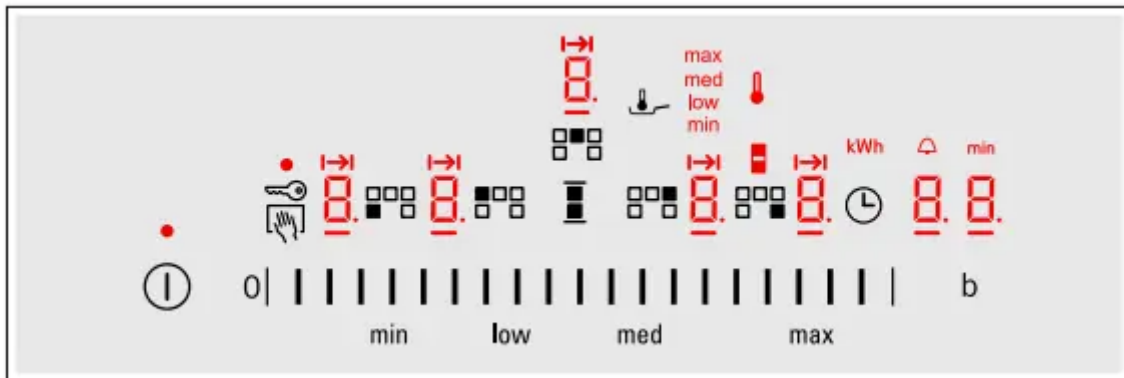


Getting to know your appliance

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

The control panel



Controls	
ⓘ	Main switch
☐☐	Selecting a hotplate
0	Control panel
b	PowerBoost function
🔥	Frying sensor
min, low, med, max	Temperature settings
▮	Flexible cooking zone
🔒	Locking the control panel for cleaning
🔑	Childproof lock
🕒	Timer function

Indicators	
0	Operating status
1-9	Heat settings
00	Timer function
H/h	Residual heat
b	PowerBoost function
R	Frying sensor
🔥	Frying sensor temperature
min, low, med, max	Temperature settings
▮	Flexible cooking zone
↔	Programming the cooking time
🔔	Kitchen timer
min	Time display
kWh	Energy consumption

Controls

Touching a symbol activates the respective function.

Note: . Always keep the control panel clean and dry. Moisture can prevent it from working properly

The hotplates

Hotplates		
○/☐	Simple hotplate	Use cookware that is a suitable size.
☐	Flexible cooking zone	See section → "Flex Zone"
Only use cookware that is suitable for induction cooking; see section → "Induction cooking"		

Residual heat indicator

The hob has a residual heat indicator for each hotplate.

This indicates that a hotplate is still hot. Do not touch a hotplate while the residual heat indicator is lit up.

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

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

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


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


Operating the appliance

This chapter explains how to set a hotplate. The table shows heat settings and cooking times for various meals.

Switching the hob on and off

The main switch is used to switch the hob on and off.

To switch on: Touch the  symbol. An audible signal sounds. The indicator next to the main switch and the hotplate indicators **0** light up. The hob is ready to use.

To switch off: Touch the  symbol until the indicator goes out. All hotplates are switched off. The residual heat indicator remains lit until the hotplates have cooled down sufficiently.

Notes

- The hob switches off automatically if all hotplates have been switched off for more than 20 seconds.
- The selected settings are stored for four seconds after the hob has been switched off. If you switch it on again during this time, the hob will operate using the previously stored settings.

Setting the hotplate

The desired power level is set in the programming panel.


Power level 1 = minimum power.

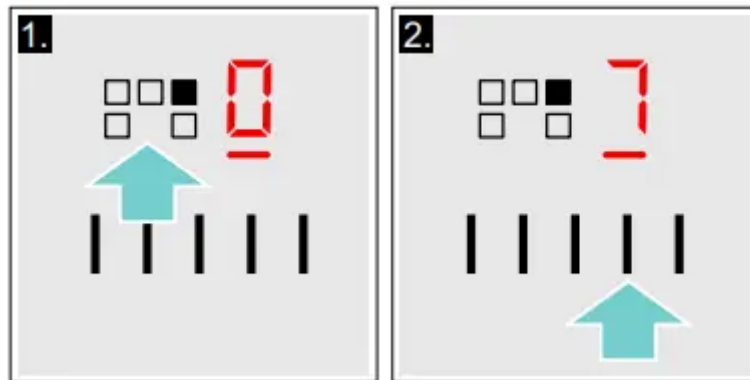
Power level 9 = maximum power.

Each power level has an intermediate setting. This is marked with a dot.

Selecting a hotplate and heat setting

The hob must be switched on.

1. Touch the  symbol for the required hotplate. The indicator lights up.
2. Then select the required heat setting from the settings range.



The heat setting is set.

Changing the power level

Select the hotplate and set the desired power level in the programming zone.

Switch off the hotplate

Select the hotplate and set it to **0** in the programming panel. The hotplate turns off and the residual heat indicator appears.

Notes

- If no pan has been placed on the hotplate, the selected power level flashes. After a certain time has elapsed, the hotplate switches off.
- If a pan has been placed on the hotplate before switching on the hob, it will be detected within 20 seconds of pressing the main switch and the hotplate will be selected automatically. Once detected, select the power level within the next 20 seconds or the hotplate will switch off. If more than one pan is placed on the hob, only one will be detected when switching it on.

Chef's recommendations

Recommendations

- When heating up puree, cream soups and thick sauces, stir occasionally.
- Set heat setting 8 to 9 for preheating.
- When cooking with the lid on, turn the heat setting down as soon as steam escapes between the lid and the cookware. Steam does not need to escape for a good cooking result.
- After cooking, keep the lid on the cookware until you serve the food.

- To cook with the pressure cooker, observe the manufacturer's instructions.
- Do not cook food for too long, otherwise the nutrients will be lost. The kitchen clock can be used to set the optimum cooking time.
- For a more healthy cooking result, smoking oil should be avoided.
- To brown food, fry small portions in succession.
- Cookware may reach high temperatures while the food is cooking. We recommend that you use oven gloves.
- You can find recommendations for energy-efficient cooking in section ~ "Environmental protection"

Cooking table

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

Time-setting options



Your hob has two timer functions:

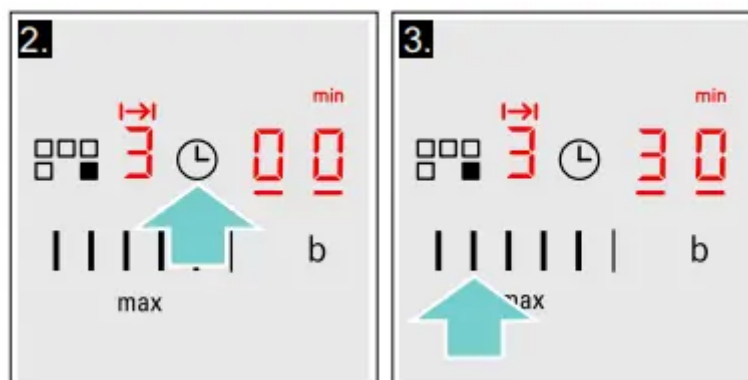
- Programming the cooking time
- Kitchen timer

Programming the cooking time

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

Setting procedure:

1. Select the hotplate and the required heat setting.
2. Touch the  symbol.  lights up on the display for the hotplate. **00** lights up on the timer display.
3. Within the next 10 seconds, set the required cooking time in the settings range.



After a few seconds, the time begins to elapse.

Notes

- The same cooking time can be set automatically for all hotplates. The set time for each of the hotplates counts down independently. You can find information on automatically programming the cooking time in section ~ "Basic settings"
- If the flexible cooking zone is selected as the only hotplate, the set time for the entire cooking zone is the same.

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 cancelling the time

Select the hotplate and then press the  symbol.

Change the cooking time using the programming zone or set to 00 in order to cancel the time

Once the time has elapsed

The hotplate switches off. A warning signal sounds. The time program function lights up 00 for 10 seconds in the display.

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

Notes


1. If a cooking time was programmed for several hotplates, the time information for the selected hotplate is shown in the timer display.
2. 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.


Programming

Press the  symbol several times until the  indicator lights up. 00 lights up in the time program function display.


Select the desired time in the programming panel.

The timer starts to count down after a few seconds.

Changing or cancelling the time

Press the  symbol several times until the W indicator lights up. Change the time with the programming zone, or set to 00.

Once the time has elapsed

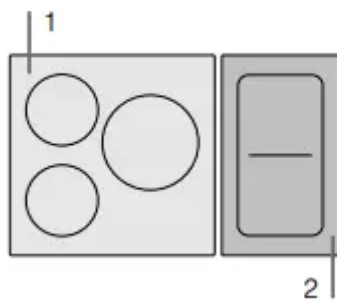
A warning signal sounds. In the time program function display 00 is shown, and the  indicator lights up. After 10 seconds the indicators turn off.

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

PowerBoost function

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

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




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

Activation

1. Select a hotplate.
2. Touch the **b** symbol.  lights up on the display.

The function is activated.

Deactivation

1. Select the hotplate.
2. Touch the **b** symbol. The  display goes out and the hotplate switches back to the 9 heat setting.

The function is deactivated.

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

Frying Sensor

This function can be used to fry food while maintaining the suitable frying pan temperature.

The cooking zones that have this function are identified by the roasting function symbol.

Advantages when frying

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

Notes

- Do not place a lid on the pan. Otherwise, the function does not activate correctly. You can use a splash guard to prevent splashes of grease.
- Use suitable oil or fat for frying. If butter, margarine, extra virgin olive oil or lard is used, set heat setting
- Never leave a frying pan, with or without food, unattended when it is being heated.
- If the hotplate is a higher temperature than the cookware or vice versa, the frying sensor will not be activated correctly.

For frying with the frying sensor

Frying pans that are perfect for using with the frying sensor can be purchased from specialist retailers or through our technical after-sales service. Quote the relevant reference number:

- HZ390210 15 cm frying pan.
- HZ390220 19 cm frying pan.
- HZ390230 21 cm frying pan.

These frying pans have a non-stick coating so that you require only a small amount of oil to fry food.

Notes

- The frying sensor has been configured specifically for this type of frying pan.
- Ensure that the diameter of the base of the frying pan corresponds to the size of the hotplate. Put the frying pan in the centre of the hotplate.

- Using a frying pan of a different size or one that is poorly positioned on the flexible cooking zones may result in the frying sensor not being activated. See the section on ~ "Flex Zone".
- Other frying pans may overheat. They may reach a temperature above or below the selected temperature setting. Try the lowest temperature setting to begin with and change it if necessary

Temperature settings

Temperature setting	Suitable for
min. Low	Frying food using extra virgin olive oil, butter or margarine, e.g. omelettes.
Low Medium - low	Frying fish and Thick food, e.g. meatballs and sausages.
Med. Medium - high	Frying steaks, medium or well-done, frozen, breaded and fine foods, e.g. escalope, fresh ragout and vegetables.
Max. High	Frying food at high temperatures, e.g. steaks, bloody, potato fritter and Frozen French fries.

Table

The table shows which heat setting is suitable for each type of food. The roasting 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 after the signal sounds (mins.)
Meat		
Escalope, plain or breaded	med	6 - 10
Fillet	med	6 - 10
Chops*	low	10 - 15
Cordon bleu, Wiener Schnitzel*	med	10 - 15
Steak, rare (3 cm thick)	max	6 - 8
Steak, medium or well-done (3 cm thick)	med	8 - 12
Poultry breast (2 cm thick)*	low	10 - 20
Sausages, pre-boiled or raw*	low	8 - 20
Hamburger, meatballs, rissoles*	low	6 - 30
Meat loaf	min	6 - 9
Ragout, gyros	med	7 - 12
Ground meat	med	6 - 10
Bacon	min	5 - 8
Fish		
Fish, fried, whole, e.g. trout	low	10 - 20
Fish fillet, plain or breaded	low - med	10 - 20
Prawns, scampi	med	4 - 8

Egg dishes		
Pancakes**	max	-
Omelette**	min	3 - 6
Fried eggs	min - med	2 - 6
Scrambled egg	min	4 - 9
Raisin pancake	low	10 - 15
French toast**	low	4 - 8

* Turn several times.
** Total cooking time per portion. Fry in succession.

Potatoes		
Fried potatoes (boiled in their skin)	max	6 - 12
French fries (made from raw potatoes)	med	15 - 25
Potato fritter**	max	2,5 - 3,5
Glazed potatoes	low	15 - 20
Vegetables		
Garlic, onions	min	2 - 10
Courgettes, aubergines	low	4 - 12
Peppers, green asparagus	low	4 - 15
Mushrooms	med	10 - 15
Glazed vegetables	low	6 - 10
Frozen products		
Escalope	med	15 - 20
Cordon bleu*	med	10 - 30
Poultry breast*	med	10 - 30
Chicken nuggets	med	10 - 15
Gyros, kebab	low	5 - 10
Fish fillet, plain or breaded	low	10 - 20
Fish fingers	med	8 - 12
French fries	max	4 - 6
Stir-fries meals, e.g. fried vegetables with chicken	low	6 - 10
Spring rolls	med	10 - 30
Camembert/cheese	low	10 - 15

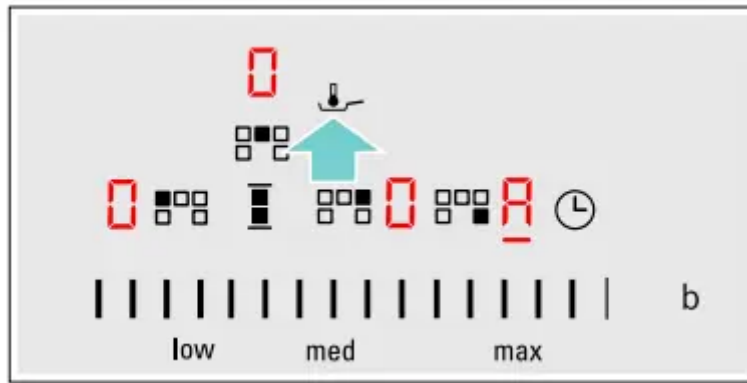
Miscellaneous		
Camembert/cheese	low	7 - 10
Dry ready meals that require water to be added, e.g. pasta	min	5 - 10
Croutons	low	6 - 10
Almonds/walnuts/pine nuts	med	3 - 15

* Turn several times.
** Total cooking time per portion. Fry in succession.

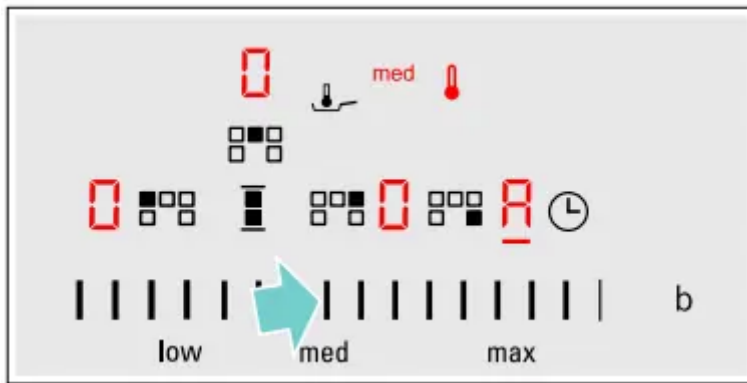
Setting procedure


Select the appropriate temperature setting from the table. Place the empty frying pan on the hotplate.

1. Select the hotplate. Touch the  symbol. A light up on the display.




2. Within the next 10 seconds, select the required temperature setting from the settings range.



The function has now been activated. The  temperature symbol will remain lit until the frying temperature has been reached. An audible signal sounds and the temperature symbol goes out.

Notes

- Turn the food so that it does not burn.
- The hotplate must be selected in order to display the temperature indicator  and the temperature setting.

Switching off the frying sensor

Select the hotplate and touch the  symbol. The function is deactivated.

Basic settings


The appliance has various basic settings. You can adapt these to suit your cooking habits.

Display	Function
c 1	Automatic childproof lock 0 Manual*. 1 Automatic. 2 Function deactivated.
c 2	Audible signals 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 Switched off.* 1 Switched on.
c 5	Automatically programming the cooking time 00 Switched off.* 0 1-99 Time until automatic switch-off.
c 6	Duration of the timer-end signal tone 1 10 seconds.* 2 30 seconds. 3 1 minute.
c 7	Power management function. Limiting the total power of the hob 0 Switched off.* 1 1000 W minimum power. 1. 1500 W. 2 2000 W. ... 9 or 9. Maximum power of the hob.
c 9	Time for selecting the hotplate 0 Unlimited: The hotplate that was set last remains selected.* 1 Limited: The hotplate only remains selected for a few seconds.
c 12	Checking cookware and cooking results 0 Not suitable 1 Not perfect 2 Suitable
c 0	Restoring the factory settings 0 Individual settings.* 1 Restore factory settings.


* Factory settings

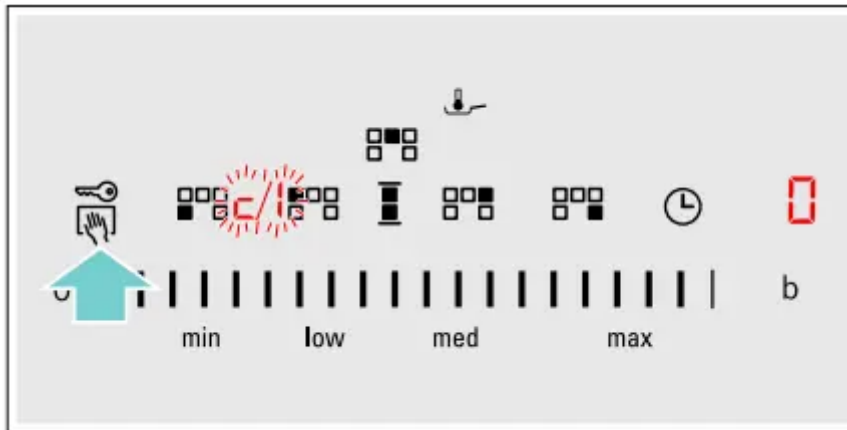
To access the basic settings:


The hob must be off.

1. Switch on the hob.
2. Within ten seconds, touch and hold the  symbol for approximately four seconds. The first four displays provide product information. Touch the settings area to view the individual displays

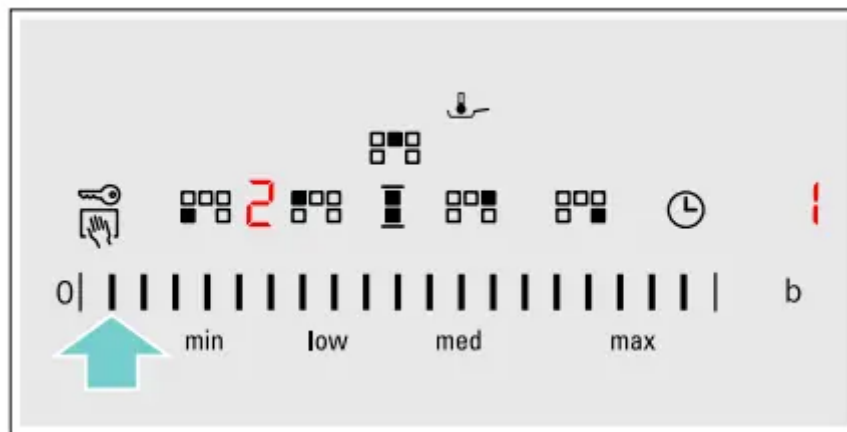
Product information	Display screen
After-sales service index (ASSI)	01
Production number	Fd
Production number 1	95.
Production number 2	0.5


3. Touching the  symbol again takes you to the basic settings. c and I flash alternately on the displays and 0 appears as a presetting.



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

5. Then select the required setting from the settings area.



6. Touch the  symbol for at least four seconds.

The settings have been saved.

Leaving the basic settings

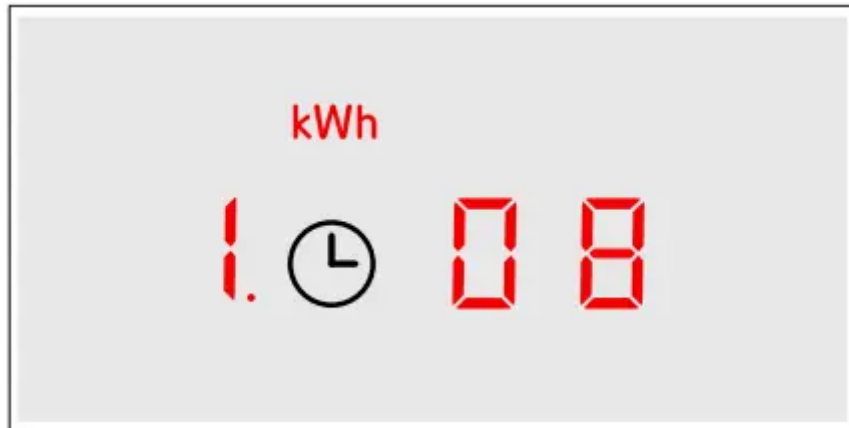
Turn off the hob with the main switch.

Energy consumption indicator

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

Once switched off, the energy consumption in kWh is displayed for 10 seconds.

The picture shows an example with an energy consumption of 1.08 kWh.



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

Cleaning

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

Hob

Cleaning

Always clean the hob after cooking. This will prevent food deposits from becoming burned on. Only clean the hob after the residual heat indicator has gone out.

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

Only use cleaning agents that are suitable for this type of hob. Observe the manufacturer's instructions on the product packaging.

Never use:

- Undiluted washing-up liquid
- Cleaning agents designed for dishwashers
- Abrasive cleaners
- Harsh cleaning agents, such as oven spray and limescale remover
- Scouring pads
- High-pressure cleaners or steam jet cleaners

Stubborn dirt is best removed with a glass scraper, available from retailers. Observe the manufacturer's instructions.

You can obtain a suitable glass scraper from customer services or through our online shop.

Using a special sponge for cleaning glass-ceramic hobs achieves a great cleaning result.

Potential marks	
Limescale and water marks	Clean the hob as soon as it has cooled down. You can use a cleaning agent suitable for glass-ceramic hobs.*
Sugar, rice starch or plastic	Clean immediately. Use a glass scraper. Caution: Risk of burns.*
* Then clean with a damp dish cloth and dry with a cloth or towel.	

Note: Do not use any cleaning agents while the hob is still hot. This may mark the surface. Make sure that any residue left by cleaning agents is removed.

Hob surround

To prevent damage to the hob surround, observe the following instructions:

- Only use warm soapy water
- Wash new dish cloths thoroughly before use.
- Do not use harsh or abrasive cleaning agents.
- Do not use a glass scraper or sharp objects.

Frequently Asked Questions (FAQ)

Using the appliance

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

The childproof lock is activated.

You can find information on this function in the section on ~ "Childproof lock"

Why are the displays flashing and why can I hear an audible signal?

Remove any liquid or food remains from the control panel.

Remove any objects from the control panel. You can find instructions on how to deactivate the audible signal in the section on ~ "Basic settings"

Noise

Why can I hear noises while I am cooking?

Noises may be generated while using the hob depending on the material that is used for the base 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 if the cookware is empty. The 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 may vary depending on the quantity of food being cooked or the cooking method.
- High-pitched whistling noises:
 - May occur if 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 automatically switches on 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.
- Rhythmical tones like the ticking of a clock:
 - These noises only occur if all three hotplates on the left-hand side are switched on. They disappear or become quieter once a hotplate is switched off.

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 section ~ "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.

Ensure that you have switched on the hotplate on which the cookware is standing.

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 the cookware in sections ~ "Induction cooking" and ~ "Flex Zone".

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 the cookware in sections ~ "Induction cooking" and ~ "Flex Zone".

Cleaning

How do I clean the hob?

Using a special glass-ceramic cleaning agent produces the best results. We advise against using harsh or abrasive cleaning agents, dishwasher detergent (concentrated) or scouring pads. You can find more information on cleaning and caring for your hob in the section on ~ "Cleaning"

Trouble shooting

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



Display	Possible cause	Solution
None	<p>The power supply has been disconnected.</p> <p>The device has not been connected in accordance with the circuit diagram.</p> <p>Electronics fault.</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 circuit diagram.</p> <p>If the fault 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 Û indicator flashes in the hotplate displays	A fault has occurred in the electronics.	To acknowledge the fault, cover the control panel with your hand.
F2 F4	<p>The electronics have overheated and have switched off the corresponding hotplate.</p> <p>The electronics have overheated and have switched off all hotplates.</p>	Wait until the electronics have cooled down sufficiently. Then touch any symbol on the hob.
F5 + heat setting and acoustic signal	There is a hot pan in the area of the control panel. There is a risk that the electronics will overheat.	Remove the pan. The fault display goes out shortly afterwards. You can continue to cook.
F5 and acoustic signal	There is a hot pan in the area of the control panel. To protect the electronics, the hotplate has been switched off.	Remove the pan. Wait for a few seconds. Touch any control. If the fault display goes out, you can continue to cook.
F1/F6	The hotplate has overheated and switched itself off to protect the work surface.	Wait until the electronics have cooled down sufficiently and switch the hotplate on again.
F8	The hotplate was operating for an extended period without interruption.	The automatic safety switch-off function has been activated. See section

E9000 E90 10	The supply voltage is faulty; outside of the normal operating range.	Contact your electricity provider.
U400	The hob is not connected properly Disconnect the hob from the power supply.	Ensure that it has been connected in accordance with the circuit diagram.

Do not place hot pans on the control panel.

Notes

- If E appears in the display, the sensor for the relevant hotplate must be pressed and held in order to read the fault code.
- If the fault code is not listed in the table, disconnect the hob from the power supply, wait 30 seconds and connect it again. If the display appears again, contact technical after-sales and tell them the precise fault code.

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.