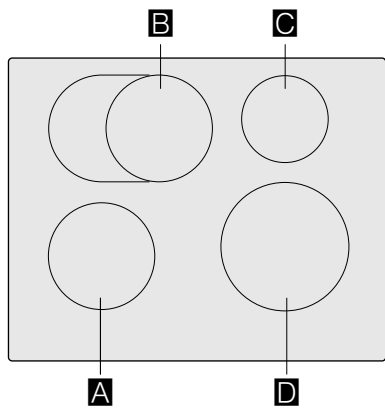




# CI 261

Hob



		$g^*$	$b^*$
<b>A</b>	Ø 18	1.800 W	3.100 W
<b>B</b>	Ø 18/28	 1.800 W	3.100 W
		 2.000 W	3.700 W
<b>C</b>	Ø 14,5	1.400 W	2.200 W
<b>D</b>	Ø 21	2.200 W	3.700 W

\*  IEC 60335-2-6

---

## Table of contents

---

<b>Intended use</b>	<b>4</b>
<b>Important safety information</b>	<b>5</b>
<b>Causes of damage</b>	<b>6</b>
Overview	6
<b>Protecting the environment</b>	<b>7</b>
Energy-saving advice	7
<b>Cooking with induction</b>	<b>7</b>
Advantages of induction cooking	7
Cookware	7
<b>Getting to know your appliance</b>	<b>9</b>
The control panel	9
The hotplates	9
Residual heat indicator	10
<b>Operating the appliance</b>	<b>10</b>
Switching the hob on and off	10
Setting a hotplate	10
Chef's recommendations	11
<b>Timer functions</b>	<b>13</b>
Cooking timer	13
The short-term timer	13
<b>Booster function</b>	<b>14</b>
Activation	14
Deactivation	14
<b>Childproof lock</b>	<b>14</b>
Activating and deactivating the childproof lock	14
Childproof lock	14
<b>Display cleaning protection</b>	<b>15</b>
<b>Automatic safety cut-out</b>	<b>15</b>
<b>Basic settings</b>	<b>16</b>
To access the basic settings:	17
<b>Suitability test of tableware</b>	<b>17</b>
<b>Cleaning</b>	<b>18</b>
Hob	18
Hob surround	18

<b>Frequently Asked Questions (FAQ)</b>	<b>19</b>
<b>What to do in the event of a fault</b>	<b>21</b>
<b>After-sales service</b>	<b>22</b>

Additional information on products, accessories, replacement parts and services can be found at [www.gaggenau.com](http://www.gaggenau.com) and in the online shop [www.gaggenau-eshop.com](http://www.gaggenau-eshop.com)

## **⚠ 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.

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, 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, on, or around 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.

Always monitor the cooking process. Short cooking processes must be monitored continuously.

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,

## **⚠ Important safety information**

### **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.
- 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.

### **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.

---

## 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

You will find the most frequently caused damage in the following table:

<b>Damage</b>	<b>Cause</b>	<b>Measure</b>
Stains	Boiled over food.	Remove boiled over food immediately with a glass scraper.
	Unsuitable cleaning agent.	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.
	Cookware with rough bases scratch the hob.	Check the cookware.
Discolouration	Unsuitable cleaning agent.	Only use cleaning agents that are suitable for this type of hob.
	Pan abrasion.	Lift pots and pans when moving them.
Chips	Sugar, food with a high sugar content.	Remove boiled over food 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.

---

## 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.

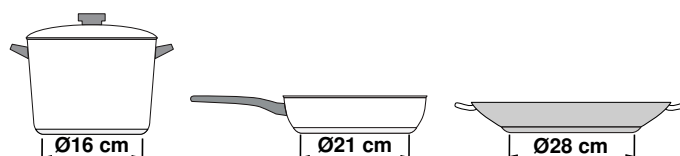
### Cookware

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.

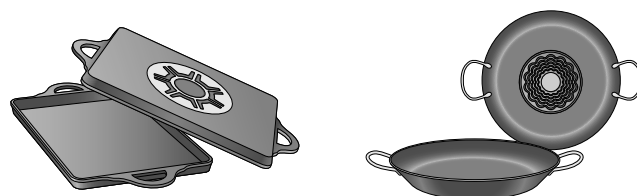
You can check whether the cookware is suitable for induction cooking. → "Suitability test of tableware"

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.

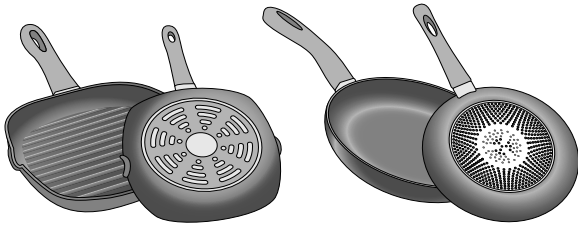


Some induction cookware does not have a fully ferromagnetic base:

- 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.



## 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.

## Unsuitable pans

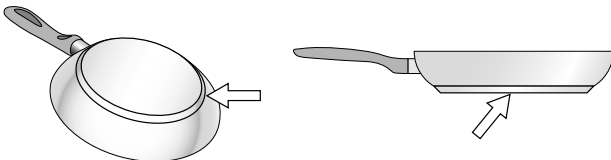
Never use diffuser hobs or pans made from:

- 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.



## 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

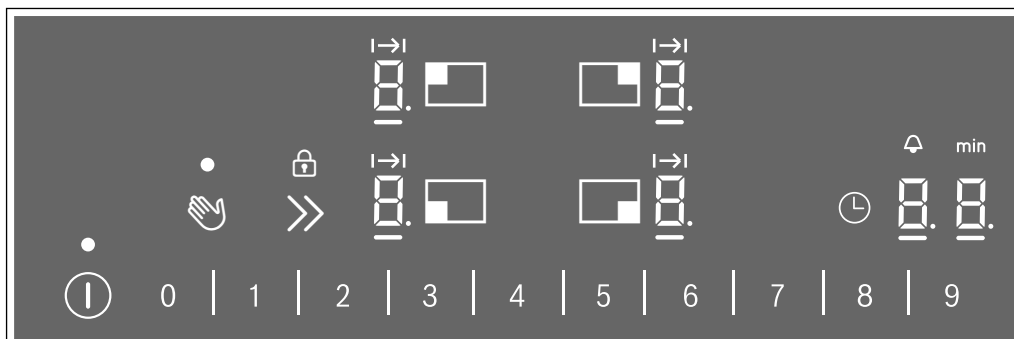
Do not heat empty pans, nor use pans with a thin base. The hob is equipped with an internal safety system. However, an empty pan may heat up so quickly that the "automatic switch off" function may not have time to react and the pan may reach very high temperatures. The base of the pan could melt and 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.



## Getting to know your appliance

You can find information on the dimensions and power of the hotplates on page 2.

### The control panel



#### Controls

	Main switch
	Hotplate selection
0 1 1 2 1 3...	Control panel
	Display cleaning protection/childproof lock
	Booster function
	Timer function

#### Indicators

	Operating status
	Heat settings
	Timer function
	Display cleaning protection
	Booster function
	Cooking timer
	Residual heat indicator
	Timer
	Time display

#### Controls

Touching a symbol activates the respective function.

**Note:** Always keep the control panel clean and dry. Moisture can prevent it from working properly.

### The hotplates

#### Hotplates

	Simple hotplate	Use cookware that is a suitable size.
	Extended cooking zone	The hotplate switches on automatically when you use cookware with a base that covers the outer edge of the zone.

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

## Residual heat indicator

The hob has a residual heat indicator for each hotplate. This indicates that a hotplate is still hot. Do not touch a hotplate while the residual heat indicator is lit up.

The following are shown depending on the amount of residual heat:

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

If you remove the cookware from the hotplate during cooking, the residual heat indicator and the selected heat setting will flash alternately.

When the hotplate is switched off, the residual heat indicator will light up. Even after the hob has been switched off, the residual heat indicator will stay lit for as long as the hotplate is still warm.

## Operating the appliance

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

### Switching the hob on and off

The main switch is used to switch the hob on and off.

To switch on: Touch the **I** symbol. An audible signal sounds. The indicator next to the main switch and the hotplate indicators **I** light up. The hob is ready to use.

To switch off: Touch the **I** symbol until the indicator goes out. All hotplates are switched off. The residual heat indicator remains lit until the hotplates have cooled down sufficiently.

#### Notes

- The hob switches off automatically if all hotplates have been switched off for more than 20 seconds.
- The selected settings are stored for four seconds after the hob has been switched off. If you switch it on again during this time, the hob will operate using the previously stored settings.

### Setting a hotplate

Set the required heat setting using symbols **1** to **9**.

Heat setting **1** = lowest setting.

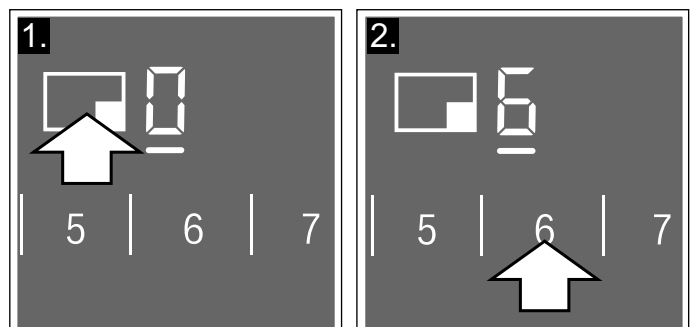
Heat setting **9** = highest setting.

Every heat setting has an intermediate setting. This intermediate setting is marked in the control panel with the **I** symbol. The intermediate level is indicated with a dot in the cooking zone display.

#### Selecting a hotplate and heat setting

The hob must be switched on.

- 1 Touch the **I** symbol for the required hotplate. The **I** indicator and the **I** symbol light up below this.
- 2 Then select the required heat setting in the control panel.




The heat setting is set.

### Changing the heat setting

Select the hotplate and then set the required heat setting in the control panel.

### Switch off the hotplate

Select the hotplate and set it to  in the programming panel. The hotplate turns off and the residual heat indicator appears.

### Notes

- If no pan has been placed on the hotplate, the selected power level flashes. After a certain time has elapsed, the hotplate switches off.
- If a pan has been placed on the hotplate before switching on the hob, it will be detected within 20 seconds of pressing the main switch and the hotplate will be selected automatically. Once detected, select the power level within the next 20 seconds or the hotplate will switch off. If more than one pan is placed on the hob, only one will be detected when switching it on.

### 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 time (mins)
<b>Melting</b>		
Chocolate coating	1 - 1.	-
Butter, honey, gelatine	1 - 2	-
<b>Heating and keeping warm</b>		
Stew, e.g. lentil stew	1. - 2	-
Milk*	1. - 2.	-
Boiled sausages*	3 - 4	-
<b>Defrosting and heating</b>		
Frozen spinach	3 - 4	15 - 25
Frozen goulash	3 - 4	35 - 55
<b>Poaching, simmering</b>		
Potato dumplings*	4. - 5.	20 - 30
Fish*	4 - 5	10 - 15
White sauces, e.g. Béchamel sauce	1 - 2	3 - 6
Whisked sauces, e.g. Béarnaise sauce, Hollandaise sauce	3 - 4	8 - 12

\* Without lid

\*\* Turn several times

## Chef's recommendations

### Recommendations

- When heating up puree, cream soups and thick sauces, stir occasionally.
- Set heat setting 8 to 9 for preheating.
- When cooking with the lid on, turn the heat setting down as soon as steam escapes between the lid and the cookware. Steam does not need to escape for a good cooking result.
- After cooking, keep the lid on the cookware until you serve the food.
- To cook with the pressure cooker, observe the manufacturer's instructions.
- Do not cook food for too long, otherwise the nutrients will be lost. The kitchen clock can be used to set the optimum cooking time.
- For a more healthy cooking result, smoking oil should be avoided.
- To brown food, fry small portions in succession.
- Cookware may reach high temperatures while the food is cooking. We recommend that you use oven gloves.
- You can find recommendations for energy-efficient cooking in section → "Protecting the environment"

	Heat setting	Cooking time (mins)
<b>Boiling, steaming, braising</b>		
Rice (with double the volume of water)	2 - 3.	15 - 30
Rice pudding	2 - 3	30 - 40
Unpeeled boiled potatoes	4. - 5.	25 - 35
Boiled potatoes	4. - 5.	15 - 30
Pasta*	6 - 7	6 - 10
Stew, soups	3. - 4.	15 - 120
Vegetables	2. - 3.	10 - 20
Frozen vegetables	3. - 4.	7 - 20
Cooking in a pressure cooker	4. - 5.	-
<b>Braising</b>		
Roulades	4 - 5	50 - 65
Pot roast	4 - 5	60 - 100
Goulash	3 - 4	50 - 60
<b>Grilling/roasting in a little oil*</b>		
Escalope, plain or breaded	6 - 7	6 - 10
Escalope, frozen	6 - 7	8 - 12
Chop, plain or breaded**	6 - 7	8 - 12
Steak (3 cm thick)	7 - 8	8 - 12
Poultry breast (2 cm thick)***	5 - 6	10 - 20
Poultry breast, frozen***	5 - 6	10 - 30
Hamburger, meatballs (3 cm thick)**	4. - 5.	20 - 30
Fish and fish fillet, plain	5 - 6	8 - 20
Fish and fish fillet, breaded	6 - 7	8 - 20
Fish, breaded and frozen, e.g. fish fingers	6 - 7	8 - 15
Scampi and prawns	7 - 8	4 - 10
Sautéing vegetables and mushrooms	7 - 8	10 - 20
Pan-fried meal, Asian-style (vegetables, strips of meat)	7 - 8	15 - 20
Frozen dishes, e.g. roasted dishes	6 - 7	6 - 10
Pancakes (baked in succession)	6 - 7	-
Omelette (cooked in succession)	3. - 4.	3 - 6
Fried eggs	5 - 6	3 - 6
<b>Deep-fat frying* (150-200 g per portion in 1-2 l oil, deep-fat fried in portions)</b>		
Frozen products, e.g. chips, chicken nuggets	8 - 9	-
Croquettes, frozen	7 - 8	-
Meat, e.g. chicken portions	6 - 7	-
Fish, breaded or in beer batter	6 - 7	-
Vegetables, mushrooms, breaded, in beer batter or tempura batter	6 - 7	-
Small baked items, e.g. doughnuts, fruit in batter	4 - 5	-
* Without lid		
** Turn several times		

## Timer functions




Your hob has two timer functions:

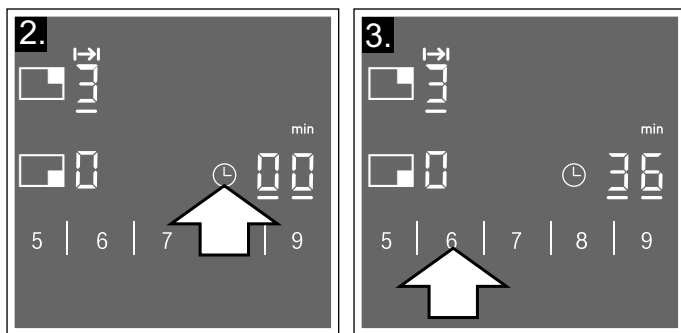
- Cooking timer
- Short-term timer

### Cooking timer

The hotplate automatically switches off after the time that is set has elapsed.

#### Setting procedure:


- 1 Select the hotplate and the required heat setting.
- 2 Touch the  symbol.  lights up in the display for the hotplate.  lights up in the timer display.
- 3 Within the next 10 seconds, select the required cooking time in the control panel




After a few seconds, the time begins to elapse.


**Note:** The same cooking time can be set automatically for all hotplates. The set time for each of the hotplates counts down independently. You can find information on automatically programming the cooking time in section → "Basic settings"


#### Changing or deleting the time

Select the hotplate and then touch the  symbol.


To delete the cooking time, change the cooking time in the control panel or set it to .

#### Once the time has elapsed

The hotplate switches off. A warning signal sounds. The time program function lights up  for 10 seconds in the display.

When the  symbol is pressed, the indications turn off and the beeping stops.

#### Notes






- If a cooking time was programmed for several hotplates, the time information for the selected hotplate is shown in the timer display.
- Select the relevant hotplate to call up the remaining cooking time.
- You can set a cooking time of up to  minutes.

### The short-term timer



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


This functions independently from the hotplates and from other settings. This function does not automatically switch off a hotplate.

#### Programming



- 1 Press the  symbol several times until the  indicator lights up.  appears in the time programming function display.
- 2 Use the  to  buttons to set the required time. After a few seconds, the time begins to elapse.


#### Changing or deleting the time

Press the  symbol several times until the  indicator lights up.

Adjust the time in the control panel or set it to  to end the timer.

#### When the time has elapsed

An audible signal sounds.  flashes in the time programming function display and the "on" time  lights up. The indicators switch off after 10 seconds.

Press the  symbol to switch off the indicators.

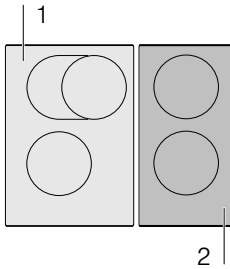
---

## Booster function

---

This function allows large volumes of water to be heated up even more quickly than with power setting 9. The Booster function temporarily increases the top output of the selected hotplate.

This function can always be activated for a hotplate, provided the other hotplate in the same group is not in use (see illustration). Otherwise, b and 9 will flash in the display for the selected hotplate; the 9 heat setting will then be set automatically without activating the function.



### Activation

- 1 Select a hotplate.
- 2 Touch the >> symbol.  
b lights up on the display.

The function is activated.

### Deactivation

- 1 Select the hotplate.
- 2 Touch the >> symbol.  
The b display goes out and the hotplate switches back to the 9 heat setting.

The function is deactivated.

**Note:** Under certain circumstances, the Booster function may switch itself off automatically in order to protect the electronic components inside the hob.

---



## 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

The hob must be switched off.

To activate: Touch the  symbol for approx. four seconds. The  indicator lights up for 10 seconds. The hob is locked.

To deactivate: Touch the  symbol for approx. four seconds. The lock is released.

### Childproof lock

With this function, the childproof lock automatically activates when a hob is switched off.

#### Switching on and off



You can find out how to switch the automatic childproof lock on in → "Basic settings"



---

## Display cleaning protection

---

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

To switch on: Touch the  symbol. A signal sounds and the indicator above the  symbol lights up. The control panel is locked for 35 seconds. You can now wipe over the surface of the control panel without changing any settings.

To deactivate: The control panel will be unlocked once 35 seconds have elapsed. The indicator above the  symbol goes out. To release the function early, touch the  symbol.

### Notes

- An audible signal sounds 30 seconds after activation. This indicates that the function is about to finish.
- The cleaning lock does not lock the main switch. The hob can be switched off at any time.

---

## Automatic safety cut-out

---

If a hotplate operates for an extended period and no settings are changed, the automatic safety shut-off is activated.

The hotplate stops heating. *F*, *B* and the residual heat indicator *h* or *H* flash alternately in the hotplate display.

When you touch any symbol, the display switches off. The hotplate can now be set again.

The point at which the safety shut-off becomes active depends on which heat setting has been set (after 1 to 10 hours). .

---

## Basic settings

---

The appliance has various basic settings. You can adapt these settings to suit your own needs.

### Display    Function

#### Automatic childproof lock

0 Manual\*.

1 Automatic.

c 1    2 Function deactivated.

---

#### Signal tones

0 The confirmation signal and operating error signal are switched off.

1 The operating error signal is switched on.

2 The confirmation signal is switched on.

c 2    3 All acoustic signals are switched on.\*

---

#### Automatically programming the cooking time

00 Off.\*

c 5    0 1-99 Automatic run-on time.

---

#### Duration of the timer end signal

1 10 seconds.\*

2 30 seconds.

c 6    3 1 minute.

---

#### Power management function. Limiting the total power of the hob

0 Off.\*

1 1000 W minimum power.

1.1500 W.

2 2000 W.

...

c 7    9 or 9. Maximum power of the hob.

---

#### Time for selecting the hotplate

0 Unlimited: The hotplate which was set last remains selected.\*

c 9    1 Limited: The hotplate only remains selected for a few seconds.

---

#### Cookware, checking the result of the cooking

0 Not suitable

1 Not perfect

c 12    2 Suitable

---

#### Restore factory settings

0 Individual settings.\*

c 0    1 Reset to factory settings.


---

\* Factory settings





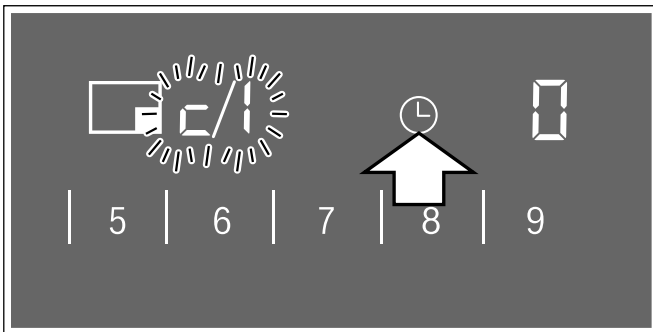
## To access the basic settings:


The hob must be off.

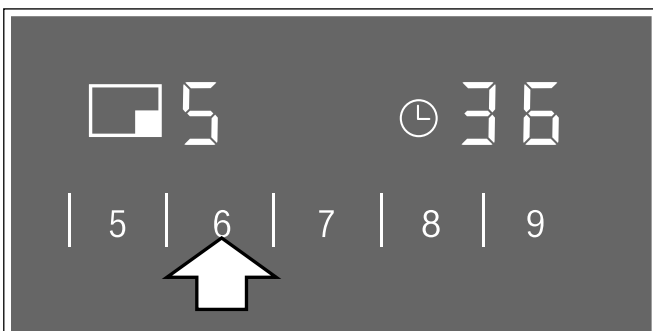
- 1 Switch on the hob.
- 2 Within ten seconds, touch and hold the  symbol for approximately four seconds. The first four displays provide product information. Touch the settings area to view the individual displays.

Product information	Display
Directory for the technical after-sales service (TK)	01
Production number	Fd
Production number 1	95.
Production number 2	0.5

- 3 Touching the  symbol again takes you to the basic settings. **c** and **!** flash alternately on the displays and  appears as a presetting.



- 4 Touch the  symbol repeatedly until the required function is displayed.
- 5 Then select the required setting from the settings area.



- 6 Touch the  symbol for at least four seconds.

The settings have been saved.

### Leaving the basic settings

Turn off the hob with the main switch.

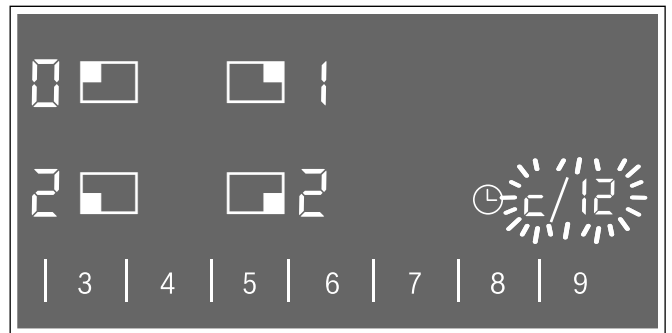
## Suitability test of tableware

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 With the cookware still cold, fill it with approx. 200 ml of water and place it on the centre of the hotplate with the diameter that most closely matches that of the base of the cookware.
- 2 Go to the basic settings and select the **c 12** setting.
- 3 Touch the settings range. **—** will flash on the hotplate display. The function has now been activated.

After 10 seconds, the result for the quality and speed of the cooking process will appear on the hotplate display.



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 reactivate this function, touch the settings range.

### Notes

- If the diameter of the hotplate 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 on → "Basic settings"
- You can find information on the type, size and positioning of the cookware in the section on → "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.

---

## Frequently Asked Questions (FAQ)

---

### Using the appliance

---

#### Why can't I switch on the hob and why is the childproof lock symbol lit up?

The childproof lock is activated.

You can find information on this function in the section on → "Childproof lock"

---

#### Why are the indicators flashing and why can I hear a signal tone?

Remove any liquid or food remains from the control panel. Remove any objects from the control panel.

You can find instructions on how to deactivate the audible signal in the section on → "Basic settings"

---

### Noises

---

#### Why I can hear noises while I'm cooking?

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

---

#### Possible noises:

##### A low humming noise like the one 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. This noise disappears when water or food is added to the cookware.

---

##### Crackling:

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

---

##### High-pitched whistling noises:

Can occur when two hotplates are used at the highest heat setting at the same time. The whistling noises disappear or become quieter when the heat setting is reduced.

---

##### Fan noise:

The hob is equipped with a fan that switches on automatically 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 the induction hob?

Read the information on which types of cookware are suitable for induction.

---

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

The hotplate on which the cookware is standing is not switched on.

Ensure that you have switched on the relevant hotplate.

---

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

Read the information on the type, size and positioning of the cookware.

---

#### 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.

Read the information on the type, size and positioning of the cookware.

---

### How do I clean the hob?

Using a special glass-ceramic cleaning agent produces the best results. We advise against using harsh or abrasive cleaning agents, dishwasher detergent (concentrated) or scouring pads.

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

Display	Possible cause	Solution
None	The power supply has been disconnected.  The device has not been connected in accordance with the circuit diagram.  Electronics fault.	Use other electrical devices to check whether a short-circuit has occurred in the power supply.  Ensure that the device has been connected in accordance with the circuit diagram.  If the fault cannot be eliminated, inform the technical after-sales service.
The indicators flash	The control panel is damp or an object is covering it.	Dry the control panel or remove the object.
The $\text{—}$ indicator flashes in the hotplate displays	A fault has occurred in the electronics.	To acknowledge the fault, briefly cover the control panel with your hand.
<i>F2</i>	The electronics have overheated and have switched off the corresponding hotplate.	Wait until the electronics have cooled down sufficiently. Then touch any symbol on the hob.
<i>F4</i>	The electronics have overheated and have switched off all hotplates.	
<i>F5</i> + heat setting and signal tone	A hot pot is in the area of the control panel. There is a risk that the electronics will overheat.	Remove the pot. The fault display goes out shortly afterwards. You can continue to cook.
<i>F5</i> and signal tone	A hot pot is in the area of the control panel. To protect the electronics, the hotplate has been switched off.	Remove the pot. Wait a few seconds. Touch any control. If the fault display goes out, you can continue to cook.
<i>F1/F6</i>	The hotplate has overheated and switched itself off to protect the work surface.	Wait until the electronics have cooled down sufficiently and switch the hotplate on again.
<i>F8</i>	The hotplate was operating for an extended period without interruption.	The automatic safety switch-off function has been activated. → "Automatic safety cut-out"
<i>E9000</i> <i>E9010</i>	The supply voltage is faulty; outside of the normal operating range.	Contact your electricity provider.
<i>E9011</i> and signal tone	The hob is not connected properly	Disconnect the hob from the power supply. Ensure that it has been connected in accordance with the circuit diagram.

Do not place hot pans on the control panel.

### Notes

- If  $\text{E}$  appears in the display, the sensor for the relevant hotplate must be pressed and held in order to read the fault code.
- If the fault code is not listed in the table, disconnect the hob from the power supply, wait 30 seconds and connect it again. If the display appears again, contact technical after-sales and tell them the precise fault code.

---

## 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** 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.



**Gaggenau Hausgeräte GmbH**  
Carl-Wery-Straße 34  
D-81739 München  
[www.gaggenau.com](http://www.gaggenau.com)

**GAGGENAU**



9001063856 en (950619)