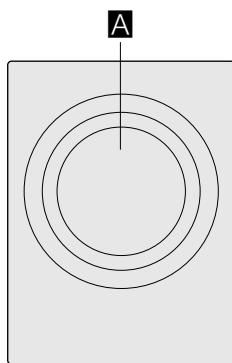





VI 414

CI 414

Induction wok



			i_2^*	b^*
A	Ø 21		2.200 W	3.700 W
	Ø 26		2.600 W	3.700 W
	Ø 32		3.300 W	3.700 W

*  IEC 60335-2-6

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Additional information on products, accessories, replacement parts and services can be found at **www.gaggenau.com** and in the online shop **www.gaggenau.com/zz/store**

Intended use

Read these instructions carefully. Please keep the instruction and installation manual, as well as the appliance certificate, in a safe place for later use or for subsequent owners.

Check the appliance after removing it from the packaging. If it has suffered any damage in transport, do not connect the appliance, contact the Technical Assistance Service and provide written notification of the damage caused, otherwise you will lose your right to any type of compensation.

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

This appliance must be installed according to the installation instructions included.

This appliance is intended for private domestic use and the household environment only. The appliance must only be used for the preparation of food and beverages. The cooking process must be supervised. A short cooking process must be supervised without interruption. Only use the appliance in enclosed spaces.

This appliance is intended for use up to a maximum height of 4000 metres above sea level.

Do not use covers. These can cause accidents, for example due to overheating, catching fire or materials shattering.

Only use safety devices or child protection grilles approved by ourselves. Unsuitable safety devices or child protection grilles may result in accidents.

This appliance is not intended for operation with an external clock timer or a remote control.

This appliance may be used by children over the age of 8 years old and by persons with reduced physical, sensory or mental capabilities or by persons with a lack of experience or knowledge if they are supervised or are instructed by a person responsible for their safety how to use the appliance safely and have understood the associated hazards.

Children must not play with, on, or around the appliance. Children must not clean the appliance or carry out general maintenance unless they are at least 15 years old and are being supervised.

Keep children below the age of 8 years old at a safe distance from the appliance and power cable.

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

⚠ Important safety information

⚠ Warning – Risk of fire!

- Hot oil and fat can ignite very quickly. Never leave hot fat or oil unattended. Never use water to put out burning oil or fat. Switch off the hotplate. Extinguish flames carefully using a lid, fire blanket or something similar.
- The hotplates become very hot. Never place combustible items on the hob. Never place objects on the hob.
- The appliance gets hot. Do not keep combustible objects or aerosol cans in drawers directly underneath the hob.
- The hob switches off automatically and can no longer be operated. It may switch on unintentionally at a later point. Switch off the circuit breaker in the fuse box. Contact the after-sales service.
- Do not use hob covers here. They can cause accidents, for example due to overheating, catching fire or materials shattering.

⚠ Warning – Risk of burns!

- The hotplates and surrounding area (particularly the hob surround, if fitted) become very hot. Never touch the hot surfaces. Keep children at a safe distance.
- The hotplate heats up but the display does not work. Switch off the circuit breaker in the fuse box. Contact the after-sales service.
- Metal objects on the hob quickly become very hot. Never place metal objects (such as knives, forks, spoons and lids) on the hob.
- Whenever you use the hotplate, use the control knob to turn it off when you have finished. If there is no cookware standing on the hotplate, do not wait for it to automatically switch itself off.

⚠ Warning – Risk of electric shock!

- Incorrect repairs are dangerous. Repairs may only be carried out and damaged power cables replaced by one of our trained after-sales technicians. If the appliance is defective, unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.
- Do not use any high-pressure cleaners or steam cleaners, which can result in an electric shock.
- A defective appliance may cause electric shock. Never switch on a defective appliance. Unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.
- Cracks or fractures in the glass ceramic may cause electric shocks. Switch off the circuit breaker in the fuse box. Contact the after-sales service.

⚠ Warning – Risk of fault!

A fan is located on the underside of this hob. If a drawer is located on the underside of the hob, do not store any small or sharp objects, paper or tea towels in it. These may be sucked in and damage the fan or impair the cooling.

There must be a clearance of at least 2 cm between the contents of the drawer and the fan entry point.

⚠ Warning – Risk of injury!

- Unsuitable woks may cause accidents.
Only use woks supplied by the manufacturer (available as optional accessories).
- When cooking in a bain marie, the hob and cooking container could shatter due to overheating. The cooking container in the bain marie must not directly touch the bottom of the water-filled pot. Only use heat-resistant cookware.
- Saucepans may suddenly jump due to liquid between the pan base and the hotplate. Always keep the hotplate and saucepan bases dry.

Causes of damage

Caution!

- Rough pan bases may scratch the hob.
- Avoid leaving empty pots and pans on the hotplate. Doing so may cause damage.
- Do not place hot pans on the control panel, the indicator area, or the hob frame. Doing so may cause damage.
- Hard or pointed objects dropped on the hob may damage it.
- Aluminium foil and plastic containers will melt if placed on the hotplate while it is hot. The use of laminated sheeting is not recommended on the hob.

Overview

The table below lists the commonest kinds of damage:

Damage	Cause	Remedy
Stains	Food boiling over	Remove any food that has boiled over immediately with a glass scraper
	Unsuitable cleaning agents	Only use cleaning agents that are suitable for this type of hob
Scratches	Salt, sugar and sand	Do not use the hob as a work surface or storage space
	Rough pan bases can scratch the hob	Inspect the cookware
Discolouration	Unsuitable cleaning agents	Only use cleaning agents that are suitable for this type of hob
	Wear caused by cookware	Lift pots and pans when moving them.
Blistering	Sugar, food with a high sugar content	Remove any food that has boiled over immediately with a glass scraper

Protecting the environment

In this section, you can find information about saving energy and disposing of the appliance.

Energy-saving advice

- Always use the correct lid for each pan. Cooking without a lid uses a lot more energy. Use a glass lid to provide visibility and avoid having to lift the lid.
- Use pans with flat bases. Bases that are not flat use a lot more energy.
- The diameter of the pan base must match the size of the hotplate. Please note: pan manufacturers usually provide the diameter for the top of the pan, which is usually larger than the diameter of the pan base.
- Use a small pan for small amounts of food. A large pan which is not full uses a lot of energy.
- Use little water when cooking. This saves energy and preserves all the vitamins and minerals in vegetables.
- Select the lowest power level to maintain cooking. If the power level is too high, energy is wasted.

Environmentally-friendly disposal

Dispose of packaging in an environmentally-friendly manner.



This appliance is labelled in accordance with European Directive 2012/19/EU concerning used electrical and electronic appliances (waste electrical and electronic equipment - WEEE). The guideline determines the framework for the return and recycling of used appliances as applicable throughout the EU.

Cooking with induction

Advantages of induction cooking

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

- Saves time when boiling and frying.
- Saves energy.
- Easier to care for and clean. Spilled food does not burn on as quickly.
- Heat control and safety – the hob increases or decreases the heat supply as soon as the user changes the setting. The induction hotplate stops the heat supply as soon as the cookware is removed from the hotplate, without having to switch it off first.

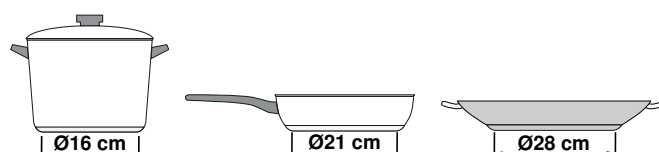
Cookware

Only use ferromagnetic cookware for induction cooking, such as:

- Cookware made from enamelled steel
- Cookware made from cast iron
- Special induction-compatible cookware made from stainless steel.

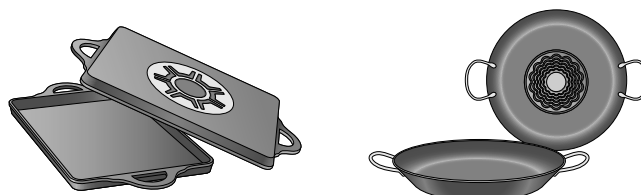
You can check whether the cookware is suitable for induction cooking. → *"Suitability test of tableware"*

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

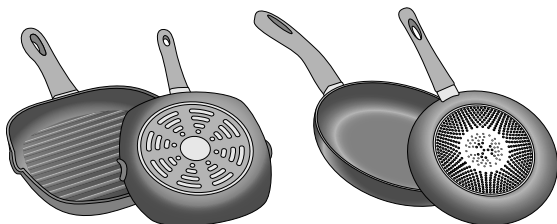


Some induction cookware does not have a fully ferromagnetic base:

- If the base of the cookware is only partially ferromagnetic, only the area that is ferromagnetic will heat up. This may mean that heat will not be distributed evenly. The non-ferromagnetic area may not heat up to a sufficient temperature for cooking.



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



Unsuitable pans

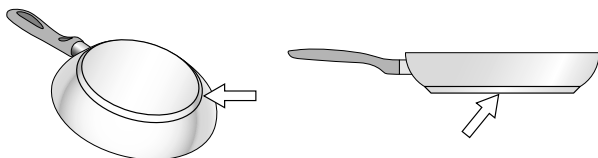
Never use diffuser hobs or pans made from:

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

Properties of the base of the cookware

The material(s) from which the base of the cookware is made can affect the cooking result. Using pots and pans made from materials that distribute heat evenly through them, such as stainless-steel pans with a three-layer base, saves time and energy.

Use cookware with a flat base; if the base of the cookware is uneven, this may impair the heat supply.



No cookware on hotplate/cookware of an unsuitable size

If no cookware is placed on the selected hotplate, if the cookware is made of an unsuitable material or if it is not the right size for the hotplate, the hotplate indicator will start to flash. To stop the indicator flashing, place suitable cookware on the hotplate. If it is left flashing for more than 9 minutes, the hotplate will automatically switch off.

Empty pans or those with a thin base

Do not heat empty pans, nor use pans with a thin base. The hob is equipped with an internal safety system. However, an empty pan may heat up so quickly that the "automatic switch off" function may not have time to react and the pan may reach very high temperatures. The base of the pan could melt and damage the glass on the hob. In this case, do not touch the pan and switch the hotplate off. If it fails to work after it has cooled down, please contact the Technical Assistance Service.

Pan detection

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

Automatic detection in two-ring and three-ring hotplates

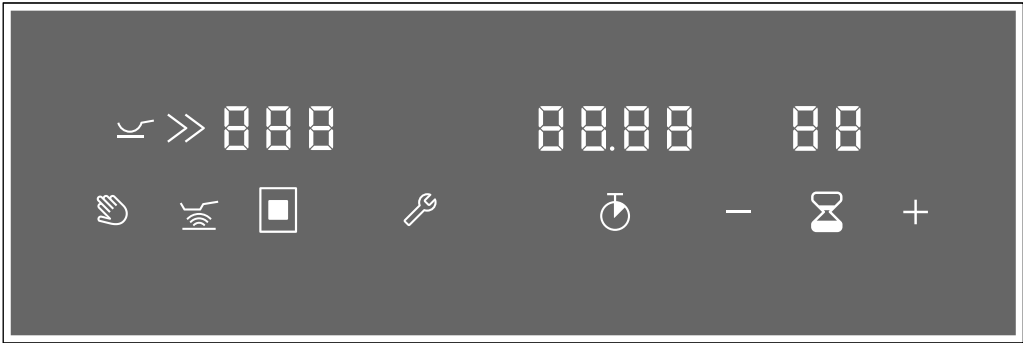
These hotplates can detect cookware of different sizes. Depending on the material and the properties of the cookware, the hotplate automatically activates the one-, two- or three-ring hotplate in order for the correct heat output to be supplied to achieve good cooking results.

Getting to know your appliance

You can find information on the dimensions and power of the hotplates in→ *Page 2*

Note: : Depending on the appliance model, individual details and colours may differ.

The control panel



Controls	
	Lock the control panel for cleaning
	Frying sensor
	Basic settings
	Select settings
	Stopwatch
	Short-term timer

Indicators/symbols	
	Operating status
	Heat settings
	Residual heat
	Short-term timer
	Stopwatch function
	Hotplate
	PowerBoost function
	Wok function
	Frying sensor
	Frying sensor temperature indicator

Controls

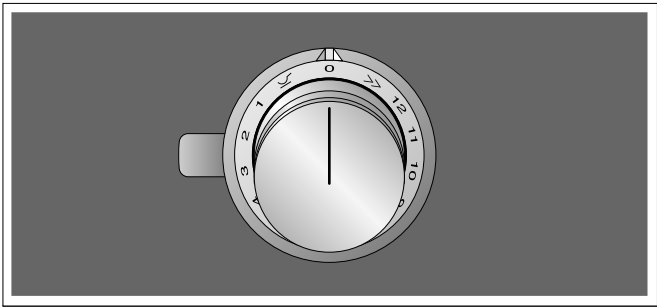
When the hob heats up, the symbols for the controls available at this time light up.

Touch a symbol to activate the function it represents. An audible confirmation signal will sound.

Notes

- The corresponding symbols for the controls will light up, depending on whether they are available. The controls that are available will be lit white. When a function is selected, they turn orange.
- Always keep the control panel clean and dry. Moisture reduces their effectiveness.
- Do not place hot cookware anywhere other than the front hotplate, and never on the control panel. There is a risk that the control panel's electronics will overheat.

Control knob



You can use the control knob to select the heat setting, the PowerBoost function and the wok function.

1	Lowest heat setting
12	Highest heat setting
»	PowerBoost function
☞	Wok function

The control knob has an illuminated ring with an illuminated symbol for each function. The illuminated ring changes colour when particular functions or processes are activated.

The hotplates

Hotplates	
○ Single-ring hot-plate	Use cookware that is a suitable size.
◎ Three-ring cooking zone	This ring switches on automatically when you use cookware with a base that covers the outer zone (◎ or ◎).

Only use cookware suitable for induction cooking; see section entitled → "Cooking with induction"

Residual heat indicator

The hob has a residual heat indicator for each hotplate. This indicates that the hotplate is still hot. Do not touch the hotplate while the residual heat indicator is still lit or immediately after it goes out.

The following will be shown depending on the amount of residual heat:

- *H*: High temperature
- *h*: Low temperature

and the illuminated ring around the control knob will flash.

If the cookware is removed from the hotplate while cooking is in progress, the heat setting indicator will flash and the control knob will be lit orange.

Turn the control knob to position 0.

If the hotplate is switched off, the residual heat indicator will be lit and the illuminated ring around the control knob will flash. Even after the hob has been switched off, the residual heat indicator will remain lit as long as the hotplate is still warm.

Special accessories

You can purchase the following accessories from your specialist retailer:

WP 400 001	Wok pan
WZ 400 001	Wok pan support
VA 450 401	Appliance extension, 38 cm
VA 420 000	Connection strip for combination with other Vario 400 appliances for flush installation
VA 420 001	Connection strip for combination with other Vario 400 appliances for flush installation with appliance cover/extension
VA 420 010	Connection strip for combination with other Vario 400 appliances for surface installation
VA 420 011	Connection strip for combination with other Vario 400 appliances for surface installation with appliance cover/extension

Only use the accessories as specified. The manufacturer accepts no liability if these accessories are used incorrectly.

Operating the appliance

This chapter explains how to set a hotplate. The table shows heat settings and cooking times for various meals.

Applying hotplate settings

Use the control knob to select the heat setting you require.

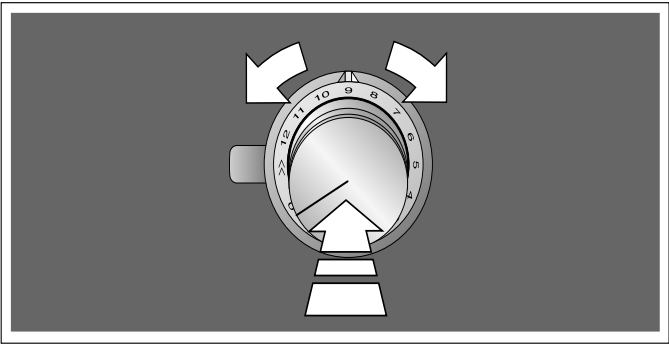
0	Hotplate off.
Heat setting 1	Lowest setting
Heat setting 12	Highest setting

Notes

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

Selecting a heat setting

Push in the control knob and turn it to the heat setting you require.



The selected heat setting will be lit on the hotplate display. The illuminated ring around the control knob will be lit.

Switching off a hotplate

Turn the control knob to position 0.

The residual heat indicator will be lit and the illuminated ring around the control knob will flash until the hotplate has cooled down.

Note: If there is no cookware on the hotplate or if the cookware is not detected, the selected heat setting will flash and the illuminated ring around the control knob will be lit orange. After approximately 9 minutes, the hotplate will switch off. In this case, the illuminated ring around the control knob will flash. Turn the control knob back to position 0; the illuminated ring will stop flashing.

Chef's recommendations

Recommendations

- When heating up puree, cream soups and thick sauces, stir occasionally.
- For preheating, select a heat setting between 10 and 12.
- When cooking with the lid on, reduce the heat as soon as you see steam escaping. The cooking result is not affected by the steam escaping.
- After cooking, keep the lid on the cookware until you serve the food.
- To cook with the pressure cooker, follow the manufacturer's instructions.
- Do not cook food for too long, otherwise nutrients will be lost. The short-term timer can be used to set the optimum cooking time.
- For a healthier result, ensure that the oil does not smoke.
- To brown food, fry it in small batches.
- Cookware may reach high temperatures while the food is cooking. Use oven gloves.
- You can find recommendations for energy-efficient cooking in the section entitled → *"Protecting the environment"*

Cooking table

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

Heat setting	Cooking methods	Examples
11 - 12	Pre-heating	Water
	Searing	Meat
	Heating	Fat/oil, liquids
	Bringing to the boil	Soups, sauces
	Blanching	Vegetables
7 - 10	Frying	Meat, potatoes
6 - 8	Frying	Fish
8 - 9	Frying	Flour-based and/or egg-based dishes, e.g. pancakes
	Cooking with the lid off	Pasta, liquids
7 - 8	Browning	Flour, onions
	Shallow frying	Almonds, breadcrumbs
	Frying	Bacon
	Reducing	Meat stock, sauces
6 - 7	Ongoing cooking with the lid off	Potato dumplings, vegetable soups, stews, poached eggs
5 - 6	Ongoing cooking with the lid off	Scalded sausages
6 - 7	Steaming	Vegetables, potatoes, fish
	Stewing	Vegetables, fruit, fish
	Braising	Beef olives, minced meat hot dogs, vegetables
3 - 4	Braising	Goulash
4 - 5	Cooking with the lid on	Soups, sauces
3 - 4	Defrosting	Frozen products
	Cooking with the lid on	Rice, pulses, vegetables
	Thickening	Egg-based dishes, e.g. omelette
1 - 2	Heating/keeping warm	Soup, vegetables in sauce
1	Heating/keeping warm	Stew, e.g. lentil stew
	Melting	Butter, chocolate

Wok function

The wok function is only to be used with the wok pan and wok accessories; it is not suitable for other types of cookware.

Wok and wok accessories

(Not included with the appliance)

Wok pans and wok pan supports can be purchased from our sales partners Gaggenau.

Because the base of the wok pan is round, it can only be used with a wok pan support.

Make sure the wok is properly positioned on the wok pan support when using it for cooking. Always position the wok pan support in the centre of the hotplate.

Do not heat the wok up when it is empty.

Use a special curved turner (chan) or a long-handled wooden turner.

Use a ladle to spoon the food out of the pan. The easiest way to spoon out food cooked in hot fat or large quantities of sauce is with a skimming ladle.

Use a bamboo steamer for steaming.

Notes

- Use the wok and wok pan support in conjunction with the wok function only.
- Do not clean the wok pan support in the dishwasher.

Cooking with the wok

Sautéing is one of the most popular cooking methods to use with a wok. The ingredients are cut small and cooked very quickly at a high temperature, with constant stirring. The large, round-bottomed pan allows you to stir all the ingredients easily and quickly and turn them as you would in a normal frying pan. Stirring prevents the ingredients from sticking to the pan. Any excess fat collects in the centre of the pan. The meat pores will close and the meat will remain succulent. Vegetables will remain crunchy. The flavour and vitamins will be retained.

Note: The wok allows you to cook more quickly than with a conventional frying pan. For this reason, all the ingredients should be prepared before you start cooking. The order in which the ingredients are added is equally important: Ingredients that take longer to cook (high-fibre vegetables such as carrots) should be added first, and ingredients with a shorter cooking time (e.g. mushrooms, bean sprouts) should not be added until the end.



To cook with the wok, proceed as follows:

- Pour oil into the wok. Groundnut oil and soya oil work well in woks.
- Cut the food into small pieces, but not so small that they burn easily.
- Heat the oil to just below its smoke point; you can now start sautéing the food.
- If you wish to sauté large quantities of food, we recommend that you do this in batches, otherwise not all the ingredients will be in contact with the base of the wok at the same time.

Caution!

The wok and wok accessories become very hot during cooking. Keep out of reach of children. Do not remove the wok accessories until the residual heat indicator has gone out.


Activating

Push in the control knob and turn it to position . After a few seconds, an audible signal will sound and  will be lit.

The function has now been activated.

Use the control knob to select the heat setting you require.

Deactivating

Turn the control knob to position 0.  will go out, the residual heat indicator will appear and the illuminated ring around the control knob will flash.

This function has now been deactivated.

Table

	Preheating setting	Heat setting
Heating large volumes of water		PowerBoost
Sautéing		
Fresh products, e.g. vegetables	-	10 - 11
Frozen products, e.g. sautéed vegetables and chicken	-	11 - 12
Deep-fat frying (100-200 g per batch in 1 l oil, deep-fat fried in batches)		
Fresh products, e.g. spring rolls	12	8 - 9
Frozen products, e.g. spring rolls	12	8 - 9
Frozen vegetables in tempura batter	12	10 - 11
Vegetables in tempura batter	12	9 - 10
Cooking with the lid off		
Soup	12	6 - 7
Fondue		
Cheese fondue	6	3 - 4
Chocolate fondue	8	3 - 4
Making sauces		
e.g. teriyaki sauce	-	2 - 3
Keeping food warm	-	1 - 2

Timer functions

Your hob has two timer functions:

- Short-term timer
- Stopwatch

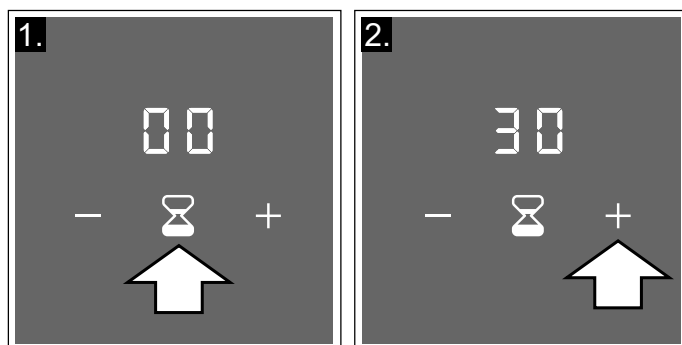
The short-term timer

You can set a time of up to 99 minutes on the short-term timer.

It functions independently of the hotplate and other settings. This function does not automatically switch off the hotplate.

Setting procedure

- 1 Touch the ⌚ symbol; **00** and the **−** and **+** symbols will light up on the short-term timer display.
- 2 Set the required cooking time using the **−** and **+** symbols within the next 10 seconds.



Note: If you press and hold the **−** or **+** symbol, you can set the cooking time more quickly.

- 3 Touch the ⌚ symbol again to confirm the selected cooking time.
The time will now start to elapse.

Note: If you do not confirm the setting within 10 seconds, the short-term timer will start automatically.

Changing or cancelling the cooking time

- 1 Touch the ⌚ symbol.
- 2 Alter the cooking time using the **−** and **+** symbols or set it to **00**.
- 3 Touch the ⌚ symbol to confirm the cooking time.

Once the cooking time has elapsed

An audible signal will sound. **00** will flash on the short-term timer display.

Touch the ⌚ symbol; the indicators will go out and the signal tone will cease.

Stopwatch function

The stopwatch function displays the time that has elapsed since activation.

It functions independently of the hotplate and other settings. This function does not automatically switch off the hotplate.

Activating

- 1 Select a heat setting. The ⌚ indicator will be lit.
- 2 Touch the ⌚ symbol. **00.00** will be lit on the stopwatch display.

The time will now start to elapse.

Stopping the stopwatch

Touch the ⌚ symbol to stop the stopwatch. The stopwatch indicators will remain lit.

Touch the ⌚ symbol again to restart the stopwatch.

Deactivating

Press and hold the ⌚ symbol for a few seconds. This will stop the stopwatch, and the stopwatch indicators will go out.

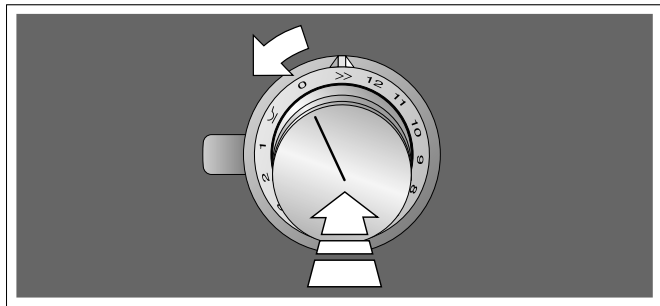
This function has now been deactivated.

PowerBoost function

The PowerBoost function enables you to heat up large volumes of water faster than when using heat setting **12**.

Activating

Push in the control knob and turn it to position **>>**. The **P** and **>>** indicators will light up.



The function has now been activated.

Deactivating

Turn the control knob to the heat setting you require. **P** and **>>** will go out and the heat setting you have selected will be lit.

This function has now been deactivated.

Note: In certain circumstances, the PowerBoost function may switch itself off automatically in order to protect the electronic elements inside the hob. In this case, heat setting **12** will automatically be set. Turn the control knob to position 0 or whichever heat setting you require.

Frying sensor

This function maintains the appropriate temperature in the frying pan when you are frying food.

Advantages when frying

- The hotplate only heats up if this is required to maintain the temperature. This saves energy and prevents the oil or fat from overheating.
- The frying function reports when the empty frying pan has reached the optimum temperature for adding oil and then for adding the food.

Notes

- Do not place a lid on the pan. Otherwise, the function does not activate correctly. You can use a splash guard to prevent splashes of grease.
- Use suitable oil or fat for frying. If butter, margarine, extra virgin olive oil or lard is used, set heat setting 1 or 2.
- Never leave a frying pan, with or without food, unattended when it is being heated.
- If the hotplate is at a higher temperature than the cookware or vice versa, the frying sensor will not be activated correctly.

Frying pans for the frying sensor

Frying pans specifically suited to use with the frying sensor are available. This optional accessory can be purchased separately from specialist retailers or through our technical after-sales service. Quote the relevant reference number:

GP900004 28 cm frying pan.

These frying pans have a non-stick coating so that you require only a small amount of oil to fry food.

Notes

- The roasting function was set especially for this type of frying pan.
- Other frying pans may overheat. The temperature can be set higher or lower. Try the lowest heat setting first and then change this according to your requirements.
- Ensure that the diameter of the base of the frying pan corresponds to the size of the hotplate. Put the pan in the centre of the hotplate.

Temperature settings

Temperature setting	Suitable for
1 Very low	Preparing and reducing sauces, stewing vegetables and frying food in extra virgin olive oil, butter or margarine.
2 Low	Frying food in extra virgin olive oil, butter or margarine, e.g. omelettes.
3 Low - medium	Frying fish and thick food such as meatballs and sausages.
4 Medium - high	Frying steaks (medium or well done), frozen breaded products, thin food such as escalopes, strips of meat and vegetables.
5 High	Frying food at high temperatures, e.g. rare steaks (bloody), potato fritters and fried potatoes.

Table

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

The set heat setting varies depending on the frying pan that is used.

Preheat the empty pan; add oil and food after the acoustic signal has sounded.

	Temperature setting	Total frying time after the signal sounds (mins.)
Meat		
Escalope, plain or breaded	4	6 - 10
Fillet	4	6 - 10
Chops*	3	10 - 15
Cordon bleu, Viennese Schnitzel*	4	10 - 15
Steak, rare (3 cm thick)	5	6 - 8
Steak, medium or well-done (3 cm thick)	4	8 - 12
Poultry breast (2 cm thick)*	3	10 - 20
Sausages, pre-boiled or raw*	3	8 - 20
Hamburger, meatballs, rissoles*	3	6 - 30
Stripes of meat, gyros	4	7 - 12
Minced meat	4	6 - 10
Bacon	2	5 - 8
Fish		
Fish, fried, whole, e.g. trout	3	10 - 20
Fish fillet, plain or breaded	3 - 4	10 - 20
Prawns, scampi	4	4 - 8
Egg dishes		
Pancakes**	5	1,5 - 2,5
Omelette**	2	3 - 6
Fried eggs	2 - 4	2 - 6
Scrambled eggs	2	4 - 9
Shredded raisin pancake	3	10 - 15
French toast**	3	4 - 8

* Turn several times.

** Total cooking time per portion. Fry in succession.

	Tempera- ture setting	Total frying time after the signal sounds (mins.)
Potatoes		
Fried potatoes (boiled in their skin)	5	6 - 12
Fried potatoes (made from raw potatoes)	4	15 - 25
Potato pancakes**	5	2,5 - 3,5
Swiss rösti	2	50 - 55
Glazed potatoes	3	15 - 20
Vegetables		
Garlic, onions	1 - 2	2 - 10
Courgettes, aubergines	3	4 - 12
Peppers, green asparagus	3	4 - 15
Vegetables sautéed in oil, e.g. courgettes, green peppers	1	10 - 20
Mushrooms	4	10 - 15
Glazed vegetables	3	6 - 10
Onion rings	3	5 - 10
Frozen products		
Escalope	4	15 - 20
Cordon bleu*	4	10 - 30
Poultry breast*	4	10 - 30
Chicken nuggets	4	10 - 15
Gyros, kebab	4	10 - 15
Fish fillet, plain or breaded	3	10 - 20
Fish fingers	4	8 - 12
French fries	5	4 - 6
Stir-fries meals, e.g. fried vegetables with chicken	3	6 - 10
Spring rolls	4	10 - 30
Camembert/cheese	3	10 - 15
Sauces		
Tomato sauce with vegetables	1	25 - 35
Béchamel sauce	1	10 - 20
Cheese sauce, e.g. Gorgonzola sauce	1	10 - 20
Reducing sauces, e.g. tomato sauce, Bolognese sauce	1	25 - 35
Sweet sauces, e.g. orange sauce	1	15 - 25
Miscellaneous		
Camembert/cheese	3	7 - 10
Dry ready meals that require water to be added, e.g. pasta	1	5 - 10
Croutons	3	6 - 10
Almonds/walnuts/pine nuts	4	3 - 15

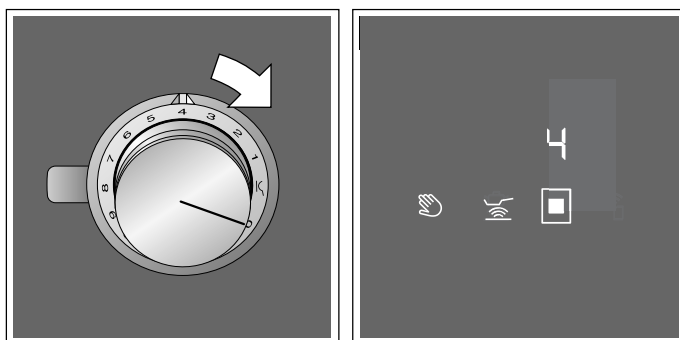
* Turn several times.


** Total cooking time per portion. Fry in succession.

Setting procedure

Select the appropriate temperature level from the table. Set an empty item of cookware down on the cooking zone.

- 1 Use the control knob to select the temperature setting you require. Temperature settings 1 to 5 are available for this function; see temperature settings table.



- 2 Touch the  symbol; it will be lit orange. **R** and the temperature setting you have selected will be lit.



The function has now been activated.

The **_**, **=** or **E** temperature indicator and the temperature setting you have selected will remain lit until the frying temperature has been reached. An audible signal will then sound and the temperature indicator will go out.

- 3 Once the frying temperature has been reached, add the fat and then the food to the pan.

Notes


- If a temperature setting above 5 is selected, setting **5** will automatically be set. In this case, turn the control knob to position 5.
- Turn the food so that it does not burn.

Switching off the frying sensor

Turn the control knob that was used to select the temperature to position 0. The hotplate will switch off and the residual heat indicator will appear.

Locking the control panel for cleaning

Wiping over the control panel while the hob is switched on may alter the settings. To avoid doing this, you can use the hob's "Lock control panel for cleaning" function.

To switch on: Touch the  symbol. An audible signal will sound. The indicators for the active functions will flash. The control panel will be locked for 10 minutes. You will now be able to clean the surface of the control panel without altering the settings.

To switch off: Touch the  symbol again within the next 10 minutes.

If the function is not deactivated within these 10 minutes, the hob will switch itself off.

Notes

- The locking function does not affect the control knob. The hob can be switched off at any time.
- While the lock is active, the power supply to the hob is stopped. The hotplate may still be hot.

Automatic safety switch-off function

For your protection, the appliance features a safety switch-off function. Depending on which heat setting has been selected, the hotplate's heating element will be deactivated if no further action is performed within a set time after selecting the heat setting.

Heat setting	Deactivated after
1	10 hours
2 to 4	5 hours
5 to 7	4 hours
8	3 hours
9 to 10	2 hours
11 to 12	1 hour

Frying sensor temperature setting	Deactivated after
1 to 5	3 hours

An audible signal will indicate when this time has elapsed. The control knob is active and the illuminated ring around it will flash. **FB** will be lit on the hotplate display.

Turn the control knob to position 0. The appliance can now be switched back on as usual.

Basic settings

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

Indicator/ symbol	Function
	Signal tones
<i>c 1</i>	<i>00</i> All signal tones activated.* <i>0FF</i> Only audible fault signal activated.
	Power management function: Limit the total power of the hob (watts)
	<i>0FF</i> Deactivated.* <i>1000</i> Lowest setting <i>1500</i> <i>2000</i> ... <i>c 2</i> <i>9500</i> Highest setting on the hob
	Check cookware; cooking results
<i>c 3</i>	<i>0</i> Not suitable <i>1</i> Not perfect <i>2</i> Suitable
	Restore to standard settings
<i>c 4</i>	<i>0FF</i> Individual settings.* <i>00</i> Restore factory settings.

* Factory settings

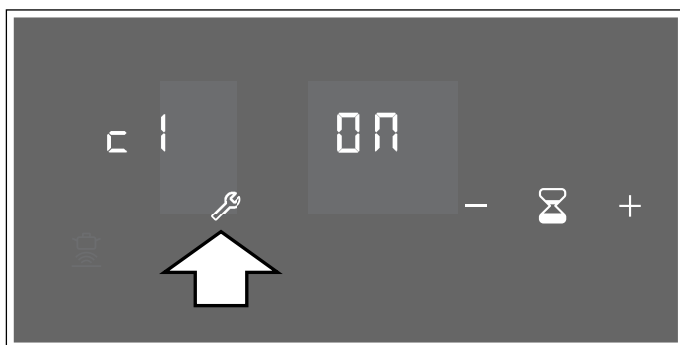
To access the basic settings:

The hob must be off.

- 1 Push in the control knob and turn it anti-clockwise to position >>.
- 2 Turn the control knob clockwise to position 1.
- 3 Turn the control knob anti-clockwise to position 0.
The 🔑 symbol will be lit. The illuminated ring around the control knob will be lit yellow.
- 4 Touch the 🔑 symbol.
The displays show the product information.

Product information	Display screen
After-sales service index (ASSI)	01
Production number	Fd
Production number 1	95.
Production number 2	05

- 5 Press the 🔑 symbol again to call up the basic settings.
c 1 and 00 will light up by default on the displays.



- 6 Touch the 🔑 symbol repeatedly until the required function is displayed.
- 7 Then use the + and - symbols to select the required setting.



- 8 Touch the 🔑 symbol for at least 4 seconds.

The settings have been saved.

Exiting the basic settings menu

- 1 Turn the control knob anti-clockwise to position >>.
- 2 Turn the control knob clockwise to position 1.
- 3 Turn the control knob anti-clockwise to position 0.

The 🔑 symbol and the illuminated ring around the control knob will go out.

Suitability test of tableware

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

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

- 1 Fill the pan with approximately 200 ml water and place it in the middle at room temperature.
- 2 Go to the basic settings and select the **3** setting. **OFF** will be lit.
- 3 Touch the **+** or **-** symbol. **ON** will be lit. An audible signal will sound and the hotplate indicator will be lit.

The function has now been activated.

ON will be lit. After a few seconds, the hotplate display will show the results for the quality and speed of the cooking process.



Check the result using the following table:

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

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

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

- Notes**
- Do not use the wok or wok accessories with this function.
 - If the diameter of the hotplate that is used is much smaller than the diameter of the cookware, only the middle of the cookware can be expected to heat up. This may result in the cooking results not being as good as expected or being less than satisfactory.
 - You can find information on this function in the section entitled → "Basic settings"
 - You can find information on the type, size and positioning of the cookware in the section entitled → "Cooking with induction"

Cleaning

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

Hob

Cleaning

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

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

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

Never use:

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

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

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

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

Potential marks

Limescale and water marks	Clean the hob as soon as it has cooled down. You can use a cleaning agent suitable for glass-ceramic hobs.*
Sugar, rice starch or plastic	Clean immediately. Use a glass scraper. Caution: Risk of burns.*

* Then clean with a damp dish cloth and dry with a cloth or towel.

Note: Do not use any cleaning agents while the hob is still hot. This may mark the surface. Make sure that any residue left by cleaning agents is removed.

Hob surround

To prevent damage to the hob surround, observe the following instructions:

- Only use warm soapy water
- Wash new dish cloths thoroughly before use.
- Do not use harsh or abrasive cleaning agents.
- Do not use a glass scraper or sharp objects.

Control knob

Only use warm detergent solution. Do not use harsh or abrasive cleaning products. Do not use a glass scraper, as this may damage the control knob.

Lemon and vinegar are not suitable for cleaning the control knob, as this may cause dull patches to appear on the knob.

Wok pan support

The wok pan support must not be cleaned in a dishwasher.

Frequently Asked Questions (FAQ)

Noises

Why can I hear noises while I'm cooking?

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

Possible noises:

A low humming noise of the kind a transformer makes:

Occurs when cooking at a high heat setting. The noise disappears or becomes quieter when the heat setting is reduced.

Low whistling noise:

Occurs when the cookware is empty. The noise disappears when water or food is added to the cookware.

Crackling:

Occurs when using cookware made from layers of different material or when using cookware of different sizes and different materials at the same time. The volume of the noise may vary depending on the quantity of food being cooked and the cooking method.

Fan noise:

The hob is equipped with a fan that automatically switches on at high temperatures. The fan may continue to run even after you have switched off the hob if the temperature detected is still too high.

Cookware

Which types of cookware can be used with an induction hob?

You can find information on which types of cookware can be used with an induction hob in the section entitled → *"Cooking with induction"*

Why is the hotplate not heating up and why is the heat setting flashing?

The cookware is on a different hotplate to the one that has been switched on.

Check that you have switched on the correct hotplate.

The cookware is too small for the hotplate that is switched on or it is not suitable for induction cooking.

You can find information on the type, size and positioning of the cookware in the section entitled → *"Cooking with induction"*.

Why is it taking so long for the cookware to heat up or why is it not heating up sufficiently despite being on a high heat setting?

The cookware is too small for the hotplate that is switched on or it is not suitable for induction cooking.

You can find information on the type, size and positioning of the cookware in the section entitled → *"Cooking with induction"*.

How do you switch on the two-ring and three-ring cooking zones?

These cooking zones can detect cookware of different sizes. The hotplate automatically activates the one-, two- or three-ring cooking zone, depending on the material and characteristics of the cookware. This ensures that the right amount of heat is supplied in order to achieve good cooking results.

Cookware that corresponds to the size of the hotplate and has a fully ferromagnetic base is most suitable. You can find information on which types of cookware can be used with an induction hob in the section entitled → *"Cooking with induction"*.

Cleaning

How do I clean the hob?

Optimal results can be achieved with cleaning products specifically for use on glass-ceramic surfaces. Do not use harsh or abrasive cleaning products, dishwasher detergents (concentrates) or floorcloths.

You can find more information on cleaning and caring for your hob in the section entitled → *"Cleaning"*

What to do in the event of a fault

Usually, faults are small matters that are easy to eliminate. Please read the information in the table before calling the after-sales service.

Indicator/symbol	Possible cause	Remedial action
None	The power supply has been disconnected. The appliance has not been connected as shown in the circuit diagram. Electronics fault.	Use other electrical appliances to check whether a short circuit has occurred in the power supply. Check that the appliance has been connected as shown in the circuit diagram. If the fault cannot be rectified, inform the technical after-sales service.
An audible signal sounds	The control panel is wet or an object is covering it.	Dry the control panel or remove the object.
The hotplate has been switched off. The illuminated ring on the control knob is flashing.	The control knob has not been turned for an extended period. The automatic safety switch-off function has been activated.	Turn the control knob to position 0. Switch the hotplate back on.
	The appliance is too hot.	Read the fault message on the control panel.
The hotplate indicator is flashing.	The cookware is not being detected. Make sure that the cookware is suitable for use with an induction hob.	Make sure that the diameter of the base of the cookware corresponds to the size of the hotplate. Turn the control knob to position 0. Switch the hotplate back on.
F2	The electronics have overheated and the affected hotplate has been switched off.	Remove any cookware from the hob. Once the fault code goes out, the hotplate has cooled down sufficiently. Turn the control knob to position 0. Then select the heat setting as usual.
F4	The electronics have overheated and all hotplates have been switched off.	
F5 + heat setting and signal tone	There is hot cookware on/near the control panel. There is a risk that the electronics will overheat.	Remove the cookware. The fault code will go out shortly afterwards. You can resume cooking.
F5 and signal tone	There is hot cookware on/near the control panel. To protect the electronics, the hotplate has been switched off.	Remove the cookware. Wait a few seconds. When the fault code on the display goes out, you can resume cooking.
F1/F6	The hotplate has overheated and has been switched off to protect the work surface.	Wait until the electronics have cooled down sufficiently before switching the hotplate on again.
F8	The hotplate has been operating continuously for an extended period.	The automatic safety switch-off function has been activated. See the section entitled → "Automatic safety switch-off function"
E9000 E90 10	The operating voltage is incorrect/outside of the normal operating range.	Contact your energy supplier.
U400	The hob is not connected properly	Disconnect the hob from the power supply. Check that it has been connected as shown in the circuit diagram.
Do not place hot cookware on the control panel.		

Notes

- If the fault code is not listed in the table, disconnect the hob from the mains power supply and wait 30 seconds before reconnecting it. If this code is displayed again, contact the technical after-sales service and specify which fault code has appeared.
- If a fault occurs, the appliance will not switch to standby mode.

Demo mode

If **DE ON** is displayed, demo mode has been activated. The appliance will not heat up. Disconnect the appliance from the power supply. Wait 30 seconds before reconnecting it. Then deactivate demo mode within 3 minutes as follows:

- 1 Turn the control knob anti-clockwise to position **>>**.
- 2 Turn the control knob clockwise to position 1.
- 3 Turn the control knob anti-clockwise to position 0. The illuminated ring around the control knob will be lit yellow.
- 4 Turn the control knob clockwise to position 1. **ON** will be lit and the illuminated ring will be green. Wait 5 seconds. **OFF** will be lit and the illuminated ring will turn yellow.

Demo mode has now been deactivated.

After-sales service

Our after-sales service is there for you if your appliance needs to be repaired. We will always find an appropriate solution, also in order to avoid after-sales personnel having to make unnecessary visits.

Product number (E no.) and production number (FD no.)

Please quote the E number (product number) and FD number (production number) of your appliance when contacting the after-sales service.

The rating plate bearing these numbers can be found:

- On the appliance certificate.
- On the underside of the hob.

The product number (E no.) can also be found on the glass-ceramic hob. You can check the after-sales service index (KI) and production number (FD no.) by going to the basic settings. Refer to the section entitled → "*Basic settings*" to find out how to do this.

Please note that a visit from an after-sales service engineer is not free of charge in the event that the appliance has been misused, even during the warranty period.

Please find the contact data of all countries in the enclosed customer service list.

To book an engineer visit and product advice

GB 0344 892 8988
Calls charged at local or mobile rate.

IE 01450 2655
0.03 € per minute at peak.
Off peak 0.0088 € per minute.

AU 1300 368 339

NZ 09 477 0492

Trust the expertise of the manufacturer, and rest assured that the repair will be carried out by trained service technicians using original spare parts for your domestic appliance.

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