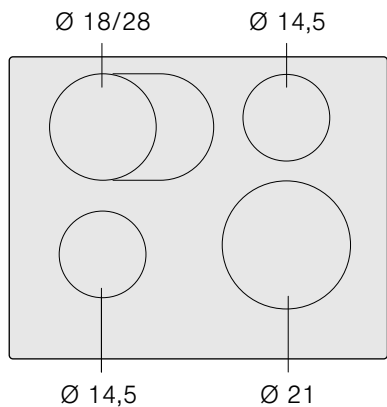


CI261, CI271, CI481, CI490

Hob

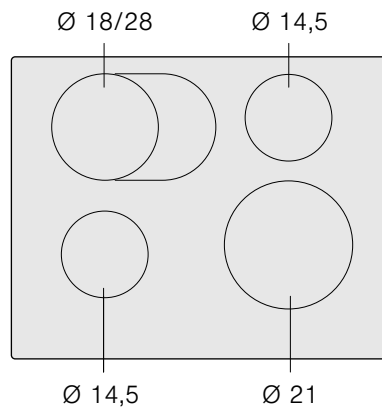
CI261



| | | g* | b* |
|---------|--|-----------|-----------|
| Ø 14,5 | | 1.400 W | 1.800 W |
| Ø 18/28 | | 1.800 W | 2.800 W |
| | | 2.000 W | 2.600 W |
| Ø 14,5 | | 1.400 W | 1.800 W |
| Ø 21 | | 2.200 W | 3.700 W |

* IEC 60335-2-6

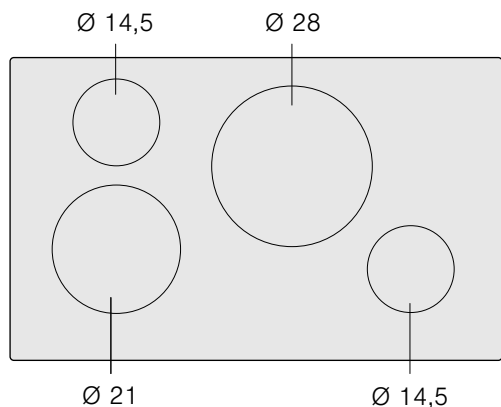
CI271



| | | g* | b* |
|---------|--|-----------|-----------|
| Ø 14,5 | | 1.400 W | 1.800 W |
| Ø 18/28 | | 1.800 W | 2.800 W |
| | | 2.000 W | 2.600 W |
| Ø 14,5 | | 1.400 W | 1.800 W |
| Ø 21 | | 2.200 W | 3.700 W |

* IEC 60335-2-6

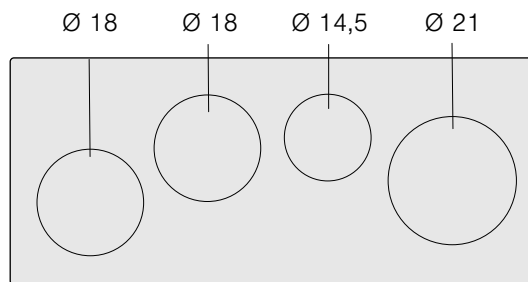
CI481



| | | g* | b* |
|--------|--|-----------|-----------|
| Ø 21 | | 2.200 W | 3.700 W |
| Ø 14,5 | | 1.400 W | 1.800 W |
| Ø 28 | | 2.400 W | 3.500 W |

* IEC 60335-2-6

CI490



| | | g* | b* |
|--------|--|-----------|-----------|
| Ø 18 | | 1.800 W | 2.800 W |
| Ø 14,5 | | 1.400 W | 1.800 W |
| Ø 21 | | 2.200 W | 3.700 W |

* IEC 60335-2-6

Table of contents

| | |
|---|-----------|
| Safety precautions | 4 |
| Elements that may damage the appliance | 5 |
| Protecting the environment | 6 |
| Environmentally-friendly disposal | 6 |
| Energy-saving advice | 6 |
| Induction cooking | 6 |
| Advantages of induction cooking | 6 |
| Cookware | 6 |
| Familiarise yourself with the appliance | 8 |
| Control panel | 8 |
| The hotplates | 8 |
| Residual heat indicator | 8 |
| Twistpad and Tipp control | 9 |
| Removing the Tipp control | 9 |
| Protecting the Tipp control | 9 |
| Programming the hob | 9 |
| Turning the hob on and off | 9 |
| Setting the hotplate | 9 |
| Table | 10 |
| Frying function | 11 |
| Pans to use with the frying function | 11 |
| Temperature settings | 11 |
| How to program | 11 |
| Table | 12 |
| Childproof lock | 14 |
| Activating and deactivating the childproof lock | 14 |
| Cooking with the quick preheating function | 14 |
| How to program | 14 |
| Quick heating suggestions | 14 |
| Powerboost function | 15 |
| Use limitations | 15 |
| To activate | 15 |
| To deactivate | 15 |
| Time programming function | 15 |
| Turning off a hotplate automatically | 15 |
| The timer | 16 |
| Automatic time limitation | 16 |
| Basic settings | 17 |
| Accessing the basic settings | 17 |
| Care and cleaning | 18 |
| Hob | 18 |
| Hob frame | 18 |
| The Tipp control | 18 |

| | |
|---|-----------|
| Fixing malfunctions | 19 |
| Normal noise while the appliance is working | 20 |
| After-sales service | 20 |

Additional information on products, accessories, replacement parts and services can be found at www.gaggenau.com and in the online shop www.gaggenau-eshop.com

⚠ Safety precautions

Please read this manual 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.

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

This appliance is intended for domestic use only. The appliance must only be used for the preparation of food and drink. The appliance must be supervised during operation. Only use this appliance indoors.

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

Do not use inappropriate child safety shields or hob guards. These can cause 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 the appliance. Children must not clean the appliance or carry out general maintenance unless they are at least 8 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.

We advise that you exercise caution using or standing near an induction hob while it is in operation, if you wear a pacemaker or a similar

medical device. Consult your doctor or the device manufacturer concerning its conformity or any possible incompatibilities,

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.

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.
- After each use, always turn off the hob at the main switch. Do not wait until the hob turns off automatically after the pan is removed.

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.

- Penetrating moisture may cause an electric shock. Do not use any high-pressure cleaners or steam cleaners.
- 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.

Hazard due to magnetism!

The removable control element is magnetic. Magnets may affect electronic implants, e.g. heart pacemakers or insulin pumps. Thus, for persons with electronic implants: avoid carrying the control element in clothing pockets; keep a minimum distance of 10 cm to heart pacemaker or device.

Malfunction risk!

The hob is equipped with a fan in the lower section. If there is a drawer under the hob it should not be used to store small objects or paper, since they could damage the fan or interfere with the cooling if they are sucked into it.

There should be a minimum of 2 cm between the contents of the drawer and fan intake.

Risk of injury!

- 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.

Elements that may damage the appliance

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 following table presents the most common damage caused:

| Damage | Cause | Solution |
|-----------|---|--|
| Stains | Food spillage | Immediately remove spilt food using a glass scraper. |
| | Inappropriate cleaning products | Only use cleaning products specifically produced for glass-ceramic hobs. |
| Scratches | Salt, sugar and sand | Do not use the hob as a tray or work surface. |
| | Pans with rough bottoms may scratch the hob | Check pans. |
| Fading | Inappropriate cleaning products | Only use cleaning products specifically produced for glass-ceramic hobs. |
| | Contact with pans | Lift pots and pans before moving them around. |
| Chips | Sugar, substances with a high sugar content | Immediately remove spilt food using a glass scraper. |

Protecting the environment

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.

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.

Induction cooking

Advantages of induction cooking

Induction cooking represents a radical change from the traditional method of heating; the heat is generated directly in the pan. It therefore offers a number of advantages:

- Time savings for cooking and frying; since the pan is heated directly.
- Energy is saved.
- Care and cleaning are simpler. Foods that have spilt do not burn as quickly.
- Heat and safety control; the hob supplies or cuts off power as soon as the control knob is turned on. The induction hotplate stops supplying heat if the pan is removed without having previously switched it off.

Cookware

Only ferromagnetic pans are suitable for induction cooking; these may be made from:

- enamelled steel
- cast iron
- special stainless steel induction pans.

To determine whether a pan is suitable, check to see if a magnet will stick to its base.

There are other types of cookware for induction whose base is not entirely ferromagnetic.



When using large cookware on a smaller ferromagnetic area, only the ferromagnetic zone heats up, so heat might not be uniformly distributed.

Pans with aluminium areas inserted in the base reduce the ferromagnetic area, so less heat may be supplied and the pan may be difficult to detect or not be detected at all.

For good cooking results, the diameter of the cookware's ferromagnetic area should match the size of the hotplate. If cookware is not detected on a hotplate, try it on the next smaller hotplate down.

Unsuitable pans

Never use diffuser hobs or pans made from:

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

Characteristics of the pan base

The characteristics of the pan base may affect the uniformity of the cooking results. Pans made from materials which help diffuse heat, such as stainless steel sandwich pans, distribute heat uniformly, saving time and energy.

Absence of pan or unsuitable size

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

Empty pans or those with a thin base

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

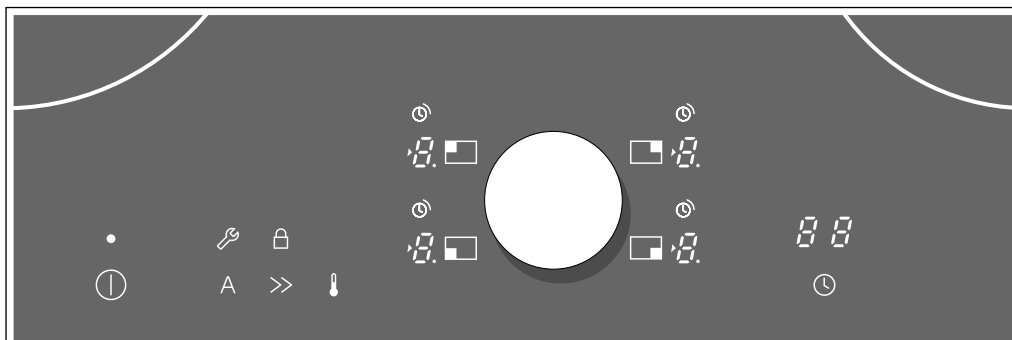
Pan detection

Each hotplate has a minimum limit for detecting pans, which varies depending on the material of the pan being used. You should therefore use the hotplate that is most suitable for the diameter of your pan.

Familiarise yourself with the appliance

These instructions for use are applicable to other hobs. On *page 2* an overview of the models is provided, along with information on measurements.



Control panel



| Control surfaces | Function |
|------------------|---|
| ⏻ | Main switch |
| A | Quick pre-heating and basic settings menu |
| >> | Powerboost and childproof lock |
| 🔥 | Frying |
| 🕒 | Time program |

| Indicators | |
|------------|---------------------------------|
| 🔑 | Basic settings |
| 🔒 | Childproof lock |
| 1-9 | Power levels |
| 🔥 | Functionality and residual heat |
| A | Quick preheating |
| P | Powerboost function |
| 🕒 | Time program |


The hotplates

| Hotplate | Activating and deactivating |
|--------------------------------|--|
| ○ Single hotplate | Use a correctly sized pan. |
| ⊞ Grill plate | The hotplate turns on automatically when a pan the same size as its outer edges is placed on it. |
| ○ Resistive plate-warming zone | To activate: the following symbol appears on the display:  To deactivate: the following symbol appears on the display:  |

Only use pans suitable for induction cooking, see the "Appropriate cookware" section.

Residual heat indicator

The hob has a residual heat indicator for each hotplate to show those which are still hot. Avoid touching the hotplate for which this indicator is lit.

Although the hob is switched off, the indicator  will remain on for as long as the hotplate is hot.

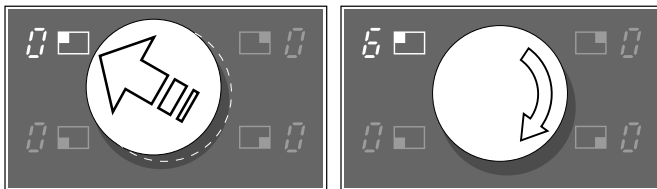
When the pan is removed before the hotplate is turned off, the indicator and the selected power level will appear alternately.

Twistpad and Tipp control

The Twistpad is the programming zone in which the Tipp control can be used to select the hotplates and power level.

In the Twistpad area, the Tipp control is centred automatically.

The Tipp control is magnetic and is placed over the Twistpad. When the Tipp control is moved to a hotplate symbol, the corresponding hotplate is activated. When the Tipp control is rotated, the power level is selected.



Removing the Tipp control

The Tipp control can be removed to make cleaning easier.

Similarly, the Tipp control can be removed while the hotplate is on. All the hotplates switch off after 3 seconds.

⚠ Risk of fire!!

If a metal object is placed on the Twistpad during these 3 seconds, the hob may continue to heat up. Therefore, always switch off the hob using the main switch

Protecting the Tipp control

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

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

⚠ For people with electronic implants, such as pacemakers and insulin pumps:!

Implants are likely to be affected by the magnetic fields. Therefore, never put the Tipp control in your pocket. It should be kept at least 10 cm away from a pacemaker.


Note: The Tipp control is magnetic. Metal particles sticking to the lower part could scratch the range's surface. Always clean the Tipp control thoroughly.


Programming the hob

This section will show you how to program the hotplates. The table contains power levels and cooking times for several dishes.

Turning the hob on and off

The hob is turned on and off using the main switch.

To turn on: press the ① symbol. A beep sounds. The indicator  for the hotplates is turned on. The hob is ready for use.

To turn off: press the symbol ① until the hotplates' indicator  is turned off. All hotplates are turned off. The residual heat indicator stays lit until the hotplates have cooled sufficiently.

Note: The hob switches off automatically when all the hotplates have been switched off for more than 20 seconds. If the hob is still hot, the residual heat warning light will come on. If the hob is switched on again a few seconds after it was switched off, the latest settings will appear.

Setting the hotplate

Select the required cooking power using the Tipp control.

Power level 1 = minimum power.

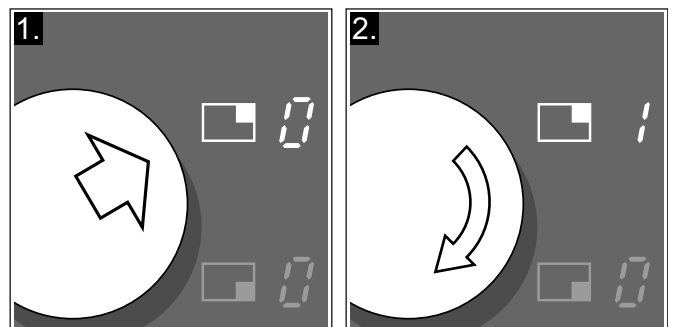
Power level 9 = maximum power.

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

Setting the power level


The hob must be switched on.

- 1 Select the required hotplate To do this, turn the Tipp control to the required hotplate.
- 2 Turn the Tipp control until the desired power level appears on the display.



- 3 To change the power level: select the hotplate and change the power level desired using the Tipp control.

Switching off the hotplate

Select the hotplate and turn the Tipp control until  is displayed. The hotplate is switched off and the residual heat indicator comes on.

Note: If no pan has been placed on the induction hotplate, the selected power level flashes. After a certain time, the hotplate switches off.

Table

The table below contains some examples. Cooking times depend on the type, weight and quality of the food. As such they are approximate.

When heating purées, creams and thick sauces, stir occasionally.

Power levels affect cooking results.

Use power level 9 to begin cooking.

| Cooking power | Type of cooking | Examples |
|---------------|---------------------------|---|
| 9 | Preheating | Water |
| | Sealing | Meat |
| | Heating | Fat, Liquids |
| | Boiling | Soups, Sauces |
| 9-8. | Blanching | Vegetables |
| 8-6 | Frying | Meat, Potatoes |
| 7-5 | Frying | Fish |
| 7-6 | Frying | Dishes made from flour, Dishes made from eggs |
| | Boiling uncovered | Pastas, Liquids |
| 6-5 | Browning | Flour, Onions |
| | Toasting | Almonds, Breadcrumbs |
| | Frying | Bacon |
| | Reducing | Soup, 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 | Vegetables, Potatoes, Fish |
| | Sautéing | Vegetables, Fruit, Fish |
| | Stewing | Meat roll, Stew, Vegetables |
| 3.-2. | Stewing | Goulash |
| 4.-3 | Cooking covered | Soups, Sauces |
| 3.-2. | Defrosting | Deep-frozen products |
| 3-2 | Slow cooking | Rice, Pulses |
| | Setting | Egg-based dishes |
| 2-1 | Heating / Keeping warm | Soaps, Vegetable and pulse stew, Vegetables in sauce |
| 1. | Melting | Butter, Chocolate |

Frying function

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

Deep-frying features

The hotplate only heats when necessary. This way energy is saved. The oil and fat do not overheat.

Notes

- Never leave oil or fat cooking unattended.
- Place the pan at the centre of the hotplate. Ensure that the base of the pan is the right diameter.
- Do not cover the pan with a lid. Doing so will cause the automatic regulation not to function. A protective screen may be used without affecting the automatic regulation
- Only use oil which is suitable for frying. If using butter, margarine, olive oil or pork lard, select the **min** temperature setting.

Pans to use with the frying function

There are pans suited to this function which may be purchased later as optional accessories, in specialised stores, or through our Technical Assistance Service. Always indicate the related reference code.





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

The pans are non-stick. Food may also be fried in a small amount of oil.

Notes

- The frying function has been especially adjusted for these types of pans.
- With other types of pans, the temperature may be set above or below the level selected. Firstly try with the lowest temperature setting, changing it as necessary. The pans may overheat.



Temperature settings

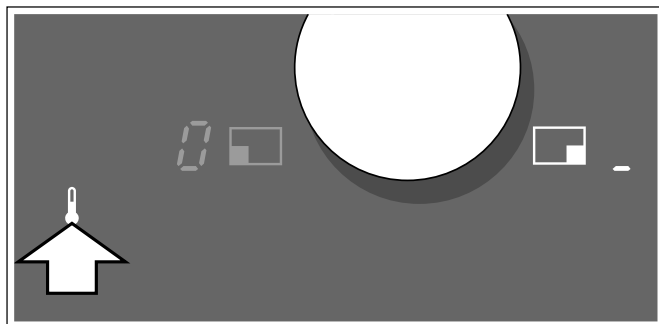
| Power level | Temperature | Suitable for |
|--|-------------|--|
| max  | high | e.g. potato fritters, sautéed potatoes, and rare steak. |
| med plus  | medium-high | e.g., thin fried foods like frozen pies, escalopes, ragú, vegetables |
| med  | low-medium | e.g. thick fried food such as hamburgers and sausages, fish. |
| min  | low | e.g. omelettes, using butter, olive oil or margarine |

How to program





Select the suitable temperature setting from the table. Put a pan on the hotplate.

The hob must be switched on.

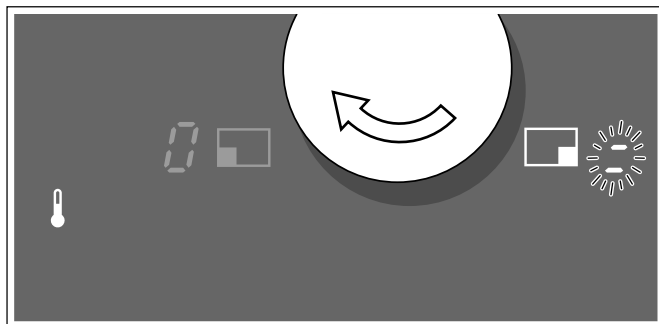
- 1 Select the required hotplate and power level.
- 2 Press the  symbol. The  indicator lights up on the hotplate display.



Each indicator has a temperature level:

| | |
|---|-------------------------------|
|  | low temperature level |
|  | low-medium temperature level |
|  | medium-high temperature level |
|  | high temperature level |

- 3 Within the next 5 seconds, select the required temperature level using the Tipp control. The indicators _ come on. 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, then add the food. As usual, turn the food over to avoid burning.

Turning off the frying function

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. Recommended temperature settings have

been determined in accordance with the Gaggenau pan system. The temperature setting will vary depending on the type of pan used.

| | | Temperature setting | Total cooking time after audible signal sounds |
|-------------------------|---|---------------------|--|
| Meat | Plain or breaded escalope (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 |
| | Rare veal steak (3 cm thick) | max | 6-8 min |
| | Medium or well-done veal steak (3 cm thick). | med plus | 8-12 min |
| | Medium loin of lamb (1.5 - 2.5 cm thick) | med | 10-15 min |
| | Chicken breast (2 cm thick) | med | 10-20 min |
| | Raw or pre-heated sausages (1 -3 cm) | med | 8-20 min |
| | Hamburgers / Meat balls (1 - 3 cm thick) | med | 6-30 min |
| | Ragú | med plus | 6-10 min |
| | Ground beef | med plus | 6-10 min |
| | Bacon | min | 5-8 min |
| Fish | Whole fish | med | 15-25 min |
| | Fish fillet, plain or breaded | med / med plus | 10-20 min |
| | Salmon fillet (2.5 cm thick) | med | 8-12 min |
| | Tuna fillet, well done (2.5 cm thick) | med | 8-12 min |
| | Prawns and shrimps | med plus | 4-8 min |
| | Seafood | med plus | 5-8 min |
| Egg-based dishes | Pancakes | med plus | fry individually |
| | Omelettes | min | fry individually |
| | Fried eggs | min / med plus | 2-6 min |
| | Scrambled eggs | min | 2-4 min |
| | Sweet fried bread / french toast | med | fry individually |

* In a cold pan.


| | | Temperature setting | Total cooking time after audible signal sounds |
|------------------------|--|----------------------------|---|
| Potatoes | Sautéed potatoes made from boiled potatoes | max | 6-12 min |
| | Sautéed potatoes made from raw potatoes* | med | 15-25 min |
| | Potato pancakes | max | fry individually |
| | Diced potatoes | min | 30-40 min |
| | Sautéed potatoes | med plus | 10-15 min |
| Vegetables | Garlic, onion | min | 2-10 min |
| | Courgettes, Aubergines | 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, plain or breaded (0.5 - 1 cm thick) | med | 10-20 min |
| | Sautéed dishes and vegetables | min | 8-15 min |
| | Spring rolls (2 - 3.5 cm thick) | med | 10-30 min |
| Miscellaneous | Rice/ Noodles | max | 8-15 min |
| | Fried bread | med | 6-10 min |
| | Toasting almonds/nuts/pine nuts* | min | 3-7 min |

* In a cold pan.




Childproof lock



The hob can be protected against being accidentally turned on, to ensure that children do not switch on the hotplates.


Activating and deactivating the childproof lock.

In order to use the childproof lock, the function  on the basic settings menu must be activated.

The hob should be turned off.

To activate: Switch on the hob. In a few seconds the indicator  lights up. Then press the symbol  for more than 4 seconds until a beep sounds. The hob is locked. After a while, the indicator  will switch off.




To deactivate: Switch on the hob. In a few seconds the indicator  lights up. Then press the symbol  for more than 4 seconds until a beep sounds. The lock is now deactivated.

Note: The childproof lock can be accidentally activated or deactivated by the presence of water spilled while cleaning, food that has overflowed or objects resting on the  symbol.

Cooking with the quick preheating function

All the hotplates have a quick preheating function. To begin with, the required power level for slow cooking is selected. The hotplate heats up at maximum power and automatically switches on at the previously selected power level. The duration of the quick preheating depends on the programmed power level.

How to program

- 1 Select the required power level for slow cooking. Power level  does not have this function.
- 2 Press the symbol . Quick preheating is activated. The symbol  and the previously selected power level flash alternately on the display.

The function is deactivated after a period of time that varies according to the power level selected. The slow power setting is automatically activated in the hotplate. Only the previously selected power level remains lit on the display. The cooking time can be changed. The value appears on the time program function display.

Quick heating suggestions

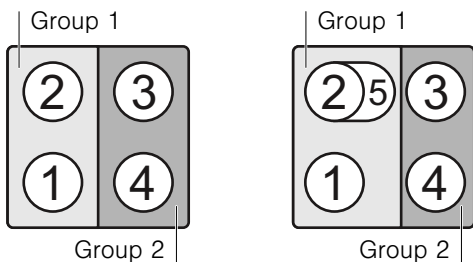
- The quick preheating function does not cook the food: Quick preheating is used to boil food slowly in a small amount of water in order to conserve its nutritional value. On large hotplates add only 3 cups of water to the food. On small hotplates add about 2 cups of water. Boil the rice with double the quantity of liquid. Cover the pan with a lid. Quick preheating is not suitable for foods which have to be cooked in a lot of water (e.g. pasta).
- Milk or foods which produce a lot of foam may overflow the pan. Use a pan with high sides.
- Milk may burn: Rinse out the pan with cold water before filling it.
- When frying, food may stick to the pan: Place food in the pan when the pan is sufficiently hot. When the oil or butter is sufficiently hot, patches form when the pan is tilted. Do not stir the food too soon. Meat or Spanish omelettes practically come free by themselves after a period of time.

Powerboost function

The Powerboost function can be used to heat large amounts of water more quickly than the power level 5.

Use limitations

This function is available on all hotplates, provided that no other hotplate in the same group is operating, (see picture). Otherwise, the display of the selected hotplate will flash P and 5; then it will automatically set the power level 5.



To activate

The hob must be switched on.

- 1 Select the hotplate. The corresponding indicator lights up.
- 2 Press the >> symbol. The P indicator lights up. The function has been turned on.

To deactivate

- 1 Select the hotplate. The corresponding indicator lights up.
- 2 Press the >> symbol. The letter P is no longer displayed and it will return to power level 5. The function will be deactivated.

Note: In certain circumstances, the Powerboost function may turn off automatically in order to protect the electronic components inside the hob.

Time programming function

This function may be used in two different ways:

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

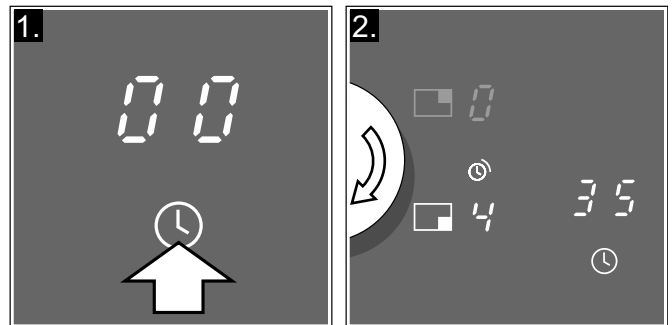
Turning off a hotplate automatically

Enter the time period for the required hotplate. The hotplate turns off automatically once the time has elapsed.

How to program

The hob must be on

- 1 Select the required hotplate and power level. Then press the symbol ⌚ until the indicator lights up ⌚ on the required hotplate. The 00 indicator lights up in the time program function display.
- 2 Program the time using the Tipp control.



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

Once the time has elapsed

The cooking zone switches off once this time has elapsed. A warning signal sounds.

A P flashes on the hotplate and 00 flashes on the time program function display.

Pressing the ⌚ symbol turns off the indicators and stops the beep.

Changing or cancelling the time

Select the desired hotplate and then press the symbol ⌚. Change the time using the Tipp control or turn the control until 00 appears. The indicator ⌚ switches off.

Notes

- Select a hotplate to check the remaining cooking time.
- Any cooking time can be programmed up to 90 minutes.

The timer

The timer can be set for periods of up to 90 minutes. It is independent of the other settings.

How to program

The hob must be on

- 1 Press the ⌚ symbol. **00** appears on the time program function display.
- 2 Set the required time using the Tipp control.

The timer starts to count down after a few seconds.

Once the time has elapsed

A warning signal sounds. The symbol **00** flashes on the time program function display. Pressing the ⌚ symbol turns off the indicators and stops the beep.

Changing or cancelling the time

Press the symbol ⌚ and change the time using the Tipp control or turn the Tipp control until **00** appears on the time function program display.

Automatic time limitation

If the hotplate remains in use for a long time and no changes are made in the settings, the automatic time limitation function is triggered.

The hotplate stops heating. The residual heat indicator will be shown on the hotplate display.

When the automatic time function is used, it is governed by the selected power level (from 1 to 10 hours).

Basic settings


The device has several basic settings. Some of these settings can be modified.

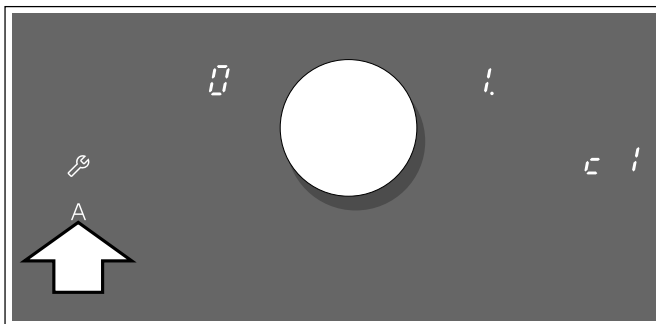
| Indicator | Function |
|-----------|--|
| c i | Sound signals □ Most signals deactivated. ! All signals activated* |
| c 2 | Childproof lock □ Deactivated* ! Activated |
| c 3 | Return to basic settings □ Return to default settings |
| c 4 | Selecting the hotplate ⏸ Limited: The hotplate will remain selected for only 5 seconds.* ⏹ Unlimited: the last hotplate programmed remains selected. |
| c 5 | Power-Management function □ = Deactivated.* ! = 1,000 W. minimum power. ! = 1,500 W. 2 = 2,000 W. etc. 9 or 9 = maximum power of the hob. |

*Factory settings

Accessing the basic settings

The hob should be turned off.

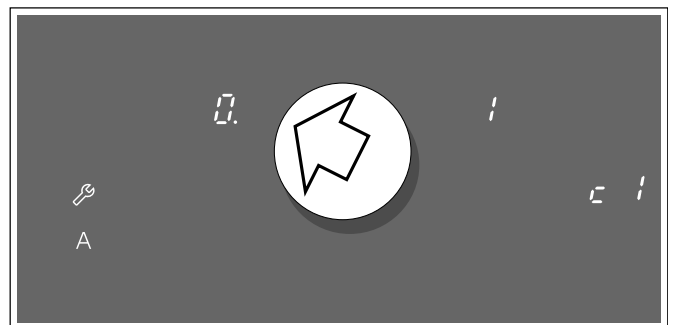
- 1 Turn on the hob with the main switch.
- 2 Within the next 10 seconds the indicator  appears. Then press the symbol **A** for more than four seconds until the second confirmation beep sounds.



The time program function display shows the symbols **c** and **i**.

- 3 Press the symbol **A** until the indicator for the desired function is displayed.

- 4 Then select the required value using the Tapp control. Move the control to the desired setting. The selected value will be indicated with a dot (see diagram)



- 5 Press the symbol **A** again for more than 4 seconds until a confirmation beep sounds.

The settings have been properly saved.

Quit

To leave the basic settings, turn off the hob at the main switch.

Care and cleaning

The advice and warnings contained in this section aim to guide you in cleaning and maintaining the hob, so that it is kept in the best possible condition

Hob

Cleaning

Clean the hob after each use. This prevents food remains left on the surface from burning. Wait until the hob is cool enough before attempting to clean it.

Only use cleaning products specifically designed for hobs. Follow the instructions provided on the packaging.

Do not use:

- Undiluted washing-up liquid
- Dishwasher detergent
- Abrasive products
- Corrosive products such as oven sprays or stain removers
- Sponges that may scratch
- High-pressure or steam cleaners

The best way to remove stubborn stains is to use a glass scraper. Follow the manufacturer's instructions.

Suitable glass scrapers can be obtained through the Technical Assistance Service or from our online shop.

Hob frame

In order to avoid damage to the hob frame, follow the indications below:

- Use only slightly soapy hot water
- Do not use sharp or abrasive products
- Do not use a glass scraper

The Tipp control

For cleaning the Tipp control, lukewarm water and a little soap is recommended. Do not use abrasive products and do not scrub. Do not place the Tipp control in a dishwasher or put it in water. Otherwise, it could be damaged.

Fixing malfunctions

Malfunctions are usually due to small details. Before calling the Technical Assistance Service, you should consider the following advice and warnings.

| Indicator | Malfunction | Solution |
|---|---|--|
| none | The electric power supply has been cut off. The appliance has not been correctly connected following the connection diagram. Electronic system malfunction. | Use other electrical appliances to check whether there has been a power cut. Check that the appliance has been connected correctly according to the connection diagram. If in the above checks, the malfunction is not resolved, contact the Technical Assistance Service. |
| <i>E</i> + number <i>d</i> + number <i>E</i> + number | Electronic system malfunction. | Unplug the hob from the mains. Wait for 30 seconds and switch it on again. *If the warning persists, contact the technical assistance service. |
| <i>F0</i> / <i>F9</i> | There is an internal error in the operation. | Unplug the hob from the mains. Wait about 30 seconds before plugging it in again. * |
| <i>H</i> | The electronic system has overheated and the corresponding hotplate has been switched off. | Wait until the electronic system has cooled down completely. Then push any symbol on the hob. * |
| <i>F4</i> | The electronic system has overheated and all hotplates have been switched off. | |
| <i>U1</i> | Supply voltage outside normal operating limits. | Please contact your local electricity company. |
| <i>U2</i> / <i>U3</i> | The hotplate has overheated and has switched off in order to protect its cooking surface. | Wait until the electronic system has cooled down sufficiently before switching it back on. |

* If the warning persists call the Technical Assistance Service.

Do not rest hot pans on the control panel.

Normal noise while the appliance is working

Induction heating technology is based on the creation of electromagnetic fields that generate heat directly at the base of the pan. Depending on how the pan has been manufactured, these may produce certain noises or vibrations such as those described below:

A deep humming sound as in a transformer

This noise is produced when cooking on a high power level. It is caused by the amount of energy transferred from the hob to the pan. The noise disappears or becomes faint when the power level is lowered.

A low whistling sound

This noise is produced when the pan is empty. It disappears when water or food is added to the pan.

A crackling sound

This noise occurs in pans which are made from different materials superimposed on one another. It is caused by the vibrations that occur adjoining surfaces of the different superimposed materials. The noise comes from the pan. The amount of food and cooking method can vary.

A high-pitched whistling sound

This noise is produced mainly in pans made from different materials superimposed on one another, and it occurs when such pans are heated at maximum power on two hotplates at the same time. The whistling disappears or becomes fainter as soon as the power level is lowered.

Noise from the fan

For proper use of the electronic system, the temperature of the hob must be controlled. For this purpose, the hob has a fan that starts working after detecting excess temperatures at different power levels. The fan may also work due to inertia after the hob has been switched off, if the temperature detected is still too high.


The noises described are normal, they are part of induction heating technology and not a sign of malfunction.

After-sales service

In the event of repairs please contact our after-sales service. We are committed to find the best solution also in order to avoid an unnecessary call-out.

Please quote the E number (product number) and the FD number (production number) of your appliance when contacting the after-sales service. The rating plate bearing these numbers can be found on the bottom of the appliance. For future reference you can note the data of your appliance and the telephone number of our after-sales service below.

| E-Nr. | FD-Nr. |
|-------|--------|
|-------|--------|

After-sales service 

Please note that calling out an after-sales service technician is not free of charge, even within the warranty period, should the problem result from an operating error.

Risk of electric shock!

Incorrect repairs are dangerous. Repairs may only be carried out by one of our trained after-sales engineers. If the appliance is faulty, unplug the mains plug or switch off the fuse in the fuse box. Contact the after-sales service.

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

To book an engineer visit and product advice

- GB** 0844 89289988
Calls from a BT landline will be charged at up to 3 pence per minute. A call set-up fee of up to 6 pence may apply.
- IE** 01450 2655
0.03 € per minute at peak. Off peak 0.0088 € per minute.
- AU** 1300 727 421
- 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.

Gaggenau Hausgeräte GmbH
Carl-Wery-Straße 34
D-81739 München
www.gaggenau.com

GAGGENAU



9000915249 en (930718)