

BEDIENUNGSANWEISUNG

mit Montageanweisungen

INSTRUCTION FOR USE

and installation



VKI3805.0



Lesen Sie unbedingt die Gebrauchsanleitung und den Montageplan vor Aufstellung, Installation sowie Inbetriebnahme.

Please read the users an installation instructions carefully before installation of the appliance and before starting to use.

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FÜR KÜCHEN MIT STIL

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1. General**1.1 For your information...**

Please read this manual carefully before using your appliance. It contains important safety advice; it explains how to use and look after your appliance so that it will provide you with many years of reliable service.

Should a fault arise, please first consult the section on "What to do if trouble occurs?". You can often rectify minor problems yourself, thus saving unnecessary service costs.

Please keep this manual in a safe place and pass it on to new owners for their information and safety.

1.2 Intended use

The hob is to be used solely for preparing food in the home or in other environments. Similar environments:

- Using the hob in shops, offices and other similar working environments
- Using the hob in agricultural enterprises
- Use of the hob by customers in hotels, motels and other typical living environments
- Use of the hob by B & Bs
- It may not be used for any other purpose and may only be used under supervision.

2. Safety Instructions and Warnings

2.1 For connection and operation

- The appliances are constructed in accordance with the relevant safety regulations.
- Connecting the appliances to the mains and repairing and servicing the appliances may only be carried out by a qualified electrician according to currently-valid safety regulations. For your own safety, do not allow anyone other than a qualified service technician to install, service or repair the product.
- If the mains supply cable of this appliance is damaged, it has to be replaced by the manufacturer, the Customer Service of the manufacturer or by another qualified person to avoid danger.
- The appliance may not be operated with an external timer or an external telecontrol system.

2.2 General information on the hob

- Never allow the induction hob to operate unattended, as the high power setting results in extremely fast reactions.
- When cooking, pay attention to the heat-up speed of the cooking zones. Avoid boiling the pots dry as there is a risk of the pots overheating!
- Do not place empty pots and pans on cooking zones which have been switched on.
- Take care when using simmering pans as simmering water may dry up unnoticed, resulting in damage to the pot and to the hob for which no liability will be assumed.
- It is essential that after using a cooking zone you switch it off with the respective minus key and not just with the pan recognition device.
- Overheated fats and oils may spontaneously ignite. Always supervise the preparation of food with fats and oils. Never extinguish ignited fats and oils with water! Switch the appliance off and then carefully cover the flame, for example with a lid or an extinguisher blanket.
- The glass ceramic surface of the hob is extremely robust. You should, however, avoid dropping hard objects onto the glass ceramic hob. Sharp objects which fall onto your hob might break it.

- There is a risk of electric shocks if the glass ceramic hob develops fractures, cracks, tears or damage of any other kind. Immediately switch off the appliance. Disconnect the fuse immediately and call Customer Service.
- If the hob cannot be switched off due to a defect in the sensor control immediately disconnect your appliance and call Customer Service.
- Take care when working with home appliances! Connecting cables must not come into contact with hot cooking zones.
- Risk of fire: never store items on the hob.
- The glass ceramic hob should not be used as a storage area.
- Do not put aluminium foil or plastic onto the cooking zones. Keep everything which could melt, such as plastics, foil and in particular sugar and sugary foods away from hot cooking zones. Use a special glass scraper to immediately remove any sugar from the ceramic hob (when it is still hot) in order to avoid damaging the hob.
- Metal items (pots and pans, cutlery, etc.) must never be put down on the induction hob since they may become hot. Risk of burning!
- Do not place combustible, inflammable or heat deformable objects directly underneath the hob.
- Metal items worn on your body may become hot in the immediate vicinity of the induction hob. Caution! Risk of burns! Non-magnetisable objects (e.g. gold or silver rings) are not affected.
- Never use the cooking zones to heat up unopened tins of food or packaging made of material compounds. The power supply may cause them to burst!
- Keep the sensor keys clean since the appliance may consider dirt to be finger contact. Never put anything (pans, tea towels etc.) onto the sensor keys!

- If food boils over onto the sensor keys, we advise you to activate the OFF key.
- Hot pans and pots should not cover resp. be moved to close to the sensor keys, since this will cause the appliance to switch off automatically.
- Place the pan as close to the centre of the cooking zone as possible.
- Whenever possible, use the back cooking zones for large pans so that the sensor keys are not heated up too much (touch control overheating; error message E2, touch control cut off).
- Activate the childproof lock if there are any pets in the home which could make contact with the hob.
- The induction hob may not be used when pyrolysis operation is taking place in a built-in oven.
- Never clean the glass ceramic hob with a steam cleaner or similar appliance!
- Make sure there are no items (e.g. cleaning cloths) right next to the hob extractor. They could be sucked in by the air current. Liquids and small items must always be kept away from the appliance.
- Never operate the appliance without installing a filter.
- Filter with too much fat deposits causes fire hazard!
- Constant supervision is essential when deep-frying; flambéing is not permitted.
- A sufficient supply of inlet air must be provided when operating wood, coal, gas or oil heaters requiring a chimney. The permissible negative pressure which results from the hood in the location of the heaters requiring a chimney may not exceed 4 Pa (0.04 mbar) as this results in a risk of poisoning.
- Vapour also emits moisture into the air in the kitchen during the cooking process.
- Only a little moisture is removed from the vapours in the convection air mode.
- This is why a sufficient supply of fresh air must always be provided, e.g. by opening the window or using domestic ventilation systems.
- Always make sure that the indoor climate is normal and comfortable (45 - 60 % humidity).
- Switch the hob extractor down to a lower setting for around 20 minutes or activate the automatic delayed stop function every time the hob extractor is used in the convection air mode.

2.3 For persons

- These appliances may be used by children aged 8 years and over and by persons with physical, sensory or mental impairments or by persons who lack experience and/or know-how, provided they are supervised or have been instructed in the safe use of the appliance and have understood the risks relating to the appliance. Children may not play with the appliance. Cleaning and maintenance by the user may only be carried out by children when they are supervised.
- The surfaces of the heating and cooking zones become hot during use. Keep small children away at all times.
- Only hob protective grids and hob covers produced by the hob manufacturer or the manufacturers of the hob protective grids and hob covers authorised by the manufacturer in the instructions for use may be used. The use of unsuitable hob protective grids and hob covers may result in accidents.
- Persons with cardiac pacemakers or implanted insulin pumps must make sure that their implants are not affected by the induction hob (the frequency range of the induction hob is 20-50 kHz).


2.4 Explanation for symbols and indications


The appliance was produced according to state of the art technology. Machines nevertheless give rise to risks which cannot be constructively avoided.


In order to guarantee sufficient safety for the use, safety instructions are also given. These instructions are marked by way of the highlighted texts which follow.


Sufficient safety in operation will only be guaranteed when these instructions are observed.

The designated text passages have different meanings:


	<p>DANGER Note indicating an imminent threat which may result in death or very serious injury.</p>
---	---


	<p>CAUTION Note indicating a potentially dangerous situation which may result in death or very serious injury.</p>
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	<p>IMPORTANT Note indicating a dangerous situation which may result in minor injury or damage to the appliance.</p>
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	<p>PLEASE NOTE Note to be observed in order to make handling the appliance easier.</p>
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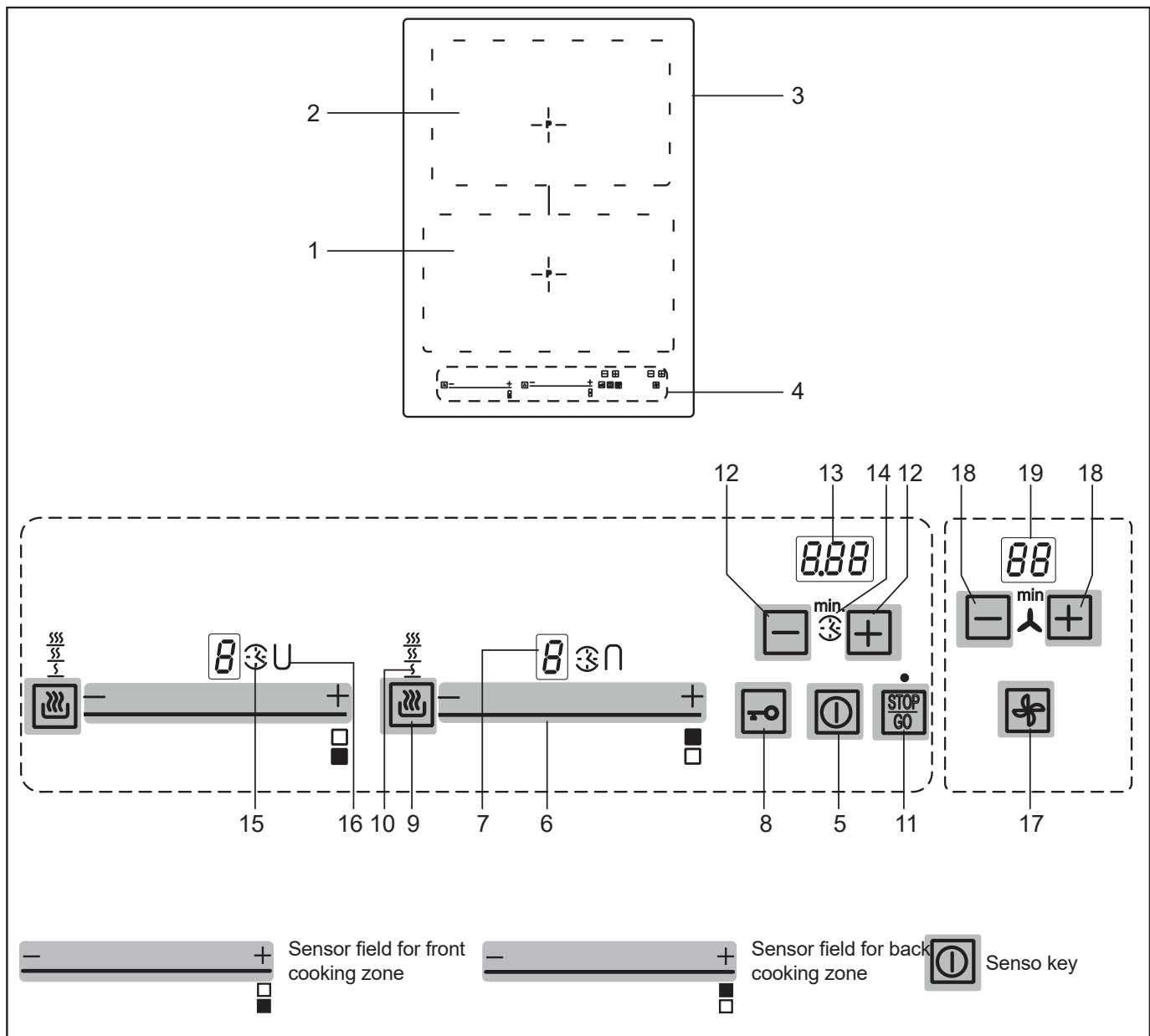
The following danger symbols are used at some points:

	<p>WARNING OF ELECTRICAL ENERGY RISK OF FATAL INJURY! Live components have been installed near this symbol. Covers bearing this sign may only be removed by a certified skilled electrician.</p>
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	<p>CAUTION! HOT SURFACES! This symbol has been applied to surfaces which get hot. There is a risk of serious burning or scalding. The surfaces may also be hot after the appliance has been switched off.</p>
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	<p>OBSERVE REGULATIONS FOR HANDLING ELECTROSTATICALLY SENSITIVE COMPONENTS AND MODULES (ESDS). Electrostatically endangered components and modules are located behind covers bearing the adjacent symbol. Never touch plug connections, strip conductors or component pins. Only qualified staff members who are familiar with ESDs are authorised to carry out any technical intervention work.</p>
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3. Appliance description



The decorative design may deviate from the illustrations.

1. Front induction cooking zone
2. Rear induction cooking zone
3. Glass ceramic hob
4. Touch-Control panel
5. ON/OFF key
6. Sensor field
7. Power setting display
8. Lock key
9. Warming key
10. Display of keep-warm function (3 levels)
11. Stop key (pause)
12. Minus key /Plus key Timer
13. Timer indication
14. Symbol egg timer
15. Display cooking zone timer
16. Bridging function

Hob with fan control

17. ON/OFF key Ventilation
18. Minus key /Plus key Ventilation
19. Fan indicator

3.1 Operating the hob with the sensor keys

The glass ceramic hob is operated with touch control sensor keys. The sensor keys are operated as follows: lightly touch a symbol on the surface of the ceramic glass plate. A buzzer will indicate when the controls have been operated correctly. The touch control sensor key will then be indicated as "key".

ON/OFF key (5)





This key is used to switch the entire hob on and off. It is, as it were, the main switch.

Power setting display (7)

The power setting indicator shows the power setting which has been selected, or:

- H** Residual heat
- P** Power boost
- U** Pan recognition
- A** Automatic boost function
- I** Stop function
- U** Keep-warm function
- L** Childproof lock

Symbols

-  Keep-warm levels 42°C/ 70°C/ 94°C
-  Timer function, automatic switch-off device
-  Minute minder
-  Bridging function

Lock key (8)

The lock key can be used to lock all of the keys.

Keep warm key (9)

For melting, holding and simmering

Power boost in the sensor field

The power boost setting makes additional power available for induction cooking zones.

Stop key (11)

The STOP function can be used to briefly stop the cooking process.

Recall function (recovery function)

The most recent setting can be recovered if the hob is switched off unintentionally.

Hob with fan control

ON/OFF key (17) and Minus/Plus key ventilation (18)

These key are used to operate the fan (extractor fan). It can be operated independently of the hob.

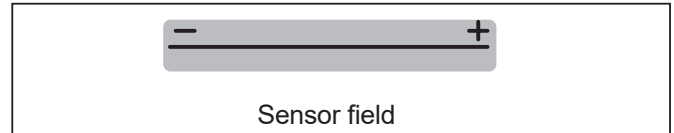
Fan indicator (19)

-  Fan setting
- min Fan time lag

3.2 Worth knowing about the slider (sensorfield)

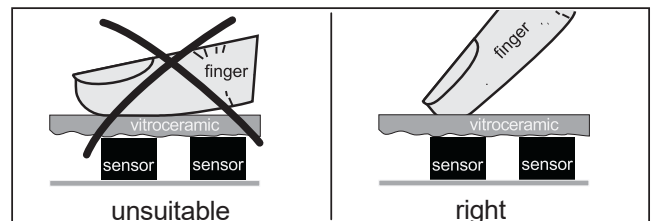
In principle, the slider functions the same as the touch controls; the only difference is that you can put your finger on the glass ceramic surface and then move it around. The sensor field recognises this movement and raises or lowers the display setting (power level) in accordance with the movement.

The term sensor field is used to mean slider from now on.



What must be observed when operating sensor fields?

Your finger should not be placed flat onto the glass ceramic surface in order to avoid adjacent keys/sensor fields from reacting by mistake.

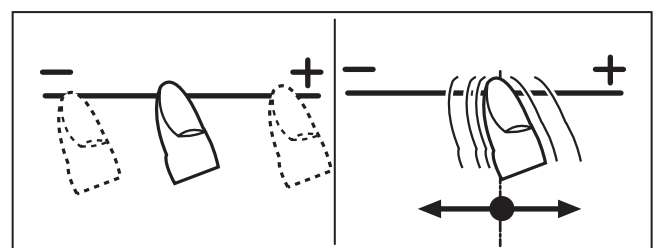



Press the sensor field lightly or move your finger around

You can press the sensor field very lightly with your finger; when this is done the setting on the display (power level) will gradually change.

When you put your finger on the sensor field and then move it to the left or right, the display setting will change progressively.

The faster the movement, the faster the change in the display.





IMPORTANT
Pressing a sensor key and keeping it pressed (for approx. 3seconds) may activate the automatic boost function A. See the section on Automatic boost function.

4. Operation

4.1 The hob


The hob is equipped with an induction cooking mode. An induction coil underneath the glass ceramic hob generates an electromagnetic alternating field which penetrates the glass ceramic and induces the heat-generating current in the pot base.


With an induction cooking zone the heat is no longer transferred from a heating element through the cooking pot into the food being cooked; instead the necessary heat is generated directly in the container by means of induction currents.

Advantages of the induction hob

- Energy-saving cooking through the direct transfer of energy to the pot (suitable pots/pans made of magnetisable material are required).
- Increased safety as the energy is only transferred when a pot is placed on the hob.
- Highly effective energy transfer between an induction cooking zone and the base of a pot.
- Rapid heat-up.
- The risk of burns is low as the cooking area is only heated through the pan base; food which boils over does not stick to the surface.
- Rapid, sensitive control of the energy supply.

4.2 Pan recognition

If a cooking zone is switched on and there is no pan on the zone or if the pan is too small, there will be no transmission of power. The symbol  in the power setting display points this out.

If a suitable pot or pan is placed on the cooking zone, the power setting will switch on and the power setting indicator will light up. The power supply will be cut off when the pan is removed and the power setting display will indicate .

If the pots and pans placed on the cooking zone are of smaller dimension, and the pan recognition still switches on, less power will be supplied.

Pan recognition limits

Cooking zone diameter (mm)	Recommended minimal diameter pan base (mm)
220 x 190	115

The base of pots and pans must be of a certain diameter; if it is not, the induction heat will not be switched on. Always place pots and pans in the middle of a cooking zone in order to achieve the best efficiency.

Important: The minimum diameter required to activate the pan recognition device may vary according to the type of pot or pan used!

4.3 Operation time limit

The induction hob has an automatic time limit function.


The duration of continuous use of each cooking zone depends on the cooking level selected (see chart).

This requires that the setting of a respective cooking zone is not adjusted during use.

If the operation time limit has been activated, the cooking zone will switch off, a short signal will sound and an H will appear in the display.


The automatic switch-off function overrules the operation time limit, i.e. the cooking zone is only switched off when the period of time of the automatic switch-off device has expired (e.g. automatic switch-off after 99 minutes and cooking level 9 is possible).


Operation time limit

Selected cooking level	Operation time limit in minutes
	120
1	520
2	402
3	318
4	260
5	212
6	170
7	139
8	113
9	90
P	10

4.4 Other functions

If two or more sensor keys are pressed at the same time (e.g. when a pan is mistakenly put onto a sensor key) no function will be activated.

The  symbol will blink and a time-limited continuous signal will sound. After a few seconds the appliance will switch off. Please remove the item located in front of the sensor keys.

To delete the symbol  press the same key or switch the hob off and on.

4.5 Protection against overheating (induction)

If the hob is used at full power for a longer period, it will not be possible to cool down the electronics system as required at a high room temperature.

In order to ensure that no excessive temperatures occur in the electronics system the power of the cooking zones may be reduced automatically. Should E2 be displayed frequently during normal use of the hob and at normal room temperature, it is likely that cooling is not sufficient.

This may occur if kitchen units have no openings. The installation may have to be checked (see the section on Ventilation).

4.6 Cookware for induction hobs

Cookware for induction cooking zones must be made of metal and have magnetic properties. The base must be sufficiently large.

Only use pots with a base suitable for induction.

Suitable cookware	Unsuitable cookware
Enamelled steel pots with a thick base	Pots made of copper, stainless steel, aluminium, oven-proof glass, wood, ceramic and terracotta
Cast iron pots with an enamelled base	
Pots made of multi-layer stainless steel, stainless ferrite steel and aluminium with special base	

This is how to establish the suitability of a pot:

Conduct the magnet test described below or make sure that the pot bears the symbol for suitability for cooking with induction current.

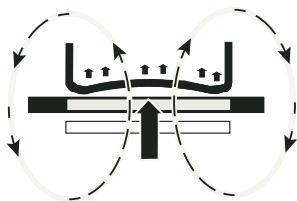
Magnet test:

Move the magnet towards the base of your cookware. If it is attracted, you can use the cookware on the induction hob.



Please note:

When using pans suitable for induction from certain manufacturers, noises may occur which are attributable to the design of these pans.



Wrong: the base of the pan is curved. The electronic unit cannot determine the temperature correctly.







4.7 How to cut power consumption

The following are a few useful hints to help you cut your consumption of energy and use your new induction hob and the cookware efficiently.

- The base of your cooking pots should be the same size as the cooking zone.
- When buying cooking pots, note that it is frequently the diameter of the top of the pot that is indicated. This is usually larger than the base of a pot.
- Pressure cookers are particularly low on energy and time required thanks to the pressure and the fact that they are tightly closed. Short cooking times mean that vitamins are preserved.
- Always make sure that there is sufficient fluid in your pressure cooker since the cooking zone and the cooker may be damaged as a result of overheating if the pressure cooker boils dry.
- Always close cooking pots with a suitable lid.
- Use the right pot for the quantity of food you are cooking. A large pot which is hardly filled will use up a lot of energy.

4.8 Power settings

The heating power of the cooking zones can be set at various power levels. In the chart you will find examples of how to use each setting.

Setting	Suitable for
0	Off, using residual heat
	Melting  42°C
	Keeping warm  70°C
	Cooking  94°C
1-2	Simmering small portions
3	Simmering level
4-5	Simmering larger quantities or roasting larger pieces of meat until they are cooked through
6	Roasting, getting juices
7-8	Roasting
9	Bringing to the boil, browning, roasting
P	Power boost (highest power output)

A higher power level may need to be selected for cooking pots without a lid.

4.9 Residual heat display



The glass ceramic hob is equipped with an H as a residual heat indicator.

As long as the H lights up after the cooking zone has been switched off, the residual heat can be used for melting food or for keeping food warm.

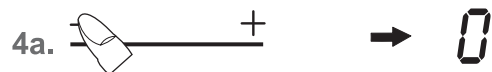
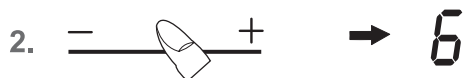
The cooking zone may still be hot when the letter H no longer lights up. Risk of burns!

The glass ceramic is not directly heated in the case of an induction cooking zone; it is only heated up by heat reflected by the pan.


4.10 Operating the keys

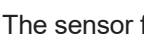
The controls described here expect the pressing of a (selection) key to be followed by the pressing of a subsequent key.


The next key will need to be pressed within 10 seconds, otherwise the selection will be deleted.





4.11 Switching on the hob and cooking zones

1. Press the ON/OFF key  (approx. 1 sec.) until the power setting 0 appears and a short signal will sound. The controls are ready for operation.

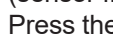
2. The sensor field  of a cooking zone must be activated immediately afterwards. A power setting will be switched on.

  left power setting 0


  center power setting 6

  right power setting P*

See the section on Worth knowing about the slider (sensor field)

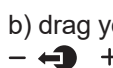
Press the respective sensor field  to change a power setting or to switch on an additional cooking zone.

3. Immediately put cookware suitable for induction cooking onto the cooking zone. The pan recognition device will activate the induction coil. The pot or pan will be heated up.

As long as no cooking pot is placed onto the cooking zone, the display will alternate between the power level set and the symbol . If no pot is placed on the cooking zone it will switch off after 10 minutes for reasons of safety. Please refer to the Section on pan recognition.

4.12 Switching off a cooking zone

4. a) Press the sensor field on the far left   or

b) drag your finger to the left across the touch control  to reduce the power setting to 0

c) press the ON/OFF key . The entire hob will be switched off (all the cooking zones are switched off).

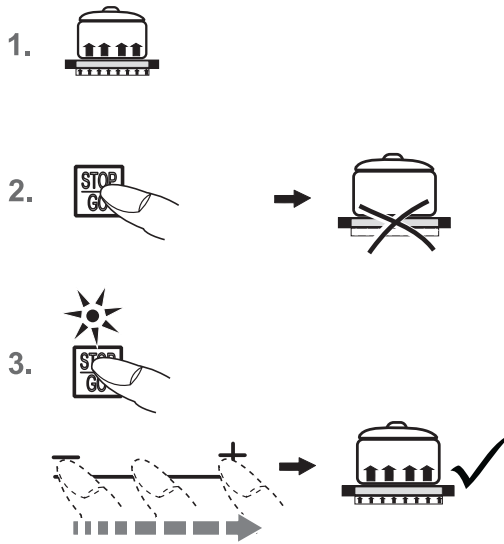
4.13 Switching off the hob

5. Press the ON/OFF key . The hob will be completely switched off, irrespective of any settings.

Please note:

The hob will switch off automatically after 10 seconds when all the cooking zones are switched off manually (power setting 0) and no key/sensor field is pressed afterwards.

* The Power boost function is activated immediately. See the section on Power setting.



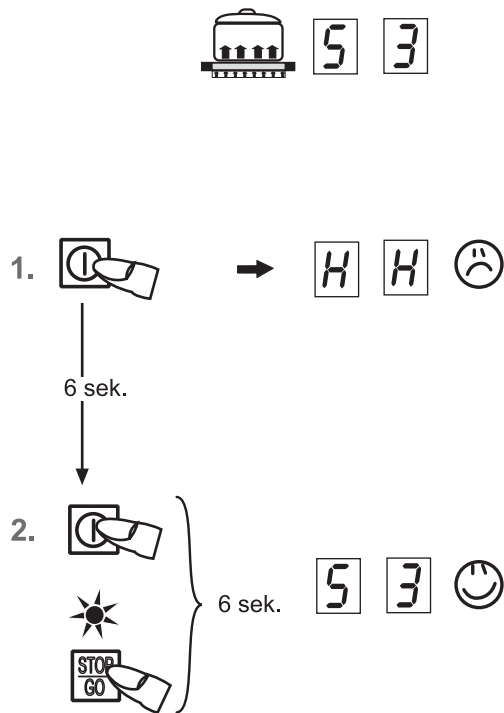
4.14 Stop function

The cooking process can be briefly interrupted with the STOP function, e.g. if the doorbell rings. The STOP function must be released in order to continue cooking at the same power level. If a timer has been set it will pause and will then continue.
This function is only available for 10 minutes for reasons of safety. The hob will then be switched off.

1. Pots and pans are on the cooking zones and the required power levels have been set.
2. Press the Stop key . Instead of the selected power settings, the interval sign **//** will light up.
3. The interruption is ended by firstly pressing the STOP key and then the flashing sensor field **— +** left of the STOP key .
When operating the sensor field slide over the complete sensor field.
The second key must be pressed within 10 seconds, otherwise the stop function will be maintained.

4.15 Recall function
(recovery function)

The most recent setting can be recovered if the hob is switched off unintentionally.
The recall function only works if at least one cooking zone is switched on.



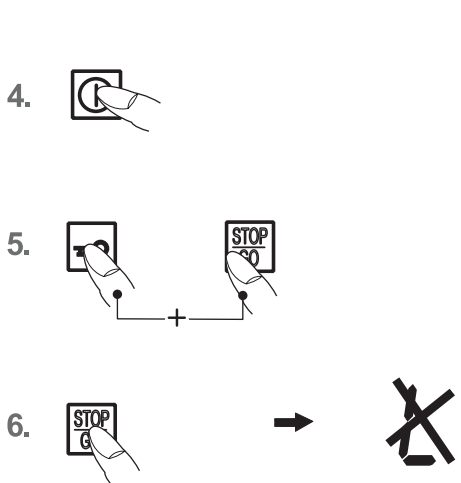
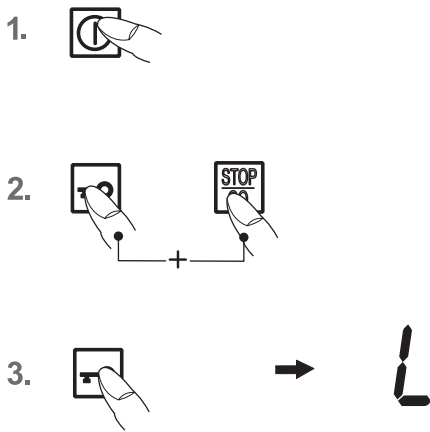
1. The hob is inadvertently turned off by the ON/OFF key of the hob .
2. Within 6 seconds after turning it off, press the ON/OFF key of the hob again. The stop key LED will blink. The STOP key must be pressed immediately afterwards.
The original cooking levels are restored. The cooking process continues.

What can be restored:

- Cooking levels of all cooking zones
- Minutes and seconds of programmed timer functions
- Automatic boost function
- Power boost

Not to be restored:

- Operation time limit (it is counted from 0)



4.16 Childproof lock

The childproof lock serves the purpose of preventing children from switching on the induction hob either accidentally or intentionally. The controls are blocked here.

Switching on the childproof lock

1. Press the ON/OFF key of the hob (1 s.) until the power setting 0 appears.
2. Immediately afterwards press the Lock key and the STOP key simultaneously.
3. Then press the Lock key in order to activate the childproof lock. The power setting indicators will show an L for child lock, the controls will be disabled and the hob will switch off.

Switching off the childproof lock

4. Press the ON/OFF key.
5. Immediately afterwards press the Lock key and the STOP key simultaneously.
6. Then press the Stop key in order to deactivate the childproof lock. The L will go off.

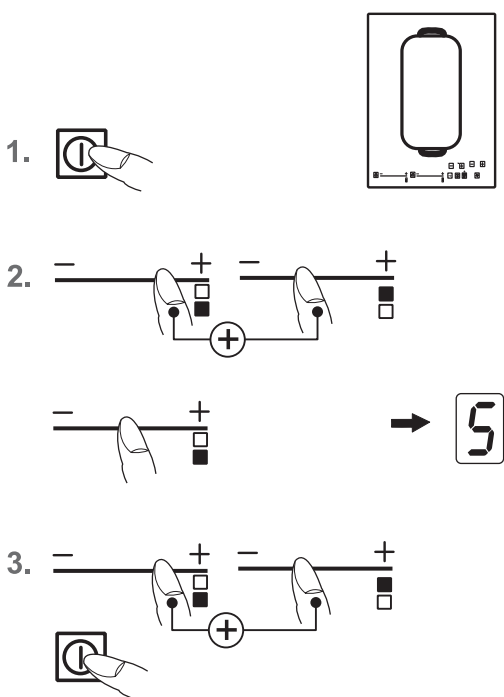
De-activating the childproof lock for one cooking procedure only

This is only possible if the childproof lock has been switched on according to points 1-3.

- Press the ON/OFF key.
- Immediately afterwards press the Lock key and the STOP key simultaneously. Now the user will be able to switch on a cooking zone. When the hob is switched off the childproof lock will be activated again (switched on).

Notes

- In the event of a power cut the childproof lock will be cancelled, i.e. deactivated.



4.17 Bridging function

The front and the rear cooking zones may be activated together for a cooking process (bridging function). This enables larger cookware to be used.

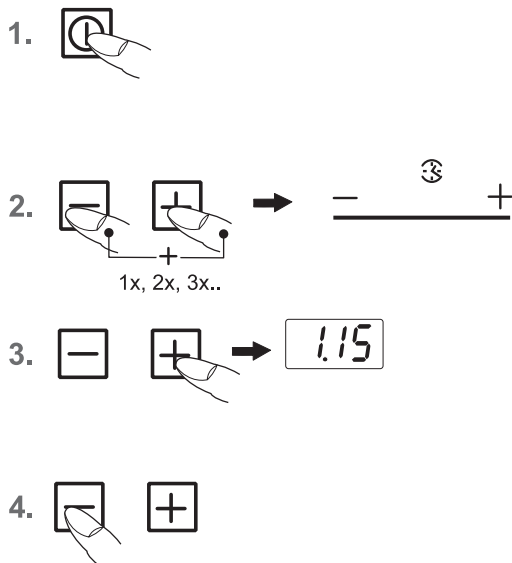
1. Switch on the hob.
2. Press the sensor field of the rear and front cooking zones simultaneously to activate the bridging function. The bridging function is activated, the symbol appears. Operation is carried out with the sensor field of the front cooking zone.
3. To deactivate the two sensor fields press them simultaneously again or switch off the hob.

Notes

The roaster or the pot will need to cover at least half of the cooking zones used in order to be recognised by the pan recognition device!

4.18 Automatic switch-off (timer)

The automatic switch-off device is used to automatically switch off any cooking zone after an adjustable period of time. Cooking times ranging from 10 seconds (0.10) to 1 hour and 59 minutes (1.59) can be set.



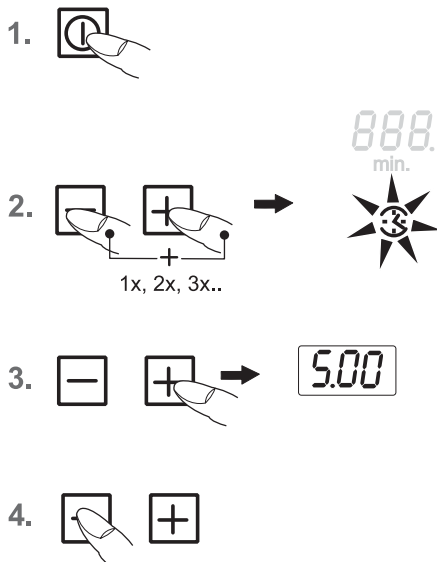
1. Switch on the hob. Switch on one or more cooking zones and select the required power settings.
2. Press the Plus **+** and Minus-key **-** simultaneously until the symbol ⌚ for the desired cooking zone lights up.
3. To set the time press the Plus- **+** or Minus-key **-**. After a few seconds your input will be assumed and the procedure will have commenced. The decimal point will blink.
4. The cooking zone will be switched off when the time has lapsed. A buzzer will sound temporarily and can be switched off by pressing the key **+** or **-**.

Notes

- Repeat steps 2 to 3 to program the automatic switch-off device for another cooking zone.
- To check the time that has lapsed (automatic switch-off) push the Plus- **+** and Minus-key **-** simultaneously until the symbol ⌚ for the desired cooking zone lights up. The setting displayed can be read and changed.
- Terminating the function of the timer: select the cooking zone by pressing the Plus- **+** and Minus-key **-** simultaneously and press the Minus-key to delete the time (0).
- If several cooking zones have been programmed with the automatic switch-off function, the timer display will always show the cooking zone with the shortest time.

4.19 Minute minder (egg timer)

The cooking zones are switched off.



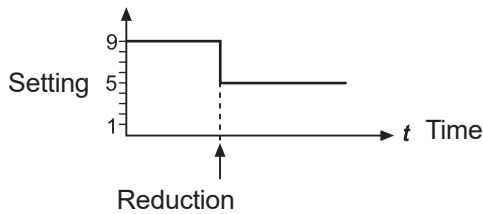
1. Switch on the hob.
2. Press the Plus- **+** and Minus-key **-** simultaneously until the symbol under the timer display lights up. To set the time press the Plus- **+** or Minus-key **-**. After a few seconds your input will be assumed and the procedure will have commenced. The decimal point will blink. A buzzer will sound temporarily and can be switched off by pressing the key **+** or **-**.

Setting timer if cooking zones are in operation

- Press the Plus- **+** and Minus-key **-** simultaneously until the symbol ⌚ under the timer display lights up.
- To set the time press the Plus- **+** or Minus-key **-**.
- A buzzer will sound temporarily and can be switched off by pressing the key **+** or **-**.

Please note:

- The minute minder remains in operation when the hob is switched off. Switch the hob on to adjust the time.

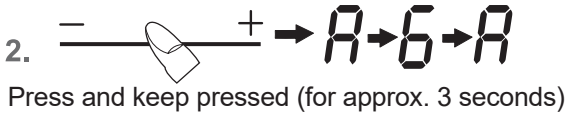


4.20 Automatic boost function

Food is parboiled at power setting 9 with the automatic boost function. After a certain time, the power level will switch down automatically to a lower simmering setting (1 to 8).

When using the automatic boost function only the simmering setting with which the food is to be cooked through needs to be selected since the electronic unit switches down automatically.

The automatic boost function is suitable for dishes which are cold initially and are then heated up at high power. These dishes do not need to be constantly monitored when simmering (e.g. boiling meat for soups).



1. Switch on the hob.
2. Press the sensor field and keep it pressed (for approx. 3 seconds) to activate the function and immediately select a specific simmering setting:

- left Setting 1
- center Setting 6
- right Setting 8

A and the selected simmering setting will blink alternately.

3. The automatic boost function will operate as programmed. After a certain time (see chart) the cooking process will be continued with the simmering setting. The A symbol will go off.

Notes

- The simmering setting can be raised while the automatic boost function is in operation. A reduction in the simmering setting will switch off the automatic boost function.

4.21 Keep-warm function U

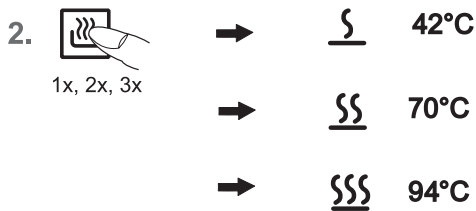
With the keep-warm function you can use one of the cooking zones to keep food warm. The respective cooking zone is operated at a low power level.

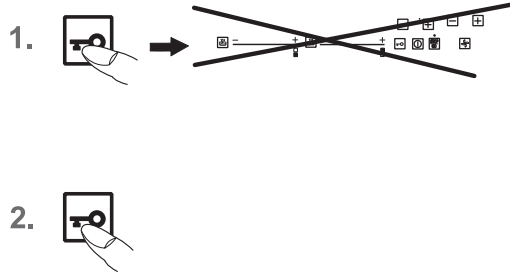
1. Cookware is placed on a cooking zone and a power level (e.g. 3) is selected.
2. By repeatedly pressing the Warming key select the setting:

- corresponds to about 42°C
- corresponds to about 70°C
- corresponds to about 94°C

3. To switch off the function press the sensor field on the far left or press the Warming key .

The keep-warm function is available for 120 minutes, after which the cooking zone will be switched off.






4.22 Locking

The lock can be used to lock key operation and cooking level settings. Only the ON/OFF key can be used to switch the hob off.

Activating the lock

1. Press the lock key . The control lamp above the Lock key will light up.

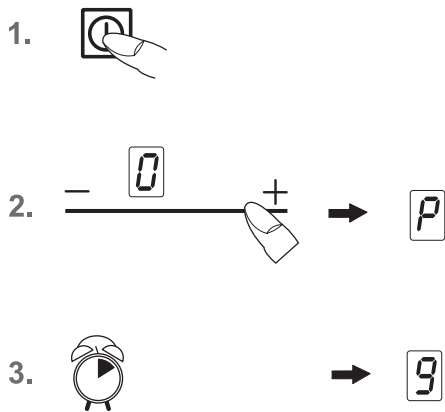
Switching off the lock

2. Press the lock key . The control lamp above the Lock key will light up.

Notes




An activated lock will remain activated even if the hob is switched off. It must therefore be de-activated when cooking is re-commenced.

In the event of a power cut the lock will be cancelled, i.e. deactivated.




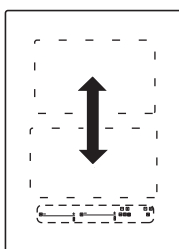
4.23 Power boost

The power boost setting makes additional power available for induction cooking zones. A large quantity of water can be brought to the boil very quickly.

1. Switch on the hob.
2. Press the respective sensor field  on the far right on + allocate it to a specific cooking zone. The power setting display shows . The power boost will now be activated.
3. After 10 minutes the power boost setting will switch off automatically. The  will go off and the power level will switch down to 9.

Please note:

Press the respective sensor field  to prematurely switch off the power boost setting.



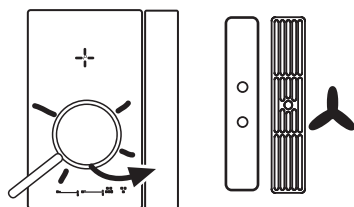
Modules (power management)

4.24 Power management

For technical reasons two cooking zones always comprise a module and have a maximum power level.

If this power range is exceeded when a higher power setting level or the power boost function is switched on the power management system will reduce the power setting of the corresponding cooking zone of the module.

The display for this cooking zone will initially blink, after which the highest-possible power setting will be consistently displayed.



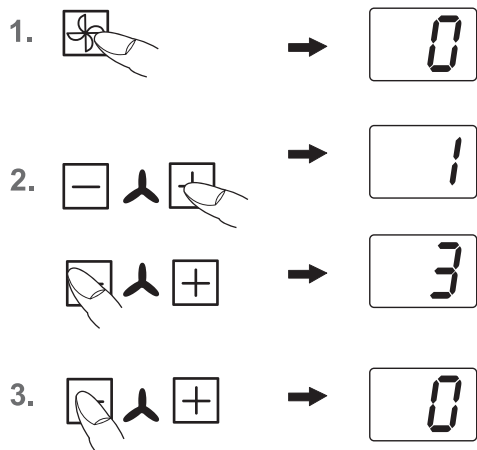
4.25 Hob with fan control: Using the fan

The ventilator keys are on the right side of the touch control panel.

Remove the glass cover before initial operation of the fan. The cover does not need to be removed from models with an open cover.

Important:

Do not put the cover down onto the induction hob! Risk of burning!



4.25.1 Switching the fan on and off

1. Press the fan ON/OFF key (approx. 1 s.)
2. Press the fan Plus key (1 s.).
You will then be able to select a power setting, 1,2,3 or 4, by using the Plus or Minus key . The symbol for the fan will light up.
The intensive power setting 4 operates for 10 minutes, after which the power level is automatically reduced to power setting 3.
3. Press the fan Minus key until 0 is shown in order to switch fan off.

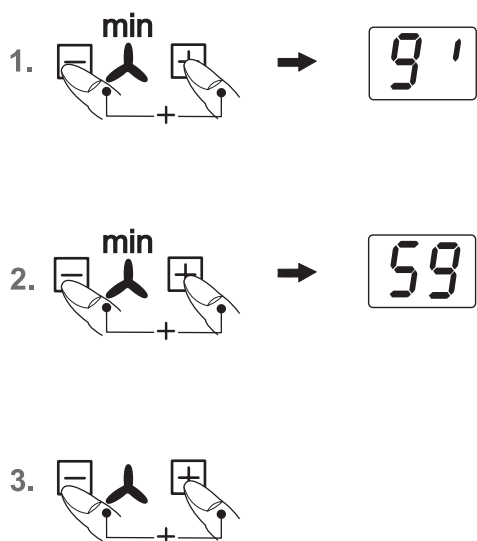
Hint

In order to ensure that extraction functions well with tall cooking pots (e.g. pots used for cooking asparagus), you can place a wooden spoon under the lid of the pot.

4.25.2 Fan time lag

The fan time lag is used after cooker in order to remove cooking odours. The filter is also dried in the fan.

Setting the fan time lag



1. Press simultaneously the fan Plus key and Minus key . The fan time lag of 10 minutes will be activated. The symbol for the fan time lag will light up **min**.
2. Pressing simultaneously again the Plus- and Minus key will set 60 minutes.
3. The time lag function is deactivated by pressing the two keys simultaneously again.

The fan setting can be freely adjusted or changed when the fan time lag is switched on.

4.25.3 Stop delay time

The fan motor should continue operating for another 10-20 minutes every time the hob has been used for cooking. When the fan is switched off after having been in operation for at least 15 minutes, an automatic time lag at a low setting will follow for around 15 minutes.

This guarantees optimal functioning and the removal of remaining cooking steam.

When using a recirculating air filter, please always allow for a stop delay time of 10 - 60 minutes in order to optimally remove cooking odours.

When the fan is switched on again, in rare cases the odour molecules present in the filter may be combined with steam so that they are detected again. These remaining odours will disappear when the fan continues to operate.

Important

When the convection air mode is in operation, ventilation must be sufficient in order for the air humidity to be removed.

5. Cleaning and care

- Switch the hob off and let it cool down before you clean it.
- Never clean the glass ceramic hob with a steam cleaner or similar appliance!
- When cleaning make sure that you only wipe lightly over the ON/OFF key. The hob may otherwise be accidentally switched on!

5.1 Glass ceramic hob

Important! Never use aggressive cleaning agents such as rough scouring agent, abrasive saucepan cleaners, rust and stain removers etc.

Cleaning after use

1. Always clean the entire hob when it has become soiled. It is recommended that you do so every time the hob is used. Use a damp cloth and a little washing up liquid for cleaning. Then dry the hob with a clean dry cloth to ensure that there is no detergent left on the surface of the hob.

Weekly cleaning

2. Clean the entire hob thoroughly once a week with commercial glass ceramic cleaning agents. Please follow the manufacturer's instructions carefully. When applied, the cleaning agent will coat the hob in a protective film which is resistant to water and dirt. All the dirt will remain on the film and can then easily be removed. Then rub the hob dry with a clean cloth. Make sure that no cleaning agent remains on the surface of the hob since this will react aggressively when the hob is heated up and will change the surface.

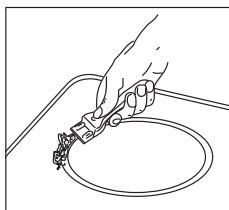
5.2 Specific soiling

Heavy soiling and stains (limescaling and shiny, mother-of-pearl-type stains) can best be removed when the hob is still slightly warm. Use commercial cleaning agents to clean the hob. Proceed as outlined under Item 2.

First soak food which has boiled over with a wet cloth and then remove remaining soiling with a special glass scraper for glass ceramic hobs. Then clean the hob again as described under Item 2.

Burnt sugar and melted plastic must be removed immediately, when they are still hot, with a glass scraper. Then clean the hob again as described under Item 2.

Grains of sand which may get onto the hob when you peel potatoes or clean lettuce may scratch the surface of the hob when you move pots around. Make sure that no grains of sand are left on the hob.



Changes in the colour of the hob will not affect the function and the stability of the glass ceramic material. These colour changes are not changes in the material but food residues which were not removed and which have burnt into the surface.

Shiny spots result when the base of the cookware rubs on the surface of the hob, particularly when cookware with an aluminium base or unsuitable cleaning agents are used. They are difficult to remove with standard cleaning agents. You may need to repeat the cleaning process several times. In time, the decoration will wear off and dark stains will appear as a result of using aggressive cleaning agents and faulty pan bases.

5.3 Hob fan

Cleaning the metal grease filters

Clean the metal grease filters in the dishwasher or in mild soapy water at least once a month or in the event of excessive grease deposits and/or intensive use.

To remove the filter, lift up the fan cover and lift the U-shaped stainless steel ventilation plate in the suction intake opening upwards to remove it from the fan. Now remove the filter. To do so, press the lock in the recessed handle downwards and remove the filter.

The filter can be rinsed in a dishwasher. Stand the filter upright in the dishwasher. Please use only rinse aid that is suitable for use with aluminium in order to avoid damaging and discolouring the filters.

Never rinse right next to glasses or light-coloured porcelain.

Do not operate the fan without grease filters!

After rinsing the filter, dry it and replace it in the fan. Please make sure that the recessed handle is visible after you have replaced the filter. If possible, wipe the easily accessible inside of the fan with a cloth dampened with detergent every time you replace a filter, while at the same time paying attention to protruding parts in the inside of the fan.

Fan cleaning and care

The fan is best cleaned every time you clean the filters. Condensation water may collect under the filter after water has boiled rapidly with the lid of the pot removed. This is quite normal. The water should, however, be removed and the inside of the fan cleaned.

The ventilation openings in the cover ensure that residual moisture resulting from cooking and cleaning can escape if necessary when the fan is not in operation and the cover is on.

Please clean the filter and the inside of the fan if unpleasant remaining odours escape.

The fan is best cleaned with a soft damp cloth and mild soapy water.

Service

The filter must remain accessible. Replace the charcoal filter mats of a charcoal filter every 5 to 24 months.

6. What to do if trouble occurs?

Interference with and repairs to the appliance by unqualified persons are dangerous as they can result in an electric shock or a short circuit. Do not interfere with or try to repair the appliance; this could cause injury to persons and damage to the appliance. Always have such work done by an expert, e.g. a Customer Service technician.

Please note

If your appliance is faulty, please check whether you can rectify the problem yourself by consulting these instructions for use.

You may be able to rectify some problems yourself. They are described below.

The fuses blow regularly?

Contact a technical customer service or an electrician!

You can't switch your induction hob on?

- Has the wiring system (fuse box) in the house blown a fuse?
- Has the hob been connected to the mains?
- Are the sensor keys locked (childproof lock)?
- Are the sensor keys partly covered by a damp cloth, fluid or a metallic object? Please rectify.
- Are you using unsuitable cookware? See the section on "Cookware for induction hobs".

The symbol will blink and a time-limited continuous signal will sound.

Food which has boiled over, cookware or other items are causing the touch control sensor keys to be consistently operated.

Remedy: clean the surface or remove the item. To delete the symbol press the same key or switch the hob off and on.

Error code E2 is indicated?

The electronic unit is too hot. Check the installation of the hob. Make sure that there is sufficient ventilation.

See the section on "Protection against overheating".

See the section on "Ventilation".

Error code E8 is indicated?

Fault on the left or right fan. The suction opening is blocked or covered or the fan is defect. Check the installation of the hob. Make sure that there is sufficient ventilation.

See the section on "Protection against overheating".

See the section on "Ventilation".

Error code U400 is indicated?

The hob has been incorrectly connected. The controls will switch off after 1sec. and a continuous signal will sound.

Connect the appliance to the appropriate power supply.

An error code (ERxx or Ex) is indicated?

The appliance has developed a technical defect. Please call Customer Service.

The pot sign appears ?

A cooking zone has been switched on and the hob is expecting a suitable pot or pan to be placed on the cooking zone (pan recognition). Only when a pot has been placed on the cooking zone will power be supplied.

The pot sign still appears, even though a pot or pan was placed on the hob?

The cookware is unsuitable for induction cooking or the pot or pan is too small.

Is the cookware you are using making noises?

This is due to technical reasons; the induction hob and the pot are not at risk.

Does the cooling fan still operate after it has been switched off?

This is normal since the electronic unit is being cooled down.

Is the hob making noises (clicking or cracking sounds)?

This is for technical reasons and cannot be avoided.

Does the hob have tears or cracks?

There is a risk of electric shocks if the glass ceramic hob develops fractures, cracks, tears or damage of any other kind. Immediately switch off the appliance. Disconnect the fuse immediately and call Customer Service.

Pulsating cooking?

The induction heating elements can only switch their power down to a certain power setting. The heating element will start to clock below this power setting.

This means that the induction heating element will switch on and then off again at certain intervals irrespectively of the selected power setting. This clocking can be heard and will become visible when you are cooking through bubbles forming on the bottom of the pan and then disappearing again.

This pulsating cooking is normal at certain power levels and will not have any negative effect on the results of cooking.

Remedy:

Make sure that pots and pans have a thick base so that they have good heat retention and distribution properties. Always close cooking pots with a suitable lid. A lot of energy is lost when cooking pots without a lid are used.

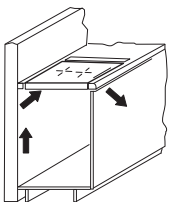
7. Instructions for assembly

7.1 Safety instructions for kitchen unit fitters

- Veneers, adhesives and plastic surfaces of surrounding furniture must be temperature resistant (at least 75°C). If the veneers and surfaces are not sufficiently heat resistant they may become deformed.
- Ensure that all live connections are safely insulated when installing the hob.
- Cover strips between the wall and the worktop behind the hob which are made of solid wood are permissible as long as minimum clearances in accordance with the installation diagrams are maintained.
- Minimum clearances of the hob cut-out towards the rear are to be maintained in accordance with the installation diagram.
- For installation directly next to a tall cupboard, a safety distance of at least 50 mm must be ensured. The side surface of the tall cupboard should be fitted with heat resistant material. Due to working requirements, however, the distance should be at least 300 mm.
- The clearance between the hob and an extraction hood must be at least as large as that stipulated in the assembly instructions for the cooker hood.
- The packaging materials (plastic foil, polystyrene, nails etc.) must be kept out of reach of children as these parts are potentially dangerous. Small parts can be swallowed and there is a danger of plastic sheeting causing suffocation.

7.2 Ventilation

- The induction hob is fitted with a fan that switches on and off automatically. The fan starts slowly when the electronic system temperatures exceed a specific limit. When the induction hob is used intensively, the fan will switch to a greater velocity. Once the electronic system has cooled down sufficiently, the fan will reduce its velocity and switch off again automatically.
- Clearance between the induction hob and kitchen furniture or built-in units must provide for sufficient ventilation of the induction hob.
- If the power level of a cooking zone is automatically raised or lowered (see section on thermal cut-off device) it is likely that the cooling system does not cool sufficiently. In this case we recommend that the back wall of the bottom kitchen unit in the area of the worktop cut-out be opened and that the front transverse strip of the unit be removed over the entire width of the appliance in order to promote the circulation of air.



In order to better ventilate the hob, an air gap of at least 5 mm should be left at the front.

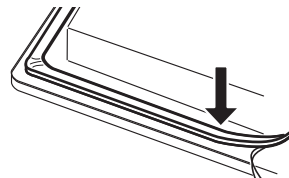
7.3 Installation

Important information

- Avoid excessive thermal development from below e.g. from a baking oven without a cross flow cooling device.
- The induction hob may not be used when pyrolysis operation is taking place in a built-in oven.
- When installing the appliance on top of a drawer it is essential to ensure that no sharp items are stored in the drawer since these could become bent on the underside of the hob and prevent the drawer from being opened and closed.
- If a shelf has been inserted underneath the hob, there must be a clearance of at least 20 mm to the underside of the hob in order to ensure that the hob is sufficiently ventilated.
- The hob may not be installed above refrigerators, freezers, dishwashers, washing machines or dryers.
- To avoid danger of fire, make sure that no combustible objects which could easily catch fire or become deformed on exposure to heat are directly next to or under the surface.

Sealing of the hob

Before installation, correctly insert the sealing unit delivered with the hob.

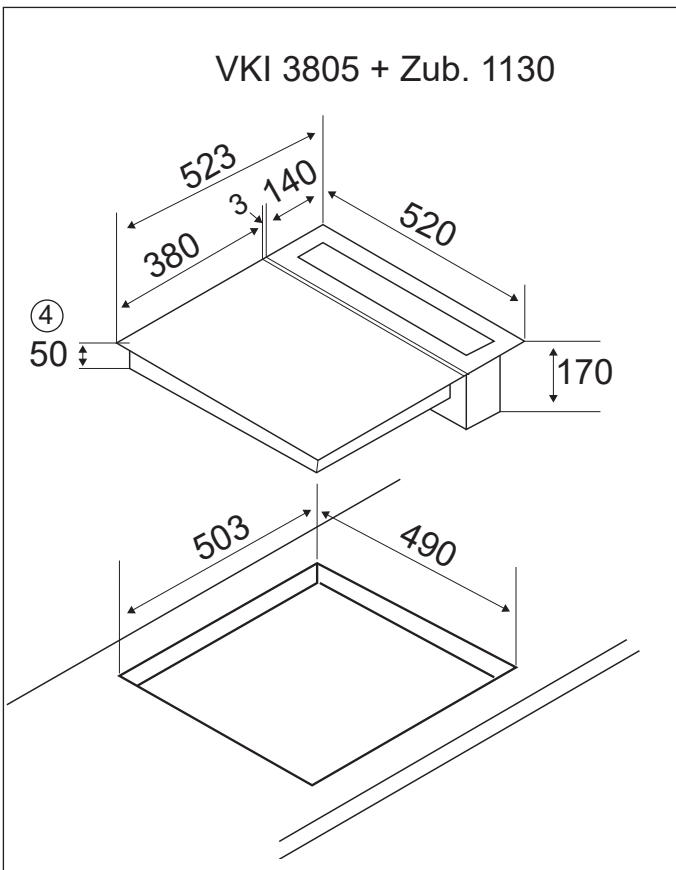
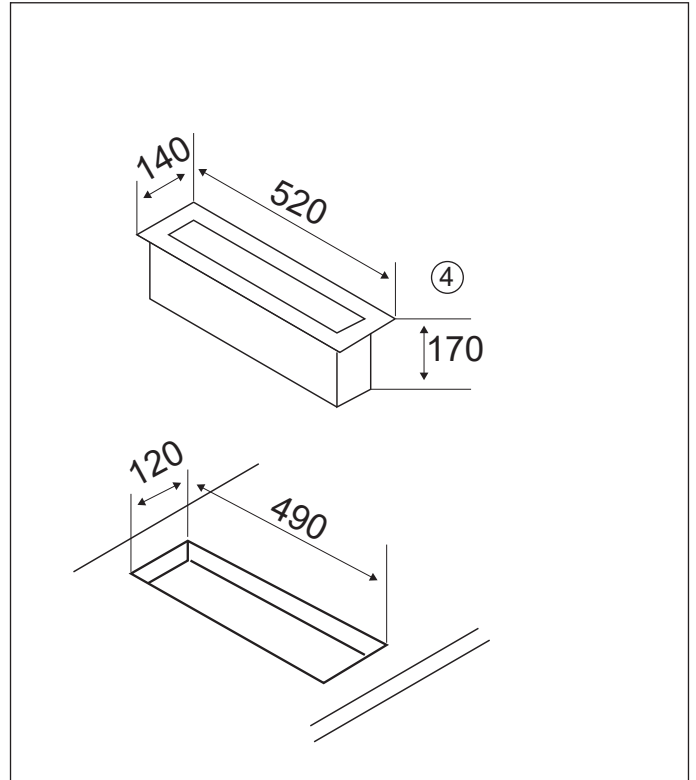
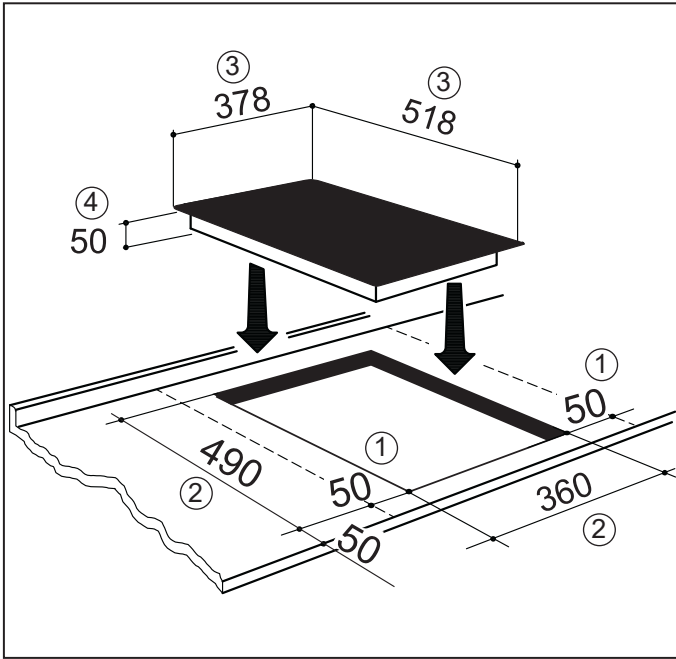


- No liquids may penetrate between the edge of the hob and the worktop or between the hob and the wall and come into contact with any electrical appliances.
- When installing a hob into an uneven worktop, e.g. with a ceramic or similar covering (tiles etc.), the seal on the hob is to be removed and the seal between the hob and worktop made with plastic sealing materials (putty).
- The hob must under no circumstances be sealed with silicone sealant! This would make it impossible to remove the hob at a later date without damaging it.

Worktop cut-out

Cut out the worktop recess accurately with a good, straight saw blade or recessing machine. The cut edges should then be sealed so that no moisture can penetrate.

The area is cut out as illustrated. The glass ceramic hob must have a level and flush bearing. Any distortion may lead to fracture of the glass panel. Make sure that the sealing of the hob is properly seated.




Important:

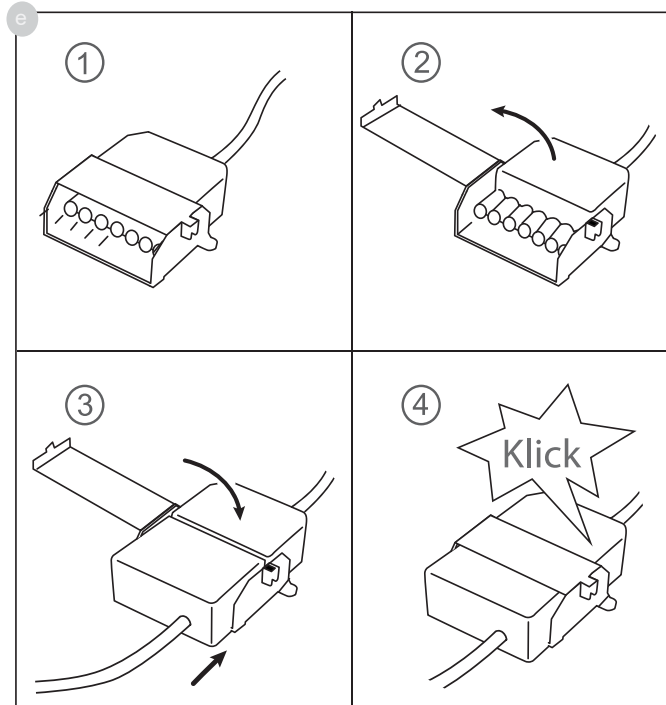
There is a risk of breakage if the hob is canted or subjected to stress during installation!

- 1 Minimum clearance to adjacent walls
- 2 Cut-out dimension
- 3 Outer dimensions of the hob
- 4 Installation height

7.4 7-pole fan plug connector


Connect the two 7-pole plus for the fan connection.
Open the plug retainer on the 7-pole plug (fan) of the hob and attach the 7-pole fan mating connector (e) until it is securely engaged. Then close the plug retainer again.

	<p>DANGER Risk of electric shocks</p> <p>The fan plug connection must be made before the mains connection!</p> <p>The appliance must be cut off from the electricity supply before the plug retainer is opened again. The appliance may only be connected to the mains once the plug connection has been made.</p> <p>The hob may only be switched on when the fan mating connector has been attached and the plug retainer closed.</p>
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7.5 Hob fan installation

- The product may only be connected by a qualified fitter according to applicable local regulations. The same applies for the extraction air connections. The fitter is responsible for proper functioning at the installation site.
- On installation, observe the relevant national building regulations and the regulations of the electricity suppliers.
- The hob fan can be operated in the extraction air and recirculation air mode.
- Lead the outgoing air outside through a ventilation shaft intended for this purpose or through the wall of the building.
- Outgoing air may not be led into a smoke or exhaust gas flue which is in operation. Contact the district master chimney sweep if you are in any doubt.
- A sufficient supply of inlet air must be provided if a wood, coal, gas or oil heater requiring a chimney is operated in the environment of the hob fan, since an insufficient supply of air results in a risk of poisoning. The safe operation of the hob fan is guaranteed when the negative pressure resulting from the hob fan does not exceed 0.04 mbar (4 Pa) and a sufficient supply of inlet air can flow into the room.
- Exhaust air pipes must comply with fire class B 1 DIN 4102.
- Please make sure that the minimum nominal width of the appliance connecting pieces is not reduced.
- A system recommended for the airflow and compatible with the hob extractor should always be used.
- The nominal width of the recirculation air pipe should not be less than 150 mm.
- Exhaust air pipes should be as short as possible. They should not have a 90-degree angle; instead they should have soft bends and no reductions in their cross-section.
- Never use pipes with a diameter of less than 150 mm. No bends/angles may be laid 50 cm before the fan module.
- Always insert a straight piece of approx. 50 cm between two angles/bends.
- The cross-section of wall vents and the cut-out in the base panel should at least correspond to the exhaust air pipe. The outflow opening must be at least 500 cm². Reduce the height of the skirting boards or make corresponding openings.
- When installing the appliance make sure that the convection air unit is still accessible when the kitchen has been completely installed.
- If necessary levelling feet for the kitchen units must be moved.

	<p>PLEASE NOTE</p> <p>When the convection air mode is in operation, ventilation must be sufficient in order for the air humidity to be removed.</p>
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7.6 Electrical connection



**WARNING OF ELECTRICAL ENERGY!
RISK OF FATAL INJURY!**

Live components have been installed near this symbol. Covers bearing this sign may only be removed by a certified skilled electrician.

- The electrical connection must be carried out by a qualified electrician who is authorised to carry out such work!
- Statutory regulations and the connection specifications issued by the local power supply company must be strictly observed.
- When connecting the appliance it must be ensured that there is a device which makes it possible to universally disconnect it from the mains with a contact opening width of at least 3mm. Line-protecting switches, fuses or contactors are suitable cut-out devices. When connecting and repairing the appliance disconnect it from the electricity supply with one of these devices.
- The earth wire must be sufficiently long so that if the strain relief fails, the live wires of the connecting cable are subjected to tension before the earth wire.
- Any superfluous cable must be removed from the installation area beneath the appliance.
- Make sure that the local mains voltage is the same as the voltage on the rating label.
- Full protection against accidental contact must be ensured on installation.
- Attention: Incorrect connection may result in the power electronics unit being destroyed.
- The appliance is only authorised for permanent connection. It may not be connected with a shock-proof plug.

Power supply

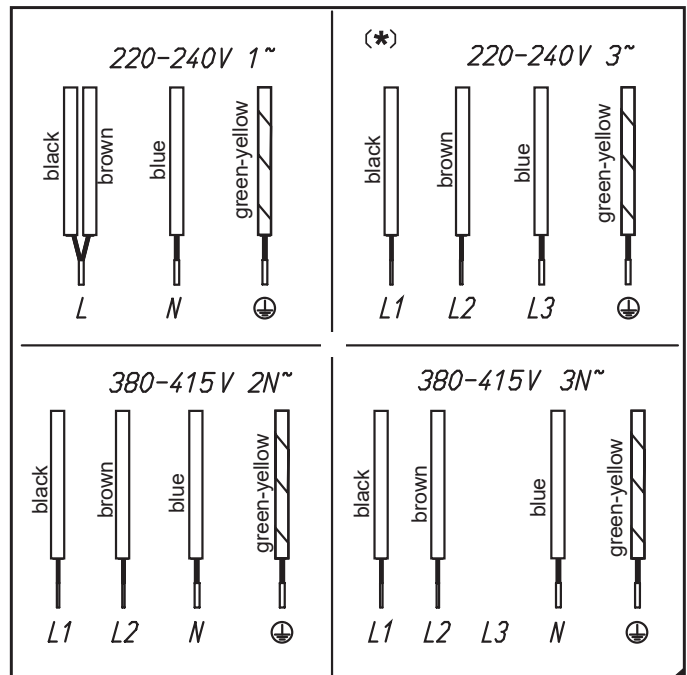
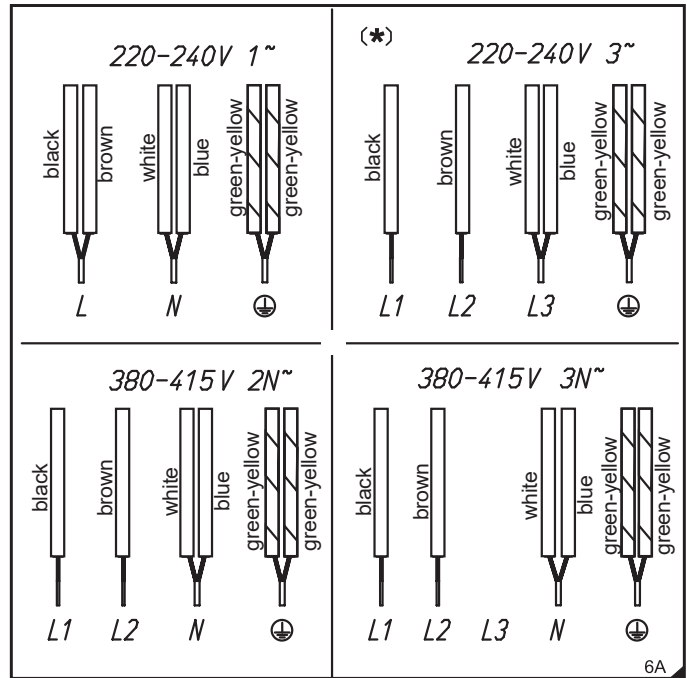
Mains voltage: 380-415V 2N~, 50/60Hz
Component rated voltage: 220-240V

No mains cable present in the factory

- To connect the appliance, unscrew the cover of the connection socket on the underside of the appliance in order to be able to access the terminal. After connecting the appliance, replace the cover and secure the connection cable with the strain relief clamp.
- The connection cable must be at least H05 VV-F or H05 RR-F.

Mains cable available in the factory

- The hob has been fitted with a temperature-resistant connection cable in the factory.
- Connection to the mains is carried out in accordance with the circuit diagram, unless the connection cable is already fitted with a plug.
- If the mains cable of this appliance is damaged it will need to be replaced with a special connection cable. In order to avoid any risks, this must be carried out by the manufacturer or his Customer Service.



* Attention! Special power supply 230 - 240 V 3~ !

7.7 Technical data

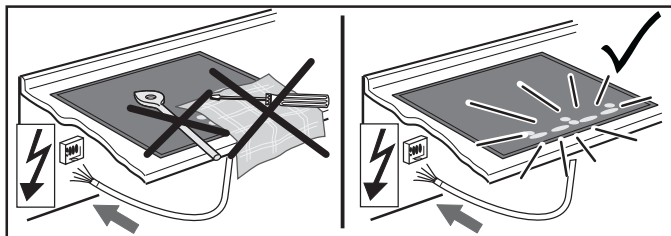
Hob dimensions height/ width/ depth...mm	50x378x518
Cooking zones frontØ cm / kW rearØ cm / kW	19x22/ 2,1 (3,7)* 19x22/ 2,1 (3,7)*
Hob kW	3.7
Fan kW	0.115

* Power when the power boost function is activated

7.8 Initial operation

Once the hob has been installed and the power supply has been provided (mains connected) an automatic test of the controls will be carried out and information for Customer Service will be indicated.

Important: No items may be on the touch control sensor keys when the appliance is being connected!



Briefly wipe over the surface of the hob with a sponge and soapy water and then dry with a clean cloth.

8. Decommissioning and disposal of the appliance

8.1 Switching the appliance off completely

The appliance is to be put out of operation when its useful life has finally come to an end.

- Disconnect the safety fuse for the domestic wiring system in order to prevent a risk of electric shocks.
- Ensure the environmentally friendly disposal of the hob once it has been removed.

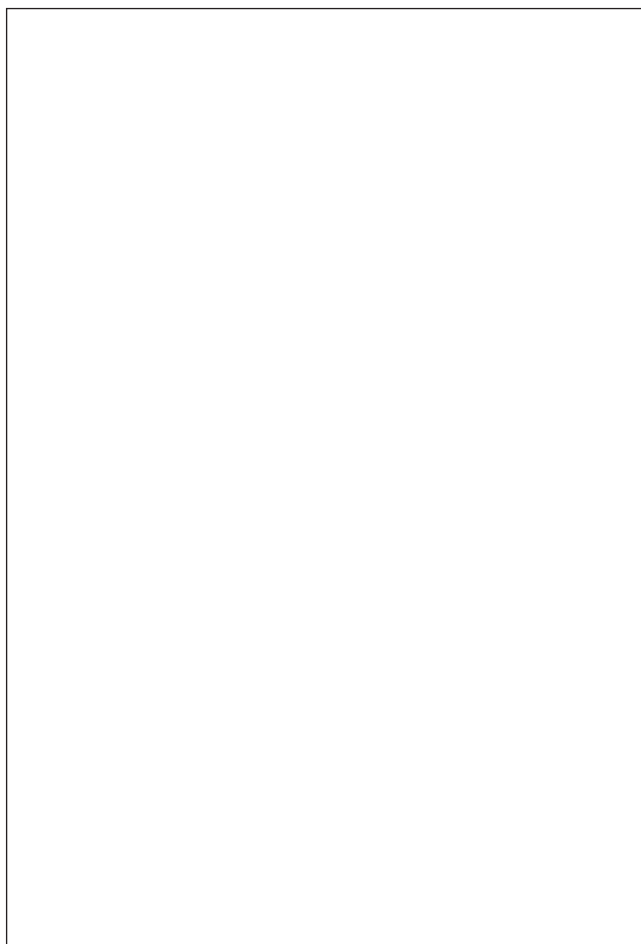
8.2 Disposing of the packaging

Please ensure the environmentally-friendly disposal of the packaging that came with your appliance. Recycling the packaging material saves on resources and cuts down on waste.

8.3 Disposing of old appliances

The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it must be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

By ensuring that this product is disposed of correctly you will help to protect the environment and human health, which could otherwise be harmed through the inappropriate disposal of this product. For more detailed information about recycling this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.



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