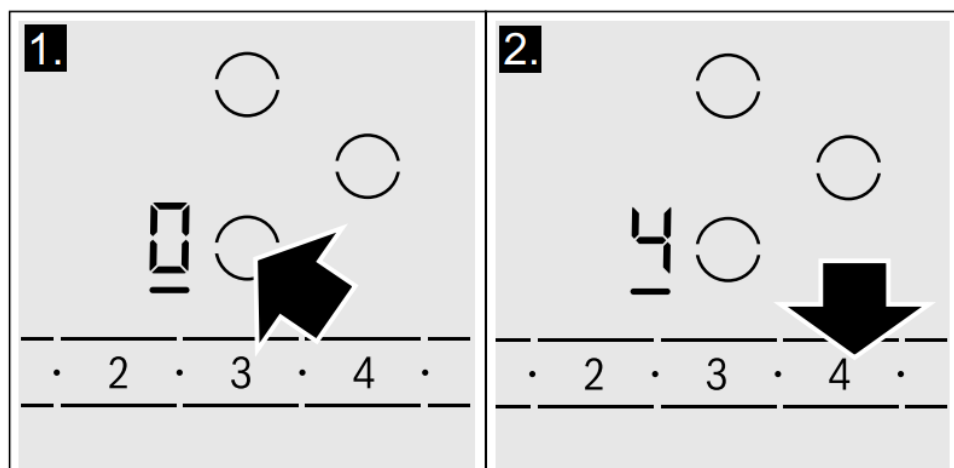
Selecting the heat level

The cooktop must be turned on.

1.

Select the desired element with by touching the  symbol on the control panel. In the element display  and the **—** indicator light up.

2. Within the following 10 seconds, set the desired power level using the number keys.



3. To change the power level, select the element and set the desired power level using the number keys. To set an intermediate level touch the • symbols between the number keys.

Turning off the element

Select the element and set the heat level to 0. The element is turned off and the residual heat indicator is displayed.

Notes

- If there is no cookware on the induction cooking zone, the heat setting display blinks. After a while, the cooking zone will switch itself off.
- If cookware has been placed on the cooking zone before you turn on the cooktop, it will be detected within 20 seconds after you have touched the main switch and the cooking zone will be selected automatically. Once detected, set the power level within the next 20 seconds, otherwise the cooking zone will turn off. Even if there are several pots and pans on the cooktop when it is switched on, only one piece of cookware is detected.

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.
- 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 timer can be used to set the optimum cooking time.
- For healthier cooking results, oil or grease should not be heated until it smokes.
- To brown food, fry small portions in succession.
- Cookware may reach high temperatures while the food is cooking. We recommend that you use pot holders.
- You can find recommendations for energy-efficient cooking in section → *"Protecting the environment"*

Settings table

The following table provides some examples. Cooking times may vary depending on the type of food, its weight and quality. Deviations are therefore possible.

CAUTION: During cooking, stews or liquid meals such as soups, sauces or drinks can heat up too quickly unnoticed and overflow or spatter. For this reason we recommend that you stir continuously, gradually heating the food at a suitable power level.

1. Melting

- chocolate
 - 1.
- butter
 - 1 - 2

2. Heating

- frozen vegetables (e.g. spinach)
 - 2. - 3.
- broth
 - 7 - 8
- thick soup
 - 1. - 2.
- milk**
 - 1 - 2

3. Simmering

- delicate sauce e.g. Béchamel sauce
 - 4 - 5
- spaghetti sauce
 - 2 - 3
- pot roast
 - 4 - 5
- fish**
 - 4 - 5

4. Cooking

- rice (with double amount of water)
 - 2 - 3
- potatoes boiled in their skins with 1-2 cups of water
 - 4 - 5

- boiled potatoes with 1-2 cups of water
 - 4 - 5
- fresh vegetables with 1-2 cups of water
 - 2 - 3.
- frozen vegetables with 1-2 cups of water
 - 3. - 4.
- pasta (2-4 qt. water)*
 - 6 - 7
- pudding**
 - 1 - 2
- cereals
 - 2 - 3

5. Frying

- pork chop
 - 5. - 6
- chicken breast
 - 5 - 6
- bacon
 - 6 - 7
- eggs
 - 5 - 6
- fish
 - 5 - 6
- pancakes
 - 6 - 7

6. Deep fat frying** (in 1-2 qt. oil)

- deepfrozen foods, e.g. chicken nuggets (0.5 lb per serving)
 - 8 - 9
- other e.g. doughnuts (0.5 lb per serving)
 - 4. - 5.

7. Keep warm

- tomato sauce

- 1.

8. * ongoing cooking without lid

9. ** without lid

Cook time

You can use the timer function to set a cook time for any element. The element will turn off automatically once the set time has elapsed.



CAUTION

- When using the timer, always keep an eye on the cooktop and do not allow anything to boil over or burn. Boilovers can cause smoke and foods and oils may catch on fire if left on high temperature settings.
- This function should not be used for long periods of time, especially at high heat settings.
- Make sure the cooktop is turned off with the main power switch after each use.

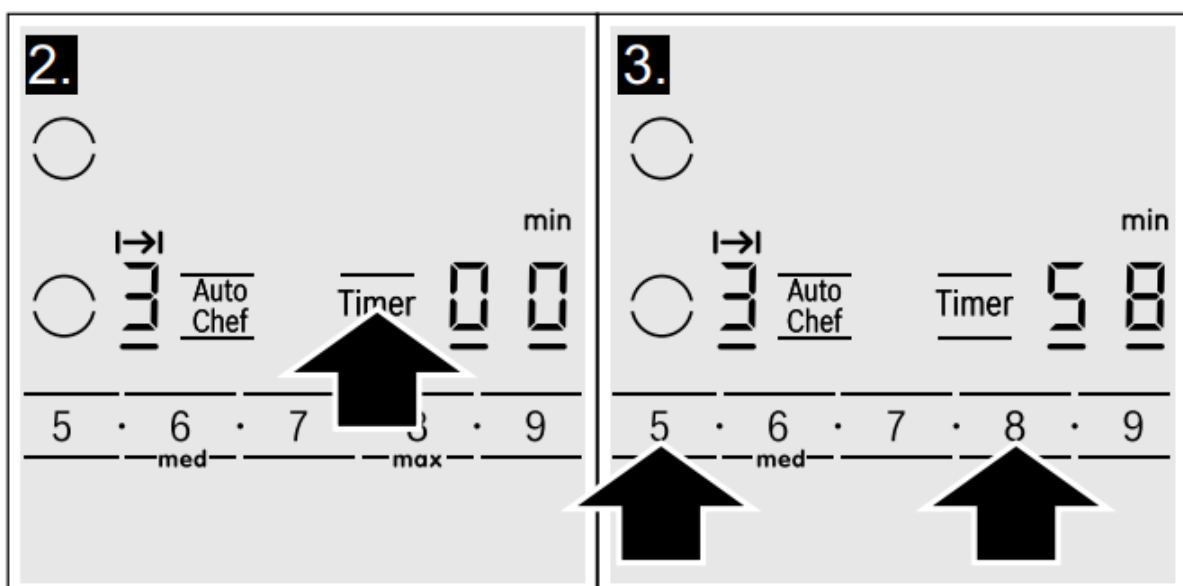
Setting a cook time

The cooktop must be turned on.

1. Select the desired element and power level.

2. Touch the **Timer** key. The  indicator lights up in the element display and  is shown in the timer display.

3. Within 10 seconds enter the desired cook time using the number keys.




After a few seconds the timer will start to count down.

AutoChef®




If a cooking time has been programmed for an element and AutoChef® has been activated, the cooking time will not begin to count down until the selected temperature setting has been reached.

Changing or cancelling cook time

1. Select the desired element and touch the **Timer** key.
2. Adjust the cook time using the number keys. To cancel cook time set the timer to .


Once the cook time has elapsed

The element turns off once the set cook time has elapsed. You will hear a beep. The indicator

 appears in the element display and the timer display shows  for 10 seconds. The  indicator in the element display stays on.


Touch the **Timer** key, to turn the indicators and the beep off.

Notes

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

Automatic timer



With this function you may select a cook time for all elements. Once an element is turned on, the selected time will begin to count down. The element will automatically turn off when the cook time has elapsed. Instructions on activating the automatic timer are found in the section on → "*Basic settings*"

Note: The cook time can be changed or cancelled for any element: Select the desired element and touch the **Timer** key twice. The remaining cook time for the element is displayed. Adjust the cook time using the number keys, or deactivate it by setting the the timer value to .



Kitchen timer

The timer can be set for periods of up to 99 minutes. It is independent of the other settings. You can also use the kitchen timer when the cooktop is turned off or locked. This function does not automatically switch off an element.



Setting the kitchen timer

1. Touch the **Timer** key until the  indicator lights up  and **min** appear on the timer display.
2. Set the desired time using the number keys. The timer start to count down after a few seconds.


Changing or deleting the time

Touch the **Timer** key repeatedly until the  indicator lights up. Change the time using number keys, or set  in order to delete the programmed time.




When the time has elapsed

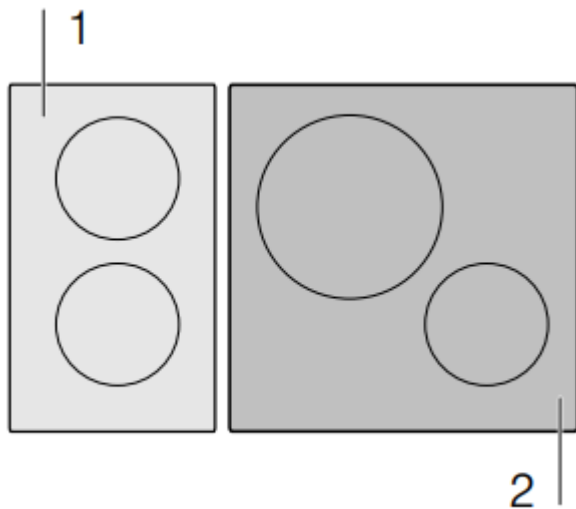
A beep sounds  appears on the timer display and the  indicator lights up. The displays go out after 10 seconds. When the **Timer** key is touched, the displays go out and the beep stops.

SpeedBoost® function

The SpeedBoost® function can be used to heat large amounts of water faster than by using heat level .

Limitation on use

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



Activation

1. Select an element.
2. Touch the **Speed Boost** key **b** lights up on the display. The function is activated

Deactivation

1. Select the element on which SpeedBoost® is set.
2. Touch the **Speed Boost** key **b** goes out on the display and the element switched back to heat setting **9**. The function is deactivated.

Note: In certain circumstances, the function may be deactivated automatically to protect the internal electronic components of the cooktop.

AutoChef®

When you are using AutoChef® to operate the heating element, a sensor controls the temperature of the pan

Advantages when frying

- The element only heats up if this is required to maintain the temperature. This saves energy and prevents the oil or fat from overheating.
- The AutoChef® function reports when the empty frying pan has reached the optimum temperature for adding oil and then for adding the food.

CAUTION

- Never leave oil or fat cooking unattended.
- Place the pan in the centre of the element. Make sure that the base of the pan has the proper diameter.

- Do not cover the pan with a lid. The automatic regulation will not work. A splash guard can be used without affecting the automatic regulation.
- Only use fat or oil that is suitable for frying. When you are using butter, margarine, olive oil or pork lard, select the **min** temperature setting.
- AutoChef® is not suitable for boiling.

Suitable pans for AutoChef®

Suitable frying pans for use with AutoChef® are available as optional accessory. Only use pans that are suitable for use with AutoChef®. You can buy our system pans in specialized stores, or through our Technical Assistance Service. Always indicate the related reference code.

- **HEZ390210** (Small)
- **HEZ390220** (Medium)
- **HEZ390230** (Large)

The frying pans have a non-stick coating, which means that very little oil is needed for frying.

CAUTION

- The AutoChef® function was set especially for this type of frying pan.
- Other frying pans may overheat. The temperature can be set higher or lower. Try the lowest heat setting first and then change it according to your requirements.
- Make sure that the diameter of the base of the frying pan corresponds to the size of the element. Place the pan in the centre of the element.
- If a different type of pan is used, try it first at the lowest frying level, adjusting it as required. The pans may overheat.

Frying levels

Power level	Temperature	Suitable for
max	high	e.g., potato pancakes, sautéed potatoes, and rare beefsteak.
med	medium-high	e.g., thin fried foods like frozen pies, escalopes, ragu, vegetables
low	medium-low	e.g. thick fried food such as hamburgers and sausages, fish.
min	low	e.g. omelettes, using butter, olive oil or margarine

Frying chart

The chart lists which heat setting is suitable for each type of food. The frying time may vary depending on the type, weight, size and quality of the food.

The set heat setting varies depending on the frying pan that is used. Preheat the empty pan; add oil and food after the acoustic signal has sounded.




	Temperature setting	Total frying time from signal (mins.)
Meat	med	6 - 10
Escalope, plain or breaded	med	6 - 10
Fillet	low	10 - 15
Chops*	med	10 - 15
Cordon bleu, Wiener Schnitzel*	max	6 - 8
Steak, rare; 1¼" (3 cm) thick	med	8 - 12
Steak, medium or well-done; 1¼" (3 cm) thick	low	10 - 20
	low	8 - 20
Poultry breast; ¾" (2 cm) thick*	low	6 - 30
Sausages, pre-boiled or raw*	min	6 - 9
Hamburger, meatballs, rissoles*	med	7 - 12
Meat loaf	med	6 - 10
Gyros	min	5 - 8
Ground meat		
Bacon		
Fish	low	10 - 20
Fish, fried, whole, e.g. trout	low - med	10 - 20
Fish fillet, with or without breadcrumbs	med	4 - 8
Shrimp		
Egg dishes	max	-
Pancakes**	min	3 - 6
Omelette**	min - med	2 - 6
Fried eggs	min	4 - 9
Scrambled eggs	low	10 - 15
Raisin pancake	low	4 - 8
French toast**		
Potatoes	max	6 - 12

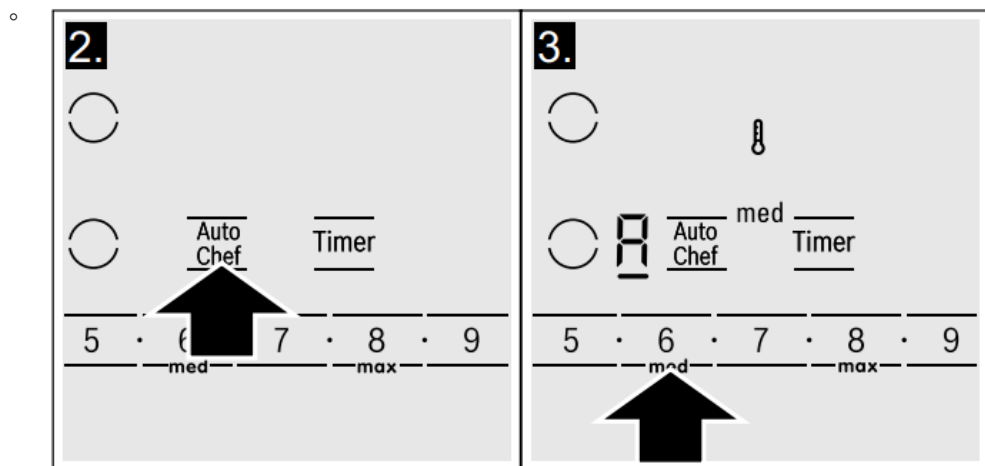
Fried potatoes; boiled in their skin	med	15 - 25
French fries; made from raw potatoes	max	2,5 - 3,5
Potato fritter**	low	15 - 20
Glazed potatoes		
* Turn several times		
** Total cooking time per portion. Fry in succession.		
Vegetables	min	2 - 10
Garlic, onions	low	4 - 12
Squash, egg plant	low	4 - 15
Peppers, green asparagus	med	10 - 15
Mushrooms	low	6 - 10
Glazed vegetables		
Frozen products	med	15 - 20
Escalope	med	10 - 30
Cordon bleu*	med	10 - 30
Poultry breast*	med	10 - 15
Chicken nuggets	low	5 - 10
Gyros, kebab	low	10 - 20
Fish fillet, with or without breadcrumbs	med	8 - 12
Fish sticks	max	4 - 6
French fries	low	6 - 10
Stir-fried meals, e.g. fried vegetables with chicken	med	10 - 30
	low	10 - 15
Spring rolls		
Camembert/cheese		
Miscellaneous	low	7 - 10
Camembert/cheese	min	5 - 10



Dry ready meals that require water to be added, e.g. pasta	low	6 - 10
Croutons	med	3 - 15
Almonds/walnuts/pine nuts		
* Turn several times.		
** Total cooking time per portion. Fry in succession.		

Setting the AutoChef® feature

Select the appropriate frying level from the chart. Place the system pan in the center of the element. The cooktop must be on.

1. Select the element.
2. Touch the **AutoChef** key. The **A** lights up on the element display.
3. Select the desired frying level using the number keys. The  symbol lights up on the display. The selected frying level is displayed.



- The temperature symbol  stays lit until the temperature is reached. Then a beep sounds,  disappears.

4. Add the frying oil to the pan, then add the ingredients. Turn the food over as usual to avoid burning.

Turning off AutoChef®

Select the heating element and touch **AutoChef**.

Panel lock

You can use the child safety panel lock to prevent children from accidentally turning the cooktop on.

Turning the panel lock on

The cooktop must be turned off. Touch **Panel Lock** for 4 seconds. The • indicator over Panel Lock lights up for 10 seconds. The cooktop is now locked.

Turning the panel lock off

Touch **Panel Lock** for 4 seconds. The child lock is now deactivated.

CAUTION The child lock may be accidentally turned on and off due to:

- water spilled during cleaning
- food that has overflowed
- objects being placed on the **Panel Lock** key.

Automatic panel lock

With this function, the panel lock is automatically activated whenever you turn off the cooktop. Switching on and off: You can find out how to switch the automatic panel lock on in the section → "*Basic settings*"

Wipe Protection

Cleaning the control panel while the cooktop is on may change the settings. In order to avoid this the cooktop has a wipe protection function.

To activate: Touch the **Panel Lock** key. The • indicator above the key lights up. The control panel is locked for 35 seconds.

You can now clean the surface of the control panel without risk of changing the settings.

To deactivate: To deactivate the function before the time has elapsed, touch the **Panel Lock** key. The • indicator above the key turns off, the function is deactivated.

Notes

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

Automatic time limitation

If the element is used for prolonged periods of time without changes in the settings being made, the automatic time limitation function is triggered.











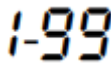






The element stops heating **F8** and the residual heat indicator **H/h** flash alternately in the display.

The indicator goes out when any symbol is pressed. The element can now be reset.

When the automatic time limitation is activated depends on the selected heat level (from 1 to 10 hours).

Basic settings

The appliance has various basic settings. You can adjust these settings to the way you usually cook.

Display	Function
	Automatic child lock/panel lock  Off*  On
	Audible signals  Confirmation signal and error signals deactivated  Only error signals activated  Only confirmation signals activated  All signals activated*
	Automatic timer  Off*  Automatic shut-off time
	Length of timer end signal  10 seconds*  30 seconds  1 minute
	Power Management function  = Off*

	<p>1 = 1.000 W. minimum power</p> <p>1 = 1.500 W</p> <p>2 = 2.000 W etc.</p> <p>9 or 9 = maximum power of the element</p>
<p>c9</p>	<p>Selection time for heating element</p> <p>0 Unlimited*: You can adjust the settings of the last heating element used at any time without having to select it again.</p> <p>1 Restricted: You can adjust the settings for the last heating element used within 10 seconds after selecting it. After that you will have to reselect the heating element before setting it.</p>
<p>c12</p>	<p>Cookware, Checking result of cooking process</p> <p>0 Not suitable</p> <p>1 Not perfect</p> <p>2 Suitable</p>
<p>c0</p>	<p>Reset to basic settings</p> <p>0 Off*</p> <p>1 Reset the appliance to basic settings</p>

*factory settings

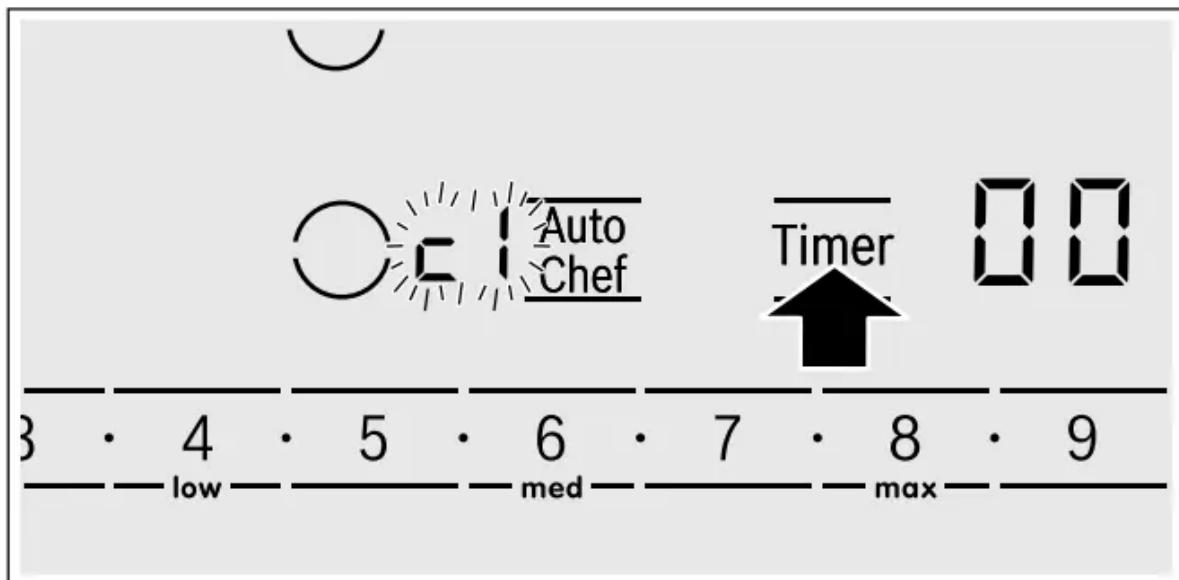
Changing the basic settings

The cooktop must be turned off.

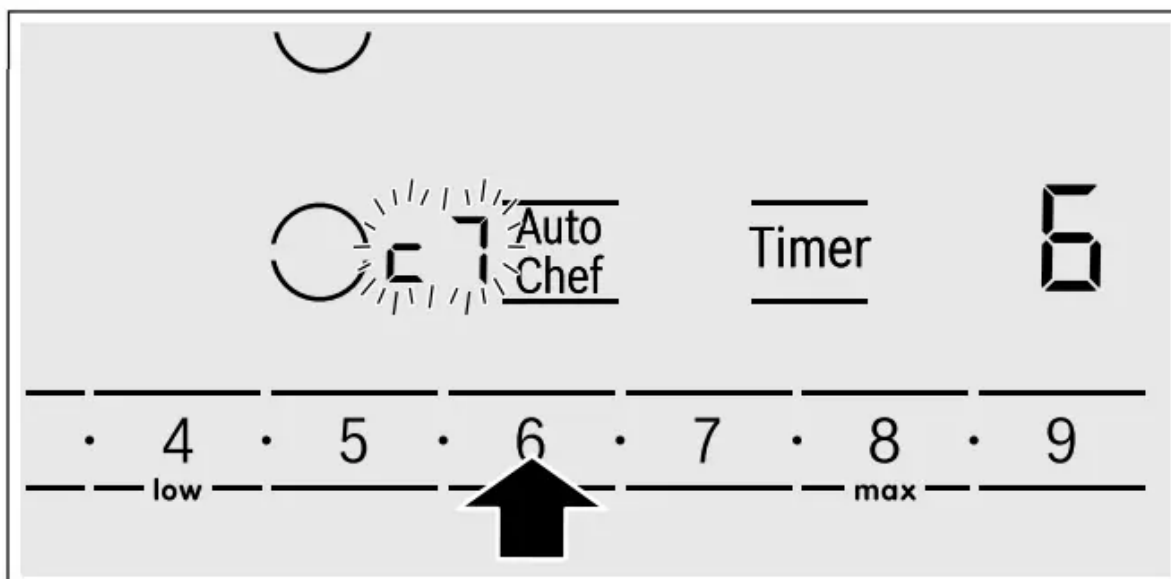
1. Turn on the cooktop with the main switch.
2. Within 10 seconds, touch the **Timer** key for about 4 seconds. The first four displays provide product information. Touch the settings area to view the individual displays.

Product information	Display
Directory for the Customer Service Index (TK)	01
FD number	Fd
FD number 1	95.
FD number 2	0.5

Touching the **Timer** key again takes you to the basic settings. In the display **c** and **i** light up alternately and in the timer display **0** lights up as a default setting.



Touch **Timer** repeatedly until the indicator for the desired function appears in the element display. Select the desired setting using the number keys.



Touch **Timer** again for 4 seconds. The setting is stored.

Quit basic settings

Turn the cooktop off with the main switch.

Cleaning and Maintenance

Daily Cleaning

Note: : Bosch cleaners have been tested and approved for use on Bosch appliances. Other recommended cleaners do not constitute an endorsement of a specific brand.

Glass ceramic cooktop

CAUTION Do not use any kind of cleaner on the glass while the surface is hot, use only the razor blade scraper. The resulting fumes can be hazardous to your health. Heating the cleaner can chemically attack and damage the surface.

Clean the surface when it is completely cool with the following exception: remove dry sugar, sugar syrup, tomato products and milk immediately with the razor blade scraper (see special care chart).

Wipe off spatters with a clean, damp sponge or a paper towel. Rinse and dry. Use white vinegar if smudge remains; rinse. Apply a small am

Apply a small amount of the glass ceramic cooktop cleaner. When dry, buff surface with a clean paper towel or cloth.

Stainless steel side trim

Wipe with the grain when cleaning. For moderate/heavy soil, use BonAmi® or Soft Scrub® (no bleach). Wipe using a damp sponge or cloth, rinse and dry.

Cleaning guidelines

When using a cleaner, use only a small amount; apply to a clean paper towel or cloth. Wipe on the surface and buff with a clean dry towel.

For best results, use a glass cooktop cleaner such as the Bosch Glass Cooktop Cleaner (part number 12010030), which can be ordered online at [www.bosch-home.com/ us/store](http://www.bosch-home.com/us/store) (for U.S. customers only). Other cleaners include Bon Ami®, Soft Scrub® (without bleach), and white vinegar.

Avoid these cleaners

- Glass cleaners which contain ammonia or chlorine bleach. These ingredients may damage or permanently stain the cooktop.
- Caustic cleaners - cleaners such as Easy Off® may stain the cooktop surface.
- Abrasive cleaners.
- Metal scouring pads and scrub sponges such as Scotch Brite® can scratch and/or leave metal marks.
- Soap-filled scouring pads such as SOS® can scratch the surface.
- Powdery cleaners containing chlorine bleach can permanently stain the cooktop.
- Flammable cleaners such as lighter fluid or WD-40.

Cleaning charts

- **Dry sugar, sugar syrup, milk or tomato spills. Melted plastic film or foil. All these items REQUIRE IMMEDIATE REMOVAL. Failure to remove these immediately can permanently damage the surface.**
 - Remove these types of spills while the surface is hot using the razor blade scraper. Use a new, sharp razor in the scraper. Remove pan and turn off the element. Wearing an oven mitt, hold scraper at 30° angle, using care not to gouge or scratch the glass. Push soil off the heated area. After the surface has cooled, remove the residue and apply the glass ceramic cooktop cleaner.
 - **WARNING RISK OF INJURY** The blade is extremely sharp. Risk of cuts. Protect the blade when not in use. Replace the blade immediately when any imperfections are found. Follow manufacturer's instructions.
- **Burned-on food soil, dark streaks, and specks**
 - Soften by laying a damp paper towel or sponge on top of soil for 30 minutes. Use a plastic scrubber and glass ceramic cooktop cleaner or use the razor blade scraper. Rinse and dry.

- **Greasy spatters**

- Use a soapy sponge or cloth to remove grease; rinse thoroughly and dry. Apply glass ceramic cooktop cleaner.

- **Metal marks: Iridescent stain**

- Pans with aluminum, copper or stainless steel bases may leave marks. Treat immediately after surface has cooled with glass ceramic cooktop cleaner. If this does not remove the marks, try a mild abrasive (Bon Ami®, Soft Scrub® without bleach) with a damp paper towel. Rinse and reapply glass ceramic cooktop cleaner. Failure to remove metal marks before the next heating makes removal very difficult.

- **Hard water spots:** Hot cooking liquids dripped on surface

- Minerals in some water can be transferred onto the surface and cause stains. Use undiluted white vinegar, rinse and dry. Recondition with glass ceramic cooktop cleaner. Remove boilovers and stains before using the cooktop again.

- **Surface scratches:** Small scratches are common and do not affect cooking. They become smoother and less noticeable with daily use of the glass ceramic cooktop cleaner.

- Apply glass ceramic cooktop cleaner before using to remove sand-like grains and grit such as salt and seasoning. Scratches can be reduced by using pans with bases that are smooth, clean, and dry before use. Use recommended glass ceramic cooktop cleaner daily.
- **NOTICE:** Diamond rings may scratch the surface.

Maintenance

This appliance requires no maintenance other than daily cleaning. For best results, apply cooktop cleaning cream daily.

Troubleshooting

Frequently-asked questions and answers (FAQ)

1. Using the appliance

- Why can't I switch on the cooktop and why is the child lock symbol lit?
 - The child lock is activated.
 - You can find information about this function in section → *"Panel lock"*

- Why are the displays flashing and why can I hear an acoustic 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*"

2. Noises

- Why I can hear noises while I'm cooking?
 - Noises may be generated while using the cooktop 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 volume 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 elements are used on the highest heat setting at the same time. The whistling noises disappear or become quieter when the heat setting is reduced.
- Fan noise:
 - The cooktop 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 cooktop if the temperature detected is still too high.

3. Cleaning

- How do I clean the cooktop?
 - 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 about cleaning and caring for your cooktop in the section on

Fixing Malfunctions

Malfunctions are usually due to small details. Before calling the Technical Assistance Service, you should consider the following advice and warnings.

CAUTION : Repairs should only be done by an authorized servicer. Improper repair of your appliance may result in risk of severe physical injury or death.

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

Do not place hot pans on the control panel.

Display	Possible cause	Solution
@	The element was operating for an extended period without interruption.	The automatic safety switch-off function has been activated. See section “Automatic time limitation”
@	The supply voltage is incorrect; outside of the normal operating range.	Contact your electrical utility provider.
@	The cooktop is not connected properly.	Disconnect the cooktop from the power supply. Ensure that it has been connected in accordance with the connection diagram.

Do not place hot pans on the control panel.

Notes:

- If @ appears on the display, the sensor for the element in question must be held down in order to be able to read off the fault code.
- If the fault code is not listed in the table, disconnect the cooktop from the power supply, wait 30 seconds, and then reconnect it again. If the display appears again, contact Technical Assistance Service and tell them the precise fault code.

Suitability test of cookware

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 element being used.

1. With the cookware still cold, fill it with approx. 8 oz. (200 ml) of water and place it on the center of the cooking zone with the diameter that most closely matches that of the base of the cookware.
2. Go to the basic settings and select the @ setting.
3. Touch the settings range @ will flash on the cooking zone display. The function has now been activated.

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

@

Check the result using the table below:

Result



@ The cookware is not suitable for the element 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 ought to.*

@ The cookware is heating up correctly and cooking is progressing well.

* If there is a smaller element available, try the cookware again on the smaller element.

To reactivate this function, touch the settings range.

Notes

- If the diameter of the used cooking zone 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 → "Basic settings"
- You can find information on the type, size and positioning of the cookware in the section

How to Obtain Warranty Service

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.