

CI 261

CI 271

CI 481

CI 490

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Safety information

Read these instructions carefully. Only after doing this will you be able to operate your appliance properly.

Keep the operating and assembly instructions in a safe place. If the appliance is given to another person, ensure the appliance documentation is also included.

Check the appliance after removing it from the packaging. If it has suffered any damage during transport, do not connect the appliance, contact the After-Sales Service and provide a written notification of the damage caused. If you do not, you will lose your right to any type of compensation.

Safety instructions

This appliance is designed for domestic use only. Only use the cooking hob for food preparation.

Safe operation

To use this appliance safely, adults and children who, as a result of

- physical, sensory or mental disability
- or lack of experience or knowledge

are not capable of using this appliance should not do so without the supervision of a responsible adult.

Children must be supervised to ensure that they do not play with the appliance.

Overheated oil, butter or margarine

Overheated oil or butter (margarine) can quickly ignite. It may cause a fire! Ensure that you keep a constant watch when cooking foods with oil and butter. In the event that the oil or butter catches fire, never use water to put it out. Put the fire out quickly by covering the pan with a cover or dish. Switch off the hotplate.

Cooking using a water bath

Cooking using a water bath involves cooking food inside a pot which is in turn placed in another larger pan which contains water. In this way, the food is heated gently and constantly and it is the hot water, not the direct heat of the hotplate, which cooks the food. When cooking food using a water bath, avoid resting tins, glass jars or containers made from other materials directly on the base of the pan which contains the water, to avoid breaking the glass in both the hob and the container as a result of the hotplate reheating.

Hot cooking hob

Risk of burns! Do not touch the hot areas of the hob. It is imperative that children keep away from the appliance. The residual heat indicator tells you if the hotplates are hot.

It may cause a fire! Never rest flammable objects on the cooking hob. It may cause a fire! If there is a drawer below the cooking hob, this should not be used to store any flammable objects or sprays.

Wet hotplates and pan bases

Risk of injuries! If there is any liquid between the base of the pan and the hotplate this could generate steam pressure. As a result, the pan could jump unexpectedly. Always ensure that the hotplate and the base of the pan are kept dry.

Cracks in the hob

Risk of electrocution! Disconnect the appliance from the mains if the cooking hob is broken or cracked. Notify the After-Sales Service.

The hotplate heats up but the visual indication does not work

Risk of burns! Disconnect the hotplate if the indicator does not work. Notify the After-Sales Service.

Do not place metal objects on the induction hob

Risk of burns! Do not leave cutlery, lids or other metal objects on the hob as they can heat up very quickly.

Taking care of the cooling fan

This hob is fitted with a fan in the lower section.

Risk of malfunction! If a drawer is fitted beneath the hob you must not keep small objects or paper in it as, if they are picked up, they could damage the cooling fan or affect the cooling system.

Please note: There should be a minimum distance of 2 cm between the drawer contents and the cooling fan.

Incorrect repairs

Risk of electric shock! Incorrect repairs can be dangerous. Repairs may only be carried out by qualified personnel from the technical assistance service. .

Connection cable

Any work on the appliance, including replacing or fitting the power cable must be carried out by the technical assistance service. The connection cables of the electric appliances must not touch the hot areas of the hob. The cable insulation and hob can be damaged.

⚠ Warning: This appliance complies with current safety regulations and electromagnetic compatibility regulations. Nevertheless, people with a **pacemaker** should not use this appliance. It is impossible to guarantee that all such devices found on the market comply with current safety regulations and electromagnetic compatibility regulations, and that dangerous interference will not occur. It is also possible that people with other types of device, such as a hearing aid, could experience some discomfort.

Switching the hob off

Always switch the hob off using the main switch after each use. Do not wait until the hob switches off automatically when the pan is removed.

Causes of damage

The base of the pans

The rough bases of pans may scratch the hob. Avoid leaving empty pans on the hotplates. These may cause damage.

Hot pans

Never rest hot pans on the control panel, the indicator area or the hob surround.

Salt, sugar and sand

Salt, sugar and grains of sand may scratch the hob. Do not lean on the hob or use it as a work surface.

Hard and pointed objects

Hard or pointed objects may cause damage if they fall onto the hob.

Spilt food

Sugar and other similar products may damage the hob. These products should be removed immediately using a glass scraper.

Inappropriate cleaning products

Discolourations in the metal are caused by using unsuitable cleaning products and wear as a result of contact with pans.

Plastic and foil

Aluminium foil and plastic containers will melt if placed on the hot areas of the hob.

Environmental protection

Environmentally–friendly waste management

Unpack the appliance and dispose of the packaging by environmentally–friendly means.



This appliance complies with Directive WEEE 2002/96/CE on Waste Electrical and Electronic Equipment. This directive defines the framework for the recycling and reuse of used appliances throughout Europe.

Advice on saving energy

- Use a pan with thick flat base. Curved bases increase energy consumption. Place a ruler on the base of the pan, if there are no gaps, the base of the pan is completely flat.
- The diameter of the base of the pan should fit the size of the hotplate. Check if the manufacturer has indicated the upper diameter of the pan. In general, this is greater than the diameter of the base of the pan. If the diameter of the pan does not fit the diameter of the hotplate, you are recommended to use a pan which is larger than the size of the hotplate, or else half the energy will be lost.
- Choose pans which are the right size for the amount of food to be prepared. A large pan which is half full will consume a lot of energy.
- Always centre the pan on the hotplate and always cover the pan with the matching lid. Cooking without using the lid quadruples energy consumption.
- Cook using small amounts of water. This will save energy and will also help green vegetables retain their vitamins and minerals.
- During their cooking, food such as stews, soups, sauces or drinks may heat up too quickly without any indication, spilling out of the cookware. It is therefore advisable to heat this type of food gently, selecting a suitable power level and stirring the contents before and during cooking.

Induction cooking

Advantages of induction cooking

Induction cooking involves a radical change to the traditional method of heating, as the heat is generated directly in the pan. For this reason, it offers a number of advantages:

- **Greater speed in cooking and frying;** as the pan is heated directly.
- **Reduced energy consumption**
- **Cleaner and easier to use;** spilt food does not burn as much on the hob.
- **Cooking control and safety;** the hob supplies or cuts off the heat as soon as the controls are operated. The induction hotplate stops supplying heat if the pan is removed before the power has been switched off.

Suitable pans

Ferromagnetic pans

Ferromagnetic pans are the only pans which are suitable for induction cooking. They can be made of:

- enamelled steel
- cast iron
- specially designed cookware for induction cooking made from stainless steel.

Special pans for induction cooking

Other types of special pans are available for induction cooking, where the base of the pan is not entirely ferromagnetic. Check the diameter as this could affect the pan detection as well as the cooking results.

Checking pans using a magnet

To find out whether the pans are suitable, check that they are attracted to a magnet. The manufacturer will usually indicate if their pans are suitable for induction cooking.

Unsuitable pans

Never use pans made from:

- standard, high quality steel
- glass
- earthenware
- copper
- aluminium

Characteristics of the base of the pan

The characteristics of the base of the pan can affect the evenness of the cooking. Pans which are made from heat-diffusing materials (such as "sandwich" pans made from stainless steel) distribute the heat evenly, saving time and energy.

No pan or incorrect size pan

If no pan is placed on the hotplate, or the pan is not made of a suitable material or it is not a suitable size, the heat setting on the hotplate indicator will flash. Place a suitable pan on the hotplate to stop the indicator flashing. If there is a delay of more than 90 seconds, the hotplate switches off automatically.

Empty pans or pans with a thin base

Do not heat empty pans and do not use pans with thin bases. Although your hob is equipped with an internal safety system, empty cookware can heat up so quickly that the "automatic OFF" function does not have time to react and a very high temperature may be reached. The base of the pan could melt and damage the hob's glass surface. If this happens, do not touch the pan and switch off the hotplate. If it does not work after cooling, contact our After-Sales Service.

Pan detection

Each hotplate has a minimum limit for pan detection which varies according to the material from which the pan being used is made. It is for this reason that you are recommended to use a hotplate which matches the diameter of the pan.

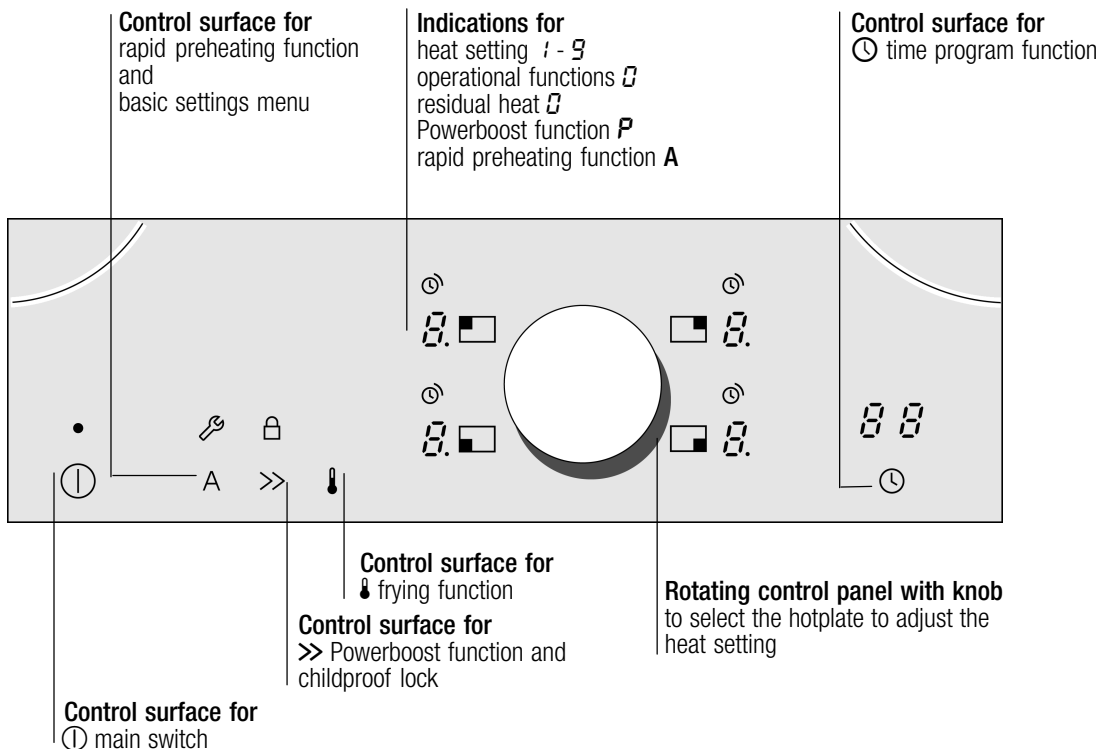
Double or triple hotplate

These areas can detect pans of different sizes. The area will automatically adapt, depending on the pan material and its properties, activating only a single area or an entire area and supplying the right level of power for best cooking results.

Getting to know your appliance

The operating instructions are valid for a range of cooking hobs.

The control panel



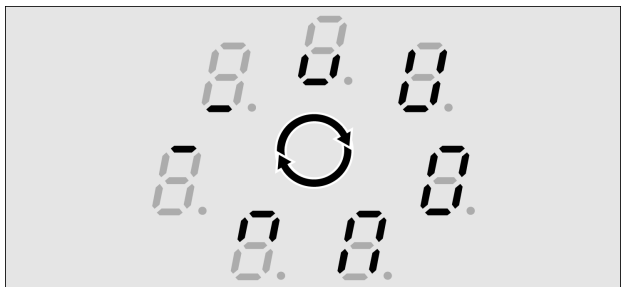
The hotplates

Hotplate	Switching on and off
○ Single hotplate	Ensure the pan is the right size.
⬭ Extended cooking zone	The hotplate switches on automatically by using a pan with a base which matches the size of the outer area.
⬭ Resistive plate–warming zone	To switch on: ! appears on the display To switch off: 0* appears on the display

* The residual heat warning light comes on.

Only use pans which are suitable for induction cooking, see the section on “Suitable pans”.

Residual heat indicator



The hob has a residual heat indicator for each hotplate to show those which are still hot. Avoid touching the hotplate when this indicator is shown. Although the hob is switched off, indicator 0 will remain lit while the hotplate is still hot. When removing the pan before having switched off the hotplate, the indicator and heat setting selected will appear alternately.

Rotating panel with removable knob

Rotating panel

The rotating panel is the programming zone in which the knob can be used to select the hotplates and heat settings. The knob is automatically centred in the rotating panel area.

Knob

The knob is magnetic and is placed on the rotating panel. When the knob is moved, the corresponding hotplate is switched on. The heat settings are selected by turning the knob.

Removing the knob

The knob can be removed to make cleaning easier. The knob can also be removed while the hotplate is on. All the hotplates switch off after 3 seconds.

⚠ Warning: If, during these 3 seconds, a metal object is deposited on the rotating panel, the hob may continue to heat up. Therefore, always switch off the hob with the main switch.

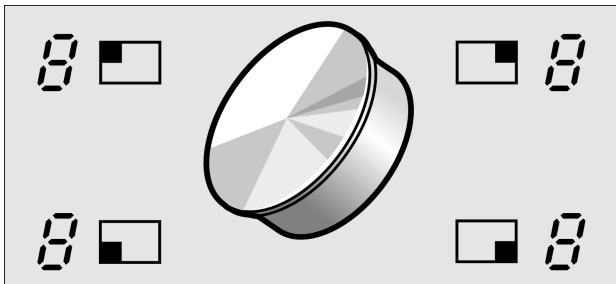
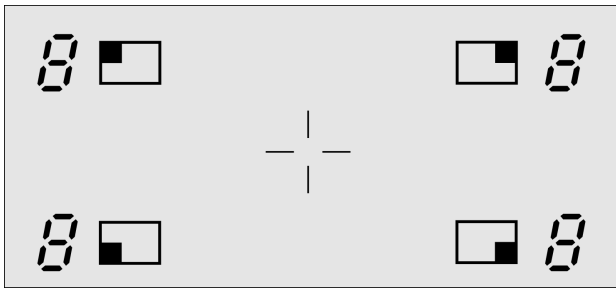
Storing the knob

The knob has a powerful magnet inside. Do not place the knob near magnetic media which contain data such as video tapes, disks, credit cards and cards with magnetic strips. They could be damaged.

Additionally, it could cause interference on monitors and television sets.

⚠ Warning: For people with electronic implants, for example, pacemakers, insulin pumps.

Implants are likely to be affected by the magnetic fields. Therefore, never put the knob in your pocket. It must be kept at least 10 cm away from any pacemaker.



Programming the hob

This section shows how to adjust a hotplate. The table gives the settings and cooking times for various dishes.

Switching the hob on and off

The hob is switched on and off using the main switch ①.

Switch on:

Press the ① symbol. A beep sounds, All the indicators come on.

Switch off:

Press the ① symbol. The indicators go out. The hob is switched off. The residual heat warning light stays on until the hotplates have cooled down completely.

Indications:

The hob is automatically switched off when all the hotplates have been switched off for a set period of time. If the hob is still hot, the residual heat warning light will come on. If the hob comes on again a few seconds after having switched it off, the latest settings introduced will appear.

Adjusting the hotplate

Select the required heat setting using the knob.

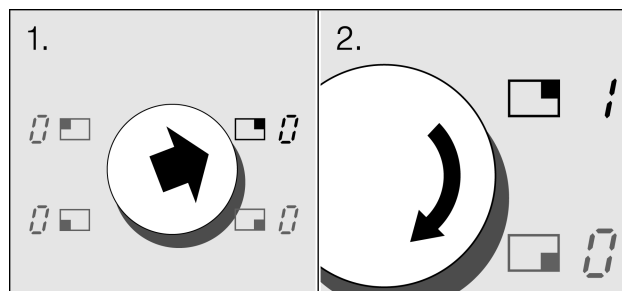
Heat setting 1 = minimum power

Heat setting 9 = maximum power

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

Selecting the heat setting

The hob must be connected.



- 1 Select the required hotplate.
To do this, turn the knob to the required hotplate.
- 2 Turn the knob until the required heat setting is shown on the display.
- 3 Changing the heat setting: Select the hotplate and change the heat setting using the knob.

Warning:

The selected heat setting will flash if no pan is placed on the induction hotplate. After a certain time, the hotplate switches off.

Switch off the hotplate

Select the hotplate and turn the knob until **0** appears. The hotplate is switched off and the residual heat warning light comes on.

Table

The table below shows some examples. The cooking times depend on the type, weight and quality of the food. It is for this reason that cooking times may vary.

Cooking power	Type of cooking	Examples
9	Pre-heating Frying Heating Boiling	Water Meat Lard, Liquids Soups, Sauces
9–8.	Blanching	Vegetables
8–6	Roasting	Meat, Potatoes
7–5	Roasting	Fish
7–6	Frying Cooking uncovered	Dishes made from flour, Dishes made from eggs Biscuits, Liquids
6–5	Browning Toasting Frying Reducing	Flour, Onions Almonds, Breadcrumbs Bacon Stock, Sauces
5–4	Slow cooking, uncovered	Potato balls, Vegetable soup, Meat soup, Poached eggs
4–3	Slow cooking, uncovered	Sausages heated in water
5–4	Steaming Light frying Roasting	Vegetables, Potatoes, Fish Vegetables, Fruit, Fish Meat roll, Roast, Vegetables
3.–2.	Roasting	Goulash
4.–3.	Cooking covered	Soups, Sauces
3.–2.	Defrosting	Deep-frozen products
3–2	Absorbing water Setting	Rice, Pulses Dishes made from eggs
2–1	Heating/Keeping warm Melting	Soups, Stew, Vegetables in a sauce Butter, Chocolate

Frying function

This function is used for frying on the front hotplates, regulating the temperature of the pan.

Advantages to frying

The hotplate only heats up when necessary. This saves energy. The oil and fat do not overheat.

Pans to use with the frying function

Pans are available which are best suited to this frying function. Only use this type of pan. The temperature regulation will not work with other pans. These pans may overheat.

Special pans can be purchased at a later date as optional accessories from specialist outlets or from our Technical Assistance Service. Always quote the reference number:

- GP900001 small pan (15 cm diameter).
- GP900002 medium pan (18 cm)
- GP900003 large pan (21 cm)

These pans are nonstick. Food can also be fried in a small amount of oil.

Points to note

Never heat oil, butter or lard without keeping an eye on it. Position the pan in the centre of the hotplate. Ensure that the base of the pan is the right diameter. Do not cover the pan with a lid. This will mean that the automatic temperature regulation will not work. You can use a splatter guard, which will mean that the automatic temperature regulation function will work. Only use oil which is suitable for frying. If using butter, margarine, olive oil or pork lard, select the **min** temperature setting.

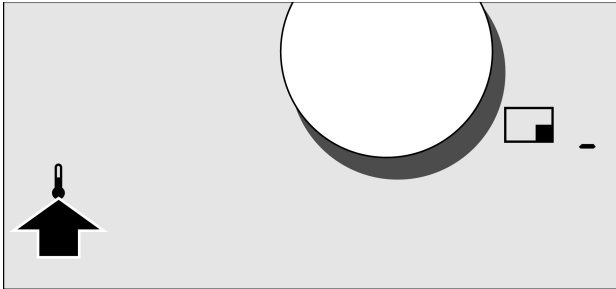
Temperature settings

Power level	Temperature	Suitable for
máx ≡.	high	e.g. potato dishes, sautéed potatoes and rare steaks.
med plus ≡	medium–high	e.g. lightly fried food such as breaded frozen ingredients, escalopes, ragout, vegetables.
med =	medium–low	e.g. lightly fried food such as hamburgers and sausages, fish.
min _	low	e.g. omelettes, using butter, olive oil or margarine.

It is programmed as follows

Select the right temperature setting from the table. Place the pan on the hotplate. The cooking hob must be connected.

- 1 Select the hotplate and required heat setting.
The _ indicator lights up on the hotplate display.

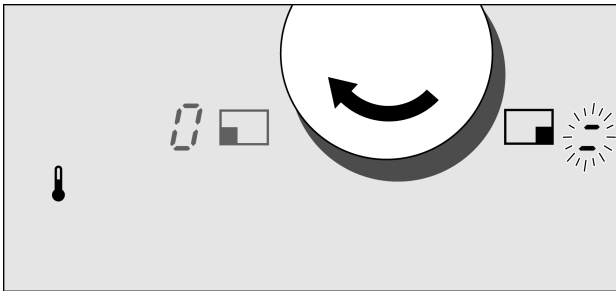


Each indicator has a temperature level:

- _ low temperature level
- = low-medium temperature level
- ≡ medium-high temperature level
- ≡. high temperature level

- 3 In the next 5 seconds, select the required temperature level with the knob. The _ indicators light up. The frying function has been activated.

The indicators _ flash until the frying temperature is reached. Then a beep sounds.



- 4 Add oil to the pan and then add the other ingredients. As usual, toss the food in the pan to prevent it from burning.

When the meal is ready:

Select the hotplate and press the _ symbol. Then remove the pan.

Table

The table shows which temperature setting is suitable for each type of food. The cooking time may vary according to the type, weight, thickness and quality of the food.

The recommended temperature settings have been established using Gaggenau frying pans. The frying function will not work using other types of pan.

		Temperature setting	Total cooking time from the beep
Meat	Veal escalope – with or without breadcrumb coating (1.5 cm thick)	med plus	6–10 min
	Fillet, medium (pork, beef or veal, 2.5 cm thick)	med plus	6–10 min
	Pork or lamb chops (2 cm thick)	med	10–17 min
	Veal steak, rare (3 cm thick)	max	6–8 min
	Veal steak, medium or well done (3 cm thick)	med plus	8–12 min
	Medium-sized loin of lamb (1.5 – 2.5 cm thick)	med	10–15 min
	Chicken breast (2 cm thick)	med	10–20 min
	Raw or preheated sausages (Ø 1 – 3 cm)	med	8–20 min
	Hamburgers/Meatballs (1 – 3 cm thick)	med	6–30 min
	Ragout	med plus	7–12 min
	Minced meat	med plus	6–10 min
	Bacon	min	5–8 min
Fish	Whole fish	med	15–25 min
	Fish fillet – with or without breadcrumb coating	med / med plus	10–20 min
	Salmon fillet (2.5 cm thick)	med	8–12 min
	Tuna steak, well done (2.5 cm thick)	med	8–12 min
	Prawns, shrimps	med plus	4–8 min
	Seafood	med plus	5–8 min
Egg-based dishes	Crepes	med plus	fry individually
	Omelettes	min	fry individually
	Fried eggs	min/ med plus	2–6 min
	Scrambled eggs	min	2–4 min
	French toast	med	fry individually
Potatoes	Pan-fried potatoes prepared with boiled unpeeled potatoes	max	6–12 min
	Pan-fried potatoes prepared with raw potatoes	med	15–25 min
	Potato pancake	max	fry individually
	Crushed potatoes	min	30–40 min
	Sautéed potatoes	med plus	10–15 min
Vegetables	Garlic/Onion	min	2–10 min
	Courgette/Aubergine	med	4–12 min
	Pepper, Green asparagus, Carrots	med	4–15 min
	Mushrooms	med plus	10–15 min
	Sautéed vegetables	med plus	6–10 min
Frozen products	Fish fillet – with or without breadcrumb coating (0.5 – 1 cm thick)	med	10–20 min
	Sautéed vegetables and other dishes	min	8–15 min
	Spring rolls (2 – 3.5 cm thick)	med	10–30 min
Other	Rice/Tagliatelle	max	8–15 min
	Sweet fried bread	med	6–10 min
	Toasted Nuts/Almonds/Pine Nuts *)	min	3–7 min

*) In a cold pan.

Childproof lock

The cooktop can be protected against being accidentally turned on to ensure that children do not switch on the elements.

Switching the temporary childproof lock on and off

You can lock the hob on just one occasion, for example if you have young children visiting you.

To switch on the lock you need to activate the function in the basic settings menu **c 2**.

To switch on

Switch on the hob, the indicator  will come on in a few seconds. Then press the **>>** symbol for more than 4 seconds, until a beep sounds. The hob is now locked. After some time, the  indicator will go out.

To switch off

Switch on the hob, the indicator  will come on in a few seconds. Then press the **>>** symbol for more than 4 seconds, until a beep sounds. The temporary childproof lock is switched off. The hob can now be switched on.

Please note:

The childproof lock may be accidentally switched on and off if:

water is spilt when cleaning,

food is spilt

or objects are resting on the **>>** symbol.

Cooking with the rapid preheating function

All the hotplates have a rapid preheating function. The required power level for slow cooking is selected initially. The hotplate heats up to maximum power and is automatically switched on to the power level previously selected. Rapid preheating duration time depends on the power level programmed.

It is programmed as follows

- 1 Select the required heat setting for slow cooking. Heat setting **9** does not have this function.
- 2 Press the **A** symbol. Rapid preheating is activated. **R** and the previously selected heat setting flash alternately on the indication.

The function is switched off after a time that varies according to the heat setting selected. The slow cooking setting is automatically switched on on the hotplate. Only the previously selected heat setting stays lit on the indication. The cooking time can be changed, the value appears on the time program function display.

Rapid heating-up suggestions

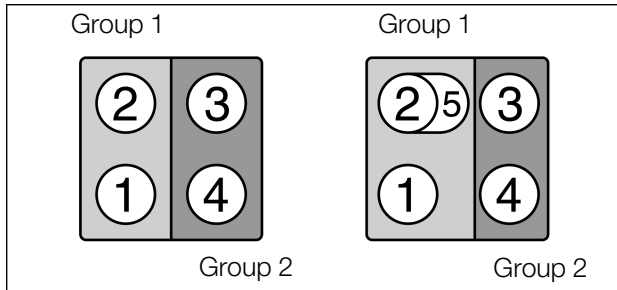
- The rapid preheating function does not cook food: Rapid preheating is for cooking dishes slowly with a small amount of water in order to retain their nutritional value. On large hotplates add just 3 cups of water to food, while on small hotplates add approx. 2 cups of water. Boil rice with double the amount of liquid. Cover the pan with a lid. Rapid preheating is not appropriate for food that requires a lot of water for its cooking (e.g. pasta).
- Milk or foods which produce a lot of foam that may spill over the pan. Use a high-sided pan.
- Milk may burn:
Rinse the pan in cold water before filling it.
- When frying, food becomes stuck to the pan:
Put the food in the pan when it is sufficiently hot. When the oil or butter is sufficiently hot they form stains when the pan is tilted. Do not turn food over before it has cooked the required amount of time. Meat or potato omelettes will unstick virtually by themselves after a period of time.

The Powerboost Function

Use this function to heat up the contents of the pan faster than by using the heat setting **9**. This function allows you to increase the maximum power level of the hotplate in use.

Restrictions when using the Powerboost function

All the elements have this function. The Powerboost function may be used providing that the other hotplate in the same group is not switched on. (See figure) For example, if you want to activate this function in the extended cooking zone (2 and 5), number 1 must be switched off, and vice versa. If this hotplate is not off, the letter **P** and heat setting **9** will flash alternately in the hotplate indicator; then it will return to heat setting **9** without activating the function. The same applies to hotplates 3 and 4.



How to activate it

The hotplate must be switched on.

- 1 Select the hotplate and the required heat setting. The corresponding indicator lights up.
- 2 Press the **>>** symbol. The **P** indicator lights up. The function will have been activated.

How to deactivate it

Follow the steps below:

- 1 Select the hotplate. The corresponding indicator lights up.
- 2 Press the **>>** symbol. The **P** letter is no longer displayed, returning to heat setting **9**.

⚠ Warning: The function will be deactivated. In certain circumstances, the Powerboost function may switch off automatically to protect the hob's interior electronic components.

Timer function

This function can be used in two different ways:

- to switch a hotplate off automatically
- as a cooking timer

Switching a hotplate off automatically

Enter the time period for the required hotplate. The hotplate will switch off automatically once this time has elapsed.

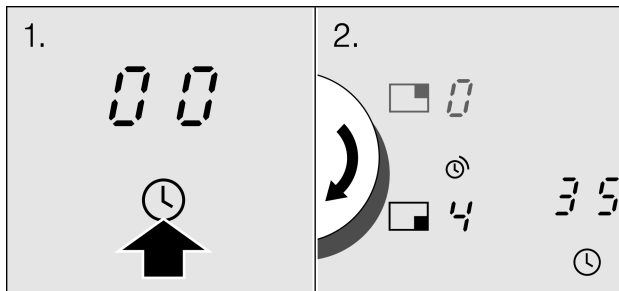
It is programmed as follows

The hotplate must be switched on.

- 1 Select the hotplate and required heat setting. Then press the ⌚ symbol until the ⌚ indicator lights up on the selected hotplate. The indicator **00** lights up on the time program function display.

- 2 Program the time using the knob.

After a few seconds, the timer will start to count down. The shortest cooking time appears on the display.



Once the time has elapsed

Once the time has elapsed, the hotplate switches off. You will hear a beep. **00** flashes on the hotplate and **00** is shown on the time program function display. When the ⌚ symbol is pressed, the indicators go out and the beep stops.

Correct the time

Select the required hotplate and then press the ⌚ symbol. Change the time using the control knob.

Turn off the automatic OFF function

Select the required heat setting and press the ⌚ symbol. Then turn the knob until **00** appears. The ⌚ indicator goes out.

Tips and warnings

Select a hotplate for checking the remaining cooking time. Any cooking time can be programmed up to 90 minutes. After a power cut, the time program function will no longer be activated.

The timer

This can be used to time periods up to 90 minutes. It is independent of the other settings.

It is programmed as follows

The hotplate must be switched on.

- 1 Press the ⌚ symbol.  appears in the time program function display.
- 2 Adjust the time required using the knob.

The timer starts to count down after a few seconds.

Once the time has elapsed

A beep sounds.  flashes on the time program function display. Press the ⌚ symbol. The indicators switch off and the warning beep finishes.

Correct the time

Press the ⌚ symbol and change the time with the knob.

Switch off the alarm

Press the ⌚ symbol and then turn the knob until  is shown on the time program function display.

Tips and warnings

The timer will be deactivated after a power cut. The hotplate automatic OFF function and the timer function can both be operated simultaneously.

Automatic time limit

The automatic time limitation function is activated if the hotplate is used for prolonged periods without any modifications being made. The hotplate stops heating. The hotplate display will show the residual heat indicator. When the automatic time limitation function is activated, this is controlled by the selected heat setting (from 1 to 10 hours).

Basic settings

The hob offers various basic settings. Some of these settings can be modified.

c1	Deactivating the beep Short beep to confirm that a symbol button has been pressed or long beep to warn that an incorrect operation has been performed.	0 Most of the signals deactivated 1 all the signals activated*
c2	Childproof lock This function can be used to activate the childproof lock.	0 lock activation not permitted* 1 lock activation permitted
c3	Return to the hob's default settings This function is used to delete the settings entered in the special functions menu, selecting the setting d with the control.	d return to default settings
c4	Hotplate selection The last programmed hotplate remains selected as the basic setting. This can be changed. The hotplate will only remain selected for 5 seconds. Use the control to select the setting k to activate and deactivate the function. or l	k selection activated* l. selection deactivated
c5	Power Management Function This function is used to limit the total power of the hob. There are 18 setting levels. The intermediate levels are marked with a dot.	1 = 1000 W minimum power 1. - 9 = from 1500 to 9000w 9. = 9500W maximum power

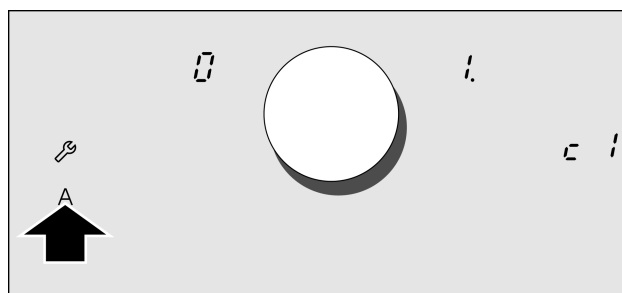
* Basic settings

Accessing the basic settings

Follow the steps below:

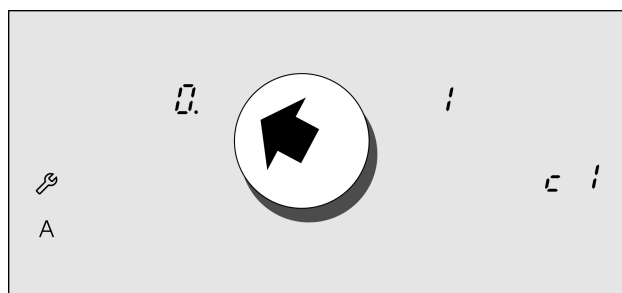
- 1 Switch on the hob using the main switch.
- 2 In the next 10 seconds, the indicator  will come on. Press the A symbol for more than four seconds until a beep sounds to confirm this.

c and l are shown on the time program function display.



Selecting the required setting and function

- 3 Press the A symbol until the required function indicator is shown.
- 4 Then select the required value using the knob. Turn the knob to the required setting. The selected value will be indicated with an item (see image).



- 5 Press the symbol A again for more than 4 seconds until a beep sounds to confirm this. The settings have been correctly stored.

Care and cleaning

The recommendations and warnings given in this section are designed to help you clean and maintain your cooking hob in optimum condition

Cooking hob

Cleaning

Clean the hob after each use. This will prevent spillages from burning. Only use cleaning products which are recommended for cooking hobs. Follow the instructions provided on the product packaging.

Never use:

- Abrasive products
- Aggressive cleaning products, such as stain removers and oven sprays
- Sponges which may scratch
- High-pressure cleaners or steam cleaners

Glass scrapers

Remove stubborn dirt with a glass scraper.

- 1 Remove the guard from the scraper
- 2 Clean the surface of the cooking hob with the blade.

Do not use the scraper cover to clean the surface of the cooking hob as this could scratch the surface.

⚠ Warning: The blade is very sharp. Danger of cuts. Protect the blade when it is not in use. Replace the blade immediately when it shows signs of imperfections.

Care

Apply an additive to preserve and protect your cooking hob. Observe the recommendations and warnings given in this pack.

Knob

The use of lukewarm water with a little soap is recommended for cleaning the knob. Do not use abrasive products or rub. Do not put the knob in the dishwasher or in washing-up water. If you do, it might become damaged.

Hob surround

To prevent damage to the hob surround, follow the advice below:

- Only use warm water with a little soap
- Never use sharp or abrasive products
- Do not use the glass scraper

Fixing malfunctions

Malfunctions are generally caused by minor faults. Before contacting Technical assistance, ensure you have read the following recommendations and warnings.

Display	Malfunction	Measure
none	The electric power supply has been interrupted.	Use other electrical appliances to check if there has been a break in the electric power supply.
	The appliance has not been correctly connected according to the connection drawing.	Check that the appliance has been connected correctly according to the connection drawing.
	Electronic system malfunction.	If the checks above do not remedy the malfunction, contact technical assistance.
<i>E</i> + number/ <i>d</i> + number/ <i>e</i> + number/	Electronic system malfunction	Disconnect the cooking hob from the mains. Wait a few seconds before connecting it again. If the indication continues, notify the technical assistance service.
<i>F0/F9</i>	There is an internal error in the system	Disconnect the cooking hob from the mains. Wait a few seconds before connecting it again. If the indication continues, notify the technical assistance service.
<i>H</i>	The electronic system has overheated and the corresponding hotplate has been switched off	Wait until the electronic system has cooled down sufficiently. Then press any symbol on the hob. If the indication continues, notify the technical assistance service.
<i>F4</i>	The electronic system has overheated and all the hotplates have been switched off	Wait until the electronic system has cooled down sufficiently. Then press any symbol on the hob. If the indication continues, notify the technical assistance service.
<i>UI</i>	Incorrect supply voltage, outside normal operating limits	Please contact the local electricity board.
<i>U2/U3</i>	The hotplate has overheated and has switched off in order to protect the hob	Wait until the electronic system has cooled down sufficiently before switching the hob back on.
Do not rest hot pans on the control panel.		

Normal noises heard during appliance operation

Induction heating technology is based on the creation of electromagnetic fields which enable heat to be generated directly in the base of the pan. Depending on the construction of the pan, these electromagnetic fields may produce certain noises or vibrations as detailed below:

A low buzzing noise, like a transformer

This noise is produced when cooking with high power levels. It is the quantity of energy transferred from the cooking hob to the pan which causes the noise. This noise will disappear or lessen as the power level is reduced.

A low whistle

This noise is produced when the pan is empty. The noise disappears as soon as food or water is added to the pan.

Sizzling

This noise is produced by pans which are composed of different superimposed materials. The noise is caused by the vibration of the contact surfaces of the various superimposed materials. This noise comes from the cookware. The quantity of food and method of cooking may vary.

High-pitched whistling

This noise is mostly produced by pans which are composed of different superimposed materials, as soon as these are used at full heating power and at the same time on two hotplates. This whistling disappears or lessens as soon as the power is reduced.

Noise from the fan

To run the electronic system properly, the cooking hob must operate at a controlled temperature. To do this, the cooking hob is fitted with a fan which comes on after each temperature detected using different power levels. The fan will also continue to operate after the cooking hob has been switched off, if the temperature detected is still too high. The noises described in this section are normal. They are part of induction heating technology and do not indicate a malfunction.

After-Sales Service

Contact our After-Sales Service for appliance repairs, to purchase accessories and parts, or regarding any queries relating to our products and services. Contact details for our After-Sales Service can be found in the documentation enclosed. When contacting our After-Sales Service, please provide the product number (E-No.) and production number (FD-No.) of the appliance. This information can be found on the specifications label affixed to the lower section of the cooking hob and in the documentation pack.

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