

		g*	b*
A		2.200 W	3.700 W
		3.300 W	3.700 W
B	Ø 14,5	1.400 W	2.200 W
C	Ø 21	2.200 W	3.700 W

* IEC 60335-2-6

Induction cooking

Advantages of induction cooking

Induction cooking is very different from traditional cooking methods, as heat builds up directly in the item of cookware. This offers numerous advantages:

- 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 hob increases or decreases the heat supply as soon as the user changes the setting. The induction hotplate stops the heat supply as soon as the cookware is removed from the hotplate, without having to switch it off first.

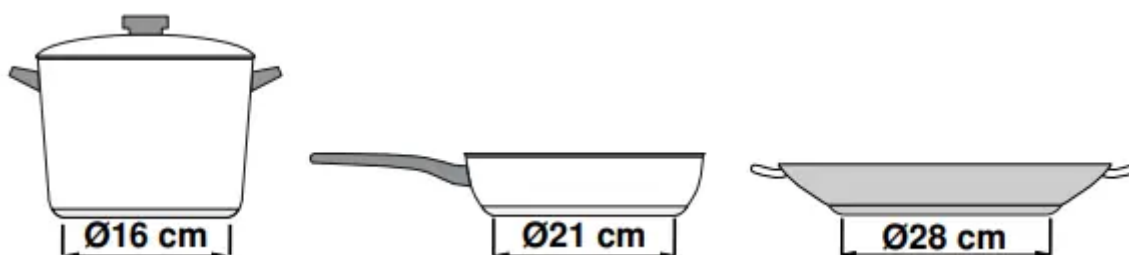
Cookware

Only use ferromagnetic cookware for induction cooking, such as:

- Cookware made from enamelled 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 ~ "Cookware check".

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

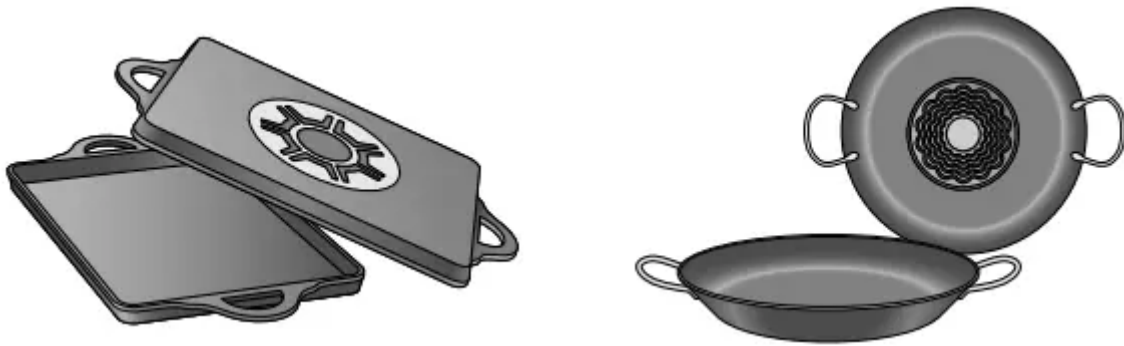


If the only hotplate being used is the flexible cooking zone, larger cookware that is particularly suited to this zone can be used. You can find information on positioning cookware in the section on ~ "Flex Zone".

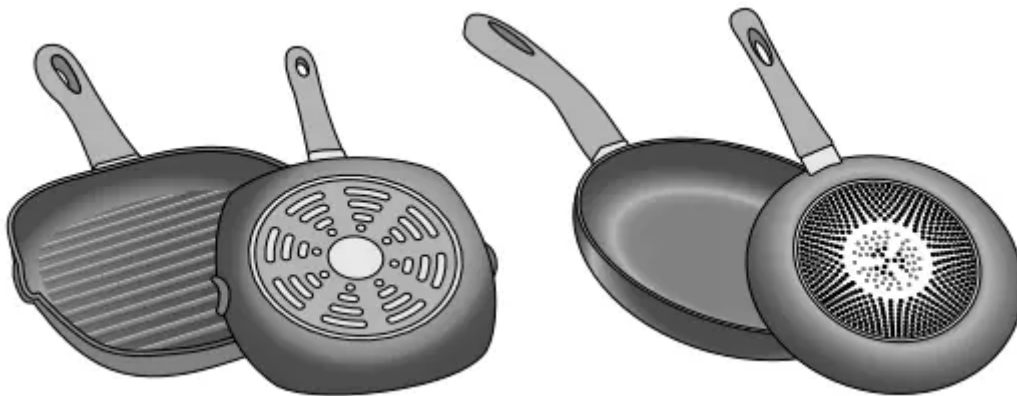


Some induction cookware does not have a fully ferromagnetic base:

- 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 from which the base of the cookware is made contains aluminium, for example. This may mean that the cookware will not become sufficiently hot or even that it will not be detected.



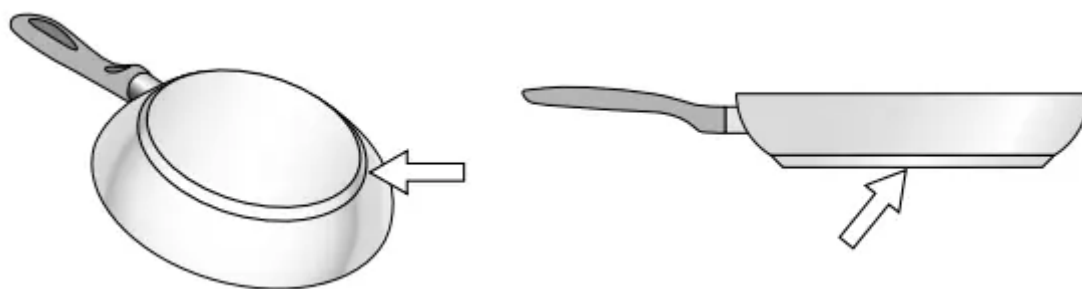
Unsuitable pans

Never use diffuser hobs or pans made from:

- common thin steel
- glass
- earthenware
- copper
- aluminium

Properties of the base of the cookware

- The material(s) from 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 threelayer 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.



Absence of pan or unsuitable size

- If no pan is placed on the selected hotplate, or if it is made of unsuitable material or is not the correct size, the power level displayed on the hotplate indicator will flash. Place a suitable pan on the hotplate to stop the flashing. If this takes more than 90 seconds, the hotplate will switch off automatically

Empty pans or those with a thin base

- Do not heat empty pans, nor use pans with a thin base. The hob 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 base of the pan could melt and damage the glass on the hob. In this case, do not touch the pan and switch the hotplate off. If it fails to work after it has cooled down, please contact the Technical Assistance Service.

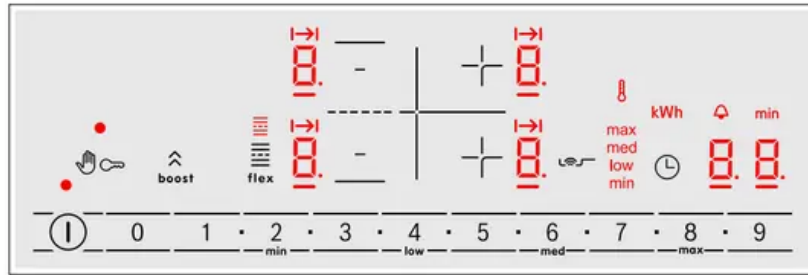
Pan detection

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

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 1 2...8 9	Settings area
	Locking the control panel for cleaning
	Childproof lock
	Flexible cooking zone
	PowerBoost function
	Timer function
	Frying sensor
min, low, med, max	Temperature settings

Indicators	
	Operating status
1.9	Heat settings
00	Timer function
H/h	Residual heat
	Timer
1-1	Setting the cooking time
min	Time display
b	PowerBoost function
	Flexible cooking zone
	Frying sensor
	Frying sensor temperature
min, low, med, max	Temperature settings
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  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


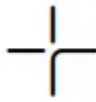


- Set the required heat setting using symbols 1 to 9.
- Heat setting 1 = lowest setting.
- Heat setting 9 = highest setting.
- Every heat setting has an intermediate setting. This intermediate setting is marked in the

control panel with the  symbol.

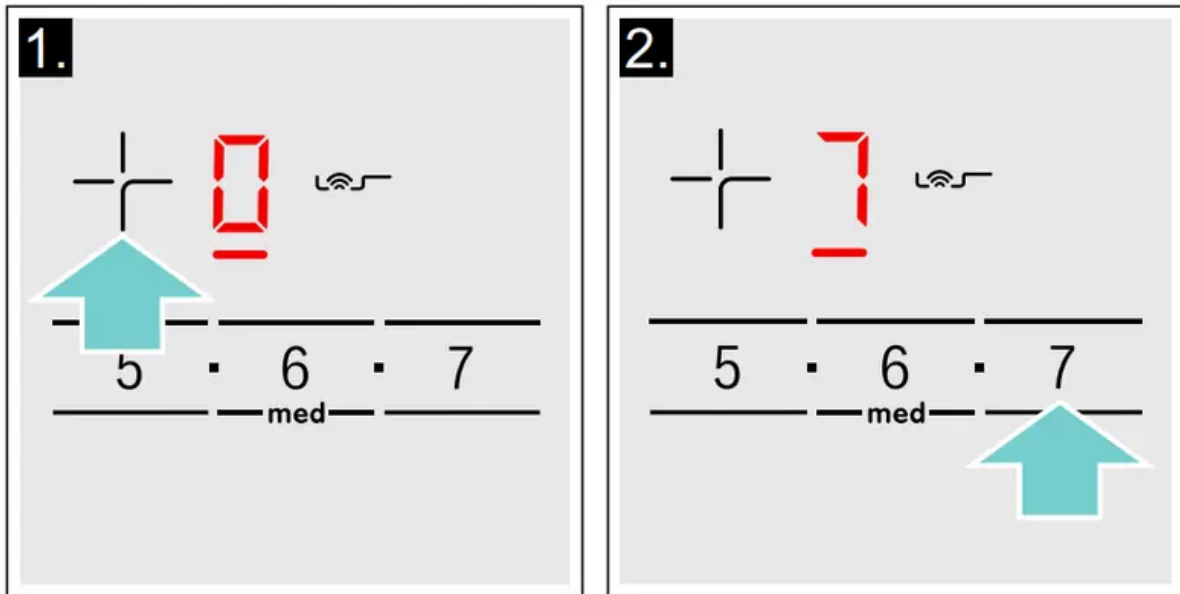
Selecting a hotplate and heat setting

The hob must be switched on.

1.

Touch the  or  symbol for the required hotplate.  lights up on the display and the  symbol lights up underneath.

2. Then select the required heat setting from the settings range.




The heat setting is set

Changing the heat setting

- Select the hotplate and then set the required heat setting in the control panel.

Switch off the hotplate

-

Select the hotplate and set it to  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"

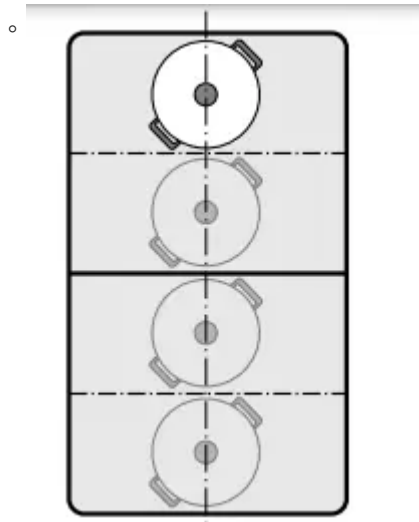
Flex Zone

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

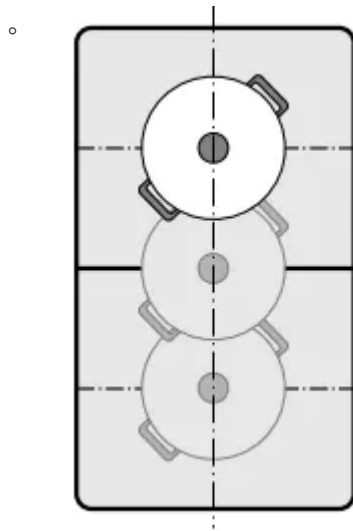
Advice on using cookware

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

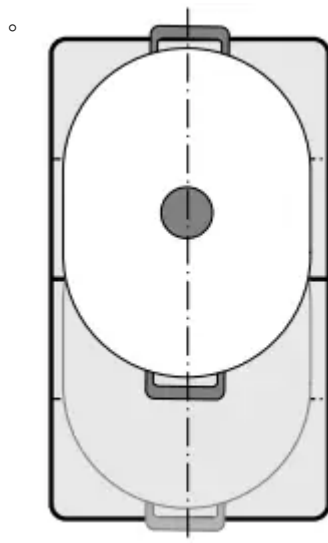
- As a single hotplate



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

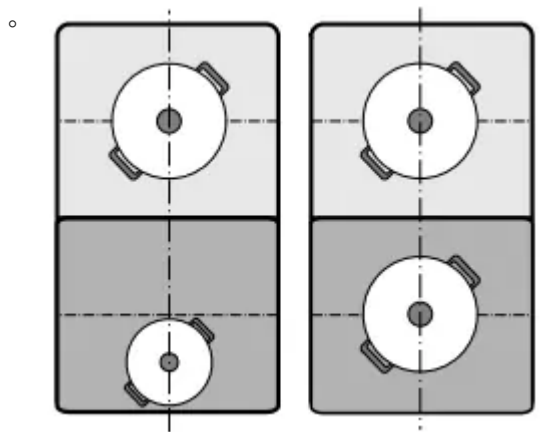


◦ : Diameter greater than 13 cm Place the cookware on one of the three positions that can be seen in the illustration.



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

- As two independent hotplates



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

As two independent hotplates

- The flexible cooking zone is used like two independent hotplates.
- Activating: See section ~ "Operating the appliance"

As a single hotplate

- Using the entire cooking zone by connecting both hotplates.
- Linking the two hotplates
 1. Set down the cookware. Select one of the two hotplates in the flexible cooking zone and set the heat setting.

2.



Touch the **flex** symbol. The indicator lights up. The heat setting appears in the display for the lower hotplate. The flexible cooking zone has now been activated.

- Changing the heat setting: Select one of the two hotplates in the flexible cooking zone and change the heat setting in the settings range.
- Adding further cookware:

1. Set down further cookware, select one of the two hotplates in the flexible



cooking zone and then touch the **flex** symbol twice. The new cookware is detected and the heat setting that was previously selected is retained.

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

- Unlinking the two hotplates

- Select one of the two hotplates in the flexible cooking zone and touch the



flex symbol.

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

- Note: If you switch the hob off and then subsequently switch it on again, the flexible cooking zone is converted back to two independent hotplates.

Time-setting options

Your hob has two timer functions:




- Programming the cooking time
- Kitchen timer

Programming the cooking time

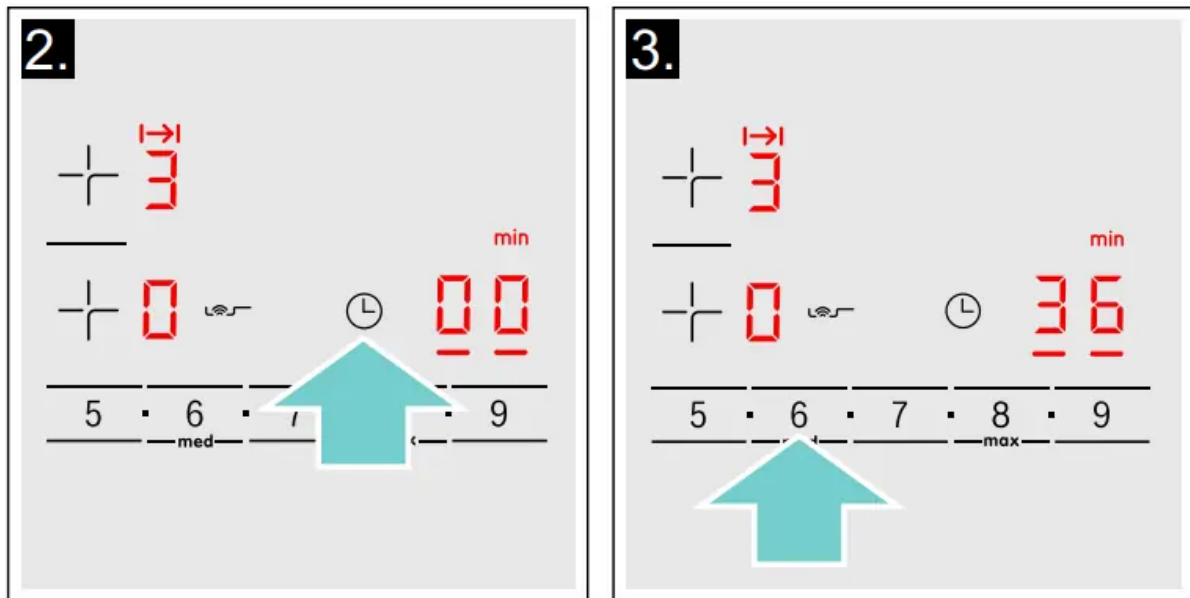
- The hotplate automatically switches off after the time that is set has elapsed.

Setting procedure:

1. Select the hotplate and the required heat setting.

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


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.




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

1. Touch the  symbol repeatedly until the  indicator lights up.  lights up on the timer display.
2. Set the desired time in the settings area. After a few seconds, the time begins to elapse.





Changing or deleting the time

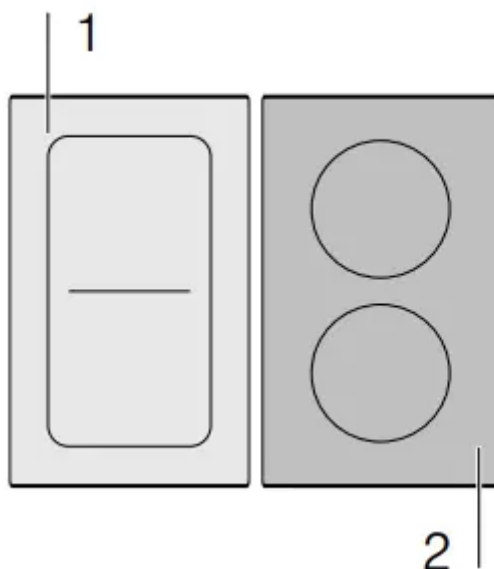
- Touch the  symbol repeatedly until the  indicator lights up.
- Change the time in the settings area or set  in order to delete the programmed time.

When the time has elapsed

- An audible signal sounds.  appears on the timer display and the  indicator lights up. The displays go out after 10 seconds.
- When the  symbol is touched, the displays go out and the audible signal ceases.

PowerBoost function

- The PowerBoost function enables you to heat up large quantities of water faster than when using heat setting .
- This function can always be activated for a hotplate, provided the other hotplate in the same group is not in use (see illustration). Otherwise,  and  will flash in the display for the selected hotplate; the  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  symbol.  lights up on the display.

The function is activated.

Deactivation

1. Select the hotplate.

2.

Touch the  symbol. The  display goes out and the hotplate switches back to the  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.

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:

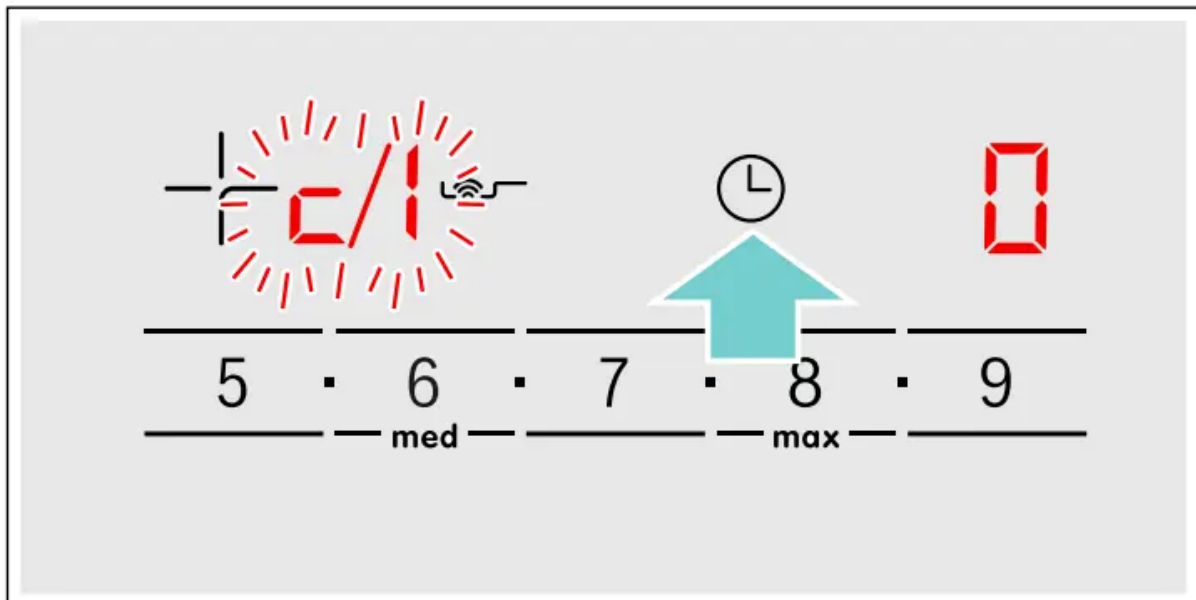
The hob must be off.


1. Switch on the hob.
- 2.

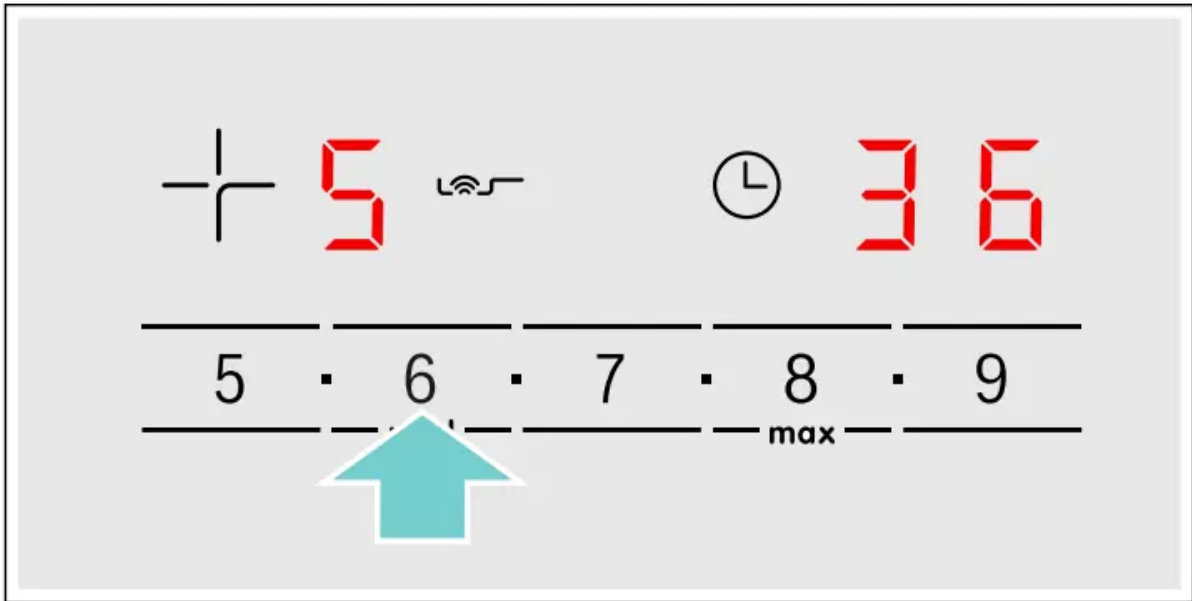
Within ten seconds, touch and hold the  symbol for approximately four seconds. The first four displays provide product information. Touch the settings area to view the individual displays.


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.

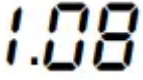
The settings have been saved.

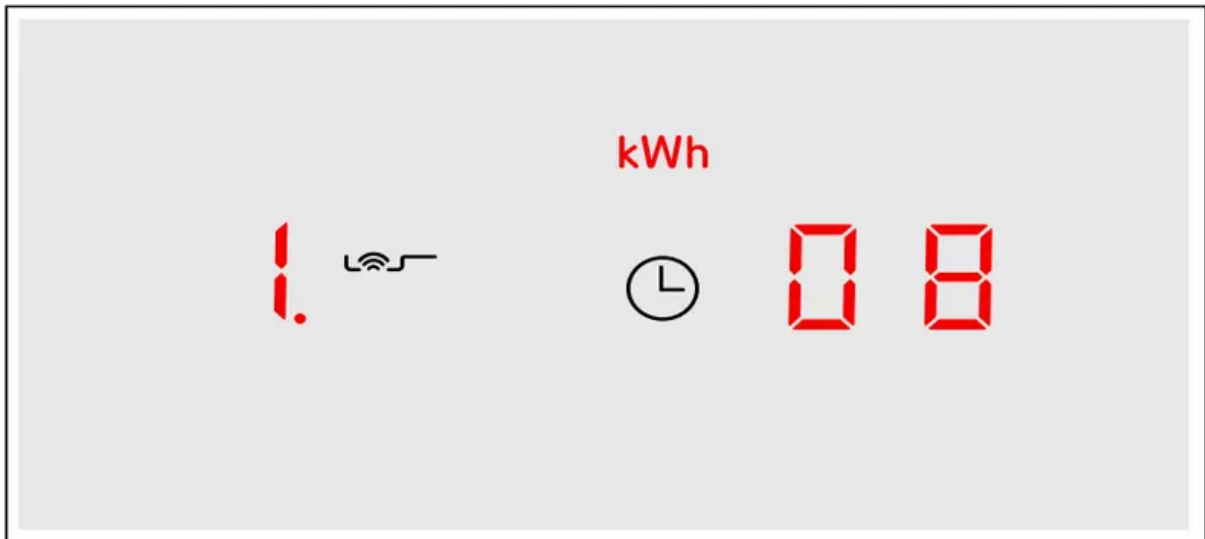
Leaving the basic settings

- 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  kWh.



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

Cookware check

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

The result is a reference value and depends on the properties of the cookware and the hotplate being used.

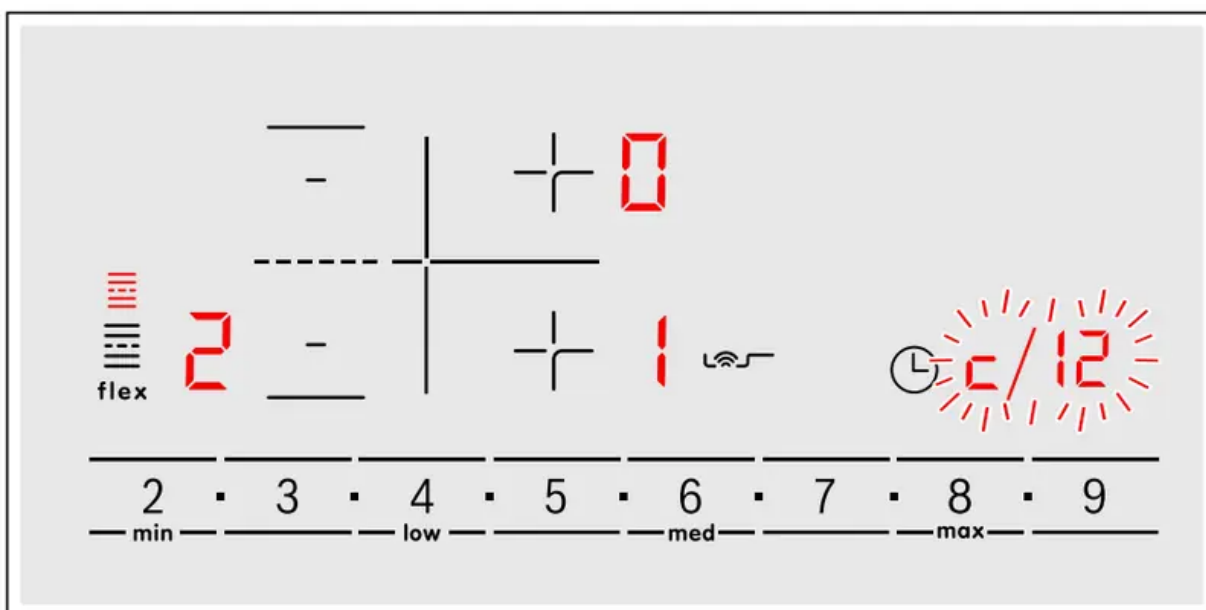
1. With the cookware still cold, fill it with approx. 200 ml of water and place it on the centre of the hotplate with the diameter that most closely matches that of the base of the cookware.

2.

Go to the basic settings and select the **c 12** setting.

3. Touch the settings range. - will flash on the hotplate display.

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



Check the result using the following table:

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

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.

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

1. 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"

2. 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

1. Why I can hear noises while I'm cooking?

- Noises may be generated while using the hob depending on the base material of the cookware. These noises are a normal part of induction technology. They do not indicate a defect.

2. Possible noises:

- A low humming noise like the one a transformer makes: Occurs when cooking at a high heat setting. The noise disappears or becomes quieter when the heat setting is reduced.
- Low whistling noise: Occurs when the cookware is empty. This noise disappears when water or food is added to the cookware.
- Crackling: Occurs when using cookware made from different layers of material or when using cookware of different sizes and different materials at the same time. The loudness of the noise can vary depending on the quantity of food being cooked or the cooking method.
- High-pitched whistling noises: Can occur when two hotplates are used at the highest heat setting at the same time. The whistling noises disappear or become quieter when the heat setting is reduced.
- Fan noise: The hob is equipped with a fan that switches on automatically at high temperatures. The fan may continue to run even after you have switched off the hob if the temperature detected is still too high.

Cookware

1. 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".

2. 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".

3. 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".

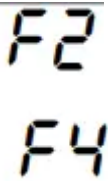
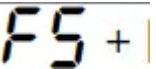

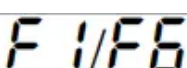
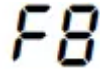
Cleaning

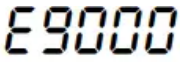


1. How do I clean the hob?

- 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	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
	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.
	The electronics have overheated and have switched off all hotplates.	
 heat setting and acoustic signal	There is a hot pan in the area of the control panel. There is a risk that the electronics will overheat.	Remove the pan. The fault display goes out 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 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.
	The hotplate has overheated and switched itself off to protect the work surface.	Wait until the electronics have cooled down sufficiently and switch the hotplate on again.
	The hotplate was operating for an extended period without interruption.	The automatic safety switch-off function has been activated. See section

 	The supply voltage is faulty; outside of the normal operating range	Contact your electricity provider.
	The hob is not connected properly	Disconnect the hob from the power supply. 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.