

User manual

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Induction hob

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1 Safety

Observe the following safety instructions.

1.1 General information

- Read this instruction manual carefully.
- Keep the instructions, the appliance pass and the product information safe for future reference or for the next owner.
- Do not connect the appliance if it has been damaged in transit.

1.2 Intended use

Only a licensed professional may connect appliances without plugs. Damage caused by incorrect connection is not covered under the warranty.

The appliance can only be used safely if it is correctly installed according to the safety instructions. The installer is responsible for ensuring that the appliance works perfectly at its installation location.

Only use this appliance:

- To prepare meals and drinks.
- Under supervision. Never leave the appliance unattended when cooking for short periods.

- In private households and in enclosed spaces in a domestic environment.
- Up to an altitude of max. 4000 m above sea level.

Do not use the appliance:

- With an external timer or a separate remote control. This does not apply if operation with appliances included in EN 50615 is switched off.

If you wear an active implantable medical device (e.g. a pacemaker or defibrillator), check with your doctor that it complies with Council Directive 90/385/EEC of 20th June 1990, EN 45502-2-1 and EN 45502-2-2, and that it has been chosen, implanted and programmed in accordance with VDE-AR-E 2750-10. If these conditions are satisfied, and if, in addition, non-metal cooking utensils and cookware with non-metal handles are used, it is safe to use this induction hob as intended. If these conditions are satisfied, and if, in addition, non-metal cooking utensils and cookware with non-metal handles are used, it is safe to use this induction hob as intended.

1.3 Restriction on user group

This appliance may be used by children aged 8 or over and by people who have reduced physical, sensory or mental abilities or inadequate experience and/or knowledge, provided that they are supervised or have been instructed on how to use the appliance safely and have understood the resulting dangers.

Children must not play with the appliance. Children must not perform cleaning or user maintenance unless they are at least 15 years old and are being supervised.

Keep children under the age of 8 years away from the appliance and power cable.

1.4 Safe use

WARNING – Risk of fire!

Leaving fat or oil cooking on an unattended hob can be dangerous and may lead to fires.

- ▶ Never leave hot oil or fat unattended.
- ▶ Never attempt to extinguish a fire using water; instead, switch off the appliance and then cover with a lid or a fire blanket.

The cooking surface becomes very hot.

- ▶ Never place flammable objects on the cooking surface or in its immediate vicinity.

- ▶ Never place objects on the cooking surface.

The appliance will become hot.

- ▶ Do not keep combustible objects or aerosol cans in drawers directly underneath the hob.

The hob switches off automatically and can no longer be operated. It may switch on unintentionally at a later point.

- ▶ Switch off the fuse in the fuse box.
- ▶ Call the customer service.

Hob covers can cause accidents, for example due to overheating, catching fire or materials shattering.

- ▶ Do not use hob covers.

After every use, switch off the hob using the main switch.

- ▶ Do not wait until the hob turns off automatically as there are no longer any pots and pans on it.

Food may catch fire.

- ▶ The cooking process must be monitored. A short process must be monitored continuously.

⚠ WARNING – Risk of burns!

The appliance and its parts that can be touched become hot during use, particularly the hob surround, if fitted.

- ▶ Caution should be exercised here in order to avoid touching heating elements.
- ▶ Young children under 8 years of age must be kept away from the appliance.

The hotplate heats up but the display does not work.

- ▶ Switch off the fuse in the fuse box.
- ▶ Call the customer service.

Hob protective grilles may cause accidents.

- ▶ Never use hob protective grilles.

The appliance becomes hot during operation.

- ▶ Allow the appliance to cool down before cleaning.

Metal objects on the hob quickly become very hot.

- ▶ Never place metal objects (such as knives, forks, spoons and lids) on the hob.

⚠ WARNING – Risk of electric shock!

Incorrect repairs are dangerous.

- ▶ Repairs to the appliance should only be carried out by trained specialist staff.

- ▶ Only use genuine spare parts when repairing the appliance.

- ▶ If the power cord of this appliance is damaged, it must be replaced with a special connection cable, which is available from the manufacturer or his Customer Service.

If the appliance or the power cord is damaged, this is dangerous.

- ▶ Never operate a damaged appliance.
- ▶ If the surface is cracked, you must switch off the appliance in order to prevent a possible electrical shock. To do this, switch off the appliance via the fuse in the fuse box rather than at the main switch.
- ▶ Never pull on the power cord to unplug the appliance. Always unplug the appliance at the mains.
- ▶ If the appliance or the power cable is damaged, immediately switch off the fuse in the fuse box.

- ▶ Call customer services. → *Page 13*

An ingress of moisture can cause an electric shock.

- ▶ Do not use steam- or high-pressure cleaners to clean the appliance.

The insulation on cables of electrical appliances may melt if it touches hot parts of the appliance.

- ▶ Never bring electrical appliance cables into contact with hot parts of the appliance.

If metallic objects come into contact with the fan that is located on the underside of the hob, this may cause an electric shock.

- ▶ Do not store long, pointed metallic objects in the drawers below the hob.

⚠ WARNING – Risk of injury!

Saucepans may suddenly jump due to liquid between the saucepan base and the hotplate.

- ▶ Always keep hotplates and saucepan bases dry.
- ▶ Never use icy-cold cookware that has been in the freezer.

When cooking in a bain marie, the hob and cooking container could shatter due to overheating.

- ▶ The cooking container in the bain marie must not directly touch the bottom of the water-filled pot.
- ▶ Only use heat-resistant cookware.

An appliance with a cracked or broken surface can cause cuts.

- ▶ Do not use the appliance if it has a cracked or broken surface.

⚠ WARNING – Risk of suffocation!

Children may put packaging material over their heads or wrap themselves up in it and suffocate.

- ▶ Keep packaging material away from children.
- ▶ Do not let children play with packaging material.

Children may breathe in or swallow small parts, causing them to suffocate.

- ▶ Keep small parts away from children.
- ▶ Do not let children play with small parts.

2 Avoiding material damage

This is where you can find the most common causes of damage and tips on how to avoid them.

| Damage | Cause | Measure |
|--|--|---|
| Stains | Unsupervised cooking process. | Monitor the cooking process. |
| Stains, blisters | Spilled food, especially food with a high sugar content. | Remove immediately with a glass scraper. |
| Stains, blisters or fractures in the glass | Defective cookware, cookware with melted enamel or cookware with copper or aluminium base. | Use suitable cookware that is in a good condition. |
| Stains, discolouration | Unsuitable cleaning methods. | Only use cleaning agents that are suitable for glass ceramic, and only clean the hob when it is cold. |
| Blisters or fractures in the glass | Knocks or falling cookware, cooking accessories or other hard or pointed objects. | When cooking, do not hit the glass or let objects fall onto the hob. |
| Scratches, discolouration | Rough cookware bases or moving the cookware on the hob. | Check the cookware. Lift the cookware when moving it. |
| Scratches | Salt, sugar or sand. | Do not use the hob as a work surface or storage space. |
| Damage to the appliance | Cooking with frozen cookware. | Never use frozen cookware. |
| Damage to the cookware or the appliance | Cooking without contents. | Never place or heat empty cookware on a hot cooking zone. |
| Glass damage | Melted material on the hot cooking zone or hot pot lid on the glass. | Do not place greaseproof paper or aluminium foil nor plastic containers or pot lids on the hob. |
| Overheating | Hot cookware on the control panel or on the frame. | Never place hot cookware on these areas. |

ATTENTION!

A fan is located on the underside of this hob.

- ▶ If a drawer is located on the underside of the hob, do not store any small or pointed objects, paper or tea towels in it. These objects may be sucked in and damage the fan or impair the cooling.
- ▶ There must be a clearance of at least 2 cm between the contents of the drawer and the fan entry point.

3 Environmental protection and saving energy

3.1 Disposing of packaging

The packaging materials are environmentally compatible and can be recycled.

- ▶ Sort the individual components by type and dispose of them separately.

3.2 Saving energy

If you follow these instructions, your appliance will use less energy.

Select the cooking zone to match the size of your pan. Centre the cookware on the hob.

Use cookware whose base diameter is the same diameter as the hotplate.

Tip: Cookware manufacturers often give the upper diameter of the saucepan. It is often larger than the base diameter.

- Unsuitable cookware or incompletely covered cooking zones consume a lot of energy.

Cover saucepans with suitable lids.

- Cooking without a lid consumes considerably more energy.

Lift lids as infrequently as possible.

- When you lift the lid, a lot of energy escapes.

Use a glass lid.

- You can see into the pan through a glass lid without having to lift it.

Use pots and pans with flat bases.

- Uneven bases increase energy consumption.

Use cookware suited to the quantity of food.

- Large items of cookware containing little food need more energy to heat up.

Cook with only a little water.

- The more water that is contained in cookware, the more energy is required to heat it up.

Turn down to a lower power level early on. Use a suitable ongoing power level.

- If you use an ongoing power level that is too high, you will waste energy.

4 Suitable cookware

Cookware that is suitable for induction cooking must have a ferromagnetic base, i.e. it must be attracted by a magnet. The base must also match the size of the

cooking zone. If cookware is not detected on a cooking zone, place this on the cooking zone with the next smallest diameter.

4.1 Size and characteristics of the cookware

To correctly detect the cookware, take the size and the material of the cookware into consideration. All cookware bases must be perfectly flat and smooth.

You can use Cookware test to check whether your cookware is suitable. You can find more information about this under

→ "Cookware test", Page 10.

| Cookware | Materials | Properties |
|--|--|--|
| Recommended cookware  | Stainless steel cookware in a sandwich design that distributes the heat well. | This cookware distributes the heat evenly, heats up quickly, and ensures that it can be detected easily. |
| Suitable   | Ferromagnetic cookware made of enamelled steel, cast iron or special induction cookware made of stainless steel. | This cookware heats up quickly and ensures that it can be detected easily. |
| | The base is not fully ferromagnetic. | If the ferromagnetic area is smaller than the base of the cookware, only the area that is ferromagnetic heats up. As a result, the heat is not distributed evenly. |
| Not suitable | Cookware bases with aluminium content. | These reduce the ferromagnetic area, which means that less power is emitted to the cookware. This cookware may not be sufficiently detected or may not be detected at all, and therefore does not heat sufficiently. |
| | Cookware made from normal thin steel, glass, clay, copper or aluminium. | |

Notes

- Do not use adapter plates between the hob and the cookware.

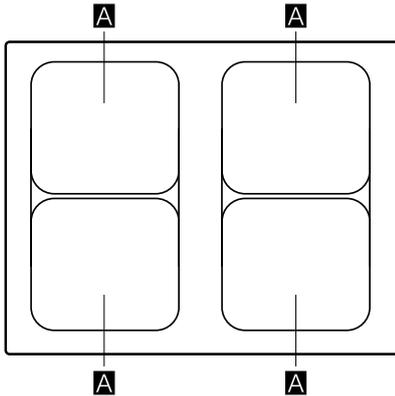
- Do not heat up empty cookware and do not use cookware with a thin base, as this may become very hot.

5 Familiarising yourself with your appliance

5.1 Cooking with induction

In comparison to conventional hobs, induction technology brings with it a series of changes and has a number of benefits such as time savings when cooking and frying, energy savings as well as greater ease of cleaning and care. It also offers improved heat control as the heat is generated directly in the cookware.

5.2 Distribution of the cooking zones

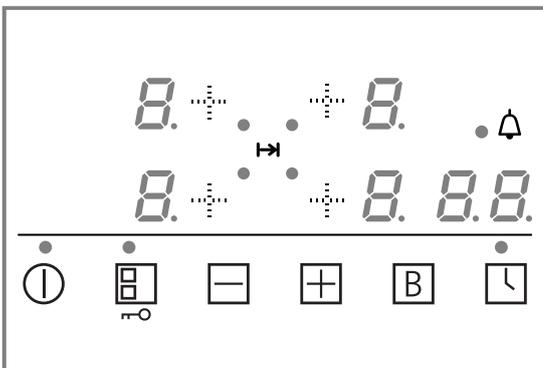


The specified power has been measured with the standard pots, which are described in IEC/EN 60335-2-6. The power may vary depending on the size of the cookware or cookware material.

| Cooking zone | Size | Maximum power |
|--------------|----------------|-------------------------|
| A | 21 cm diameter | Power level 9 2200 W |
| | | Power-Boost 3700 W |
| | 21 x 38 cm | Power level 9 3600 W |

5.3 Control panel

Individual details, such as colour and shape, may deviate from the figure.



Touch fields

| Sensor | Function |
|--------|----------------------------|
| ⓪ | Main switch |
| ⊕ | Selecting the cooking zone |
| Ⓜ | CombiZone |
| ⊖/⊕ | Selecting settings |
| ⓑ | PowerBoost |
| ⌚ | Time-setting options |
| ⊞ | Childproof lock |

Displays

| Display | Function |
|---------|----------------------|
| ⓪ | Operating status |
| 1-9 | Power levels |
| H/h | Residual heat |
| b | PowerBoost |
| ⌚ | Time-setting options |

Touch fields and displays

Touch a symbol to activate the function it represents.

- Always keep the control panel clean and dry. Moisture impairs the function.
- Do not place any cookware near the indicators or sensors. The electronics may overheat.

5.4 Cooking zone

Before you start cooking, check whether the size of the cookware fits the cooking zone that you want to use for cooking:

| Area | Cooking zone type |
|------|--|
| ⓪ | Single-circuit cooking zone |
| Ⓜ | Combi cooking zone You can find additional information about this under → "CombiZone", Page 8. |

5.5 Residual heat indicator

The hob has a residual heat indicator for each cooking zone. Do not touch the cooking zone if the residual heat indicator is lit.

| Display | Meaning |
|---------|---------------------------|
| H | The cooking zone is hot. |
| h | The cooking zone is warm. |

6 Basic operation

6.1 Switching the hob on and off

- ▶ Switch the hob on and off using the main switch ①. If all of the cooking zones are switched off for longer than 20 seconds, the hob is automatically switched off.

ReStart

- ▶ If you switch the appliance on within four seconds of switching it off, the hob operates with the settings that were previously set.

6.2 Setting the cooking zones

To choose the required selectable power level, touch  or .

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

| Power level | |
|---|---------------------|
|  | Lowest power level |
|  | Highest power level |

Notes

- In order to protect the appliance's electronic parts from overheating or surge currents, the hob may temporarily reduce the power level.
- In order to prevent the appliance from producing excess noise, the hob may temporarily reduce the power level.

Selecting the cooking zone and power setting

1. Touch  to select the cooking zone.
 2. Within the next 10 seconds, select the required power level:
 - Touch  to call up power level 9.
 - Touch  to call up power level 1.
- ✓ The power level has been set.

Note: If no cookware is placed on the cooking zone or the pot is not suitable, the selected power level flashes. After a certain period of time, the cooking zone switches itself off.

QuickStart

- ▶ If you place cookware on the hob before you switch it on, the cookware is detected when you switch on and the corresponding cooking zone is selected automatically. Select the power level in the next 20 seconds, or the hob switches itself off.

Changing the power level and switching off the cooking zone

1. Select the cooking zone.
2. Touch  or  until the required power level appears. To switch off the cooking zone, set .

Switching off the cooking zone quickly

Touch and hold the symbol for the cooking zone for three seconds. The cooking zone switches itself off.

6.3 Cooking recommendations

The table shows which power level () is suitable for which food. The cooking time (⌚ min) may vary depending on the type, weight, thickness and quality of the food. To preheat, set power level 8–9.

| |  | ⌚ min |
|---|---|----------|
| Melting | | |
| Butter, honey, gelatine | 1 - 2 | - |
| Heating and keeping warm | | |
| Boiled sausages ¹ | 3 - 4 | - |
| Defrosting and heating | | |
| Spinach, frozen | 3 - 4 | 15 - 25 |
| Poaching, simmering | | |
| Potato dumplings ¹ | 4. - 5. | 20 - 30 |
| Whisked sauces, e.g. Béarnaise sauce, Hollandaise sauce | 3 - 4 | 8 - 12 |
| Boiling, steaming, braising | | |
| Rice, with double the volume of water | 2. - 3. | 15 - 30 |
| Potatoes boiled in their skin | 4. - 5. | 25 - 35 |
| Pasta ¹ | 6 - 7 | 6 - 10 |
| Soups | 3. - 4. | 15 - 60 |
| Vegetables | 2. - 3. | 10 - 20 |
| Stew in a pressure cooker | 4. - 5. | - |
| Stewing | | |
| Pot roast | 4 - 5 | 60 - 100 |
| Goulash ² | 3 - 4 | 50 - 60 |
| Braising/frying with a small amount of fat ¹ | | |
| Escalope, plain or breaded | 6 - 7 | 6 - 10 |
| Steak, 3 cm thick | 7 - 8 | 8 - 12 |
| Poultry breast, 2 cm thick ³ | 5 - 6 | 10 - 20 |
| Hamburgers, 2 cm thick ³ | 6 - 7 | 10 - 20 |
| Fish and fish fillet, breaded | 6 - 7 | 8 - 20 |
| Prawns and scampi | 7 - 8 | 4 - 10 |
| Sautéing fresh vegetables and mushrooms | 7 - 8 | 10 - 20 |
| Frozen dishes, e.g. stir-fries | 6 - 7 | 6 - 10 |
| Omelette, cooked one after the other | 3. - 4. | 3 - 10 |
| Deep-frying, 150–200 g per portion in 1–2 l oil, deep-fat fried in portions ¹ | | |

¹ Without lid

² Preheat to power level 8 - 8.

³ Turn frequently

| |  | ⌚ min |
|--|---|-------|
| Frozen products, e.g. chips, chicken nuggets | 8 - 9 | - |

¹ Without lid
² Preheat to power level 8 - 8.
³ Turn frequently

| |  | ⌚ min |
|--|---|-------|
| Vegetables, mushrooms, breaded, beer-battered or tempura | 6 - 7 | - |
| Small baked items, e.g. doughnuts, beer-battered fruit | 4 - 5 | - |

¹ Without lid
² Preheat to power level 8 - 8.
³ Turn frequently

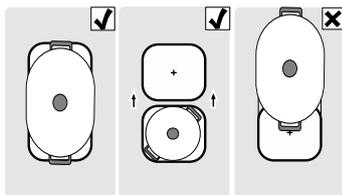
7 CombiZone

You can use this function to cook with two interconnected cooking zones and select the same power level for both. This is intended in particular for cooking with long cookware.

This function allows you to cook with one item of cookware that occupies one cooking zone and that can be moved from one zone to another for increased convenience. In this case, the two zones also retain the same power level and the same settings.

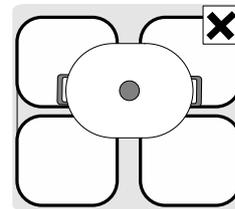
Position the cookware:

Use cookware that fits into the cooking zones.



7.1 Recommendation

If the hob has more than one CombiZone, place the cookware so that it covers only one of the CombiZones. The cooking zones are not activated correctly and you do not achieve a good cooking result.



7.2 Activating CombiZone

1. Select one of the cooking zones and set the power level.
 2. Touch .
- ✓ ● lights up and the power level is shown in the displays for both cooking zones.

7.3 Deactivating CombiZone

- ▶ Touch .
- ✓ The two cooking zones now operate independently of one another.

8 Time-setting options

Your hob has various functions for setting the cooking time:

- Switch-off timer
- Timer

8.1 Switch-off timer

Allows you to programme a cooking time for a hotplate and its automatic switch-off once the set time has elapsed.

Programming the cooking time

1. Select the cooking zone and the required power level.
 2. Touch .
- ✓ The ● display lights up in the cooking zone.
 - 3. Use  or  to select the cooking time.
 - ✓ The time begins to count down.

Notes

- You can automatically set the same cooking time for all cooking zones. You can find more information about this under → "Basic settings", Page 9.
- If you select the CombiZone function for the combined cooking zone, the set time for both cooking zones is the same.

Changing or deleting the cooking time

1. Select the cooking zone.
2. Touch .
3. To change the cooking time, touch  or  or set it to .

8.2 Timer

Enables the activation of a timer of 0–99 minutes. This function can be used independently of the cooking zones and other settings. It does not automatically switch off the hotplates.

Setting the kitchen timer

1. Select the hotplate and touch  twice.

✓ • beside  lights up.

2. Use  or  to select the required time.

✓ The time counts down.

Changing or deleting the timer duration

1. Touch  repeatedly until the • display beside  lights up.

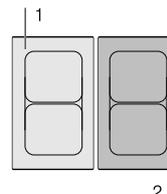
2. To change the cooking time, touch  or  or set it to .

9 PowerBoost

Allows larger volumes of water to be heated more quickly than with the power level .

You can activate this function for a cooking zone, provided the other cooking zone in the same group is not in use (see illustration). Otherwise,  and  flash in the display for the selected cooking zone. Power level  is then set automatically without activating the function.

Press  to switch on or off.



Note: In the combi zone, you can only activate the PowerBoost function if you are using the two cooking zones as two independent cooking zones.

10 Childproof lock

The hob is equipped with a childproof lock. This prevents children from switching on the hob.

To switch the function on, switch the hob off.

Touch  for four seconds to switch on or off.

If you want to activate the childproof lock automatically every time the hob is switched off, you can find further information under Basic settings → Page 9.

11 Basic settings

You can configure the appliance to meet your needs.

11.1 Overview of the basic settings

| Display | Setting | Value |
|--|---|--|
|  | Childproof lock |  - Manual. ¹  Automatic.  - Function switched off. |
|  | Audible signals |  - Confirmation and fault signals are switched off.  - Only the fault signal is switched on.  - Only the confirmation signal is switched on.  - All signal tones are switched on ¹ . |
|  | Switching off the hotplates automatically |  - Switched off. ¹  - Time until the automatic switch-off. |
|  | Duration of the timer end signal tone |  - 10 seconds ¹  - 30 seconds  - 1 minute |

¹ Factory setting

| Display | Setting | Value |
|----------------|---|---|
| ϵ 7 | Power limitation This makes it possible to limit the total power of the hob in accordance with the requirements of the specific electrical installation. If the function is active and the hob has reached the set power limit, $_$ is displayed and you cannot select a higher power level. The available settings depend on the maximum power of the hob, which is specified on the rating plate. | 0 - Switches off the hob's maximum power ¹ 1 - 1000 W Lowest power setting 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 - Maximum power of the hob |
| ϵ 9 | Selected time for the hotplate | 0 Unlimited: The hotplate that was set last remains selected ¹ . 1 Limited: The hotplate only remains selected for a few seconds. |
| ϵ 1 2 | Cookware test Result of the cooking process | 0 - Not suitable. 1 - Not optimal. 2 - Suitable. |
| ϵ 0 | Restoring factory settings | 0 - Individual settings ¹ . 1 - Factory settings. |

¹ Factory setting

11.2 To go to the basic settings

Requirement: The hob must be switched off.

1. To switch on the hob, touch ①.
2. Within the next 10 seconds, press and hold \rightarrow for four seconds.

| Product information | Display |
|--|---------|
| Directory for the technical after-sales service (TK) | 0 1 |
| Production number | Fd |
| Production number 1 | 02. |
| Production number 2 | 0.5 |

- ✓ The first four displays provide the product information. Touch \boxplus or \boxminus to view the individual displays.

3. Touch \rightarrow to access the basic settings.
✓ ϵ and 1 light up alternately as well as 0 as a preset value.
4. Touch \rightarrow repeatedly until the desired setting appears.
5. Use \boxplus or \boxminus to select the required value.
6. Touch and hold \rightarrow for four seconds.
✓ The settings are saved.

11.3 Exiting the basic settings

- To exit the basic settings and switch off the hob, touch ①.

12 Cookware test

The quality of the cookware has a major influence on the speed and the result of the cooking process. You can use this function to test the quality of the cookware.

Before the test, ensure that the diameter of the cookware base corresponds to the diameter of the cooking zone being used.

Access is via the basic settings. → Page 9

12.1 Procedure for checking the cookware

1. Set the cookware at room temperature with approx. 200 ml water in the centre of the cooking zone whose diameter best fits the diameter of the base of the cookware.
2. Call up the basic settings and select ϵ 1 2.
3. Touch \boxplus or \boxminus . The $_$ display flashes in the cooking zones.
✓ The function has been activated.
✓ After 10 seconds, the result appears in the cooking zone displays.

12.2 Checking the result

In the following table, you can check the result for the quality and speed of the cooking process:

| Result | |
|--------|--|
| 0 | The cookware is not suitable for the cooking zone and therefore does not heat up. ¹ |
| 1 | The cookware is taking longer to heat up than expected and cooking is not progressing as well as it ought to. ¹ |
| 2 | The cookware is heating up correctly and cooking is progressing well. |

¹ If a smaller cooking zone is available, test the cookware on this cooking zone.

Touch \boxplus or \boxminus to activate the function.

13 Cleaning and servicing

To keep your appliance working efficiently for a long time, it is important to clean and maintain it carefully.

13.1 Cleaning products

You can obtain suitable cleaning products and glass scrapers from customer service, the online shop or a retailer.

ATTENTION!

Unsuitable cleaning products may damage the surfaces of the appliance.

- ▶ Never use unsuitable cleaning products.
- ▶ Do not use cleaning products while the hob is still hot. This may cause marks on the surface.

Unsuitable cleaning products

- Undiluted detergent
- Detergent intended for dishwashers
- Abrasive cleaners
- Aggressive cleaning products such as oven spray or stain remover
- Abrasive sponges
- High-pressure or steam jet cleaners

13.2 Cleaning the hob

Clean the hob after every use to stop cooking residues from getting burnt on.

Requirement: The hob must be cold.

1. Remove heavy soiling using a glass scraper.
2. Clean the hob with a cleaning product for glass ceramic.
Follow the cleaning instructions on the packaging of the cleaning product.

Tip: You can achieve good cleaning results using a special sponge for glass ceramic.

13.3 Cleaning the hob surround

If the hob frame is dirty or stained after use, clean this.

Note: Do not use a glass scraper.

1. Clean the hob frame with hot soapy water and a soft cloth.
Wash new sponge cloths thoroughly before use.
2. Dry with a soft cloth.

14 Troubleshooting

You can rectify minor faults on your appliance yourself. Read the troubleshooting information before contacting after-sales service. This will avoid unnecessary costs.

WARNING – Risk of injury!

Improper repairs are dangerous.

- ▶ Repairs to the appliance should only be carried out by trained specialist staff.
- ▶ If the appliance is defective, call Customer Service.

WARNING – Risk of electric shock!

Incorrect repairs are dangerous.

- ▶ Repairs to the appliance should only be carried out by trained specialist staff.
- ▶ Only use genuine spare parts when repairing the appliance.
- ▶ If the power cord of this appliance is damaged, it must be replaced with a special connection cable, which is available from the manufacturer or his Customer Service.

WARNING – Risk of burns!

The hotplate heats up but the display does not work.

- ▶ Switch off the fuse in the fuse box.

- ▶ Call the customer service.

WARNING – Risk of fire!

The hob switches off automatically and can no longer be operated. It may switch on unintentionally at a later point.

- ▶ Switch off the fuse in the fuse box.
- ▶ Call the customer service.

14.1 Warnings

Notes

- If E appears in the displays, press and hold the sensor for the respective cooking zone and read the fault code.
- If the fault code is not listed in the table, disconnect the hob from the power supply and wait 30 seconds before reconnecting it. If this display appears again, contact the technical after-sales service and specify the exact fault code.
- If an error occurs, the appliance does not switch to standby mode.

14.2 Information on the display panel

| Fault | Cause and troubleshooting |
|-----------------------|---|
| No displays light up. | The power supply has been disconnected. <ul style="list-style-type: none"> ▶ Use other electrical appliances to check whether there has been a power failure. |
| | The appliance has not been connected as shown in the circuit diagram. <ul style="list-style-type: none"> ▶ Connect the appliance in accordance with the circuit diagram. |

| Fault | Cause and troubleshooting |
|--|---|
| No displays light up. | Electronics fault ▶ If you are unable to rectify the fault, inform the technical after-sales service. |
| The displays flash. | The control panel is wet or an object is covering it. ▶ Dry the control panel or remove the object. |
| The "-" display flashes in the cooking zone displays. <i>F2, F4</i> | A fault has occurred in the electronics. ▶ To acknowledge the fault, briefly cover the control panel with your hand. |
| <i>F5</i> + power level and audible signal | There is hot cookware in the vicinity of the control panel. This may cause the electronics to overheat. ▶ Remove the cookware. The fault display goes out shortly afterwards. You can continue to cook. |
| <i>F5</i> and signal tone | There is hot cookware in the vicinity of the control panel. The cooking zone has been switched off to protect the electronics. ▶ Remove the cookware. Wait a few seconds. Touch any button. When the fault display goes out, you can continue cooking. |
| <i>F1/F6</i> | The cooking zone has overheated and has been switched off to protect the work surface. ▶ Wait until the electronics have cooled down sufficiently before switching the cooking zone back on. |
| <i>F8</i> | The cooking zone has been operating continuously for an extended period. ▶ The automatic safety switch-off function has been activated. Touch any symbol to switch off the display so that you can set the cooking zone again. |
| <i>E 9000/E9010</i> | The operating voltage is incorrect and outside of the normal operating range. ▶ Contact your energy supplier. |
| <i>U400</i> | The hob is not connected correctly. ▶ Disconnect the hob from the mains. Connect the hob in accordance with the circuit diagram. |

14.3 Normal noises from your appliance

An induction hob may sometimes cause noises or vibrations, such as buzzing, crackling, hissing noises, fan noises or rhythmic noises.

15 Disposal

Find out here how to dispose of old appliances correctly.

15.1 Disposing of old appliance

Valuable raw materials can be reused by recycling.

1. Unplug the appliance from the mains.
2. Cut through the power cord.
3. Dispose of the appliance in an environmentally friendly manner.

Information about current disposal methods are available from your specialist dealer or local authority.



This appliance is labelled in accordance with European Directive 2012/19/EU concerning used electrical and electronic appliances (waste electrical and electronic equipment - WEEE).

The guideline determines the framework for the return and recycling of used appliances as applicable throughout the EU.

16 Customer Service

If you have any queries on use, are unable to rectify faults on the appliance yourself or if your appliance needs to be repaired, contact Customer Service.

Function-relevant genuine spare parts according to the corresponding Ecodesign Order can be obtained from Customer Service for a period of at least 10 years from the date on which your appliance was placed on the market within the European Economic Area.

Note: Under the terms of the manufacturer's warranty the use of Customer Service is free of charge.

Detailed information on the warranty period and terms of warranty in your country is available from our after-sales service, your retailer or on our website.

If you contact Customer Service, you will require the product number (E-Nr.) and the production number (FD) of your appliance.

The contact details for Customer Service can be found in the enclosed Customer Service directory or on our website.

16.1 Product number (E-Nr.) and production number (FD)

You can find the product number (E-Nr.) and the production number (FD) on the appliance's rating plate.

The rating plate can be found:

- on the appliance certificate.
- on the lower section of the hob.

The product number (E no.) can also be found on the glass ceramic. You can also display the customer service index (KI) and the production number (FD) in the basic settings. → *Page 9*

Make a note of your appliance's details and the Customer Service telephone number to find them again quickly.



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