Gaggenau

en Instruction manual

CV 282

Flex induction cooktop with integrated ventilation system

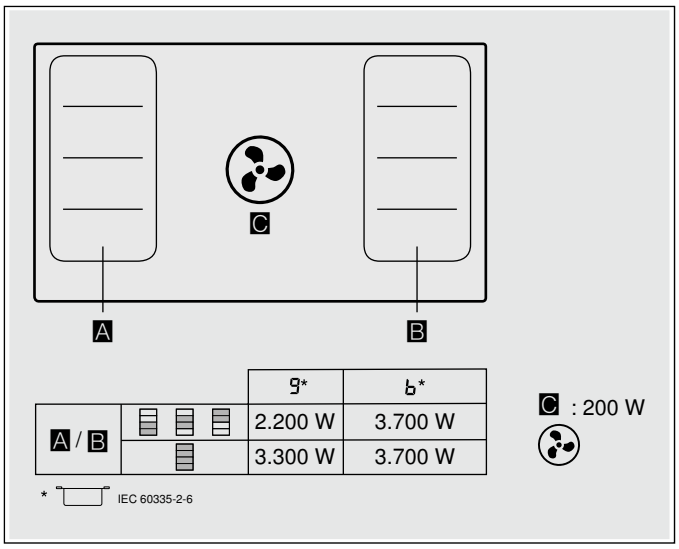

C
A
B
9*
b*
A / B
2.200 W
3.700 W
3.300 W
3.700 W
C : 200 W
* IEC 60335-2-6

Table of contents

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

Intended use

Read these instructions carefully. Only then will you be able to operate your appliance safely and correctly. Retain the instruction manual and installation instructions for future 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 2000 metres above sea level.

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

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

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

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

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

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

When using the cooking functions, set the hotplate on which you have placed the saucepan with the temperature sensor.

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

The appliance can only be used safely if it is correctly installed according to the safety instructions. The installer is responsible for ensuring that the appliance works perfectly at its installation location.

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

Dangerous or explosive materials and vapours must not be extracted.

Ensure that no small parts or liquids get into the appliance.

Check the appliance for damage after unpacking it. Do not connect the appliance if it has been damaged in transport.

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

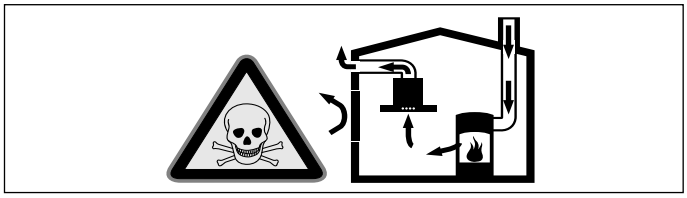
⚠ Warning – Danger of suffocation!

Packaging material is dangerous to children. Never allow children to play with packaging material.

⚠ Warning – Danger of death!

Risk of poisoning from flue gases that are drawn back in.

Always ensure adequate fresh air in the room if the appliance is being operated in exhaust air mode at the same time as room air-dependent heat-producing appliance is being operated.

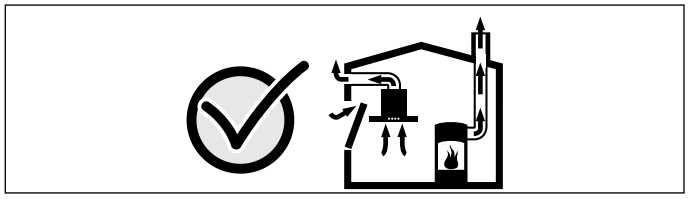


Room air-dependent heat-producing appliances (e.g. gas, oil, wood or coal-operated heaters, continuous flow heaters or water heaters) obtain combustion air from the room in which they are installed and discharge the exhaust gases into the open air through an exhaust gas system (e.g. a chimney).

In combination with an activated vapour extractor hood, room air is extracted from the kitchen and neighbouring rooms - a partial vacuum is produced if not enough fresh air is supplied. Toxic gases from the chimney or the extraction shaft are sucked back into the living space.

- Adequate incoming air must therefore always be ensured.
- An incoming/exhaust air wall box alone will not ensure compliance with the limit.

Safe operation is possible only when the partial vacuum in the place where the heat-producing appliance is installed does not exceed 4 Pa (0.04 mbar). This can be achieved when the air needed for combustion is able to enter through openings that cannot be sealed, for example in doors, windows, incoming/exhaust air wall boxes or by other technical means.



In any case, consult your responsible Master Chimney Sweep. He is able to assess the house's entire ventilation setup and will suggest the suitable ventilation measures to you.

Unrestricted operation is possible if the vapour extractor hood is operated exclusively in the circulating-air mode.

⚠ Warning – Risk of fire!

- Hot oil and fat can ignite very quickly. Never leave hot fat or oil unattended. Never use water to put out burning oil or fat. Switch off the hotplate. Extinguish flames carefully using a lid, fire blanket or something similar.
- The hotplates become very hot. Never place combustible items on the hob. Never place objects on the hob.
- The appliance gets hot. Do not keep combustible objects or aerosol cans in drawers directly underneath the hob.
- The hob switches off automatically and can no longer be operated. It may switch on unintentionally at a later point. Switch off the circuit breaker in the fuse box. Contact the after-sales service.
- Grease deposits in the grease filter may catch fire.
  Clean the grease filter at least once a month.
  Never operate the appliance without the grease filter.
- Fatty deposits in the filters may catch fire. Clean the appliance as described. Comply with the cleaning intervals. Never operate the appliance without the grease filter.
- When the ventilation system is switched on, fatty deposits in the grease filter may catch fire. Never work with naked flames close to the appliance (e.g. flambéing). Do not install the appliance near a solid fuel heating appliance (e.g. wood- or coal-burning) unless a sealed, non-removable cover is fitted. There must be no flying sparks.

⚠ Warning – Risk of burns!

- The hotplates and surrounding area (particularly the hob surround, if fitted) become very hot. Never touch the hot surfaces. Keep children at a safe distance.
- The hotplate heats up but the display does not work. Switch off the circuit breaker in the fuse box. Contact the after-sales service.
- Metal objects on the hob quickly become very hot. Never place metal objects (such as knives, forks, spoons and lids) on the hob.
- The filter cover will get very hot very quickly if left on the hob. Never place the filter cover on the hob.Do not place pots, pans or other hot objects on the filter cover.
- 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.
- The accessible parts become very hot when in operation. Never touch hot parts. Keep children at a safe distance.
- The appliance will become hot during operation. If hot liquids penetrate the appliance, leave the appliance to cool for at least two hours before removing the filter cover, the metal grease filter, the container, the overflow reservoir or the appliance housing.

⚠ Warning – Risk of electric shock!

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

⚠ Warning – Electromagnetic hazards!

- This appliance complies with safety and electromagnetic compatibility standards. However, people with pacemakers or insulin pumps must refrain from using this appliance. It is impossible to ensure that all of these devices available on the market comply with current electromagnetic compatibility standards, and that interference which may prevent the device from working correctly will not occur. It is also possible that people with other types of devices, such as a hearing aids, could experience some discomfort.
- The wireless temperature sensor and the twist knob are magnetic. The magnetic elements may damage electronic implants, e.g. pacemakers or insulin pumps. People fitted with electronic implants should therefore not carry the temperature sensor or the twist knob in their pocket and always keep these items at least 10 cm away from their pacemaker or similar medical device.

⚠ Warning – 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.
- Cookware and cooktops become very hot. Never reach across the hot cooktop or take hold of hot cookware.
- The wireless cooking sensor is equipped with a battery, which may become damaged if it is exposed to high temperatures. Remove the sensor from the cookware and store it away from any heat sources.
- The temperature sensor may be very hot when removing it from the saucepan. Wear oven gloves or use a tea towel to remove it.
- Unsuitable woks may cause accidents. Only use woks supplied by the manufacturer (available as optional accessories).

⚠ Warning – Risk of fault!

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

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

Causes of damage

Caution!

- Objects that are hard or sharp may damage the hob. Do not allow hard or sharp objects to fall on the hob.
- Heating cookware when empty may cause surface damage. Never leave empty cookware on the heat.
- Hot pots or pans may damage the hob. Never place hot pots or pans on the control panel, the displays/ indicators, the hob surround or the filter cover.
- Never leave aluminium foil or plastic containers on hot hotplates as this may damage the hob. No not use oven liners.
- Risk of damage: Risk of breaking the filter cover. Take the filter cover off with care. Do not drop the filter cover.
- Using unsuitable cleaning products may cause surface damage, discolouration and stains. Only use cleaning products that are suitable for this type of hob.
- Friction from pots and pans may cause surface damage and discolouration. Always lift pots and pans up before repositioning them; do not slide them across the surface of the hob.
- Burnt-on food may cause surface damage and staining. Immediately remove any food that has boiled over using a glass scraper.
- Salt, sugar and sand may cause surface damage. Do not use the hob as a work surface or storage space.
- Using cookware with a rough base may cause surface damage. Check all cookware before use.
- Sugar and foods with a high sugar content may cause surface damage or conchoidal fracturing. Immediately remove any food that has boiled over using a glass scraper.

Environmental protection

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

Saving energy

- Always place suitable lids on saucepans. Cooking without a lid consumes significantly more energy. Use a glass lid so that you can see into the pan without having to lift the lid.
- Use pots and pans with flat bases. Uneven bases increase the energy consumption.
- The base diameter of pots and pans should be the same size as the hotplate. Please note: Cookware manufacturers often specify the diameter of the top of the saucepan, which is usually larger than the diameter of the base of the saucepan.
- Use small saucepans for small quantities. Using a large saucepan with little in it consumes a lot of energy.
- Cook with only a little water. This will save energy and preserve the vitamins and minerals in vegetables.
- Switch back to a lower heat setting in good time. This will save energy.
- During cooking, ensure that there is a sufficient supply of air to enable the ventilation system to work efficiently and with a low level of operating noise.
- Adjust the fan speed to the amount of steam produced during cooking. Only use intensive mode when required. The lower the fan speed, the less energy is consumed.
- If cooking produces large amounts of steam, select a higher fan speed in good time. If the cooking steam has already spread around the kitchen, the ventilation system will need to be operated for longer.
- Switch the appliance off when you are not using it.
- Clean and (if required) replace the filter at regular intervals in order to increase the effectiveness of the ventilation system and to prevent the risk of fire.

Environmentally-friendly disposal

Dispose of packaging in an environmentally-friendly manner.

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

The wireless temperature sensor is battery-powered. Dispose of used batteries in an environmentally responsible manner.

Induction cooking

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.

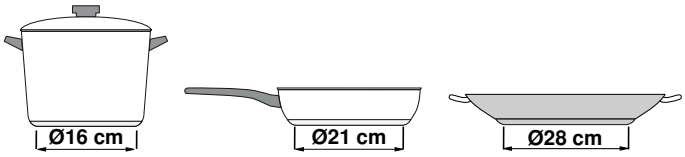
Cookware

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.

To check whether your cookware is suitable for induction cooking, refer to the section entitled ⟶ *"Flex function"*.

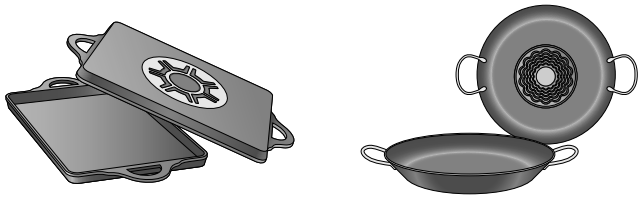
To achieve a good cooking result, the ferromagnetic area on the base of the pan should match the size of the hotplate. If a hotplate does not detect an item of cookware, try placing it on another hotplate with a smaller diameter.



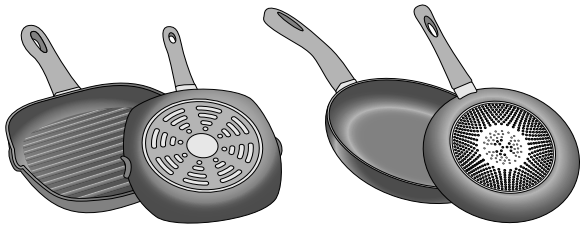
If the flexible cooking zone is being used as a single hotplate, larger items of cookware can be used as these are particularly suited to this area. You can find information on positioning cookware in the section entitled ⟶ *"Flex function" on page 20*.

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

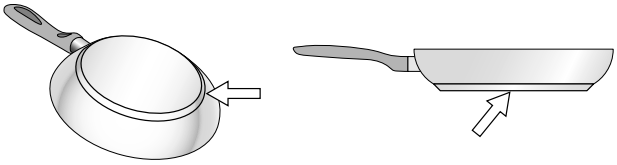
Never use diffuser hobs or pans made from:

- 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.

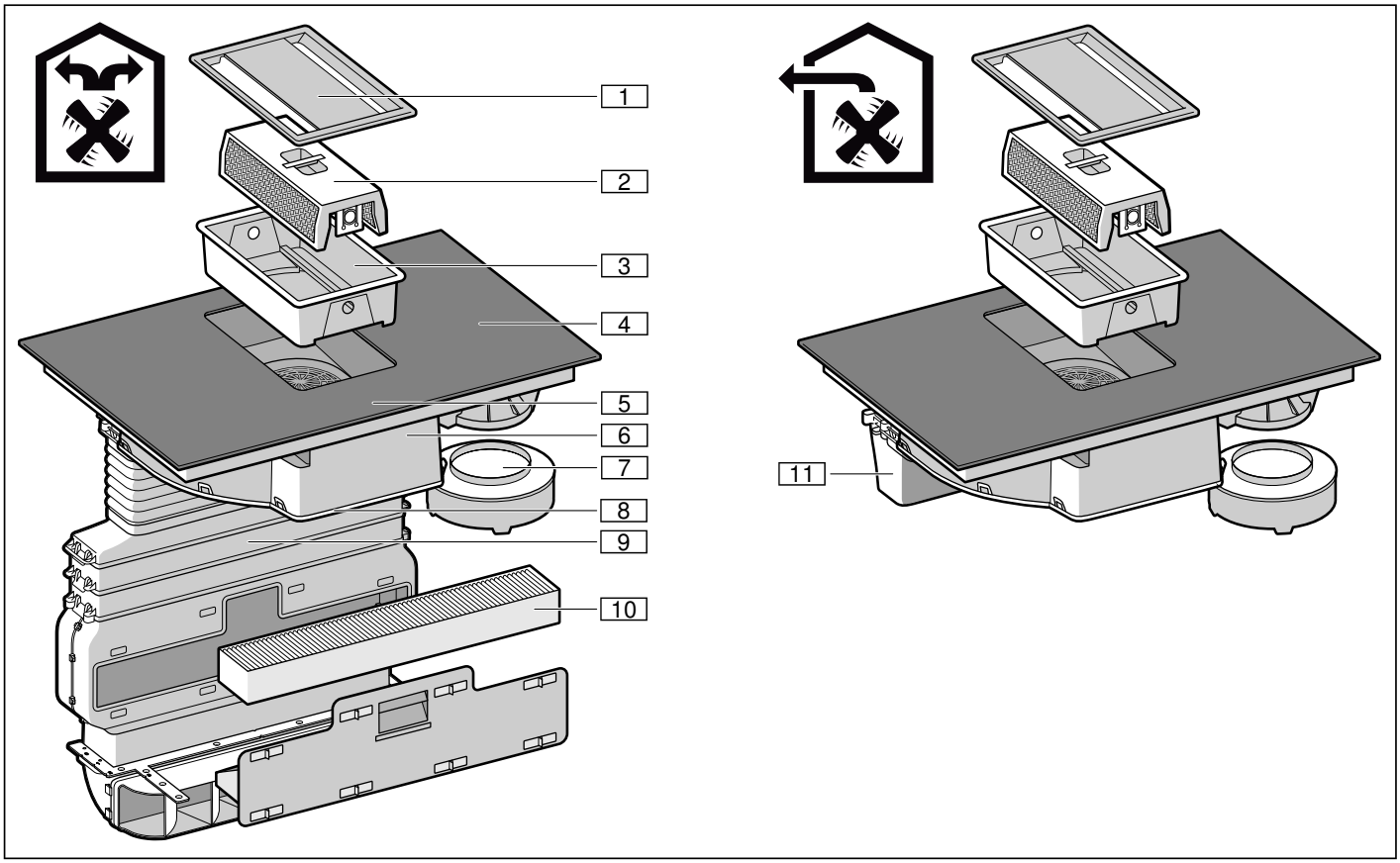
Getting to know your appliance

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

In this section, we will explain the indicators and controls. You will also find out about the various functions of your appliance.

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

Your new appliance



No.	Name
1	Filter cover
2	Metal grease filter
3	Container
4	Hob
5	Control panel
6	Fan housing
7	Overflow container
8	Housing cover
9	Piping*
10	Activated charcoal filter*
11	Exhaust pipe**

* in air recirculation mode only

** in air extraction mode only

Special accessories

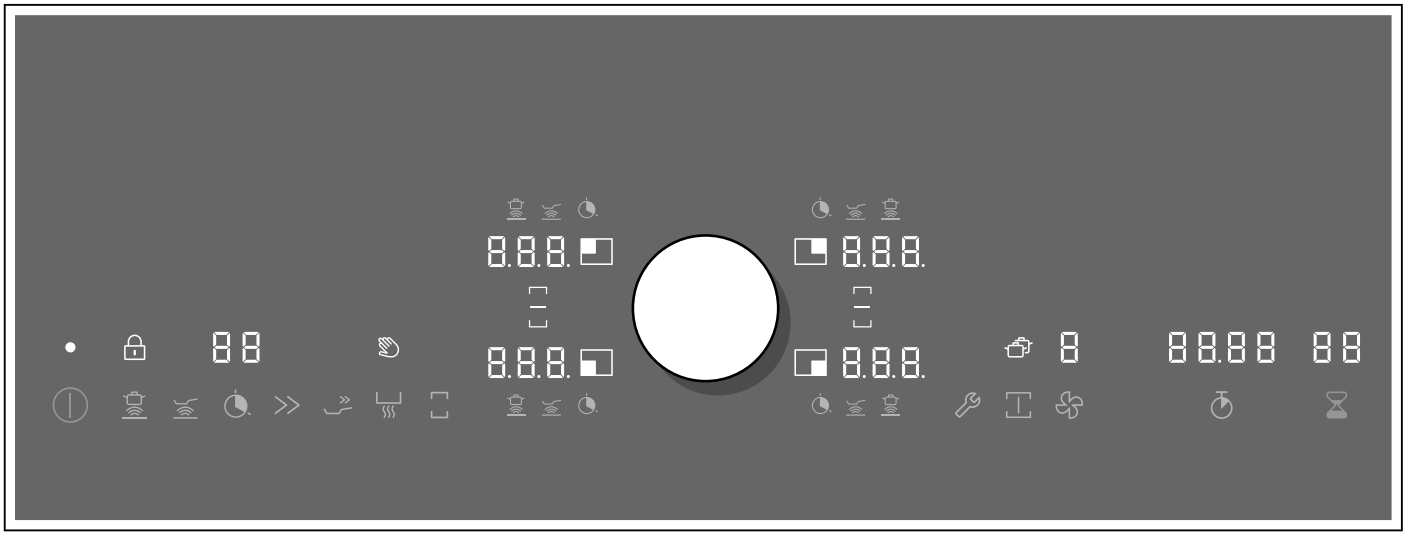
Temperature sensor	CA 060 300
Flat duct connection piece	CA 284 010
Air recirculation module	CA 282 810
Activated charcoal filter	CA 282 110
Magnetic knob, black	CA 230 100
Multilayer teppanyaki griddle pan	CA 051 300
Cast aluminium grill plate	CA 052 300

Suitable cookware

There are pans that are optimally suited for the frying sensor function. They can be purchased from specialist retailers or through our technical after-sales service. Always quote the relevant reference number.

Small pan – 15 cm diameter	GP 900001
Medium pan – 18 cm diameter	GP 900002
Large pan – 21 cm diameter	GP 900003

The control panel



Touch keys	
⏻	Switch the appliance on and off
	Switch on the cooking sensor function
	Switch on the frying sensor function
	Set the cooking timer
	Activate the saucepan booster function
	Activate the frying pan booster function
	Activate the keep-warm function
	Activate the flex function
	Open the basic settings
	Activate the professional chef function
	Switch between the settings area for the hob and the ventilation system/set the ventilation level/switch on intensive mode, automatic start and the intermittent function for the ventilation system
	Switch on the stopwatch
	Set the timer

Indicators/symbols	
0	Operating status
	Hotplate
1-9	Heat settings/fan settings
	Cooking sensor function
	Frying sensor function
	Cooking timer
P	Saucepan booster function/intensive mode for ventilation

Indicators/symbols	
b	Frying pan booster function
L	Keep-warm function
H/h	Residual heat
00	Timer function
00.00	Stopwatch function
	Display cleaning protection
	Childproof lock
	Flex function activated
	Flex function deactivated
	Transfer function
	Ventilation system switched on
J	Ventilation system intermittent function
A	Ventilation system automatic mode
t	Ventilation system run-on function
F INSERt	Metal grease filter not inserted correctly
F CHANGE	Activated charcoal filter saturation indicator
F FULL	Metal grease filter saturation indicator

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.
– Do not pull cookware close to the displays and sensors. The electronics could overheat.

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 indicators 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 modes

This appliance can be used in exhaust-air mode or circulating-air mode.

Exhaust air mode

The air which is drawn in is cleaned by the grease filters and conveyed to the exterior by a pipe system.

Note: The exhaust air must not be conveyed into a functioning smoke or exhaust gas flue or into a shaft which is used to ventilate installation rooms which contain heat-producing appliances.

- Before conveying the exhaust air into a non-functioning smoke or exhaust gas flue, obtain the consent of the heating engineer responsible.
- If the exhaust air is conveyed through the outer wall, a telescopic wall box should be used.

Circulating-air mode

The air which is drawn in is cleaned by the grease filters and an activated carbon filter and conveyed back into the kitchen.

Note: To bind odours in circulating-air mode, you must install an activated carbon filter. The different options for operating the appliance in circulating-air mode can be found in the brochure. Alternatively, ask your dealer. The required accessories are available from specialist outlets, from customer service or from the Online Shop.

Before using the appliance for the first time

Please read the following information before using the appliance for the first time:

Clean the appliance and all accessory parts thoroughly.

Before you can use your new appliance, you must apply certain settings.

Initial use

Note: When it is delivered, the appliance is preset to air recirculation mode.

Possible settings:

- In air recirculation mode, if C9 is displayed, the value 0 (factory setting) is set.
- In air extraction mode, if C9 is displayed, the value 1 is set.

To switch the appliance to air extraction mode, see → *"Basic settings" on page 38*.

Twist-Pad 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.

⚠ Warning – 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.

⚠ Warning – Risk of burns!

The filter cover will get very hot very quickly if left on the hob. Never place the filter cover on the hob.Do not place pots, pans or other hot objects on the filter cover.

Note: Switch on the ventilation system when you start cooking and switch it off again a few minutes after you have finished cooking. This is the most effective way of removing steam from the kitchen.

Note: Never use the appliance without the container, metal grease filter or filter cover.

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. 0 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 will switch itself off automatically if all the hotplates have been switched off for more than 20 seconds and the ventilation system is switched off.
- The selected settings are stored for 5 seconds after the hob has been switched off.
  If the hob is switched back on during this time, the heat settings that were previously set will flash. To apply these settings, tap on the twist knob within the next 5 seconds.
  If you do not tap the twist knob or you touch a different sensor button, all the 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**.

Notes

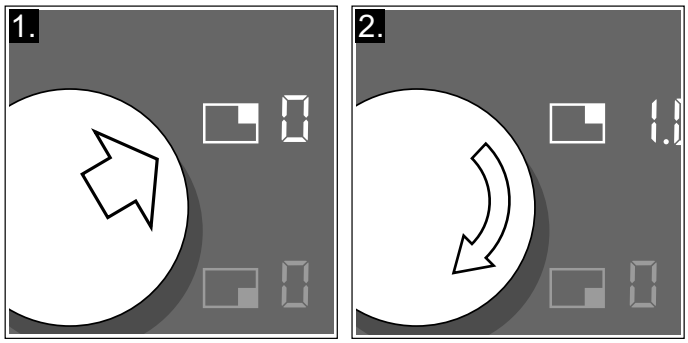
- To protect the fragile parts of your appliance from overheating and electrical overloading, the hob may temporarily reduce the power.
- In order to prevent the appliance from producing excess noise, the hob may temporarily reduce the power.

Selecting a 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 the section entitled ⟶ *"Flex function"*.
  The cookware is detected and the hotplate is selected automatically. You can now configure the settings.
- If the indicators flash after you have changed the settings, check whether the cookware is suitable for induction cooking. See the section entitled ⟶ *"Cookware test"*.

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 0 appears. The hotplate switches itself off and the residual heat indicator lights up.

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 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.
- The ventilation system must be switched off separately. ⟶ *"Switching off the ventilation system" on page 16*

Switching the ventilation system on and off

Note: Always adjust the setting according to the current conditions. To eliminate strong cooking smells, select a high fan setting.

Note: If no metal grease filter is available, the ventilation system cannot be switched on. Insert the metal grease filter. The hob functions are also available if there is no metal grease filter.⟶ *"Cleaning" on page 41*

Note: Using tall items of cookware may prevent the extraction system from working at optimum power. The extraction power can be improved by placing a lid on the cookware at an angle.

Note: Do not obstruct the ventilation openings. Do not place objects on the filter cover, as this will reduce the power of the ventilation system.

Switching on the ventilation system

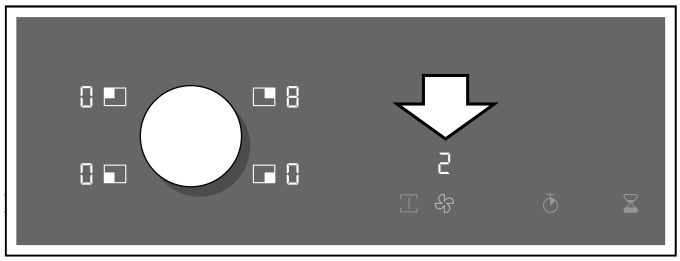
Note: If F INSERT flashes on the display panel and symbol is not available, insert the metal grease filters correctly.
is shown on the display panel. The ventilation system can be switched on.

1 Touch the symbol.
The symbol will be lit orange. The ventilation system will start at fan setting 2. The fan setting that is selected will be shown on the display panel.

Notes

- Heat settings cannot be changed while the ventilation system fan settings are being configured.
- During a period of a few seconds, a fan setting for the ventilation system can be selected. The symbol will be lit white when the Twist knob can be used to configure the heat settings again.

2 Use the twist knob to select the required setting.
The fan setting that is selected will be shown on the display panel.



3 To set a different fan setting, touch the symbol and use the twist knob to select the required setting.
The fan setting that is selected will be shown on the display panel.

Switching off the ventilation system

If you want to switch off the appliance, touch the ⏻ symbol. If you only want to switch off the ventilation system, proceed as follows:

1 Touch the symbol.

2 Use the twist knob to select the fan setting 0.

3 Touch the symbol to switch to the setting area for the hob.

Note: If the run-on has been switched on, you can only switch the ventilation system off via the twist knob.
⟶ *"Run-on function" on page 17*

Intensive setting

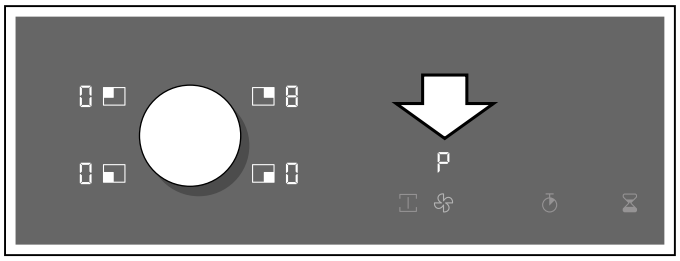
Activate intensive mode if strong odours or large amounts of steam are produced. In this mode, the ventilation system briefly operates at maximum power. It automatically switches back to a low setting after a short time.

Switching on

1 Touch the symbol.

2 Turn the rotary knob until P appears.

Intensive mode is now activated.



Note: After 6 minutes, the appliance will automatically switch back to fan setting 3.

Switching off

1 Touch the symbol.

2 Use the twist knob to select the fan setting 0.

3 Touch the symbol to switch to the setting area for the hob.

Automatic start

Depending on the basic settings selected, the following options will be available once you have selected the fan setting for a cooking zone:

- The ventilation system will not start.
- The ventilation system will start at the fan setting selected by the sensor.
- The ventilation will start at a specified fan setting.

Select the option you want to use in the basic settings. The basic settings also offer the option to adjust the sensitivity of the sensor.

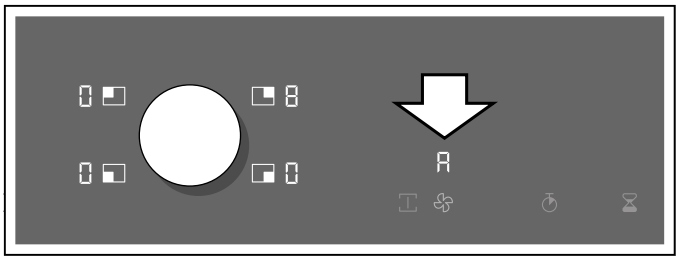
Automatic mode with sensor control

Switching on

1 Touch the symbol.
The ventilation starts with fan setting 2.

2 Turn button to the right until A is displayed.

3 Touch the symbol.
The optimum setting is set automatically using a sensor.



Switching off

1 Touch the symbol.

2 Use the twist knob to select another fan setting or turn it until 0 appears.
The fan setting that is selected will be shown on the display panel. Automatic mode with sensor control is switched off.

Run-on function

Note: The run-on function will only start if at least one of the cooking zones has been switched on for at least a minute.

The run-on function leaves the ventilation system running for a few minutes after it has been switched off. This eliminates any remaining cooking smells. The ventilation system will switch off automatically afterwards.

If the automatic function with sensor-controlled run-on is activated in the basic settings, the run-on will stop automatically when the appliance is switched off.

When the appliance is switched off or all of the cooking zones are switched off, r will be shown on the display panel. will be lit white. The run-on function is now on.

Switching off

1 Touch the symbol.
The symbol will be lit orange.

2 Use the twist knob to select the required fan setting 0.

3 Touch the symbol.
The run-on function will be switched off.

The run-on function will be switched off if the appliance is switched on and one of the cooking zones is switched back on.

Interval ventilation

Switching on

With interval ventilation, the ventilation switches on automatically for 6 minutes every hour.

1 Touch the symbol.
2 Turn the twist knob until 3 appears.
3 Touch the symbol.
The Intermittent function has now been activated.

Note: After power is turned off, 3 and symbol light up.

Switching off

1 Touch the symbol.
2 Use the twist knob to select the fan setting 0.
3 Touch the symbol to switch to the setting area for the hob.
Intermittent ventilation has now been switched off.

Chef's recommendations

Recommendations

- Stir occasionally when heating up purees, creamy soups and thick sauces.
- For preheating, select a heat setting 8 or 9.
- When cooking with the lid on, turn the heat setting down as soon as steam escapes between the lid and the cookware.
- After cooking, keep the lid on the cookware until you serve the food.
- To cook with the pressure cooker, follow the manufacturer's instructions.
- Do not cook food for too long, otherwise nutrients will be lost. The kitchen timer can be used to set the optimum cooking time.
- For healthier cooking results, oils and fats should not be heated to their smoke point.
- 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 the section entitled ⟶ *"Environmental protection"*

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 - 1.5	-
Butter, honey, gelatine	1 - 2	-
Heating and keeping warm		
Stew, e.g. lentil stew	1.5 - 2	-
Milk*	1.5 - 2.5	-
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 - 5.5	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

* Without lid

** Turn several times

*** Preheat to heat setting 8 - 8.5

	Heat setting	Cooking time (mins)
Boiling, steaming, braising		
Rice (with double the volume of water)	2.5 - 3.5	15 - 30
Rice pudding***	2 - 3	30 - 40
Unpeeled boiled potatoes	4.5 - 5.5	25 - 35
Boiled potatoes	4.5 - 5.5	15 - 30
Pasta, noodles*	6 - 7	6 - 10
Stew	3.5 - 4.5	120 - 180
Soups	3.5 - 4.5	15 - 60
Vegetables	2.5 - 3.5	10 - 20
Vegetables, frozen	3.5 - 4.5	7 - 20
Cooking in a pressure cooker	4.5 - 5.5	-
Braising		
Roulades	4 - 5	50 - 65
Pot roast	4 - 5	60 - 100
Goulash***	3 - 4	50 - 60
Roasting/frying with little oil*		
Escalope, plain or breaded	6 - 7	6 - 10
Escalope, frozen	6 - 7	6 - 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 - 5.5	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
Sautéeing fresh vegetables and mushrooms	7 - 8	10 - 20
Stir-fry, vegetables, meat cut in Asian-style strips	7 - 8	15 - 20
Stir fry, frozen	6 - 7	6 - 10
Pancakes (baked in succession)	6.5 - 7.5	-
Omelette (cooked in succession)	3.5 - 4.5	3 - 10
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 - 8.5

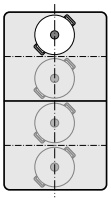
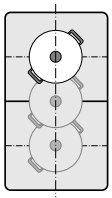
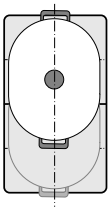
Flex function

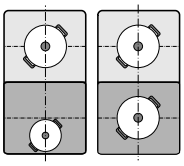
The flexible cooking zone can be used as a single hotplate or as two independent hotplates, as required.

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 the section entitled ⟶ *"Operating the appliance" on page 15*

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 next to the cooging zone display.

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

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.

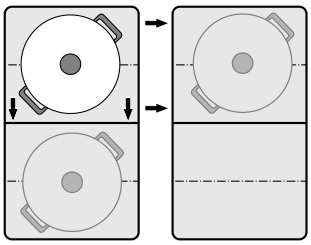
This deactivates the flexible cooking zone. The two hotplates will now function independently.

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

Transfer function

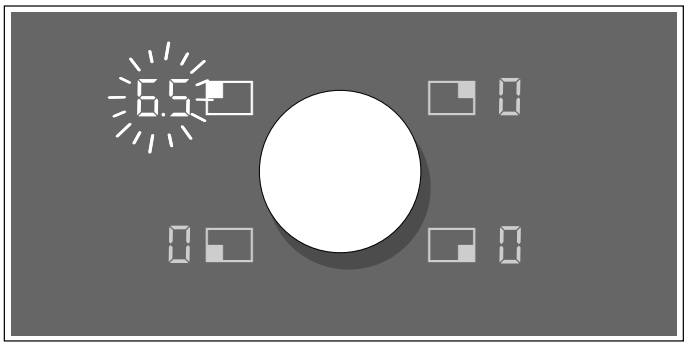
You can use this function to transfer the settings of one hotplate to another.

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

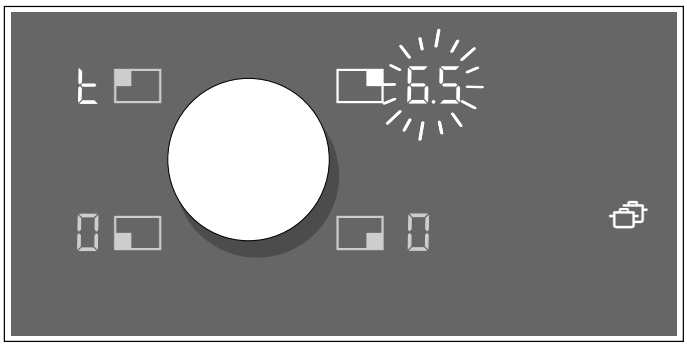


Note: You can find additional information on the correct positioning of cookware in the section entitled ⟶ *"Flex function"*

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



2 Set the cookware down on a flexible hotplate within the next 90 seconds. The new hotplate will be detected and the symbol will light up. The applied heat setting will flash in the hotplate display.



3 Use the twist knob to select the new hotplate within 90 seconds. The setting has been transferred.

Notes

- Move the cookware to a hotplate that 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 or the cooking sensor function will also be transferred to the new hotplate. The frying sensor function will not be transferred.
- The booster functions can only be moved from left to right or from right to left when none of the hotplates are active.
- If a new item of cookware is set down on another hotplate before the settings have been confirmed, this function will be ready for both pieces of cookware. Confirm the desired hotplate.
- If more than one piece of cookware is moved, the function will only be ready for the piece of cookware that was moved last.
- During the adjustment time, you can return the cookware to the original hotplate. The hotplate then continues to heat up using the previous setting, without the need for confirmation.

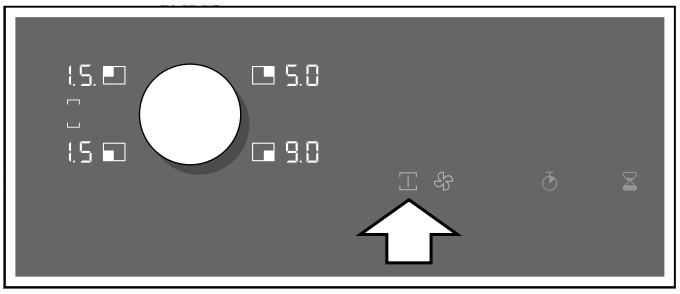
Professional chef function

You can use the professional chef function to display the preset heat settings for each hotplate. Set down a suitable item of cookware within 8 minutes to apply the default value.

Activation

1 Switch on the hob.

2 Touch the ⌶ symbol.
The preset heat settings will light up on the hotplate displays. The flexible cooking zones on the left-hand side are linked.



3 Set down a suitable item of cookware within 8 minutes. Once the cookware has been detected, the corresponding hotplate will be selected. You can adjust the heat setting using the twist knob. The heat setting indicators for the unoccupied hotplates will start flashing if the adjustment time has elapsed.

4 Touch the ⌶ symbol again within 90 seconds to extend the professional chef function. If you do not touch the symbol, the hotplates you are not using will switch themselves off.

Notes

– Only the keep-warm function and the flex function can be set in professional chef mode.

– If an unsuitable item of cookware is set down (e.g. aluminium cookware), the heat setting indicator will flash until this cookware is removed. To check whether your cookware is suitable for induction cooking, refer to the section entitled ⟶ *"Cookware test"*.

Deactivating

To end the function immediately: Touch the ⌶ symbol. Switch all hotplates to heat setting 0. 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 0. Hotplates that are in use retain the original heat setting.

Changing the settings

You can change the default settings in the "Basic settings" menu. See the section entitled ⟶ *"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 from 1 to 99 minutes. The time elapses in the timer display in minutes, the final half a minute is displayed in seconds.

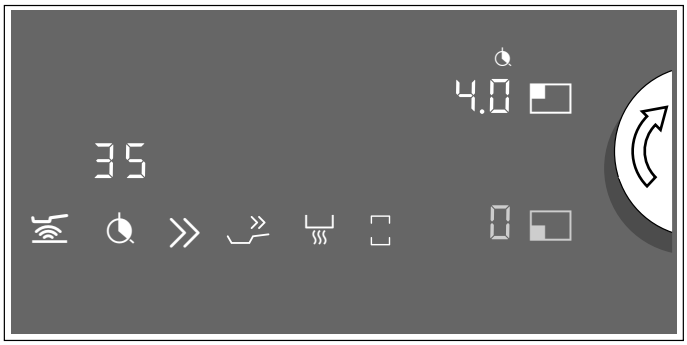
Setting procedure:

1 Select the hotplate and the required heat setting.

2 Touch the ◔ symbol.

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

4 Use the twist knob to select the required cooking time. The ◔ indicator for the hotplate will light up. 00 will light in the timer display.



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/cooking sensor function

If a cooking time has been programmed for a hotplate and the frying sensor or cooking 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 00 to delete it.

When the time has elapsed

The hotplate switches off. A signal sounds, 0 appears in the hotplate display and 00 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 set a time from 1 to 99 minutes on the short-term timer.

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; 00 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 00.

When the time has elapsed

A signal sounds for three minutes. 00 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.

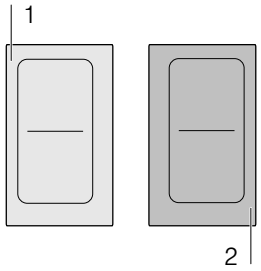
If you touch and hold the ⏱ symbol, the displays will go out.

The function is deactivated.

Saucepan booster function

This function allows large volumes of water to be heated up even more quickly than with the Š power setting. 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 P indicator lights up.

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 P 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.

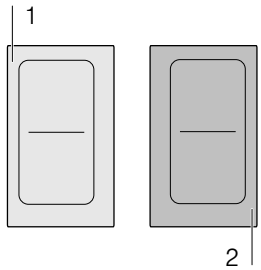
– If a heat setting was set before activating function, this setting will be automatically applied again after deactivating the function.

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 → *"Induction cooking"*

Activating

1 Select a hotplate.

2 Touch the symbol. The b indicator lights up.

The function has now been activated.

Deactivating

1 Select a hotplate.

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

The function is deactivated.

Note: After 30 seconds, this function will automatically switch off.

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. L 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 L indicator goes out. The hotplate switches itself off and the residual heat indicator lights up.

The function is deactivated.

Automatic functions

The automatic functions make cooking easy and always give you excellent results. The recommended temperature settings are suitable for any type of cooking.

They enable you to cook without using excessive heat and promise the perfect cooking and frying results.

Sensors measure the heat of the saucepan or frying pan throughout the cooking process. This ensures that the power is continuously controlled and that the right temperature is maintained.

Food can be added once the selected temperature has been reached. Food will not be overheated and liquids will not boil over.

The frying sensor function is available for all hotplates.

The cooking sensor function is available on all hotplates if a wireless temperature sensor is connected.

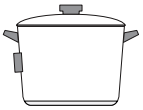
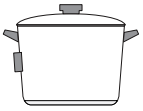
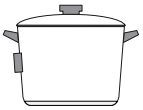
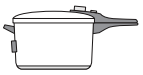
In this section, you will find information on:

- Automatic function types
- Suitable cookware
- Sensors and special accessories
- Functions and heat settings
- Recommended dishes

Types of automatic functions

The automatic functions are used to select the best cooking method for each kind of food.

The table shows the various different function settings that are available for the automatic functions:

Automatic functions	Temperature settings	Cookware	Availability	Activation
Frying sensor function				
Braising/frying with a small amount of fat	1, 2, 3, 4, 5		All hotplates	
Cooking sensor function	**Suitable temperature**			
Heating/keeping warm	60-70 °C		All hotplates	
Poaching	80-90 °C		All hotplates	
Cooking	90-100 °C		All hotplates	
Cooking in a pressure cooker	110-120 °C		All hotplates	
Frying with a large amount of oil in the pan*	170-180 °C		All hotplates	

*Preheat with the lid on and fry with the lid off.

If the hob does not have a wireless temperature sensor, this can be purchased from specialist retailers or through our after-sales service or our official website.

Suitable cookware

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.

For the cooking functions, use cookware that is tall enough that, when the required volume of water is added, the water level is higher than the silicone patch for the wireless sensor.

There are frying pans that are optimally suited to the frying sensor function. These can be purchased from specialist retailers or through our technical after-sales service or our official website. Always quote the relevant reference number:

- **GP900001** small pan (15 cm diameter)
- **GP900002** medium pan (18 cm diameter)
- **GP900003** large pan (21 cm diameter)
- **CA051300** Teppanyaki. Recommended for the flexible cooking zone only
- **CA052300** griddle plate. Recommended for the flexible cooking zone only.

These frying pans have a non-stick coating so that you can fry food with a small amount of 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 entitled ⟶ *"Flex function" on page 20*.
– Other types of pan may overheat and the temperature may be above or below the selected heat setting. Try the lowest heat setting to begin with and change it if necessary.

Any cookware that is suitable for induction cooking can be used with the cooking functions. You can find information on which types of cookware can be used with an induction hob in the section entitled ⟶ *"Induction cooking" on page 9*.

The table of automatic functions lists the cookware that is suitable for each function.

Sensors and special accessories

The sensors measure the temperature of the saucepan or frying pan throughout the cooking process. This ensures that the power is controlled with high precision and that the right temperature is maintained:

Your hob has two different temperature measuring systems:

- Frying sensor function: Temperature sensors are located underneath the hob. These monitor the temperature of the base of the frying pan.
- Cooking sensor function: A wireless temperature sensor transmits the temperature of the saucepan to the control panel. The sensor is attached to the saucepan.

A wireless temperature sensor is required for the cooking sensor function. You can purchase this from specialist retailers, from our technical after-sales service or from our official website – you will need to quote the reference number **CA060300**.

You can find more information about the wireless temperature sensor in the section entitled ⟶ *"Preparation and maintenance of the wireless temperature sensor"*

Functions and heat settings

Frying sensor function

You can use the frying sensor function to pan-fry food with a small amount of oil.

This function is available for all hotplates.

Advantages

- The hotplate only heats when necessary. This saves energy. Oil and fat will not overheat.
- An audible signal will sound once the empty frying pan has reached the optimal temperature for adding the oil and food.

Notes

– Do not place a lid on the frying pan. Otherwise, the function will not activate correctly. You can use a splatter guard to prevent fat from splashing out.
– Use oil or fat that is suitable for frying. If you are using butter, margarine, cold-pressed olive oil or lard, use temperature setting 1 or 2.
– Never leave fat or oil unattended while you are heating it.
– If the hotplate is at a higher temperature than the cookware or vice versa, the temperature sensor will not be activated correctly.
– For frying with a large amount of oil, always use the cooking sensor function. For frying with a large amount of oil in the saucepan, set the temperature to 170-180° C.

Temperature settings

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

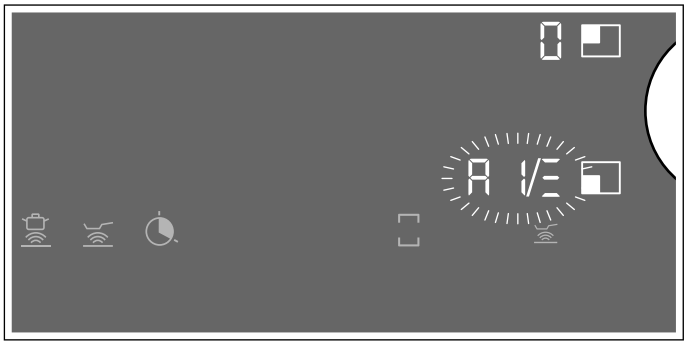
Setting procedure

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

1 Select the hotplate and touch the symbol. 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 0 using the twist knob. A signal sounds and the symbol goes out. The function is deactivated.

Cooking sensor function (optional)

You can use this function to heat, simmer or cook food, or cook it in a pressure cooker or fry it in a saucepan with sufficient oil at a controlled temperature.

The cooking sensor function is available for all hotplates.

Benefits

- The hotplate only heats when necessary. This saves energy. Oil or fat will not overheat.
- The temperature is continuously monitored.This prevents the food from spilling over. The temperature does not need to be readjusted.
- An audible signal will sound once the water or oil has reached the optimal temperature for adding the food. The table shows whether the food needs to be added right at the start.

Notes

– Use pots and pans with a flat base. Do not use pots and pans with a thin or domed base.

– Pour liquid into the saucepan until the liquid level is higher than the silicone patch on the outside of the pan.

– When frying with a small amount of oil, use the frying sensor function.

– Position the saucepan in such a way that the temperature sensor is not pointing towards a different pan.

– Do not remove the temperature sensor from the saucepan during cooking.

– Remove the temperature sensor from the saucepan after cooking. Caution: The temperature sensor may be very hot.

Temperature ranges

Cooking sensor function	Temperature range	Suitable for
Heating, Keepting warm	60 - 70 °C	e.g. soups, punch
Simmering	80 - 90 °C	e.g. rice, milk
Boiling	90 - 100 °C	e.g. pasta, vegetables
Cooking in a pressure cooker	110 - 120 °C	e.g. chicken, stew
Frying with a large amount of oil in the saucepan	170 - 180 °C	e.g. doughnuts, meatballs

Tips for cooking with the cooking sensor function

- Heating up/keeping warm: Portioned frozen products, e.g. spinach. Place the frozen product in the cookware. Add the volume of water specified by the manufacturer. Cover the cookware and set the temperature to 70 °C. Stir during cooking.
- Cooking: Thicken foods, e.g. sauces. Bring the food to the boil at the recommended temperature. Once the food has thickened, simmer at 85 °C.

  After the audible signal sounds, keep the food at this temperature for the required time.
- Boiling: Heat up water with the lid on. It will not boil over. Set the temperature to 100 °C.
- Cooking in a pressure cooker: Follow the manufacturer's recommendations. Continue cooking for the recommended time once the audible signal has sounded. Set the temperature to 115 °C.
- Frying with a large amount of oil in the saucepan: Heat the oil with the lid on. Once the audible signal has sounded, remove the lid and add the food. Set the temperature to 175 °C.

Notes

– Before you cook anything, make sure that the silicone patch is completely dry.

– Always cook with the lid on. Exception: "Frying with a large amount of oil in the saucepan", temperature 170 °C.

– If an audible signal does not sound, make sure that the lid is on the saucepan.

– Never leave oil unattended when it is being heated. Use oil or fat that is suitable for frying.Do not mix different cooking fats together, e.g. oil and lard. Mixtures of different fats may froth up when hot.

– If you are not satisfied with the cooking result, e.g. when cooking potatoes, next time use more water but keep the recommended temperature setting.

Setting the boiling point

The point at which water starts to boil depends on the height of your home above sea level. You can change the boiling point if water is boiling too strongly or not strongly enough. To do this, proceed as follows:

- Select the basic setting cS; see the section entitled
- The basic setting is set to 3 by default. If your home is between 200 and 400 metres above sea level, there is no need to change the boiling point. If not, choose the correct setting from the following table according to your altitude:

Altitude	Setting cS
0 - 100 m.	1
100 - 200 m.	2
200 - 400 m.	3*
400 - 600 m.	4
600 - 800 m.	5
800 - 1000 m.	6
1000 - 1200 m.	7
1200 - 1400 m.	8
Over 1400 m.	9

* Basic setting

Note: The 100 °C temperature setting provides efficient cooking even if the water does not bubble very strongly during the heating process. If you are not satisfied with the boiling result, however, you can change the boiling point setting.

Connecting the wireless temperature sensor to the control panel

You will need to connect the wireless temperature sensor to the control panel before using the cooking sensor functions for the first time.

To connect the wireless temperature sensor to the control panel, follow the instructions below:

1 Call up the basic setting cS; see the section entitled ⟶ *"Basic settings"*
The symbol will light up white.

2 Press the symbol. A signal will sound and the symbol will light up orange. The hotplate indicators will light up white and the cooking sensor indicators on the hotplates will flash.
Briefly press the symbol on the wireless temperature sensor within 30 seconds.

3 **Detection successful:** The wireless temperature sensor is detected in a few seconds. Three short beeps will sound and the symbol will change from orange to white. The cooking sensor indicators on the hotplates will go out.
Detection failed: Five beeps will sound. The symbol will immediately change from orange to white and the cooking sensor indicators on the hotplates will go out.

- The cooking sensor function is made available once the temperature sensor has been connected to the control panel correctly.
- If there is a fault with the temperature sensor, the connection may not be established correctly for the following reasons:
  - Bluetooth communication error.
  - You did not press the symbol on the temperature sensor within 30 seconds of selecting a hotplate.
  - The battery in the temperature sensor has run out.

  Reset the wireless temperature sensor and follow the connection procedure once again.
- If the temperature sensor and the control panel are not connected correctly due to a transmission error, follow the connection procedure once again.

  If no connection can be established, inform the after-sales service.

Resetting the wireless temperature sensor

1 Touch and hold the symbol for approximately 8-10 seconds.
While you are doing this, the temperature sensor's LED indicator will light up three times. When the LED lights up for the third time, it will start to reset the temperature sensor. At this point, you will need to lift your finger off the symbol.
Once the LED goes out, this means that the wireless temperature sensor has been reset.

2 Repeat the connection procedure from point 2.

Programming

The hob must be on.

1 Attach the temperature sensor to the cookware, see section ⟶ *"Preparation and maintenance of the wireless temperature sensor"*

2 Place the cookware with sufficient liquid in the middle of the desired element and always put a lid on.

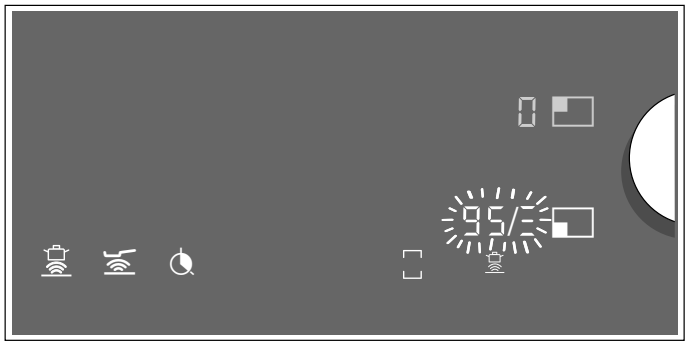
3 Select the required hotplate using the twist knob. 0 appears in the display for the heat setting.

4 Press the symbol in the control panel. An audible signal sounds. The symbol lights up in the display for the hotplate.

5 Press the symbol on the wireless temperature sensor on the cookware. Once the wireless temperature sensor has been detected, the default temperature of 95 °C lights up in the hotplate display.

6 Set the required temperature using the twist knob. The temperature can be changed by increments of 5 °C.

7 The hotplate display shows the progress of the heating process from _ to ¯ and flashes alternately with the set temperature. Once the set temperature has been reached, an audible signal sounds and the heating indicator goes out. The selected temperature will then be displayed again.



8 Once the signal has sounded, take the lid off and add the food. Keep the lid on during cooking.

Note: Do not cover the pan when using the "Frying with a large amount of oil in the saucepan" function.

You can also activate the cooking sensor function via the wireless temperature sensor. Proceed as follows:

- Set down the cookware and press the symbol on the wireless temperature sensor.
- Select the hotplate using the twist knob.

When the function is ready, the default temperature of 95 °C is displayed.

Switching off the cooking sensor function

You can deactivate this function in a number of ways:

- Select the hotplate and touch the symbol.
- Select the hotplate and set the temperature to 0 using the twist knob.
- Press the symbol on the wireless cooking sensor.

A signal sounds and the symbol goes out in the hotplate display. The function is deactivated.

Recommended dishes

The following table shows a selection of dishes and is arranged by food type. The temperature and the cooking time depend on the amount, the condition and the quality of the food.

Meat	Automatic Function	Temperature range	Total cooking time from signal (mins)
Frying with a small amount of oil function			
Escalope, plain or breaded	Frying sensor function	4	6 - 10
Fillet	Frying sensor function	4	6 - 10
Chop*	Frying sensor function	3	10 - 15
Cordon bleu, Wiener Schnitzel*	Frying sensor function	4	10 - 15
Steak, rare (3 cm thick)	Frying sensor function	5	6 - 8
Steak, medium or well-done (3 cm thick)	Frying sensor function	4	8 - 12
Poultry breast (2 cm thick)*	Frying sensor function	3	10 - 20
Sausages, pre-boiled or raw*	Frying sensor function	3	8 - 20
Hamburgers, meatballs, stuffed meat roulades*	Frying sensor function	3	6 - 30
Meat loaf	Frying sensor function	2	6 - 9
Ragoût, gyros	Frying sensor function	4	7 - 12
Minced meat	Frying sensor function	4	6 - 10
Bacon	Frying sensor function	2	5 - 8
Simmering function			
Sausages	Cooking sensor function	85 °C	10 - 20
Boiling function			
Meatballs	Cooking sensor function	100 °C	20 - 30
Stewing poultry	Cooking sensor function	100 °C	60 - 90
Viennese boiled beef	Cooking sensor function	100 °C	60 - 90
Cooking in a pressure cooker function			
Chicken, veal***	Cooking sensor function	115 °C	15 - 25
Frying with a large amount of oil function			
Chicken portions, meatballs**	Cooking sensor function	175 °C	10 - 15

* Turn several times.

** Heat the oil with the lid on. Fry in portions with the lid off (see table for cooking time per portion).

*** Add the food right at the beginning.

Fish	Automatic Function	Temperature range	Total cooking time from signal (mins)
Frying with a small amount of oil function			
Fried whole fish, e.g. trout	Frying sensor function	3	10 - 20
Fish fillet, plain or breaded	Frying sensor function	3 - 4	10 - 20
Scampi, prawns	Frying sensor function	4	4 - 8
Simmering function			
Stewing fish, e.g. hake	Cooking sensor function	90 °C	15 - 20
Frying with a large amount of oil function			
Fish, beer-battered or breaded*	Cooking sensor function	175 °C	10 - 15

* Heat the oil with the lid on. Fry one portion after the other with the lid off (the table shows the time required for each portion).

Egg-based dishes	Automatic function	Temperature range	Total cooking time from signal (mins)
Frying with a small amount of oil function			
Pancakes*	Frying sensor function	5	-
Omelette*	Frying sensor function	2	3 - 6
Fried eggs	Frying sensor function	2 - 4	2 - 6
Scrambled eggs	Frying sensor function	2	4 - 9
Kaiserschmarrn (shredded pancake)	Frying sensor function	3	10 - 15
French toast	Frying sensor function	3	4 - 8
Boiling function			
Hard-boiled eggs**	Cooking sensor function	100 °C	5 - 10

* Total time for each portion. Fry one after the other.

** Add the food right at the beginning.

Vegetables and pulses	Automatic function	Temperature range	Total cooking time from signal (mins)
Frying with a small amount of oil function			
Garlic, onions	Frying sensor function	1 - 2	2 - 10
Courgettes, aubergines	Frying sensor function	3	4 - 12
Peppers, green asparagus	Frying sensor function	3	4 - 15
Vegetables sautéed in oil, e.g. courgettes, green peppers	Frying sensor function	1	10 - 20
Mushrooms	Frying sensor function	4	10 - 15
Glazed vegetables	Frying sensor function	3	6 - 10
Boiling function			
Fresh vegetables, e.g. broccoli	Cooking sensor function	100 °C	10 - 20
Fresh vegetables, e.g. Brussels sprouts	Cooking sensor function	100 °C	30 - 40
Lentils, Chickpeas, Peas*	Cooking sensor function	100 °C	15 - 20
Stew*	Cooking sensor function	100 °C	45 - 60
Cooking in a pressure cooker function			
Vegetables, e.g. green beans*	Cooking sensor function	115 °C	5 - 10
Chickpeas, beans*	Cooking sensor function	115 °C	10 - 12
Lentil stew*	Cooking sensor function	115 °C	15 - 20
Frying with a large amount of oil function			
Vegetables and mushrooms, breaded or beer-battered**	Cooking sensor function	175 °C	5 - 10

* Add the food right at the beginning.

** Heat the oil with the lid on. Fry one portion after the other with the lid off (the table shows the time required per portion).

Potatoes	Automatic function	Temperature range	Total cooking time from signal (mins)
Frying with a small amount of oil function			
Fried potatoes (made from potatoes boiled in their skins)	Frying sensor function	5	6 - 12
Fried potatoes (made from raw potatoes)	Frying sensor function	4	15 - 25
Potato fritter*	Frying sensor function	5	2,5 - 3,5
Swiss rösti	Frying sensor function	1	50 - 55
Glazed potatoes	Frying sensor function	3	15 - 20
Simmering function			
Potato dumplings	Cooking sensor function	85 °C	30 - 40

* Total time for each portion. Fry one after the other.

** Add the food right at the beginning.

Potatoes	Automatic function	Temperature range	Total cooking time from signal (mins)
Boiling function			
Potatoes**	Cooking sensor function	100 °C	30 - 40
Cooking in a pressure cooker function			
Potatoes**	Cooking sensor function	115 °C	10 - 12

* Total time for each portion. Fry one after the other.

** Add the food right at the beginning.

Pasta and cereals	Automatic function	Temperature range	Total cooking time from signal (mins)
Simmering function			
Rice	Cooking sensor function	85 °C	25 - 35
Polenta*	Cooking sensor function	85 °C	20 - 25
Semolina pudding	Cooking sensor function	85 °C	5 - 10
Boiling function			
Noodles	Cooking sensor function	100 °C	7 - 10
Stuffed pasta or dumplings	Cooking sensor function	100 °C	6 - 15
Cooking in a pressure cooker function			
Rice**	Cooking sensor function	115 °C	6 - 8

* Heat up with the lid on; cook with the lid off and stir frequently.

** Add the food right at the beginning.

Soups	Automatic function	Temperature range	Total cooking time from signal (mins)
Simmering function			
Instant soups, e.g. creamy soups*	Cooking sensor function	85 °C	10 - 15
Boiling function			
Homemade broths, e.g. meat or vegetable soups**	Cooking sensor function	100 °C	60 - 90
Instant soups, e.g. minestrone	Cooking sensor function	100 °C	5 - 10
Cooking in a pressure cooker function			
Homemade broths, e.g. vegetable soups**	Cooking sensor function	115 °C	20 - 30

* Stir frequently.

** Add the food right at the beginning.

Sauces	Automatic function	Temperatue range	Total cooking time from signal (mins)
Frying with a small amount of oil function			
Tomato sauce with vegetables	Frying sensor function	1	25 - 35
Béchamel sauce	Frying sensor function	1	10 - 20
Cheese sauce, e.g. Gorgonzola sauce	Frying sensor function	1	10 - 20
Reducing sauces, e.g. tomato sauce, bolognese sauce	Frying sensor function	1	25 - 35
Sweet sauces, e.g. orange sauce	Frying sensor function	1	15 - 25

Desserts	Automatic function	Temperature range	Total cooking time from signal (mins)
Simmering function			
Rice pudding*	Cooking sensor function	85 °C	40 - 50
Porridge	Cooking sensor function	85 °C	10 - 15
Compote**	Cooking sensor function	85 °C	10 - 20
Chocolate pudding***	Cooking sensor function	85 °C	3 - 5
Frying with a large amount of oil function			
Patisserie, e.g. ring or filled doughnuts****	Cooking sensor function	175 °C	5 - 10

* Stir frequently.

** Add the food right at the beginning.

*** Heat up with the lid on; cook with the lid off and stir frequently.

**** Heat the oil with the lid on. Fry one portion after the other with the lid off (the table shows the time required per portion).

Frozen products	Automatic function	Temperature range	Total cooking time from signal (mins)
Frying with a small amount of oil function			
Escalope	Frying sensor function	4	15 - 20
Cordon bleu*	Frying sensor function	4	10 - 30
Poultry breast*	Frying sensor function	4	10 - 30
Chicken nuggets	Frying sensor function	4	10 - 15
Gyros, kebab	Frying sensor function	3	5 - 10
Fish fillet, plain or breaded	Frying sensor function	3	10 - 20
Fish fingers	Frying sensor function	4	8 - 12
French fries	Frying sensor function	5	4 - 6
Stir frys, e.g. stir-fried vegetables with chicken	Frying sensor function	3	6 - 10
Spring rolls	Frying sensor function	4	10 - 30
Camembert/cheese	Frying sensor function	3	10 - 15
Heating/keep-warm function			
Frozen vegetables in a creamy sauce, e.g. cream of spinach**	Cooking sensor function	70 °C	15 - 30
Boiling function			
Frozen vegetables, e.g. green beans**	Cooking sensor function	100 °C	15 - 20
Frying with a large amount of oil function			
Frozen chips***	Cooking sensor function	170 °C	4 - 8

* Turn several times.

** Add liquid according to the manufacturer's instructions.

*** Heat the oil with the lid on. Fry in portions with the lid off (see table for cooking time per portion).

Further	Automatic function	Temperature range	Total cooking time from signal (mins)
Frying with a small amount of oil function			
Camembert/cheese	Frying sensor function	3	7 - 10
Precooked dry products that require water to be added, e.g. pasta	Frying sensor function	1	5 - 10
Croutons	Frying sensor function	3	6 - 10
Almonds/nuts/pine nuts	Frying sensor function	4	3 - 15

* Add the food right at the beginning and stir frequently.

** Add the food right at the beginning.

Further	Automatic function	Temperature range	Total cooking time from signal (mins)
Heating/keep-warm function			
Food in jars and tins, e.g. goulash soup*	Cooking sensor function	70 °C	10 - 15
Mulled wine**	Cooking sensor function	70 °C	-
Simmering function			
Milk**	Cooking sensor function	85 °C	-

* Add the food right at the beginning and stir frequently.

** Add the food right at the beginning.

Preparation and maintenance of the wireless temperature sensor

In this section, you will find the following information:

- Adhering the silicone patch
- Using the wireless temperature sensor
- Cleaning
- Changing the battery

You can obtain a temperature sensor and silicone patches from specialist retailers or through our technical after-sales service. Always quote the relevant reference number:

CA060300	Temperature sensor and set of 5 silicone patches
00577921	Set of 5 silicone patches

Adhering the silicone patch

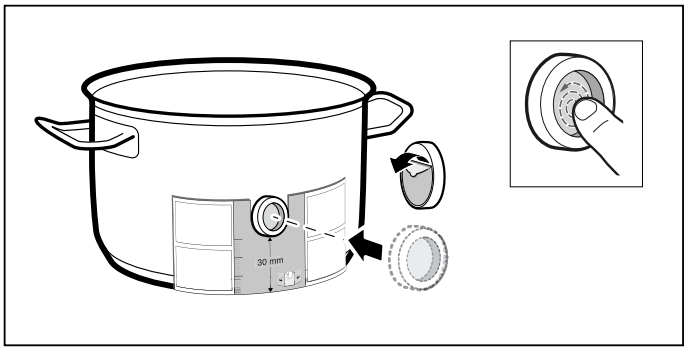
The silicone patch attaches the temperature sensor to the cookware.

If you are using a saucepan with the cooking sensor function for the first time, you must attach a silicone patch.

Proceed as follows:

1 The adhesion point on the saucepan must be free of grease. Clean the saucepan, dry it thoroughly and wipe the adhesion point with a degreasing agent such as alcohol.

2 Remove the protective film from the silicone patch. Adhere the silicone patch to the correct place on the saucepan using the enclosed template as a guide.



3 Press the silicone patch down, and press on its inside surface too.
The adhesive requires one hour to fully harden. The cookware must not be used or cleaned during this time.

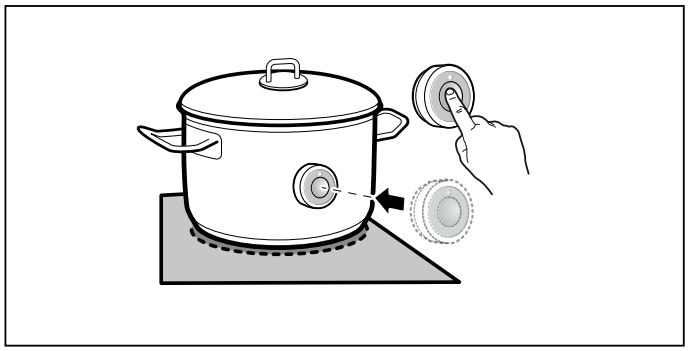
Notes

– Cookware with the silicone patch must not be left to soak in soapy water for long periods.

– If the silicone patch comes off, attach a new one.

Fitting the wireless temperature sensor

Attach the temperature sensor to the silicone patch and align it correctly.



Notes

– You can use up to three temperature sensors at the same time.

– Make sure that the silicone patch is completely dry before attaching the temperature sensor.

– Position the cookware in such a way that the temperature sensor is pointing towards the outer side of the hob.

– To prevent overheating, the temperature sensor must not be pointed towards another item of cookware that is hot.

– Remove the temperature sensor from the saucepan after cooking. Store it in a clean, safe place away from sources of heat.

Cleaning

The wireless temperature sensor must not be cleaned in the dishwasher.

You can find information on cleaning the temperature sensor in the section entitled ⟶ *"Cleaning"*

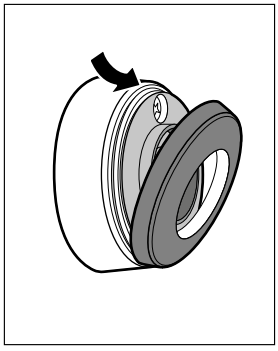
Changing the battery

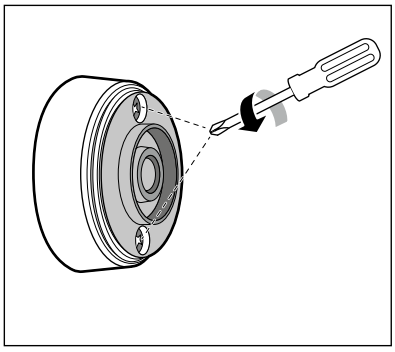
Changing the battery

If you press the wireless temperature sensor symbol and the LED does not light up, the battery is flat.

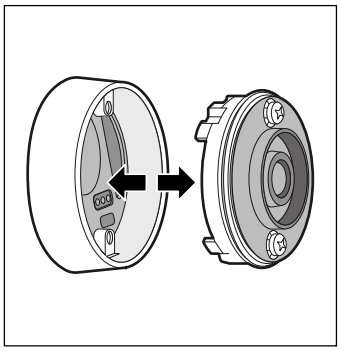
Changing the battery:

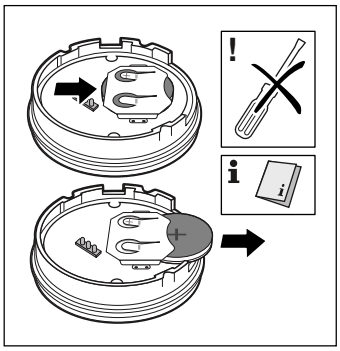
1 Remove the silicone cover from the lower section of the casing. Use a screwdriver to unscrew the screws.



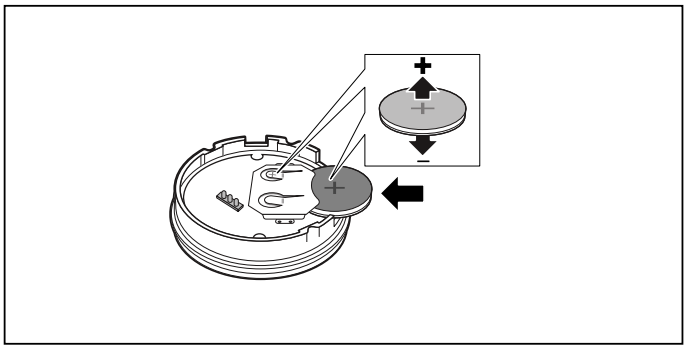


2 Remove the upper section of the casing. Remove the old battery. Insert the new battery. Make sure that the polarity is correct.

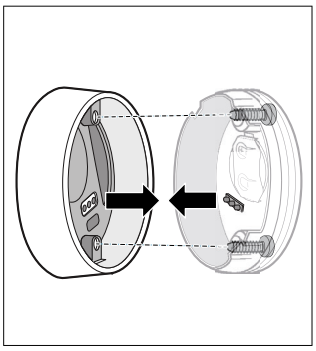


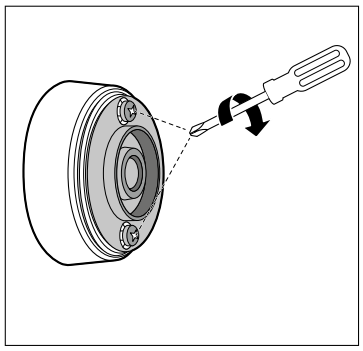


Caution!
Do not use metal objects to remove the battery. Do not touch the contacts.

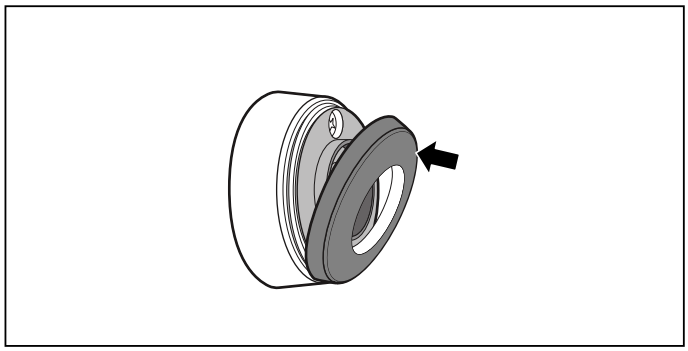


3 Put the upper and lower sections of the casing back together. Make sure that the contact pins are aligned correctly.





4 Put the silicone cover back on the lower section of the temperature sensor casing.



Note: Only use premium-quality CR2032 batteries. These have an especially long service life.

Declaration of Conformity

Gaggenau Hausgeräte GmbH hereby declares that the appliance with wireless temperature sensor function meets the basic requirements and other relevant provisions of the Directive 2014/53/EU.

A detailed RED Declaration of Conformity can be found online at www.gaggenau.com on the product page for your appliance under "Additional documents".

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Childproof lock

You can use the childproof lock to prevent children from switching on the hob.

Activating and deactivating the childproof lock

The hob must be switched off.

To activate: Remove the twist knob from the hotplate.A signal sounds. 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 heating process is interrupted. If a cooking timer is set, it will be paused. 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. The hob continues operating with the previous settings.
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

Indicator	Function
	Signal tones
	ON All signals are switched on.*
c 1	OFF Most of the signals are switched off.
	Time for selecting the hotplate
	5 The hotplate remains selected for 5 seconds.
	10 The hotplate remains selected for 10 seconds.*
	15 The hotplate remains selected for 15 seconds.
c2	OFF Unlimited: The hotplate which was set last remains selected.
	Power management function. Limiting the total power of the hob
	The available settings depend on the maximum power of the hob.
	OFF Deactivated. Maximum power of the hob. */**
	1 1000 W minimum power.
	1. 1500 W
	...
	3 3000 W recommended for 13 A.
	3. 3500 W recommended for 16 A.
	4 4000 W
	4. 4500 W recommended for 20 A.
	...
c3	9 or 9. Maximum power of the hob.**
	Restoring the factory settings
	OFF Keep personal settings.*
c4	ON Restore factory settings.
	Cooking sensor function
	Connecting the wireless temperature sensor to the hob
	Set according to height above sea level:
	1 - 2 Decrease
	3 Basic setting
c5	4 - 9 Increase
	Professional chef function.
	Select individual hotplates to preset the heat setting for the professional chef function.
	Preset values*: Left flexible zone: 1.5 Top right hotplate: 5.0
c6	Bottom right hotplate: 9.0
	Cookware, checking the result of the cooking process
	0 Not suitable
	1 Not perfect
c7	2 Suitable
	Set air recirculation mode or air extraction mode
	0 Air recirculation mode is set.*
c9	1 Air extraction mode is set.

	Setting automatic start
	A Switched on.The ventilation system will start at the fan setting selected by the sensor.*
	1, 2 or 3 Switched on. The ventilation system will start at fan setting 1, 2 or 3.
cA	OFF Switched off.
	Set the sensor sensitivity for the ventilation system
	1 Lowest sensor sensitivity setting.
	2 Medium sensor sensitivity setting.*
cb	3 Highest sensor sensitivity setting.
	Set the automatic function with sensor-controlled run-on
	OFF Switched off.
cc	ON Switched on.*

* Factory setting

** The hob's maximum power is shown on the rating plate.

To access the basic settings:

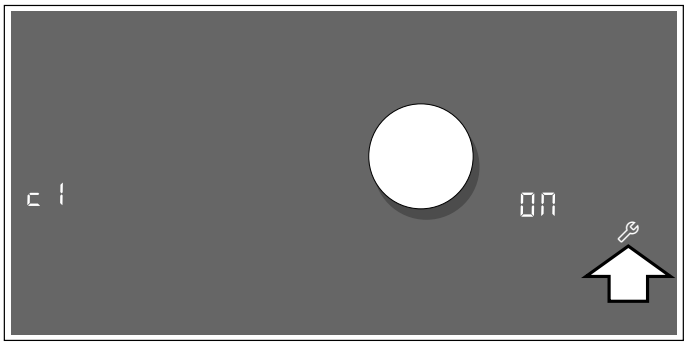
The hob must be off.

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.

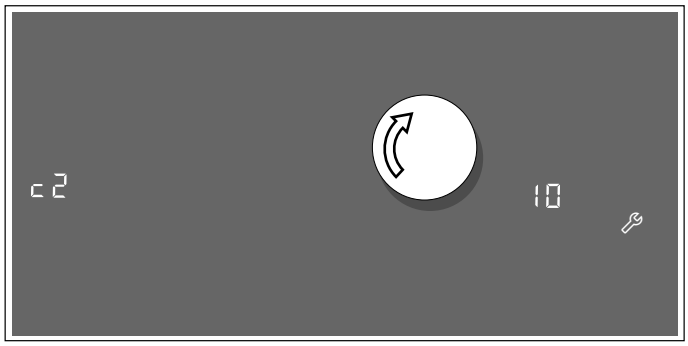
Product information	Display screen
After-sales service index (ASSI)	01
Production number	Fd
Production number 1	95.
Production number 2	05

3 Touch the symbol again to access the basic settings.
c 1 and ON 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.

Cookware test

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

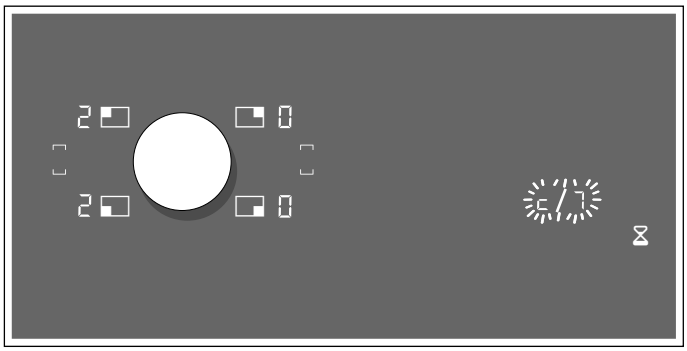
The result is a reference value and depends on the properties of the cookware and the hotplate being used.

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	
0	The cookware is not suitable for the hotplate and will therefore not heat up.*
1	The cookware is taking longer to heat up than expected and the cooking process is not going as well as it should.*
2	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, it is likely that only the middle of the cookware will heat up. This may result in the cooking results not being as good as expected or being less than satisfactory.
- You can find information on this function in the section entitled ⟶ *"Basic settings"*
- You can find information on the type, size and positioning of the cookware in the section entitled ⟶ *"Induction cooking"*

Power manager

You can use the power manager to set the total power of the hob.

The hob is preset at the factory. Its maximum performance is specified on the rating plate. You can use the power manager to change the value in accordance with the requirements for the relevant electrical installation.

In order not to exceed this set value, the hob automatically distributes the power available between the cooking zones that are switched on.

As long as the power manager function is activated, the output of a cooking zone may temporarily fall below the nominal value. If a cooking zone is switched on and the power limit is reached, _ appears in the heat setting display for a short time. The appliance automatically regulates and selects the highest possible power level.

For more information about how the total power of the hob is changed, see section ⟶ *"Basic settings"*

Cleaning

⚠ Warning – Risk of burns!

The appliance becomes hot during operation. Allow the appliance to cool down before cleaning.

⚠ Warning – Risk of burns!

The appliance will become hot during operation. If hot liquids penetrate the appliance, leave the appliance to cool for at least two hours before removing the filter cover, the metal grease filter, the container, the overflow reservoir or the appliance housing.

⚠ Warning – Risk of electric shock!

Do not use any high-pressure cleaners or steam cleaners, which can result in an electric shock.

⚠ Warning – Risk of electric shock!

Penetrating moisture may result in an electric shock. Clean the appliance using a damp cloth only. Before cleaning, pull out the mains plug or switch off the circuit breaker in the fuse box.

⚠ Warning – Risk of injury!

Components inside the appliance may have sharp edges. Wear protective gloves.

Note: Only use a minimal amount of water when cleaning so that no water enters the appliance.

Notes

- Before cleaning the appliance, remove any jewellery you are wearing on your arms and hands.
- Do not use any cleaning agents while the hob is still hot. This may mark the surface. Ensure that any residue left by cleaning agents is removed.

Cleaning agents

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

Follow all instructions and warnings included with the cleaning products.

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

Caution!
Beware of causing surface damage

Do not use:

- Undiluted washing-up liquid
- Cleaning products designed for dishwashers
- Abrasive cleaning products
- Pressure washers or steam jet cleaners
- Oven cleaners
- Corrosive or aggressive cleaners, or those containing chlorine
- Cleaners containing a large percentage of alcohol
- Hard, scratchy sponges, brushes or scouring pads

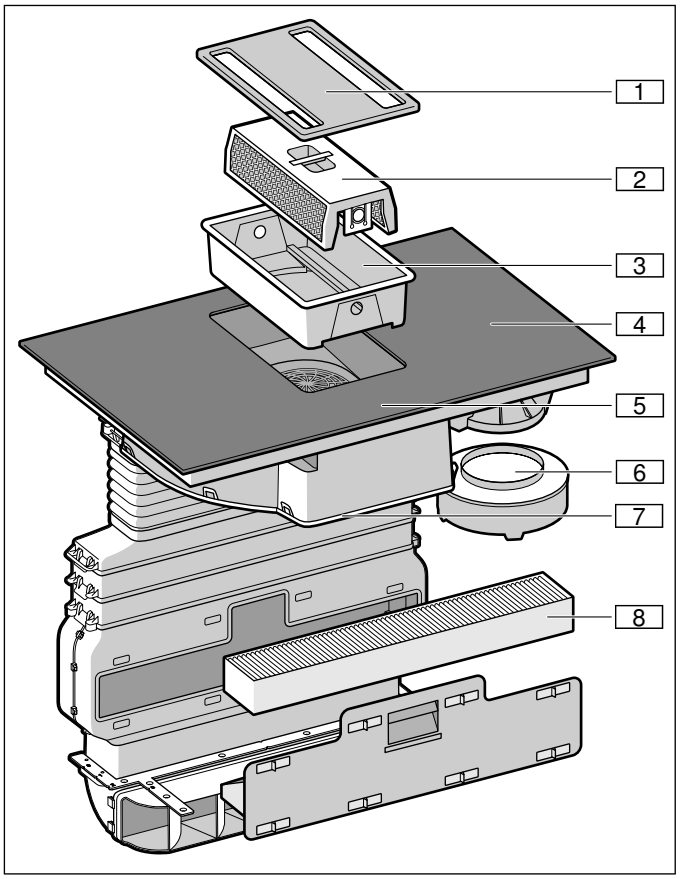
Caution!
Beware of causing surface damage

Always wash new sponge cloths thoroughly before use.

To ensure that the different surfaces are not damaged by using the wrong cleaning product, follow the instructions in the table.

Area	Cleaning product
Glass ceramic	Glass cleaner for stains caused by limescale and residual water: Clean the hob as soon as it has cooled down. You can use a cleaning product that is suitable for glass-ceramic hobs or glass cleaner (article no. 00311499). Glass scraper (article no. 00087670) for stains caused by sugar, rice starch or plastic: Clean immediately. Caution: Risk of burns. Then clean with a damp dish cloth and then dry with a cloth or towel. **Note:** Do not use cleaning products designed for dishwashers.
Stainless steel	Hot soapy water: Clean with a dish cloth and then dry with a soft cloth. Use a minimal amount of water when cleaning to prevent water from penetrating the appliance. Leave dried-on remnants to soak in a small amount of soapy water; do not scour. Always clean stainless steel surfaces in the direction of the grain. Special stainless steel cleaning products (article no. 00311499) are available from our after-sales service, through our online shop or from specialist retailers. Apply a very thin layer of the cleaning product with a soft cloth. **Note:** Do not use a glass scraper to clean the hob surround.
Plastic	Hot soapy water: Clean with a soft cloth or in the dishwasher.
Controls	Hot soapy water or an appropriate glass cleaner (article no. 00311499): Clean using a damp dish cloth and then dry with a soft cloth.
Filter cover	Hot soapy water: Clean using a damp dish cloth and then dry with a soft cloth.

Components to clean



No.	Name
1	Filter cover
2	Metal grease filter
3	Container
4	Hob
5	Control panel
6	Overflow container
7	Housing cover
8	Activated charcoal filter (only in air recirculation mode)

Hob surround (only on appliances with hob surrounds)

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.

Hob

Clean the hob each time you use it. This will prevent food remnants from becoming burned on. Do not clean the hob until the residual heat indicator has gone out. Remove boiled-over liquids immediately and do not allow any food remains to dry on.

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

Stubborn dirt is best removed with a glass scraper or glass ceramic cleaner (available from retailers). Follow the manufacturer's instructions.

You can obtain a suitable glass scraper (article no. 00087670) from our after-sales service or through our online shop.

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

Ventilation system

The filter must be regularly cleaned or replaced in order to guarantee efficient filtration of odours and grease.

Metal grease filter

The metal grease filters should be cleaned every 30 operating hours or at least once a month.

⚠ Warning – Risk of fire!

Grease deposits in the grease filter may catch fire.

Clean the grease filter at least once a month.

Never operate the appliance without the grease filter.

Activated charcoal filters

The activated charcoal filter should be replaced regularly. The saturation indicator on your appliance will tell you how frequently this needs to be done.

Saturation display

If the metal grease filter or activated charcoal filter becomes saturated, a signal will sound once the appliance has been switched off.

The following symbols will light up in the display panel:

- **Metal grease filter:** F FULL lights up
- **Activated charcoal filter:** F CHANGE lights up
- **Metal grease filter and activated charcoal filter:** F FULL and F CHANGE light up alternately

Do not wait any longer to clean the metal grease filter or replace the activated charcoal filter.

Once you have cleaned or replaced the relevant filters, reset the saturation indicators so that the F FULL and F CHANGE indicators go out or stop flashing.

After power is turned off, F F U L L or F C H A N G E lights.

1 Hold ✿ symbol for at least 4 seconds until a beep sounds.
The saturation indicator for the metal grease filter is reset.

2 If F C H A N G E is lit, press symbol ✿ again for at least 4 seconds until a beep sounds.
The saturation indicator for the activated charcoal filter is reset.

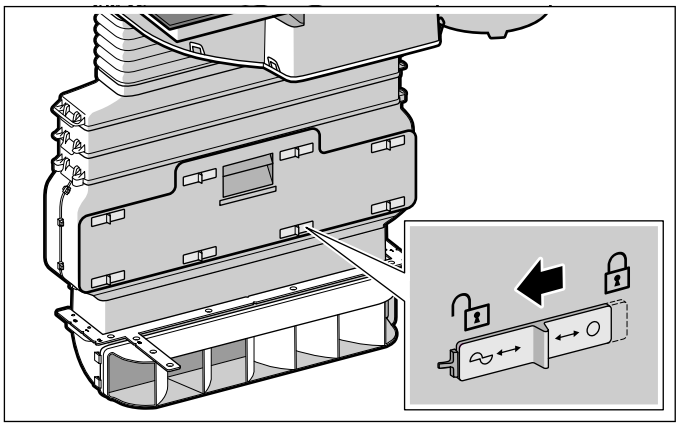
Changing the activated charcoal filter (only in circulating-air mode)

Activated charcoal filters trap the odour-causing compounds in cooking smells. They are only used for circulating-air mode.

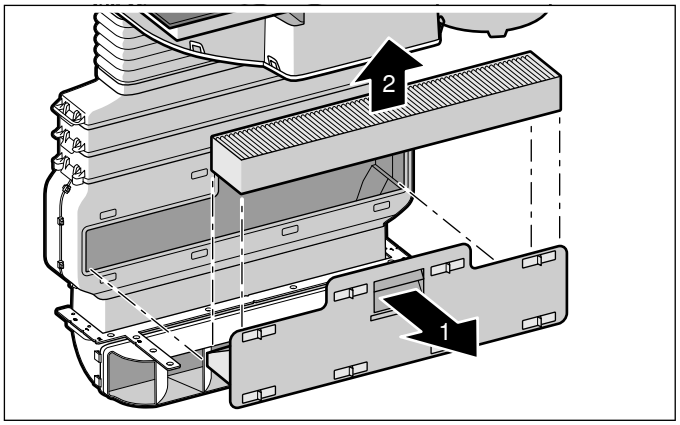
Notes

- The activated charcoal filter is not included with the appliance. The activated charcoal filter (article number CA 282 110) is available from specialist retailers, from our after-sales service or through our online shop.
- The activated charcoal filter cannot be cleaned or reactivated.
- Only use genuine replacement filters. This will ensure that the appliance performs optimally.

1 Unlock all the closing elements on the drawer in the flat duct of the fitted unit.



2 Open the drawer in the flat duct and remove the activated charcoal filter.



3 Insert the new activated charcoal filter.

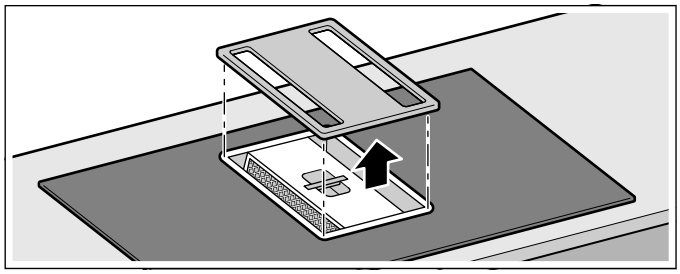
4 Close the drawer in the flat duct and lock all the closing elements.

Note: Make sure that all closing elements have been locked correctly. Otherwise noises may be generated and the power of the ventilation system may be reduced.

Removing metal grease filter

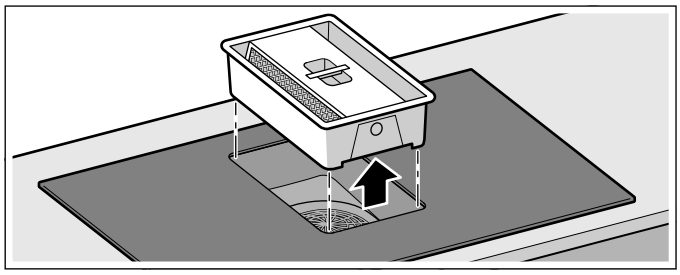
The metal grease filters filter the grease out of kitchen steam. To keep them in good working order, the filters should be cleaned at least once a month.

1 Take the filter cover off.



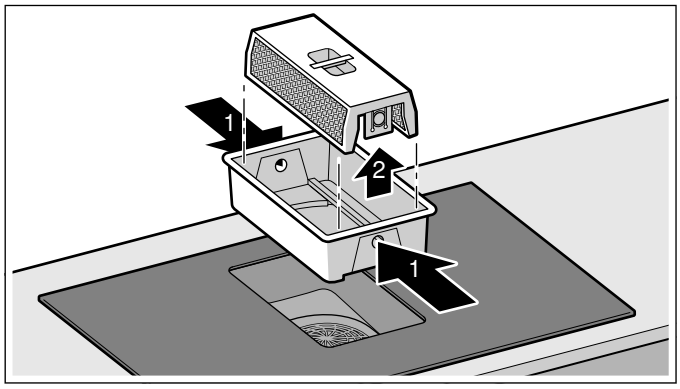
Note: Make sure that the filter cover does not fall and damage the hob.

2 Take the metal grease filter and the container out.



Note: Fat may accumulate in the bottom of the container. Hold the metal grease filter level to prevent grease from dripping out.

3 Press down on the two catches on either side of the container to separate the metal grease filter from the container.



4 Empty the container if necessary.

5 Clean the metal grease filter and filter cover.

6 After removing the metal grease filter, clean the inside of the appliance.

Cleaning the metal mesh grease filters

Notes

– Do not use aggressive, acidic or alkaline cleaning products.
– The metal grease filter can be cleaned in the dishwasher or by hand.

By hand:

Note: You can use a special degreaser to remove stubborn dirt (article no. 00311297). This can be ordered through our online shop.

- Soak the metal grease filter in hot soapy water.
- Clean the metal grease filter with a brush and then rinse it thoroughly.
- Leave the metal grease filter to drain.

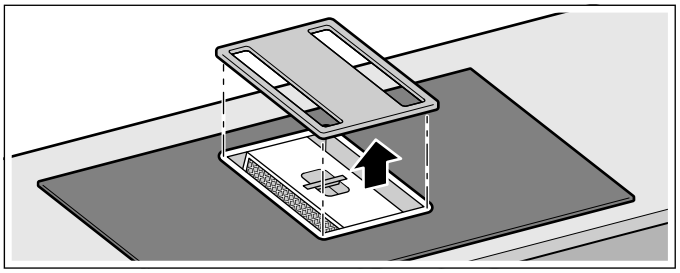
In the dishwasher:

- Do not clean the metal grease filter together with cookware if heavily soiled.
- Place the metal grease filter in the dishwasher, leaving plenty of space around it. Do not trap the metal grease filter.
- For best results, place the metal grease filter in the dishwasher filter side down.

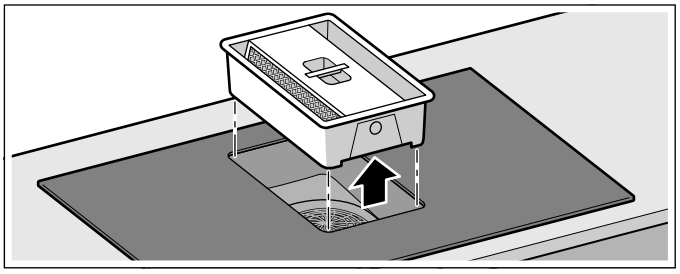
Fitting and cleaning other appliance components

Also clean the inside of the hob extractor system regularly. You can use a special degreaser to remove stubborn dirt (article no. 00311297).

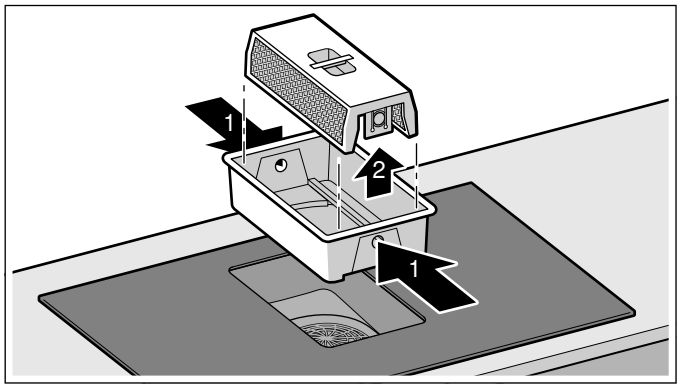
1 Remove the filter cover and clean it with a damp cloth.



2 Remove the metal grease filter and container.



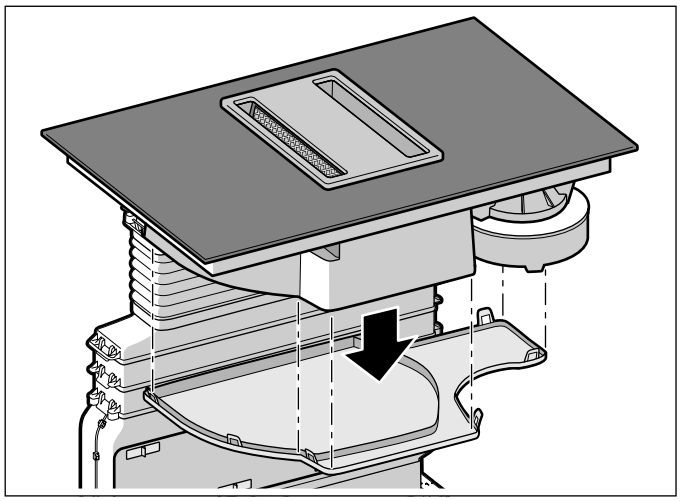
3 Press down on the two catches on either side of the container to separate the metal grease filter from the container.



4 Empty the container if necessary.

5 Clean the metal grease filter and the container in the dishwasher.

6 If required, take off the housing cover underneath the appliance and clean it.



7 Clean the parts and dry them before refitting them.

Inserting the metal grease filters

1 Insert the container.

2 Insert the metal grease filter.

Note: Ensure that the metal grease filter has been inserted correctly. Otherwise, the ventilation system does not work.

3 Put the filter cover on.

Resetting the saturation displays

Once you have cleaned or replaced the relevant filters, reset the saturation indicators so that the F FULL and F CHANGE indicators go out or stop flashing.

After power is turned off, F FULL or F CHANGE lights.

1 Hold ✿ symbol for at least 4 seconds until a beep sounds.
The saturation indicator for the metal grease filter is reset.

2 If F CHANGE is lit, press symbol ✿ again for at least 4 seconds until a beep sounds.
The saturation indicator for the activated charcoal filter is reset.

Cleaning the overflow container

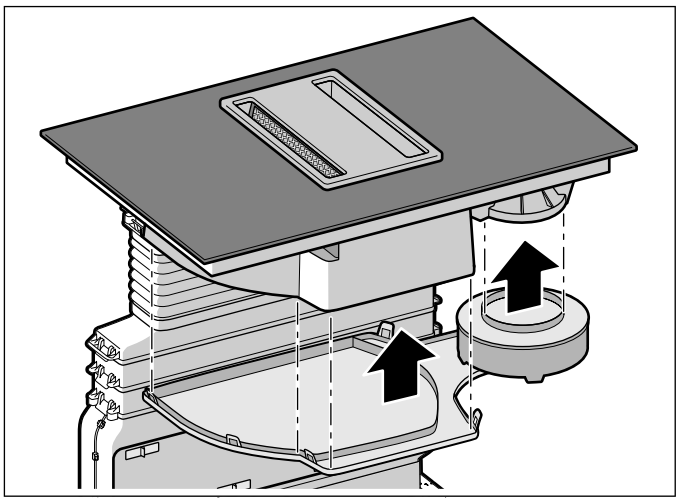
Notes

– Make sure that the supply to the overflow container is not blocked. Remove any objects that have entered the appliance once it has cooled down. To do this, take the filter cover off and take the metal grease filter and the container out.
– Any liquid entering the appliance from above will be collected in the overflow container. Unscrew the overflow container and empty it. Take the housing cover off if necessary.

1 Unscrew the overflow container with both hands.

Notes

– Hold the overflow container level to prevent liquid from leaking out.
– Take the housing cover off if necessary.



2 Empty the overflow container and rinse it out.

3 Clean the overflow container before screwing it back into place.

4 Refit the housing cover.

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 dishwater or using rinsing water. This may damage it.

Wireless temperature sensor

Temperature sensor

Clean the temperature sensor with a damp cloth. Never clean it in the dishwasher. Do not immerse it in water or clean it under running water.

Remove the temperature sensor from the saucepan after cooking. Store it in a clean, safe place (such as in its packaging) away from sources of heat.

Silicone patch

Clean and dry before attaching to the temperature sensor. Dishwasher safe.

Note: Cookware with the silicone patch must not be left to soak for long periods in soapy water.

Temperature sensor window

The sensor window must always be clean and dry. Proceed as follows:

- Remove dirt and oil splatters regularly.
- Use a soft cloth or cotton buds and window cleaner for cleaning.

Notes

– Do not use abrasive cleaning agents such as scouring pads, scrubbing brushes or cream cleaners.
– Do not touch the sensor window with your fingers. This may make it dirty or scratch it.

Frequently Asked Questions (FAQ)

Using the appliance

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

The childproof lock is activated. Place the twist knob on the twist pad.

You can find information on this function in section entitled ⟶ *"Basic settings"*

Why can I hear a signal?

Remove any liquid or remnants of food from the control panel. Remove any objects from the control panel.

You can find instructions on how to deactivate the signal tone in the section entitled ⟶ *"Childproof lock"*

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.

Cleaning

How do I clean the hob?

Using special glass-ceramic cleaning products will achieve the best results. We advise against using harsh or abrasive cleaning products, dishwater detergent (concentrated) or scouring pads.

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

Trouble shooting

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

⚠ **Warning: Risk of electric shock!**

Incorrect repairs are dangerous. Repairs may only be carried out and damaged power cables replaced by one of our trained after-sales technicians. If the appliance is defective, unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.

Fault/indicator or symbol	Possible cause	Solution
The appliance is not working	The plug is not plugged into the mains	Connect the appliance to the mains electricity supply
	Power failure	Check whether other kitchen appliances are working
	The fuse/circuit breaker is faulty	Check in the fuse box to make sure that the fuse/ circuit breaker for the appliance is in working order
The buttons for the ventilation functions are not lighting up. F INSERT is lit.	The metal grease filter is not inserted correctly.	Insert the metal grease filter correctly. ⟶ *"Cleaning" on page 41*
The buttons for the ventilation functions are not lighting up.	The motor control system is not working.	Call the after-sales service.
The ventilation system is not working.	The motor or the control system is faulty.	Call the after-sales service.
The symbol lighting is not working.	The control unit is faulty.	Call the after-sales service.
F FULL	The metal grease filter is saturated.	Clean the metal grease filter.⟶ *"Cleaning" on page 41*
F CHANGE	The activated charcoal filter is saturated.	Replace the activated charcoal filter. ⟶ *"Cleaning" on page 41*
F FULL / F CHANGE	The saturation indicator is lit even though the filter has been cleaned or replaced.	Reset the saturation indicator. ⟶ *"Resetting the saturation displays" on page 44*
Nothing on the display	The power supply has been disconnected.	Use other electrical appliances to check whether a short circuit has occurred in the power supply.
	The appliance has not been connected as shown in the circuit diagram.	Make sure that the appliance has been connected as shown in the circuit diagram.
	Electronics fault.	If you are unable to rectify the fault, contact the technical after-sales service.
An audible signal sounds	The control panel is wet or an object is covering it.	Dry the control panel or remove the object.
F2 / E8207	The electronics have overheated and switched off the affected hotplate.	Wait until the electronics have cooled down sufficiently. Then touch any symbol on the hob.
F4 / E8208	The electronics have overheated and all the hotplates have been switched off.	
F5 + heat setting and signal tone	There is a hot pan near the control panel. There is a risk that the electronics will overheat.	Remove the pan. The fault code will go out shortly afterwards. You can resume cooking.
F5 and signal tone	There is a hot pan near the control panel. The hotplate has been switched off to protect the electronics.	Remove the pan. Wait a few seconds. Touch any touch control. When the fault code on the display goes out, you can resume cooking.

Do not place hot pans on the control panel.

Fault/indicator or symbol	Possible cause	Solution
F1 / F6	The hotplate has overheated and has been switched off to protect your work surface.	Wait until the electronics have cooled down sufficiently before switching the hotplate on again.
F8	The hotplate has been operating continuously for an extended period.	The automatic safety switch-off function has been activated. See the section entitled ⟶ *"Automatic safety cut-out"*
F9	The flex function cannot be activated.	Touch any touch control to check the fault code. You can use the remaining hotplates to cook as usual. Contact the technical after-sales service.
E8202	The temperature sensor has overheated and the hotplate has been switched off.	Wait until the temperature sensor has cooled down sufficiently before activating the function again.
E8203	The temperature sensor has overheated and all the hotplates have been switched off.	If you are not using the temperature sensor, remove it from the cookware and keep it away from the other hotplates and sources of heat. Switch the hotplates back on.
E8204	The battery in the temperature sensor has run out.	Replace the 3V CR2032 battery. See the section entitled "Changing the battery".
E8205	The temperature sensor is disconnected.	Switch the function off and on again.
E8206	The temperature sensor is broken/faulty.	Contact the technical after-sales service.
The temperature sensor indicator is not lighting up	The temperature sensor is not responding and the indicator is not lighting up.	Replace the 3V CR2032 battery. See the section entitled "Changing the battery". If this does not solve the problem, press and hold the symbol on the temperature sensor for 8 seconds and then reconnect the temperature sensor to the hob. If the problem persists, contact the technical after-sales service.
The indicator on the temperature sensor flashes twice.	The battery in the temperature sensor has almost run out. You may be interrupted the next time you cook by the battery running out.	Change the 3 V CR2032 battery. See the section entitled "Changing the battery".
The indicator on the temperature sensor flashes three times.	The temperature sensor is disconnected.	Press and hold the symbol on the temperature sensor for 8 seconds and then reconnect the temperature sensor to the hob.
E9000 E9010	The operating voltage is incorrect/outside of the normal operating range.	Contact your electricity supplier.
U400	The hob is not connected properly	Disconnect the hob from the power supply. Make sure that it has been connected as shown in the circuit diagram.
dE	Demo mode is active	Disconnect the hob from the power supply. Wait 30 seconds and then reconnect it. Touch any touch control in the next 3 minutes. Demo mode is now deactivated.
Do not place hot pans on the control panel.		

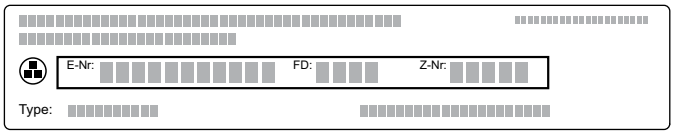
Notes

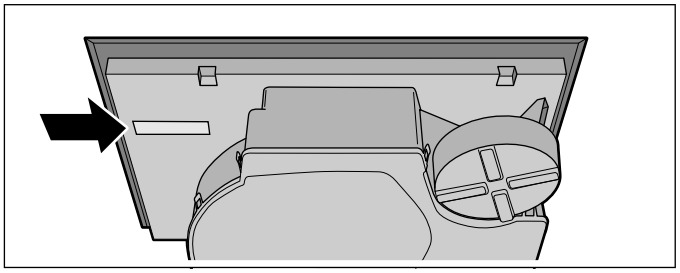
- If E appears on the display, press and hold the button for the relevant cooking zone in order to read the fault code.
- If the fault code is not listed in the table, disconnect the hob from the mains power supply and wait 30 seconds before reconnecting it. If this code is displayed again, contact the technical after-sales service and specify which fault code has appeared.
- If a fault occurs, the appliance will not switch to standby mode.

Customer service

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

When calling us, please quote the product number (E no.) and the production number (FD no.) so that we can provide you with the correct advice. The rating plate that features these numbers can be found on the underside of the hob.





To save time, you can make a note of the numbers for your appliance and the telephone number of the after-sales service in the space below in case you need them.

E no. **FD no.**

After-sales service ☏

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

⚠ Warning – 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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