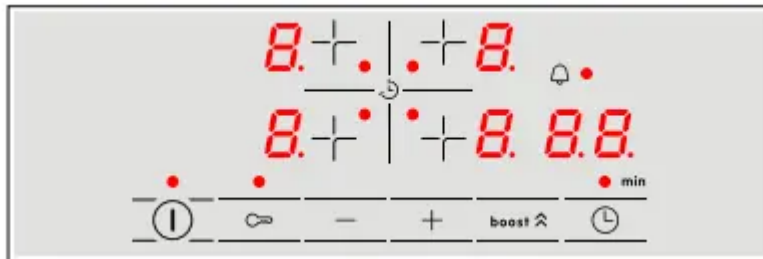


Getting to know your appliance

The control panel



Controls	
I	Main switch
+	Selecting a hotplate
-/+	Adjustment fields
boost	PowerBoost function
🕒	Timer function
🔒	Childproof lock

Indicators	
0	Operating status
1-9	Heat settings
H/h	Residual heat
b	PowerBoost function
00	Timer

Touch controls

Touching a symbol activates the associated function.

Notes

- Always keep the control panel clean and dry. Moisture reduces its effectiveness.
- Do not place any cookware near the indicators or sensors. The electronics could overheat.

The hotplates

Hotplates	
○	Simple hotplate
Use cookware that is a suitable size	
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 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 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 a hotplate

Use the + and - symbols to select the required heat setting.

Heat setting 1 = lowest setting.

Heat setting 9 = highest setting.

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

Notes

- To protect the fragile parts of your appliance from overheating and electrical overloading, the hob may temporarily reduce the power.
- In order to prevent the appliance from producing excess noise, the hob may temporarily reduce the power.

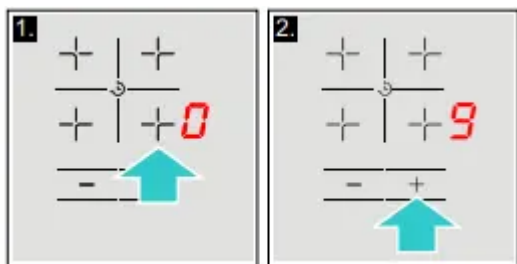
Selecting a hotplate and heat setting

The hob must be switched on.

1. Select the hotplate using the + symbol.
2. Touch the + or - symbol within 10 seconds. The following basic setting appears:

+ symbol: 9 heat setting

- symbol: 4 heat setting



Changing the heat setting

Select the hotplate and touch the - or + symbol until the required heat setting appears.

Switching off the hotplate

Select the hotplate and then touch the - or + symbol until 0 appears.

The hotplate switches itself off and the residual heat indicator appears.

Notes

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

Chef's recommendations

Recommendations

- When heating up puree, cream soups and thick sauces, stir occasionally.
- Set heat setting 8 to 9 for preheating.
- When cooking with the lid on, turn the heat setting down as soon as steam escapes between the lid and the cookware. Steam does not need to escape for a good cooking result.
- After cooking, keep the lid on the cookware until you serve the food.
- To cook with the pressure cooker, observe the manufacturer's instructions.
- Do not cook food for too long, otherwise the nutrients will be lost. The kitchen clock can be used to set the optimum cooking time.
- For a more healthy cooking result, smoking oil should be avoided.
- To brown food, fry small portions in succession.
- Cookware may reach high temperatures while the food is cooking. We recommend that you use oven gloves.

- You can find recommendations for energy-efficient cooking in section -> "Environmental protection"

Cooking table

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

	Heat setting	Cooking time (mins)
Melting		
Chocolate coating	1 - 1.	-
Butter, honey, gelatine	1 - 2	-
Heating and keeping warm		
Stew, e.g. lentil stew	1 - 2	-
Milk*	1 - 2.	-
Heating sausages in water*	3 - 4	-
Defrosting and heating		
Spinach, frozen	3 - 4	15 - 25
Goulash, frozen	3 - 4	35 - 55
Poaching, simmering		
Potato dumplings*	4 - 5.	20 - 30
Fish*	4 - 5	10 - 15
White sauces, e.g. Béchamel sauce	1 - 2	3 - 6
Whisked sauces, e.g. sauce béarnaise, hollandaise	3 - 4	8 - 12
Boiling, steaming, braising		
Rice (with double the volume of water)	2 - 3.	15 - 30
Rice pudding***	2 - 3	30 - 40
Unpeeled boiled potatoes	4 - 5.	25 - 35
Boiled potatoes	4 - 5.	15 - 30
Pasta, noodles*	6 - 7	6 - 10
Stew	3 - 4.	120 - 180
Soups	3 - 4.	15 - 60
Vegetables	2 - 3.	10 - 20
Vegetables, frozen	3 - 4.	7 - 20
Cooking in a pressure cooker	4 - 5.	-
Braising		
Roulades	4 - 5	50 - 65
Pot roast	4 - 5	60 - 100
Goulash***	3 - 4	50 - 60
* Without lid		
** Turn several times		
*** Preheat to heat setting 8 - 8.		

	Heat setting	Cooking time (mins)
Roasting/frying with little oil*		
Escalope, plain or breaded	6-7	6-10
Escalope, frozen	6-7	6-12
Chop, plain or breaded**	6-7	8-12
Steak (3 cm thick)	7-8	8-12
Poultry breast (2 cm thick)**	5-6	10-20
Poultry breast, frozen**	5-6	10-30
Rissoles (3 cm thick)**	4-5	20-30
Hamburgers (2 cm thick)**	6-7	10-20
Fish and fish fillet, plain	5-6	8-20
Fish and fish fillet, breaded	6-7	8-20
Fish, breaded and frozen, e.g. fish fingers	6-7	8-15
Scampi, prawns	7-8	4-10
Sautéing fresh vegetables and mushrooms	7-8	10-20
Stir-fry, vegetables, meat cut in Asian-style strips	7-8	15-20
Frozen dishes, e.g. roasted dishes	6-7	6-10
Pancakes (baked in succession)	6-7	-
Omelette (cooked in succession)	3-4	3-10
Fried eggs	5-6	3-6
Deep-fat frying* (150-200 g per portion in 1-2 l oil, deep-fat fried in portions)		
Frozen products, e.g. chips, chicken nuggets	8-9	-
Croquettes, frozen	7-8	-
Meat, e.g. chicken portions	6-7	-
Fish, breaded or in beer batter	6-7	-
Vegetables, mushrooms, breaded or battered, tempura	6-7	-
Small baked items, e.g. doughnuts, fruit in batter	4-5	-
* Without lid		
** Turn several times		
*** Preheat to heat setting 8 - 8.		

Time-setting options



Your hob has two timer functions:

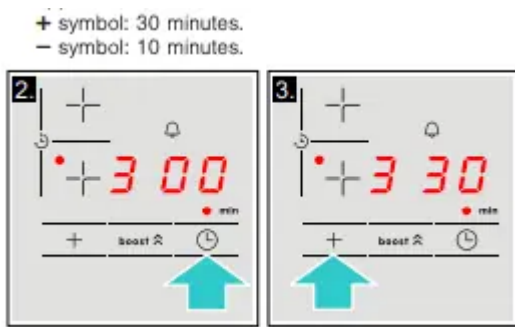
- Programming the cooking time
- Kitchen timer

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 in the display for the hotplate. 00 appears in the timer display.
3. Touch the + or - symbol. The basic setting appears:



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

After a few seconds, the time begins to elapse.

Note: 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"

Changing or deleting the time

Select a hotplate. Touch the ⌚ symbol and use the + or - symbols to change the cooking time, or set the time to 00

Once the time has elapsed

The hotplate switches off. A beep sounds and in the time program function display 00 appears for 10 seconds. The ● indicator on the hotplate lights up. Pressing the ⌚ symbol turns off the indicators and stops the beeping.

Notes

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

The kitchen timer

You can use the kitchen timer to set a time of up to 99 minutes.

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

Setting procedure:

1. The kitchen timer can be set in two different ways:

- If a hotplate has been selected, touch the symbol twice.
- If no hotplate is selected, touch the symbol.

The ● display beside the ⌚ symbol lights up. 00 appears in the timer display.




2. Touch the + or - symbol. The basic setting appears.

- + symbol: 10 minutes.
- - symbol: 05 minutes.

3. Use the + or - symbol to set the required time.

After a few seconds, the time begins to elapse.

Changing or deleting the time

Touch the symbol  repeatedly until the display  lights up beside the symbol . Change the time or use the symbols + or - to set the time to 00

Once the time has elapsed

A warning signal sounds. 00 is displayed on the time program function display. After 10 seconds the indicators turn off.


Pressing the  symbol turns off the indicators and stops the beeping.

PowerBoost function

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

The function can be used by any hotplate provided that no other hotplates are switched on. Otherwise b and 9 will flash in the heat setting display.


Activation

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

The function is activated.

Note: If a hotplate is switched on while the PowerBoost function is active, b and 9 will flash on the heat setting display; heat setting 9 will then be applied automatically. The PowerBoost function will now be deactivated.

Deactivation

1. Select the hotplate.
2. Touch the  symbol. b goes out on the display 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.


Childproof lock

You can use the childproof lock to prevent children from switching on the hob.

Activating and deactivating the childproof lock

The hob should be turned off.

To activate: press the symbol for approximately 4 seconds. The indicator next to the symbol  lights up for 10 seconds. The hob is locked.

To deactivate: press the symbol  for approximately seconds. The lock is now deactivated.

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

Automatic safety cut-out

If a hotplate operates for an extended period and no settings are changed, the automatic safety shut-off is activated.

The hotplate stops heating. F, 8 and the residual heat indicator h or H flash alternately in the hotplate display.

When you touch any symbol, the display switches off. The hotplate can now be set again.

The point at which the safety shut-off becomes active depends on which heat setting has been set (after 1 to 10 hours).

Basic settings


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

Indicator/symbol	Function
c 1	Childproof lock 0 Manual*. 1 Automatic. 2 Function deactivated.
c 2	Signal tones 0 Confirmation and fault signals are switched off. 1 Only the fault signal is switched on. 2 Only the confirmation signal is switched on. 3 All signal tones are switched on.*
c 5	Automatically programming the cooking time 00 Switched off.* 0 1-99 Time until automatic switch-off.
c 6	Audible signal duration for the timer function 1 10 seconds.* 2 30 seconds. 3 1 minute.
c 7	Power management function. Limiting the total power of the hob The available settings depend on the maximum power of the hob. 0 Deactivated. Maximum power of the hob. */** 1 1000 W minimum power. 1. 1500 W - 3 3000 W recommended for 13 A. 3. 3500 W recommended for 16 A. 4 4000 W 4. 4500 W recommended for 20 A. - 9 or 9. Maximum power of the hob.**
c 9	Time for selecting the cooking zone 0 Unlimited: The hotplate that was last set remains selected.* 1 Limited: The cooking zone only remains selected for a few seconds.
c 12	Check the cookware and the cooking results 0 Not suitable 1 Not perfect 2 Suitable
c 23	Automatic management with power limitation 0 Deactivated: Shows the power limitation according to the power management function.* 1 Activated: Does not show the power limitation of the power management function.
c 0	Restore to standard settings 0 Individual settings.* 1 Restore factory settings.




*Factory setting
**The hob's maximum power output is shown on the rating plate.

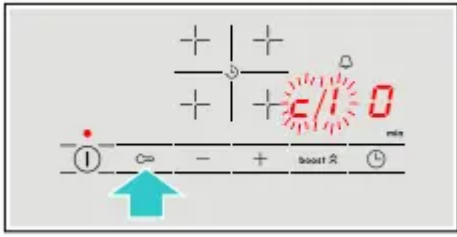
To access the basic settings:


The hob must be off.

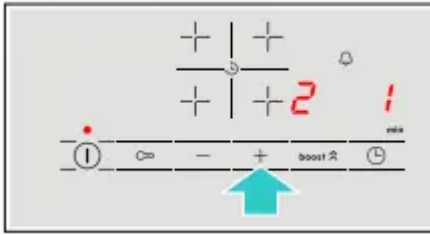
1. Switch on the hob.
2. Within ten seconds, touch and hold the  symbol for approximately four seconds. The first four displays provide product information. Touch the - or + symbol to view the individual displays.


Product information	Display screen
After-sales service index (ASSI)	0 1
Production number	Fd
Production number 1	95.
Production number 2	0.5

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



4. Touch the  symbol repeatedly until the required function is displayed. 5. Then use the - and + symbols to select the required setting.




6. Touch the  symbol for at least four seconds. The settings have been saved.

Leaving the basic settings

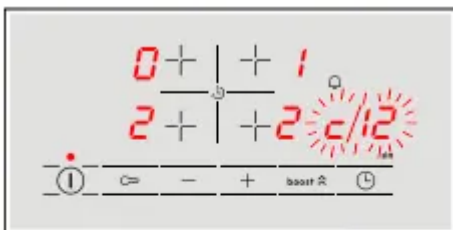
Turn off the hob with the main switch.

Cookware check

This function can be used to check the speed and quality of the cooking process depending on the cookware. The result is a reference value and depends on the properties of the cookware and the hotplate being used.

1. Place a cold saucepan containing approx. 200 ml of water in the centre of the hotplate the diameter of which matches the base of the pan most closely.
2. Go to the basic settings and select the  setting.
3. Touch the + or - symbol. A will flash on the hotplate display. The function has now been enabled.

After 20 seconds, the quality and speed of the cooking process will appear in the hotplate display



Check the result using the following table:

Result	
0	The cookware is not suitable for the hotplate and will therefore not heat up.*
1	The cookware is taking longer to heat up than expected and the cooking process is not going as well as it should.*
2	The cookware is heating up correctly and the cooking process is going well.

* If there is a smaller hotplate available, test the cookware again on the smaller hotplate.

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

Notes

- If the diameter of the hotplate used is much smaller than the diameter of the cookware, only the middle of the cookware can be expected to heat up. This may result in the cooking results not being as good as expected or being less than satisfactory.
- 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 section on -> "Induction cooking".

Power manager

You can use the power manager function to set the total power of the hob.

The hob settings are preconfigured at the factory. Its maximum performance is specified on the rating plate. You can use the power manager function to change the value to meet the requirements of the specific electrical installation.

In order not to exceed this set value, the hob automatically distributes the power available according to need between the cooking zones that are switched on.

While the power manager function is activated, the output of a cooking zone may temporarily fall below the nominal value. If a cooking zone is switched on and the power limit is reached, _ appears in the power level display for a short time. The appliance automatically regulates and selects the highest possible power level.

Note: If automatic power limitation has been activated, the appliance self-regulates but continues to display the selected power level unchanged.

For more information about how the total power of the hob is changed, see the section entitled -> "Basic settings"

Cleaning

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

Hob

Cleaning

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

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

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

Never use:

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

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

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

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

- 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.*

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"

Noises

Why I can hear noises while I'm cooking?

- Noises may be generated while using the hob depending on the characteristics of 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 when the cookware is empty. The noise disappears when water or food is added to the cookware.
- Crackling:
 - Occurs when using cookware made from layers of different 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 and 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:
 - This noise only occurs when three or more hotplates are on. The noise disappears or becomes quieter when one of the hotplates 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 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. You can find information on the type, size and positioning of the cookware in the section on ~ "Induction cooking"

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. You can find information on the type, size and positioning of the cookware in the section on ~ "Induction cooking"

Cleaning

How do I clean the hob?

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

Trouble shooting

None

- The power supply has been disconnected.
 - Use other electrical devices to check whether a short-circuit has occurred in the power supply.
- The device has not been connected in accordance with the circuit diagram.
 - Ensure that the device has been connected in accordance with the circuit diagram.
- Electronics fault.
 - If the fault cannot be eliminated, inform the technical after-sales service.

The displays flash

- The control panel is damp or an object is covering it.
 - Dry the control panel or remove the object.

The - indicator flashes in the hotplate displays

- A fault has occurred in the electronics.
 - To acknowledge the fault, cover the control panel with your hand.

F2

- The electronics have overheated and have switched off the corresponding hotplate.
 - Wait until the electronics have cooled down sufficiently. Then touch any symbol on the hob.

F4

- The electronics have overheated and have switched off all hotplates.
 - 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 it self off to protect the work surface.
 - Wait until the electronics have cooled down sufficiently and switch the hotplate on again.
- The hotplate was operating for an extended period without interruption.
 - The automatic safety switch-off function has been activated. See section

E9000

E9010

- 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.

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.