

CI 290

Hob

Table of contents

Intended use	3
Important safety information	4
Causes of damage	5
Overview	5
Protecting the environment	6
Energy-saving advice	6
Cooking with induction	6
Advantages of induction cooking	6
Cookware	6
Getting to know your appliance	8
The control panel	8
The hotplates	9
Residual heat indicator	9
Twistpad with twist knob	10
Removing the twist knob	10
Storing the twist knob	10
Operating the appliance	10
Switching the hob on and off	10
Setting a hotplate	10
Chef's recommendations	11
Flex function	14
Advice on using cookware	14
As two independent hotplates	14
As a single hotplate	14
Transfer function	15
Professional chef function	16
Activation	16
Deactivating	16
Changing settings	16
Timer functions	17
Cooking timer	17
The short-term timer	17
Stopwatch function	18
Saucepan booster function	18
Activating	18
Deactivating	18
Frying pan booster function	19
Recommendations for use	19
Activating	19
Deactivating	19

Keep-warm function	20
Activating	20
Deactivating	20
Frying sensor function	20
Advantages when frying	20
Suitable pans	20
Temperature settings	21
Table	21
Setting procedure	23
Childproof lock	24
Activating and deactivating the childproof lock	24
Display cleaning protection	24
Automatic safety cut-out	24
Basic settings	25
To access the basic settings	26
Suitability test of tableware	26
Cleaning	27
Hob	27
Hob surround	27
Twist knob	27
Frequently Asked Questions (FAQ)	28
What to do in the event of a fault	30
After-sales service	31

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

⚠ 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.

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.

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:

Damage	Cause	Measure
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.

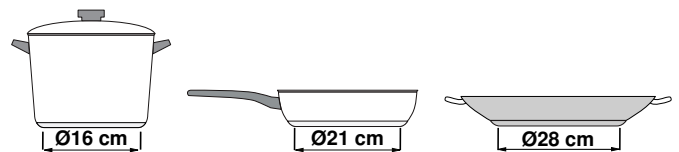
Cookware

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 the cookware, try placing the cookware on another hotplate with a smaller diameter.

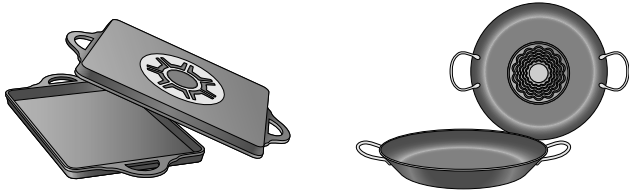


If the only hotplate being used is the flexible cooking zone, larger cookware that is particularly suited to this zone can be used. You can read more information on the positioning of the cookware here → "Flex function"

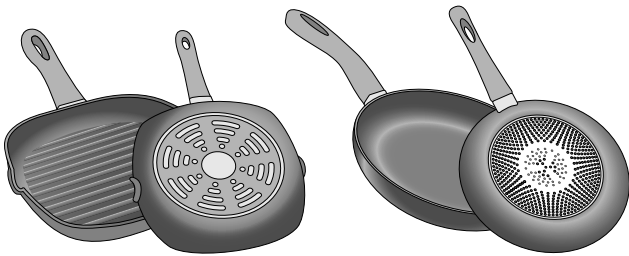


Some induction cookware does not have a fully ferromagnetic base:

- 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

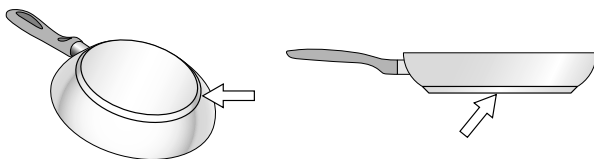
Never use diffuser hobs or pans made from:

- 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.



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.

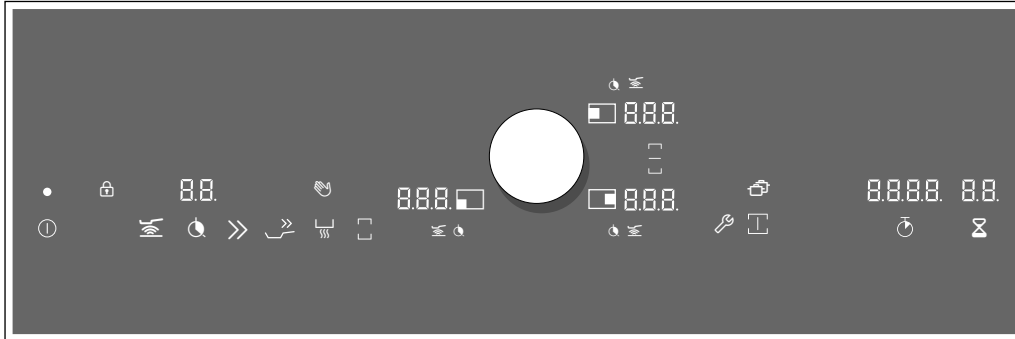
Pan detection

Each hotplate has a 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.

Getting to know your appliance

You can find information on the dimensions and power of the hotplates in the overview. → "" on page 1

The control panel



Touch keys

	Main switch
	Frying sensor function
	Timer function
	Saucepan booster function
	Frying pan booster function
	Keep-warm function
	Flex function
	Basic settings
	Professional chef function
	Stopwatch
	Timer

Indicators

	Operating status
	Hotplate
	Heat settings
	Frying sensor function
	Cooking timer
	Saucepan booster function
	Frying pan booster function
	Keep-warm function
	Residual heat
	Timer function
	Stopwatch function
	Display cleaning protection
	Childproof lock
	Flex function activated

Indicators

	Flex function deactivated
	Transfer function

Touch keys

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

Touching a symbol activates the associated function. A confirmation signal sounds.

Notes

- The corresponding symbols for the touch keys light up depending on whether they are available. The indicators for the available functions light up in white. Once a function is selected, its indicator lights up in orange.
- 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.

☰ Flexible cooking zone See section → "Flex function"

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.

Twistpad with twist knob

The twistpad is the control panel where you can use the twist knob to select the hotplates and heat settings.

The twist knob is magnetic and is placed in the middle of the area marked on the twistpad. To activate a hotplate, press the twist knob so that it tilts in the appropriate area for the required hotplate. Turning the twist knob selects the heat setting.

Position the twist knob on the twist pad so that it is in the centre of the indicators which delimit the twist pad area.

Note: Even if the twist knob is not entirely central, this will not affect how the twist knob works.

Removing the twist knob

Removing the twist knob activates the wipe protection function.

The twist knob can be removed during cooking. The wipe protection function is activated for 10 minutes. If the twist knob is not returned to its position before this time elapses, the hob will switch off.

Risk of fire!

If a metallic object is placed in the twist pad area during these 10 minutes, the hob may continue to heat up. For this reason, always switch off the hob using the main switch.

Storing the twist knob

A strong magnet is located inside of the twist knob. Keep the twist knob away from magnetic data carriers such as credit cards and cards with magnetic strips. Otherwise, these data carriers may be damaged beyond repair.

The magnet may also cause faults on televisions and screens.



Note: The twist knob is magnetic. Metal particles stuck to the bottom may scratch the surface of the hob. Always clean the twist knob thoroughly.


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

Switch the hob on and off using the main switch.

To switch on: Position the twist knob on the control panel. Touch the  symbol. The symbols for the hotplates and the functions available at this time light up.  lights up next to the hotplates. The hob is ready for use.

To switch off: Touch the  symbol until the display 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 5 seconds after the hob has been switched off. If the hotplate is switched back on during this period, the previously set heating settings flash. To apply these settings, tap on the twist knob within the next 5 seconds. If you do not tap the twist knob or if you touch a different sensor key, all previous settings will be deleted.

Setting a hotplate

Set the required hotplate using the twist knob.

Heat setting 1 = lowest setting.

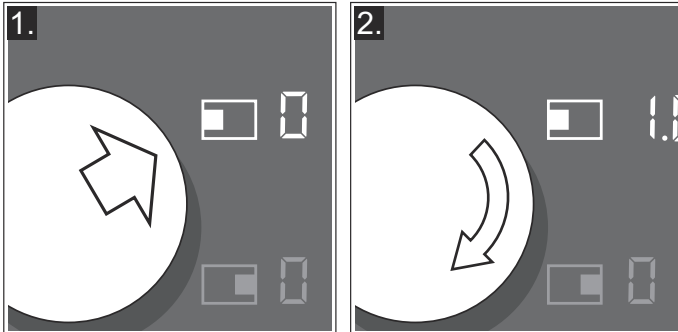
Heat setting 9 = highest setting.

Every heat setting has an intermediate setting. This is shown in the hotplate display as .5.

Selecting a hotplate and heat setting

The hob must be switched on.

- 1 Select the hotplate. To do this, touch the twist knob in the appropriate area for the required hotplate.
- 2 Within the next 10 seconds, turn the twist knob until the required heat setting appears in the heat setting display.



The heat setting is set.


Notes

- When placing an item of cookware on the flexible cooking zone, it must be positioned correctly according to size; see section → "Flex function". The cookware is detected and the hotplate is selected automatically. You can change the settings.
- If the indicators flash after you have changed the settings, check whether the cookware is suitable for induction cooking. See section → "Suitability test of tableware"

Changing the heat setting

Select the hotplate and change the heat setting using the twist knob.

Switching off the hotplate

Select the hotplate and turn the twist knob until  appears. The hotplate switches itself off and the residual heat indicator lights up.

Notes

- If there is no cookware on the induction hotplate, the heat setting display flashes. After a while, the hotplate will switch itself off.
- If there is cookware on the hotplate before switching the hob on, this is detected at most 20 seconds after touching the main switch and the hotplate is selected automatically. Set the heat setting within the next 10 seconds. Otherwise the hotplate will switch itself off again after 20 seconds.
Even if there are several pots and pans on the hob when it is switched on, only one item of cookware is detected.

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"

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)
Melting		
Chocolate coating	1 - 1.	-
Butter, honey, gelatine	1 - 2	-
Heating and keeping warm		
Stew, e.g. lentil stew	1. - 2	-
Milk*	1. - 2.	-
Heating sausages in water*	3 - 4	-
Defrosting and heating		
Spinach, frozen	3 - 4	15 - 25
Goulash, frozen	3 - 4	35 - 55
Poaching, simmering		
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. sauce béarnaise, hollandaise	3 - 4	8 - 12
Boiling, steaming, braising		
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, noodles*	6 - 7	6 - 10
Stew	3. - 4.	120 - 180
Soups	3. - 4.	15 - 60
Vegetables	2. - 3.	10 - 20
Vegetables, frozen	3. - 4.	7 - 20
Cooking in a pressure cooker	4. - 5.	-
Braising		
Roulades	4 - 5	50 - 65
Pot roast	4 - 5	60 - 100
Goulash***	3 - 4	50 - 60

* Without lid

** Turn several times

*** Preheat to heat setting 8 - 8.

	Heat setting	Cooking time (mins)
Roasting/frying with little oil*		
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
Rissoles (3 cm thick)**	4 - 5	20 - 30
Hamburgers (2 cm thick)**	6 - 7	10 - 20
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, prawns	7 - 8	4 - 10
Sautéing fresh vegetables and mushrooms	7 - 8	10 - 20
Stir-fry, vegetables, meat cut in Asian-style strips	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
Deep-fat frying* (150-200 g per portion in 1-2 l oil, deep-fat fried in portions)		
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 or battered, tempura	6 - 7	-
Small baked items, e.g. doughnuts, fruit in batter	4 - 5	-
* Without lid		
** Turn several times		
*** Preheat to heat setting 8 - 8.		

Flex function

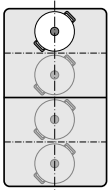
You can use the flexible cooking zone as a single hotplate or as two independent hotplates, as required.

It consists of four inductors that work independently of each other. If the flex function is in use, only the area that is covered by cookware is activated.

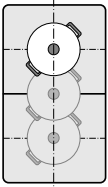
Advice on using cookware

To ensure that the cookware is detected and heat is distributed evenly, correctly centre the cookware:

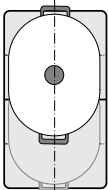
As a single hotplate



Diameter smaller than or equal to 13 cm
Place the cookware on one of the four positions that can be seen in the illustration.

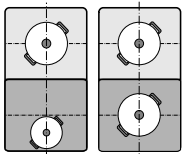


Diameter greater than 13 cm
Place the cookware on one of the three positions that can be seen in the illustration.



If the cookware takes up more than one hotplate, place it starting on the upper or lower edge of the flexible cooking zone.

As two independent hotplates



The front and rear hotplates each have two inductors and can be used independently of each other. Select the required heat setting for each of the hotplates. Use only one item of cookware on each hotplate.

As two independent hotplates

The flexible cooking zone is used like two independent hotplates.

Activating



See section → "Operating the appliance"

As a single hotplate

Using the entire cooking zone by connecting both hotplates.

Linking the two hotplates

1 Set down the cookware. Select one of the two hotplates in the flexible cooking zone and set the heat setting.

2 Touch the  symbol. The  indicator lights up.

The flexible cooking zone has now been activated. The heat setting appears in the two displays for the flexible cooking zone.


Notes

- If both hotplates are set to different heat settings before being linked, switch both hotplates to 0 on activation.
- If there is a cooking timer programmed for one hotplate, this will also be assigned to the second hotplate when the two are linked.

Changing the heat setting

Select one of the two hotplates assigned to the flexible cooking zone and set the heat setting using the twist knob.

Adding new cookware

1 Set down additional cookware in the appropriate position according to size. If correctly positioned, cookware is detected and the hotplate is selected automatically; the corresponding part of the display  flashes.


2 Use the twist knob to confirm the setting within 90 seconds. The indicators stop flashing and the cookware is heated up.


Note: If the indicators continue to flash, check whether the cookware is suitable for induction cooking → "Suitability test of tableware"

Note: If the cookware is moved to the hotplate being used or lifted up, the hotplate begins an automatic search and the heat setting selected previously is retained.

Unlinking the two hotplates

1 Select one of the two hotplates assigned to the flexible cooking zone.

2 Touch the  symbol.

3 The  symbol appears in the cooking zone display.

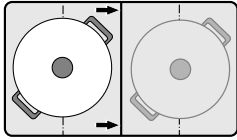
This deactivates the flexible cooking zone. The two hotplates will now function independently.

Note: If the hotplate is switched off, and then switched back on again later, the flexible cooking zone is reset to function as two independent hotplates.

Transfer function

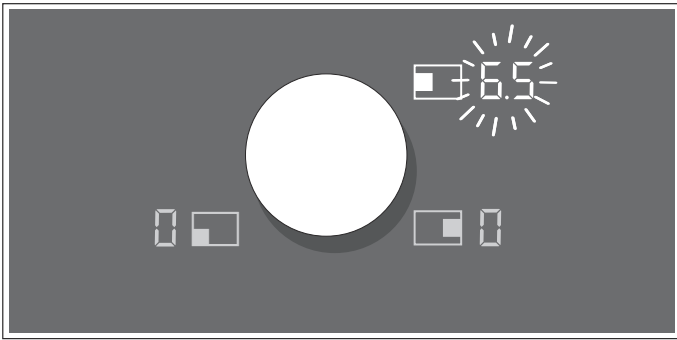
You can use this function to transfer the settings of one hotplate to another.


This function can also be used on the flexible cooking zones.

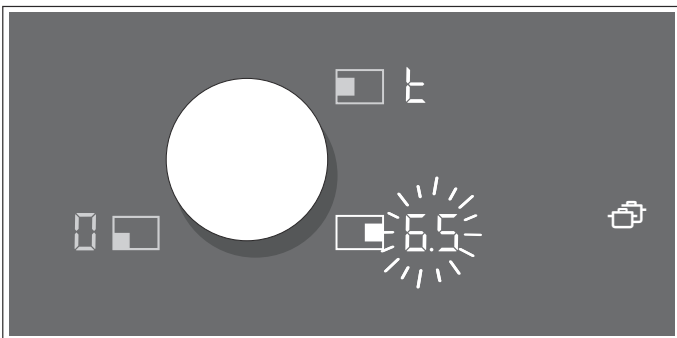


Note: You can find additional information on the correct positioning of the cookware in the section on → "Flex function"

- 1 Remove any cookware from the hob.
The hotplate indicator will start flashing. The hotplate will not heat up.



- 2 Set down the cookware on a flexible hotplate within the next 90 seconds. The new hotplate is detected and the  symbol lights up. The heat setting that has been applied will flash in the hotplate display.



- 3 Select the new hotplate within 90 seconds using the twist knob. The setting has been transferred.


Notes

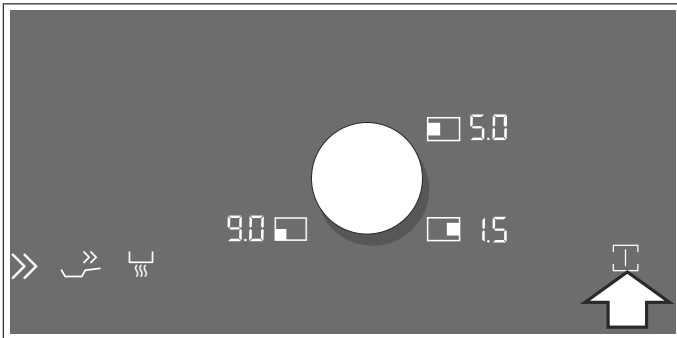
- Move the cookware to a hotplate which is not switched on, which has not yet been preset and on which no other cookware has yet been placed.
- If the Flex function is activated by moving an item of cookware across the flexible cooking zone, the settings will be automatically applied.
- A set cooking time will also be transferred to the new hotplate. The frying sensor function and the booster functions will not be transferred.
- During the adjustment time, you can return the cookware to the original hotplate. The hotplate will then continue to heat up using the previous setting, without the need for confirmation.


Professional chef function

You can use the professional chef function to display the preset heat settings for each hotplate. Set down a suitable item of cookware within 9.5 minutes to apply the default value.

Activation

- 1 Switch on the hob.
- 2 Touch the  symbol.
The preset heat settings will light up in the hotplate displays. The flexible cooking zone cannot be connected.








- 3 Set down a suitable item of cookware within 8 minutes. Once the cookware has been detected, the respective hotplate will be selected. You can adjust the heat setting using the twist knob. The heat setting displays for the unoccupied hotplates will start flashing if the adjustment time elapses.
- 4 Touch the  symbol again within 90 seconds to extend the professional chef function. If you do not touch the symbol, the unused hotplates will switch themselves off.




Notes

- Booster functions for saucepans and frying pans and the keep-warm function can also be set in professional chef mode. The flexible cooking zone cannot be separated.
- If an unsuitable item of cookware is set down (e.g. aluminium cookware), the heat setting display will flash until this cookware is removed. To check whether your cookware is suitable for induction cooking, refer to the section on → "Suitability test of tableware".

Deactivating

To end the function immediately: Touch the  symbol. Switch all hotplates to heat setting . The  symbol lights up white.

Function ends automatically: If no suitable cookware is set down after 8 minutes have elapsed, the  symbol and the corresponding hotplate displays start flashing for 90 seconds. Touch the  symbol twice to switch off the function.

If you do not touch the  symbol, the professional chef function switches off automatically after 90 seconds. The  symbol lights up white and unoccupied hotplates switch to heat setting . Hotplates that are in use retain the original heat setting.

Changing settings

You can change the default values in the "Basic settings" menu. See section → "Basic settings"

Timer functions

Your hob has three timer functions:




- Cooking timer
- Timer
- Stopwatch function

Cooking timer

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

You can set a time of up to 99 minutes. The time elapses in the timer display in minutes and the final half a minute is displayed in seconds.

Setting procedure:

- 1 Select the hotplate and the required heat setting.
- 2 Touch the  symbol. The  display for the hotplate lights up.  lights up on the timer display.



- 3 Use the twist knob to select the required cooking time.




The cooking time begins to elapse.


Note: If the flexible cooking zone is selected as the only hotplate, the set time for the entire cooking zone is the same.

Frying sensor function



If a cooking time has been programmed for a hotplate and the frying sensor function is activated, the cooking time will begin to count down immediately, instead of once the selected temperature setting has been reached.

Changing or deleting the time


Select the hotplate and then touch the  symbol.

Change the cooking time using the twist knob or set to  to delete it.

When the time has elapsed

The hotplate switches off. A signal sounds,  appears in the hotplate display and  flashes in the timer display. Touch any symbol or press the twist knob; the displays go out and the audible signal ceases.

Notes




- If a cooking time has been programmed for several hotplates, the cooking time that ends first will appear in the timer display. The  indicator for the hotplate lights up orange.
- Select the relevant hotplate to call up the remaining cooking time for a hotplate. The cooking time will appear for 10 seconds.

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.

How to activate the function



- 1 Touch the  symbol;  appears in the timer display.
- 2 Select the required time using the twist knob.
- 3 Touch the  symbol again to confirm the selected time.

The cooking time begins to elapse.

Changing or deleting the time

Touch the  symbol and use the twist knob to change the time or set it to .

When the time has elapsed


A signal sounds for three minutes.  flashes in the timer display. Touch the  symbol again: The displays go out and the audible signal ceases.

Stopwatch function

The stopwatch shows the cooking time that has elapsed so far in minutes and seconds (mm.ss). The maximum duration is 99 minutes and 59 seconds (99.59). If this value is reached, the display starts again at 00.00.


The stopwatch works independently of the hotplates and other settings. This function does not automatically switch off a hotplate.


Activating


Touch the  symbol. **00.00** appears in the stopwatch display.

The time begins to elapse.

Deactivating

Touching the  symbol stops the stopwatch function. The stopwatch displays remain lit.

If you touch the  symbol again while it is still orange, the time will continue to elapse.

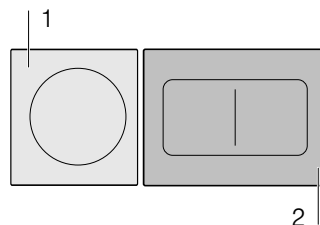
If you touch and hold the  symbol, the displays will go out.

The function is deactivated.

Saucepan booster function



This function allows large volumes of water to be heated up even more quickly than with power setting **9**. The saucepan booster function temporarily increases the maximum 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).





Note: The booster function can also be activated on the flexible cooking zone if this is being used as a single hotplate.

Activating

- 1 Select the hotplate.
- 2 Touch the  symbol.
The  indicator lights up.

The function has now been activated.

Deactivating

- 1 Select the hotplate.
- 2 Touch the  symbol, press the twist knob or select a different function.
The  indicator goes out and the hotplate switches back to the **9** heat setting.

The function is deactivated.

Notes

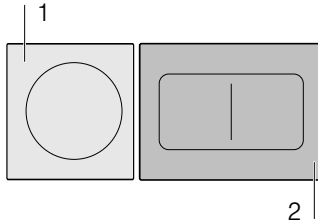
- In certain circumstances, this function may switch itself off automatically in order to protect the electronic elements inside the hob.
- If a heat setting was set before activating the frying pan function, this will be automatically applied again after deactivating the function.

Frying pan booster function

This function enables you to heat cookware faster than when using heat setting 9.

After deactivating the function, select the appropriate heat setting for your food.

This function can always be activated for a hotplate, provided the other hotplate in the same group is not in use (see illustration).





Note: The booster function for pans can also be activated on the flexible cooking zone if this is being used as a single hotplate.

Recommendations for use



- Always use cookware that has not been pre-heated.
- Use pots and pans with a flat base. Do not use cookware with a thin base.
- Never leave empty cookware, oil, butter or lard to heat up unattended.
- Do not place a lid on the cookware.
- Place the cookware on the centre of the hotplate. Ensure that the diameter of the base of the cookware corresponds to the size of the hotplate.
- You can find information on the type, size and positioning of the cookware in section

Activating

- 1 Select a hotplate.
- 2 Touch the  symbol. The  indicator lights up.

The function has now been activated.

Deactivating

- 1 Select a hotplate.
- 2 Touch the  symbol, press the twist knob or select a different function. The  display goes out. The heat setting 9 lights up in the display for the hotplate.

The function is deactivated.



Notes

- In certain circumstances, this function may switch itself off automatically in order to protect the electronic elements inside the hob.
- If a heat setting was set before activating the frying pan function, this will be automatically applied again after deactivating the function.

Keep-warm function



This function is suitable for melting chocolate or butter and for keeping food warm.

Activating

- 1 Select the required hotplate.
- 2 Touch the  symbol within the next 10 seconds.  lights up on the display.

The function has now been activated.

Deactivating

- 1 Select the hotplate.
- 2 Touch the  symbol, turn the twist knob or select a different function. The  indicator goes out. The hotplate switches itself off and the residual heat indicator lights up.

The function is deactivated.

Frying sensor function

When the frying sensor function is active, the pan temperature is controlled via temperature settings. The appropriate temperature is maintained throughout the frying process.

This function is available for all hotplates.

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 roasting 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.

Suitable pans

Select the hotplate with the diameter that most closely matches that of the base of the cookware and place the cookware in the centre of this hotplate.

Special frying pans are available for this function. They can be purchased from specialist retailers or through our technical after-sales service. Always quote the relevant reference number:

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

These pans have a non-stick coating so that you can fry food with little oil.

Notes

- The frying sensor function has been configured specifically for this type and size of pan.
- Using a pan of a different size or one that is poorly positioned on the flexible cooking zones may result in the frying sensor function not being activated. See the section on → "Flex function".
- Other types of pan may overheat and reach a temperature above or below the selected heat setting. Try the lowest heat setting to begin with and change it if necessary.

Temperature settings

Temperature setting	Suitable for
1	Very low Preparing and preserving sauces, sweating vegetables and frying food in extra virgin olive oil, butter or margarine.
2	Low Frying food using extra virgin olive oil, butter or margarine, e.g. omelettes.
3	Medium - low Frying fish and Thick food, e.g. meatballs and sausages.
4	Medium - high Frying steaks, medium or well-done, frozen, breaded and fine foods, e.g. escalope, fresh ragout and vegetables.
5	High Frying food at high temperatures, e.g. steaks, bloody, potato fritter and Frozen French fries.

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.

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

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

	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, Wiener 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
Meat loaf	2	6 - 9
Ragout, gyros	4	7 - 12
Ground 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

* Turn several times.

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

	Tempera- ture setting	Total frying time after the signal sounds (mins.)
Egg dishes		
Pancakes**	5	-
Omelette**	2	3 - 6
Fried eggs	2 - 4	2 - 6
Scrambled eggs	2	4 - 9
Raisin pancake	3	10 - 15
French toast**	3	4 - 8
Potatoes		
Fried potatoes (boiled in their skin)	5	6 - 12
French fries (made from raw potatoes)	4	15 - 25
Potato fritter**	5	2,5 - 3,5
Swiss rösti	1	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
Frozen products		
Escalope	4	15 - 20
Cordon bleu*	4	10 - 30
Poultry breast*	4	10 - 30
Chicken nuggets	4	10 - 15
Gyros, kebab	3	5 - 10
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

* Turn several times.



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

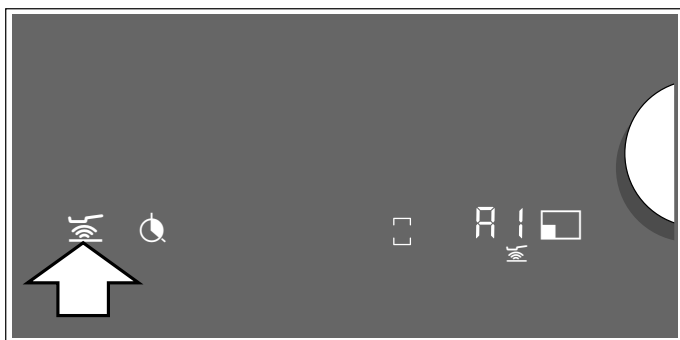
	Tempera- ture setting	Total frying time after the signal sounds (mins.)
Miscellaneous		
Camembert/cheese	3	7 - 10
Dry ready meals that require water to be added, e.g. pasta	1	5 - 10
Croutons	3	6 - 10
Almonds/walnuts/pine nuts	4	3 - 15



* Turn several times.
** Total cooking time per portion. Fry in succession.

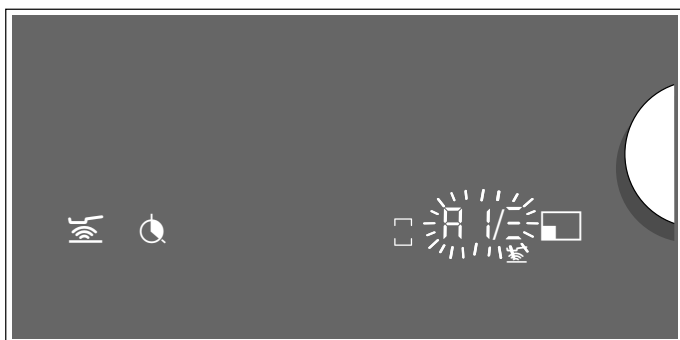
Setting procedure

Select the appropriate temperature setting from the table. Place the empty frying pan on the hotplate.

- 1 Select the hotplate and touch the  symbol.  lights up in the hotplate display and the temperature setting *A 1* is displayed.






- 2 Within the next 10 seconds, select the required temperature setting using the twist knob.
- 3 The hotplate display shows the progress of the heating process from  to  and flashes alternately with the set heat setting. Once the set frying temperature has been reached, a signal will sound and the heating indicator will go out. The heat setting is displayed again.



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

Note: Turn the food so that it does not burn.

Switching off the frying sensor function


Select the hotplate and touch the  symbol or set the temperature setting to  using the twist knob. A signal sounds and the  symbol goes out. The function is deactivated.

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: Remove the twist knob from the hotplate. The  indicator lights up for 10 seconds. The hob is locked.

To deactivate: Place the twist knob on the twistpad.

Note: Removing the twist knob when the hotplate is switched on initially activates the display cleaning protection function. If the twist knob is not put back on after 10 minutes, the hotplate switches itself off and the child lock is activated.

Display cleaning protection

If you wipe over the control panel while the hob is switched on, settings may be changed. To avoid this, the hob has a function you can use to lock the control panel for cleaning.

To activate: Remove the twist knob. An audible signal sounds. The  indicator and the hob settings flash. The control panel is locked for 10 minutes. You can now wipe over the surface of the control panel without altering the settings.

To deactivate: Put the twist knob back on within 10 minutes. The control panel is unlocked. To end the function early, put the twist knob back on before the 10 minutes have elapsed.

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. A signal sounds and the residual heat indicator *h* or *H* appears 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
	Signal tones
<i>c 1</i>	<i>00</i> All signals are switched on.* <i>0FF</i> Most of the signals are switched off.
	Time for selecting the hotplate
<i>c 2</i>	<i>5</i> The hotplate remains selected for 5 seconds. <i>10</i> The hotplate remains selected for 10 seconds.* <i>15</i> The hotplate remains selected for 15 seconds. <i>0FF</i> Unlimited: The hotplate which was set last remains selected.
	Power management function. Limiting the total power of the hob
<i>c 3</i>	<i>0</i> Off.* <i>1.0</i> 1000 W minimum power. <i>1.5</i> 1500 W. <i>2.0</i> 2000 W. ... <i>9.0</i> 9000 W. Maximum power of the hob.
	Restoring the factory settings
<i>c 4</i>	<i>0FF</i> Keep personal settings.* <i>00</i> Restore factory settings.
	Professional chef function. Select individual hotplates to preset the heat setting for professional chef function. Preset values*: Left flexible zone: <i>5.0</i> Middle hotplate: <i>9.0</i> Right flexible zone: <i>1.5</i>
<i>c 6</i>	
	Cookware, checking the result of the cooking process
<i>c 7</i>	<i>0</i> Not suitable <i>!</i> Not perfect <i>2</i> Suitable


*Factory setting

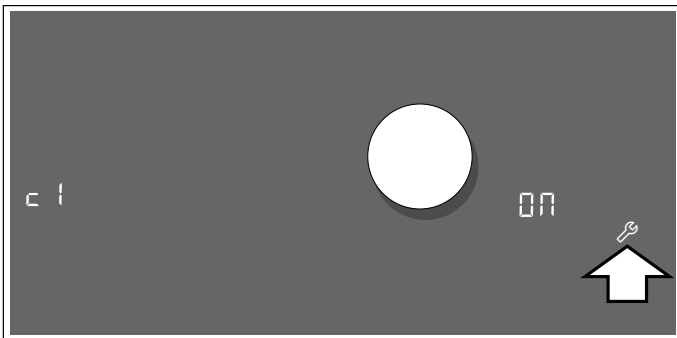
To access the basic settings


The hob must be off.

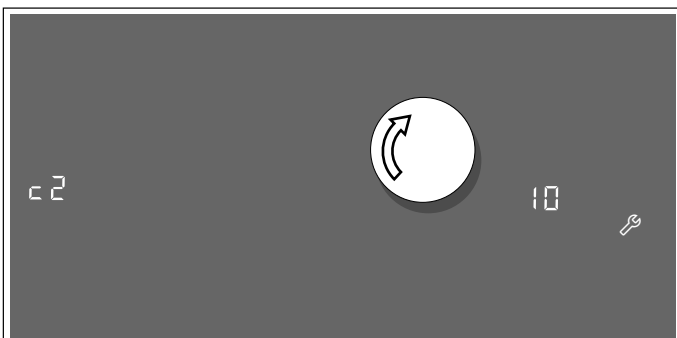
- 1 Switch on the hob.
- 2 Touch the  symbol within the next 10 seconds. The first four displays provide product information. Turn the twist knob to view the individual displays.

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 Touch the  symbol again to access the basic settings. **c 1** and **07** light up as a presetting in the displays.



- 4 Touch the  symbol repeatedly until the required function is displayed.
- 5 Then use the twist knob to select the required setting.



- 6 Touch the  symbol for at least 4 seconds.

The settings have been saved.

Leaving the basic settings

Turn off the hob with the main switch.

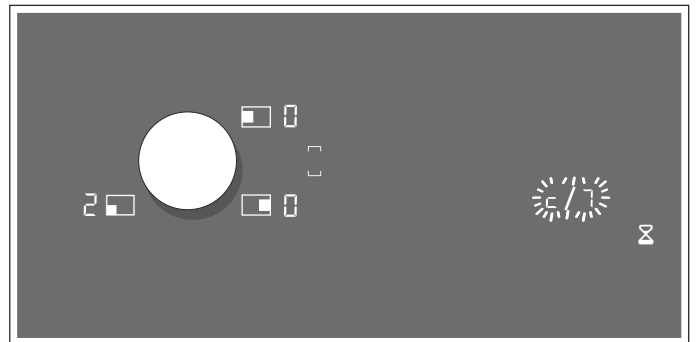
Suitability test of tableware

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 7** setting.
- 3 Touch the control panel. **—** 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 in 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.

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.

Twist knob

The twist knob is best cleaned using lukewarm soapy water. Do not use harsh or abrasive cleaning agents. Do not clean the twist knob in the dishwasher or using rinsing water. This may damage it.

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.*
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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.

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. Place the twist knob on the twistpad.

You can find information on this function in section → "Suitability test of tableware"

Why can I hear an audible signal?

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?

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

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.

Check that the cookware is suitable for induction cooking and that it is placed on the hotplate that best corresponds to its size. You can find information on the type, size and positioning of the cookware in the sections on → "Cooking with induction", → "Flex function" and → "Transfer function"

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.

Check that the cookware is suitable for induction cooking and that it is placed on the hotplate that best corresponds to its size. You can find information on the type, size and positioning of the cookware in the sections on → "Cooking with induction", → "Flex function" and → "Transfer function"

Cleaning

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. Electronic 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 rectified, inform the technical after-sales service.
A signal sounds	The control panel is damp or an object is covering it.	Dry the control panel or remove the object.
<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 audible signal	There is a hot pan in the area of the control panel. There is a risk that the electronics will overheat.	Remove the pan. The fault display goes out shortly afterwards. You can continue cooking.
<i>F5</i> and audible signal	There is a hot pan in the area of the control panel. To protect the electronics, the hotplate has been switched off.	Remove the pan. Wait a few seconds. Touch any control. If the fault indicator goes out, you can continue cooking.
<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>F0</i>	You cannot activate the settings transfer function.	Check the fault display by touching any control. You can cook as usual without using the settings transfer function. Contact the technical after-sales service.
<i>F8</i>	The hotplate was operating for an extended period without interruption.	The automatic safety switch-off function has been activated. See section → "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>	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.
<i>dE</i>	Demo mode is activated	Disconnect the hob from the power supply. Wait 30 seconds and reconnect it. Touch any touch control in the next 3 minutes. Demo mode is deactivated.

Do not place hot pans on the control panel.

Notes

- If *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.
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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.

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GAGGENAU



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