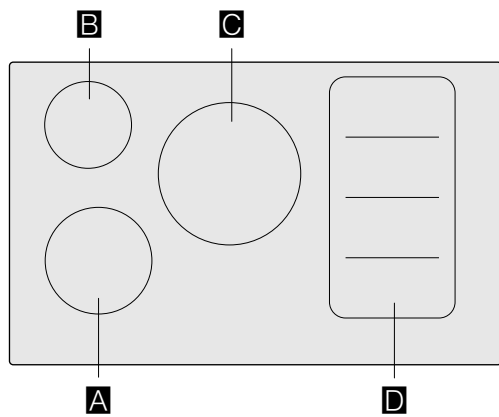




CI 283

Hob



		g*	b*
A	∅ 18	1.800 W	3.100 W
B	∅ 14,5	1.400 W	2.200 W
C	∅ 24	2.200 W	3.700 W
D		2.200 W	3.700 W
		3.300 W	3.700 W

*  IEC 60335-2-6

Table of contents

Intended use	4	Frying sensor function	19
		Advantages when frying	19
Important safety information	5	Suitable cookware	19
		Temperature settings	20
Causes of damage	6	Table	20
Overview	6	Setting procedure	22
Environmental protection	7	Childproof lock	22
Energy-saving advice	7	Activating and deactivating the childproof lock	22
Environmentally-friendly disposal	7	Display cleaning protection	23
Induction cooking	7	Automatic safety cut-out	23
Advantages of induction cooking	7	Basic settings	24
Cookware	7	To access the basic settings:	25
Getting to know your appliance	9	Home Connect	25
The control panel	9	Setting up	25
The hotplates	10	Home Connect settings	27
Residual heat indicator	10	Software update	29
Twist-Pad with Twist knob	10	About data protection	29
Removing the twist knob	10	Declaration of Conformity	29
Storing the twist knob	10	Hood connection	30
Operating the appliance	11	Setting up	30
Switching the hob on and off	11	Resetting connection	31
Setting a hotplate	11	Control the hood via the hob	31
Chef's recommendations	12	Hood control settings	31
Flex function	14	Cookware check	32
Advice on using cookware	14	Cleaning	33
As two independent hotplates	14	Hob	33
As a single hotplate	14	Hob surround	34
Transfer function	15	Twist knob	34
Time-setting options	16	Frequently Asked Questions (FAQ)	35
Cooking timer	16	Trouble shooting	37
The short-term timer	16	Customer service	38
Stopwatch function	17	E number and FD number	38
Saucepan booster function	17		
Activating	17		
Deactivating	17		
Frying pan booster function	18		
Recommendations for use	18		
Activating	18		
Deactivating	18		
Keep-warm function	19		
Activating	19		
Deactivating	19		

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

Intended use

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

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

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

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

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

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

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

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

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

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

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

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

We advise that you exercise caution using or standing near an induction hob while it is in operation, if you wear a pacemaker or a similar medical device. Consult your doctor or the device manufacturer concerning its conformity or any possible incompatibilities,

⚠ Important safety information

⚠ Warning – Risk of fire!

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

⚠ Warning – Risk of burns!

- The hotplates and surrounding area (particularly the hob surround, if fitted) become very hot. Never touch the hot surfaces. Keep children at a safe distance.
- The hotplate heats up but the display does not work. Switch off the circuit breaker in the fuse box. Contact the after-sales service.
- Metal objects on the hob quickly become very hot. Never place metal objects (such as knives, forks, spoons and lids) on the hob.
- 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.

⚠ 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 – Hazard due to magnetism!

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

⚠ Warning – Malfunction risk!

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

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

⚠ 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.

Causes of damage**Caution!**

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

Overview

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

Damage	Cause	Measure
Stains	Boiled over food.	Remove boiled over food immediately with a glass scraper.
	Unsuitable cleaning agent.	Only use cleaning agents that are suitable for this type of hob.
Scratches	Salt, sugar and sand.	Do not use the hob as a work surface or storage space.
	Cookware with rough bases scratch the hob.	Check the cookware.
Discolouration	Unsuitable cleaning agent.	Only use cleaning agents that are suitable for this type of hob.
	Pan abrasion.	Lift pots and pans when moving them.
Chips	Sugar, food with a high sugar content.	Remove boiled over food immediately with a glass scraper.

Environmental protection

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

Energy-saving advice

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

Environmentally-friendly disposal

Dispose of packaging in an environmentally-friendly manner.



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

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.

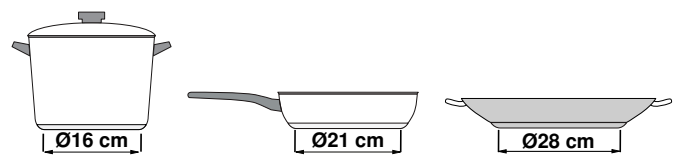
Cookware

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 on → "Cookware check".

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

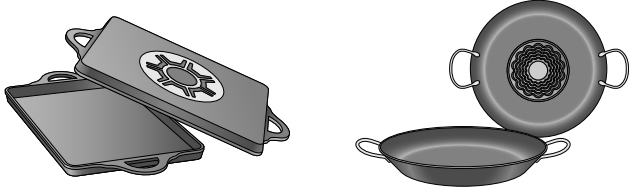


If the only hotplate being used is the flexible cooking zone, larger cookware that is particularly suited to this zone can be used. You can read more information on the positioning of the cookware here → "Flex function"

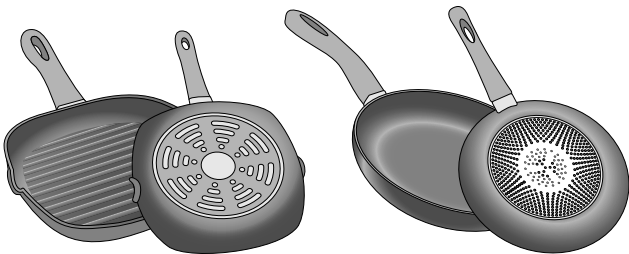


Some induction cookware does not have a fully ferromagnetic base:

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



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



Unsuitable pans

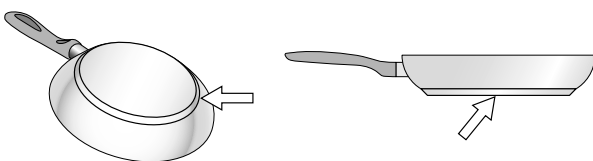
Never use diffuser hobs or pans made from:

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

Properties of the base of the cookware

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

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



Absence of pan or unsuitable size

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

Empty pans or those with a thin base

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

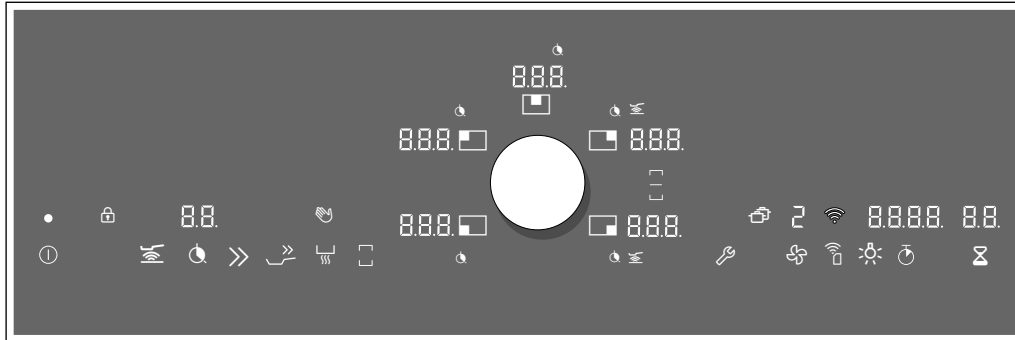
Pan detection

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

Getting to know your appliance

You can find information on the dimensions and power of the hotplates in the overview. → "" on page 2

The control panel



Touch keys	
	Main switch
	Frying sensor function
	Timer function
	Saucepan booster function
	Frying pan booster function
	Keep-warm function
	Flex function
	Basic settings
	Hood control
	Home Connect - confirm settings
	Hood light
	Stopwatch
	Short-term timer

Indicators/symbols	
	Operating status
	Hotplate
	Heat settings
	Frying sensor function
	Cooking timer
	Saucepan booster function
	Frying pan booster function
	Keep-warm function
	Residual heat
	Wi-Fi
	Fan setting
	Timer function
	Stopwatch function
	Display cleaning protection
	Childproof lock

Indicators/symbols	
	Flex function activated
	Flex function deactivated
	Transfer function

Touch keys

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

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

Notes

- The corresponding symbols for the touch keys light up depending on whether they are available. The indicators for the available functions light up in white. Once a function is selected, its indicator lights up in orange.
- Always keep the control panel clean and dry. Moisture can prevent it from working properly.
- Do not pull cookware close to the displays and sensors. The electronics could overheat.

The hotplates

Hotplates	
○ / □ Simple hotplate	Use cookware that is a suitable size.
☰ Flexible cooking zone	See the section entitled → " <i>Flex function</i> "
Only use cookware that is suitable for induction cooking; see the section entitled → " <i>Induction cooking</i> "	

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.

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.



Switching the hob on and off


Use the main switch to switch the hob on and off.

When you first switch on the appliance, you will be prompted to set up your home network. The  symbol will be lit dimly for a few seconds on the display panel. To begin setting up the connection, touch the  and proceed in accordance with the information given in the section entitled → "Home Connect" on page 25. To exit initial set-up, touch any sensor.

Switching the hob on and off

Switch the hob on and off using the main switch.

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

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

Notes

- If the appliance has not been connected to your home network or the connection has been broken, network connection initial set-up will be activated whenever you switch on the hob.
- The hob will automatically switch itself off if all hotplates have been switched off for more than 20 seconds.
- The selected settings are stored for 5 seconds after the hob has been switched off. If the 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.

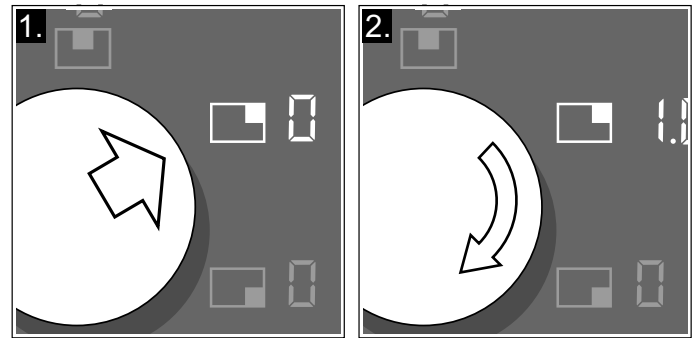
Heat setting 9 = highest setting.

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

Selecting a hotplate and heat setting

The hob must be switched on.

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



The heat setting is set.


Notes

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

Changing the heat setting

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

Switching off the hotplate

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

Notes

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

Chef's recommendations

Recommendations

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

* Without lid

** Turn several times

*** Preheat to heat setting 8 - 8.5

	Heat setting	Cooking time (mins)
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	8 - 12
Chop, plain or breaded**	6 - 7	8 - 12
Steak (3 cm thick)	7 - 8	8 - 12
Poultry breast (2 cm thick)**	5 - 6	10 - 20
Poultry breast, frozen**	5 - 6	10 - 30
Rissoles (3 cm thick)**	4.5 - 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
Sautéing 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 - 6
Fried eggs	5 - 6	3 - 6
Deep-fat frying* (150-200 g per portion in 1-2 l oil, deep-fat fried in portions)		
Frozen products, e.g. chips, chicken nuggets	8 - 9	-
Croquettes, frozen	7 - 8	-
Meat, e.g. chicken portions	6 - 7	-
Fish, breaded or in beer batter	6 - 7	-
Vegetables, mushrooms, breaded or battered, tempura	6 - 7	-
Small baked items, e.g. doughnuts, fruit in batter	4 - 5	-

* Without lid

** Turn several times

*** Preheat to heat setting 8 - 8.5

Flex function

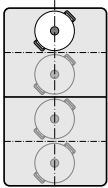
The flexible cooking zone can be used as a single hotplate or as two independent hotplates, as required.

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.

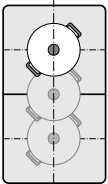
Advice on using cookware

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

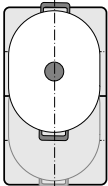
As a single hotplate



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

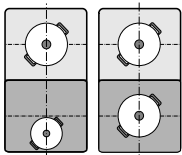


Diameter greater than 13 cm
Place the cookware on one of the three positions that can be seen in the illustration.



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"

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 cooking 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 → "Cookware check"

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.

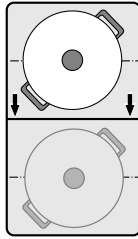
This deactivates the flexible cooking zone. The two hotplates will now function independently.

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

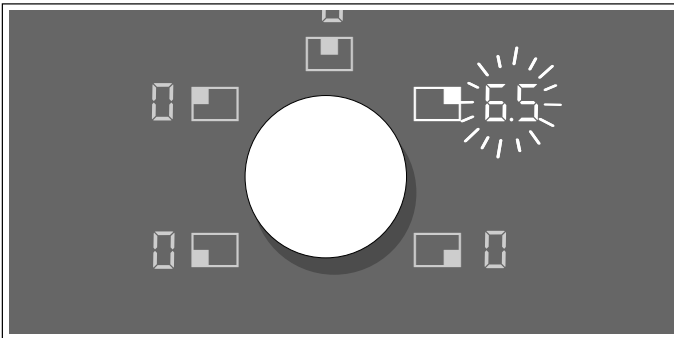
You can use this function to transfer the settings of one hotplate to another.


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

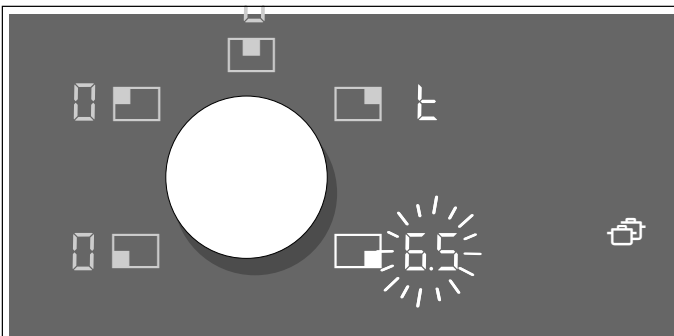


Note: You can find additional information on the correct positioning of the cookware in the section on → "Flex function"

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



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



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

Notes

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

Time-setting options

Your hob has three timer functions:




- Cooking timer
- Timer
- Stopwatch function

Cooking timer

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

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

Setting procedure:

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




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




The cooking time begins to elapse.



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

Changing or deleting the time


Select the hotplate and then touch the  symbol.

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

When the time has elapsed

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

Notes




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

The short-term timer

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



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

How to activate the function



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

The cooking time begins to elapse.

Changing or deleting the time

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

When the time has elapsed


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

Stopwatch function

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


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


Activating

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

The time begins to elapse.

Deactivating


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

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

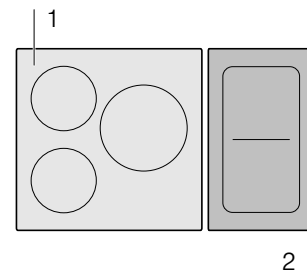
If you touch and hold the  symbol, the displays will go out.

The function is deactivated.

Saucepan booster function



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

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






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

Activating

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

The function has now been activated.

Deactivating

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

The function is deactivated.

Notes

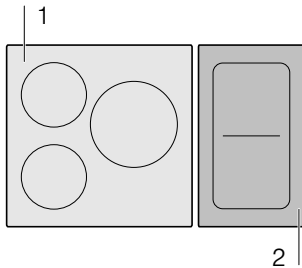
- In certain circumstances, this function may switch itself off automatically in order to protect the electronic elements inside the hob.
- If a heat setting was set before activating function, this setting will be automatically applied again after deactivating the function.

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 the required hotplate.
- 2 Touch the  symbol within the next 10 seconds. 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.



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.

Keep-warm function



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

Activating

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

The function has now been activated.

Deactivating

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

The function is deactivated.

Frying sensor function

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

This function is available for the flexible cooking zone on the right.

Advantages when frying

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

Notes

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

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.

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

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

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

Notes

- The frying sensor function has been configured specifically for this type and size of pan.
- Using a frying 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*".

en Frying sensor function

- Other types of frying 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.

Temperature settings

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

Table

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

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

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

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

* Turn several times.

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



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

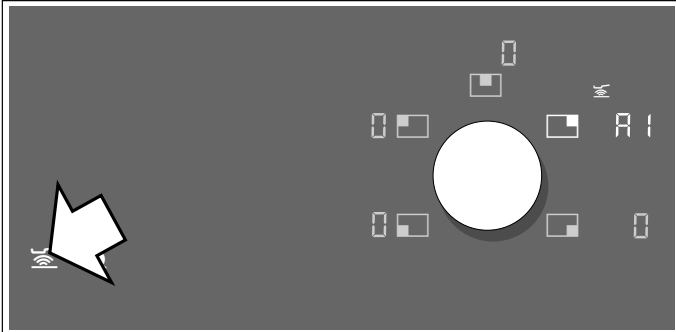
* Turn several times.



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

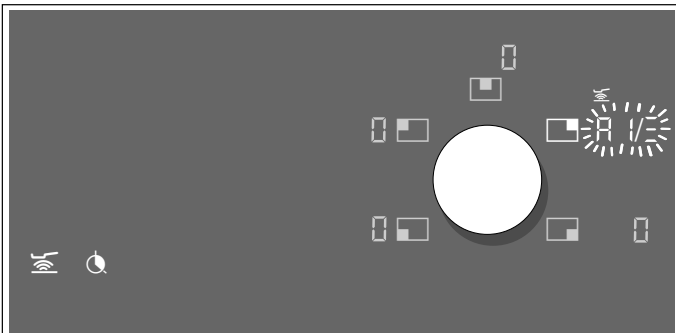
Setting procedure

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

- 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  using the twist knob. A signal sounds and the  symbol goes out. The function is deactivated.

Childproof lock

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

Display	Function
	Signal tones
	0n All signals are switched on.*
c 1	0FF 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.
c 2	0FF Unlimited: The hotplate which was set last remains selected.
	Power management function. Limiting the total power of the hob
	0 Off.*
	1 .0 1000 W minimum power.
	1. 5 1500 W.
	2.0 2000 W.
	...
c 3	9. 0 9000 W. Maximum power of the hob.
	Restoring the factory settings
	0FF Keep personal settings.*
c 4	0n Restore factory settings.
	Cookware, checking the result of the cooking process
	0 Not suitable
	1 Not perfect
c 7	2 Suitable
	Home Connect
c 9	→ "Home Connect settings" on page 27




*Factory setting

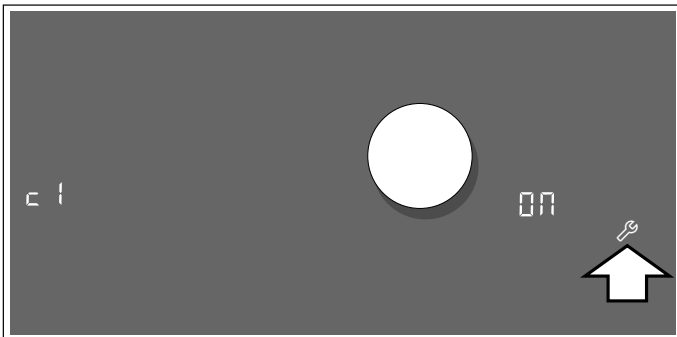
To access the basic settings:


The hob must be off.

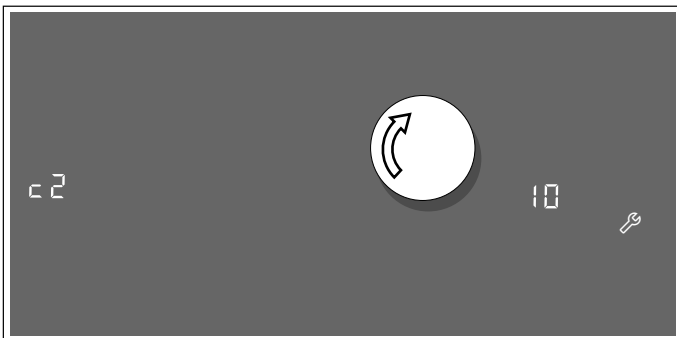
- 1 Switch on the hob.
- 2 Touch the  symbol within the next 10 seconds.
The first four displays provide product information.
Turn the twist knob to view the individual displays.

Product information	Display 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.
 and  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.

Home Connect

This appliance is WLAN-enabled and settings can be sent to the appliance via a mobile device.

If the appliance is not connected to the home network, the appliance functions in the same way as a hob with no network connection. The hob can always be operated via the control panel.

The availability of the Home Connect function depends on the availability of Home Connect services in your country. Home Connect services are not available in every country. You can find more information on this at www.home-connect.com.

Notes

- Hobs are not designed to be used unattended - you must always keep an eye on the cooking process.
- Ensure that you follow the safety instructions in this instruction manual and that these are also observed when operating the appliance via the Home Connect app. You must also follow the instructions in the Home Connect app. → "Important safety information" on page 5
- Using the Home Connect app, you can send settings to your appliance and then have to confirm them on the appliance. It is not possible to operate the appliance whilst you are away from home.
- Operation on the appliance always has priority. During this time, it is not possible to operate the appliance using the Home Connect app.

Setting up

To implement settings via Home Connect, you must have installed and set up the Home Connect app on your mobile device.

Note: In networked standby mode, your appliance requires max. 2 W.

Setting up the Home Connect app



Note: You require a mobile device with the latest version of the relevant operating system.

- 1 On your mobile device go to the App Store (Apple devices) or to the Google Play Store (Android devices).
- 2 Enter "Home Connect" in the search field.
- 3 Select the Home Connect app and install on your mobile device.
- 4 Start the app and create your Home Connect login details. The app will guide you through the registration process. Make a note of your e-mail address and password.



Automatic registration in the home network

You require a router that has WPS functionality. You will find information about this in the manual for your router. You require access to your router.

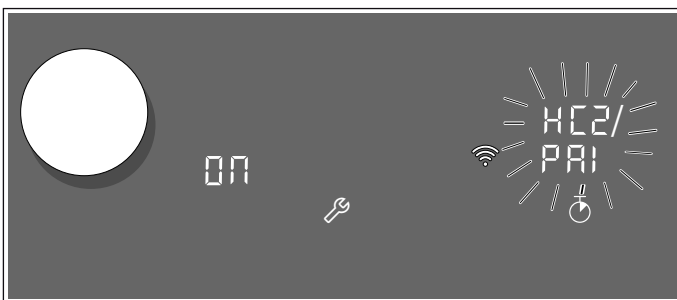
If you do not have this, follow the steps for "Manually logging into your home network".

- 1 Open the basic settings.
- 2 Touch the  symbol repeatedly until the *c9HC* setting appears.
- 3 Touch the  symbol to open the Home Connect settings.
HC 1 and *NET* will flash alternately in the settings area. *OFF* will be lit on the hotplate display.



- 4 Set the value to *C01* using the twist knob. *C01* will flash on the hotplate display along with the  symbol.
- 5 Press the WPS button on the router within the next 2 minutes. The  symbol will stop flashing on the control panel and will remain continuously lit when the hob is connected to your network.

Note: If a connection cannot be established, the value *C02*, "Connect manually", will appear. Log the appliance into your home network manually or try connecting automatically again.





The appliance will automatically try to connect to the app. *HC2* and *PRI* will flash alternately in the settings area. The value *C01* will flash on the hotplate display.

- 6 Launch the app on your mobile device and follow the instructions for automatic network login.


When the value *C01* stops flashing on the hotplate display and the value *OFF* lights up again, the login process is complete.

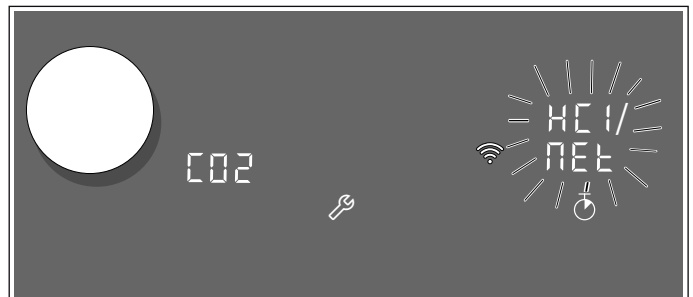
Manual registration in the home network

Note: To manually log into your home network (Wi-Fi), you will need the network name (SSID) and password (key).

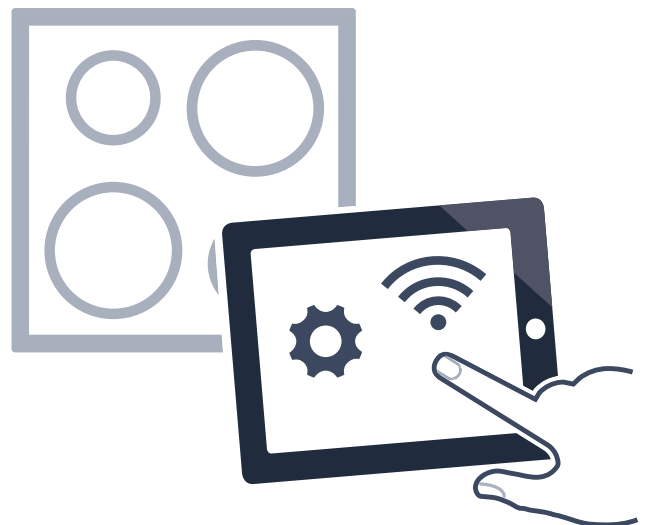
- 1 Open the basic settings.
- 2 Touch the  symbol repeatedly until the *c9HC* setting appears.
- 3 Touch the  symbol to open the Home Connect settings.
HC 1 and *NET* will flash alternately in the settings area. *OFF* will be lit on the hotplate display.




- 4 Set the value to *C02* using the twist knob. *C02* will flash on the hotplate display along with the  symbol.



- 5 Go to the general settings menu on your mobile device and call up the Wi-Fi settings.



- 6 Use the SSID "HomeConnect" and the key "Home Connect" to log your mobile device into the hob network. It can take up to 60 seconds to connect.

- 7 Once it is connected successfully, open the Home Connect app.
The app will now take a few seconds to search for your hob. Once the hob has been found, you will be prompted to enter the name (SSID) and password (key) for your home network (Wi-Fi) into the corresponding fields if you have not already done so.
- 8 Then press "Transfer to household appliance".
- 9 The  symbol will light up on the control panel when the hob is connected to your home network.



The appliance will automatically try to connect to the app. *HC2* and *PA1* will flash alternately in the settings area. The value *ON* will flash on the hotplate display.

When the value *ON* stops flashing on the hotplate display and the value *OFF* lights up again, the login process is complete.

You can then reconnect your mobile device to your home network.

Follow the instructions in the app.

Home Connect settings

You can adjust Home Connect to suit your requirements at any time.

In the basic settings for your hob, navigate to the Home Connect settings to display network and appliance information.

Indicator/symbol	Function
<i>HC1/NET</i>	Home network login (Wi-Fi)
<i>OFF</i>	Not connected /disconnect network
<i>CO1</i>	Connect automatically
<i>CO2</i>	Connect manually
<i>ON</i>	Connected
<i>HC2/PA1</i>	Connection to app
<i>OFF</i>	Not connected/ login process complete
<i>ON</i>	Connect

* Basic setting

Indicator/symbol	Function
<i>HC3/CON</i>	Connection to home network (Wi-Fi)
<i>OFF</i>	Wireless module switched off
<i>ON</i>	Wireless module switched on
<i>HC4/FES</i>	Settings via app
<i>OFF</i>	Switched off
<i>ON</i>	Switched on*
<i>HC5/UPd</i>	Software update
<i>DEF</i>	Update available and ready for installation
<i>INS</i>	Start installation
<i>HC6/REd</i>	Remote access by after-sales service
<i>OFF</i>	Not authorised
<i>ON</i>	Authorised
<i>HC7/S&F</i>	Wi-Fi signal strength
<i>NA</i>	Not connected to home network (Wi-Fi)
<i>1</i>	Signal strength 1 (weak)
<i>2</i>	Signal strength 2 (moderate)
<i>3</i>	Signal strength 3 (good)
<i>HC8/SEF</i>	Connection to Home Connect server
<i>NA</i>	Not connected
<i>ON</i>	Connected

* Basic setting


Notes

- The *HC2* setting is only displayed if the appliance is connected to your home network.
- The *HC3* setting is only displayed if the appliance has previously been connected to a network.
- The *HC5* setting is only displayed if an update is available.
- The *HC6* setting is only displayed if the after-sales service is attempting to connect to the appliance. You can end this at any time after granting access.
- The *HC7* and *HC8* settings are only displayed if there is Wi-Fi connection.


Deactivating WLAN

If Wi-Fi has been activated, you can use the Home Connect functions.

Note: In networked standby mode, your appliance requires a maximum of 2 W.

- 1 Open basic setting **c 9**.
- 2 Touch the  symbol repeatedly until the **HC3** and **CON** settings flash alternately. **ON** will be lit on the hotplate display.




- 3 Set the value to **OFF** using the twist knob. This deactivates Wi-Fi; the  symbol will go out on the control panel.


Note: The network settings will be stored. When the WiFi function is activated again, the hob will try to reconnect to the previously stored network.

Disconnecting from the network


You can disconnect your hob from the network at any time.

Note: If your hob is disconnected from the network, it is not possible to operate it using Home Connect.

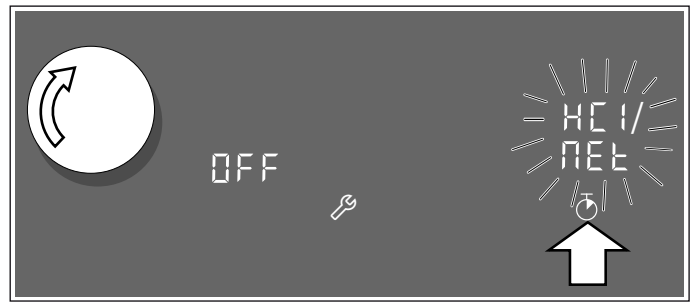
- 1 Open basic setting **c 9**.
- 2 Touch the  symbol repeatedly until the **HC1** and **NET** settings flash alternately. **ON** will be lit on the hotplate display.

- 3 Set the value to **OFF** using the twist knob. This disconnects the appliance from your home network; the  symbol will go out on the control panel.

Connecting to the network

- 1 Open basic setting **c 9**.
- 2 Touch the  symbol repeatedly until the **HC1** and **NET** settings flash alternately.

OFF will be lit on the hotplate display.




- 3 Use the twist knob to set the value to **CO1**, "Connect automatically", or **CO2**, "Connect manually".
- 4 Follow the instructions in the section entitled "Automatic login to your home network" or "Manually logging into your home network".

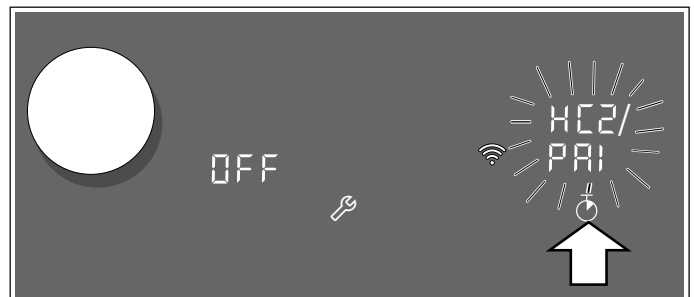
Connect to the app

If the Home Connect app is installed on your mobile device, you can connect it to your hob.

Notes

- The appliance must be connected to the network.
- The app must be open and be set up.
- If your extractor hood is directly connected, first disconnect the hob from your home network and then initiate the connection process again.
 - "Disconnecting from the network" on page 28,
 - "Connecting to the network" on page 28

- 1 Open basic setting **c 9**.
- 2 Touch the  symbol repeatedly until the **HC2** and **PA1** settings flash alternately. **OFF** will be lit on the hotplate display.



- 3 Set the value to **ON** using the twist knob.
- 4 Launch the app on your mobile device and follow the instructions in the app to complete the connection process.


When the value **ON** stops flashing on the hotplate display and the value **OFF** lights up again, the login process is complete.

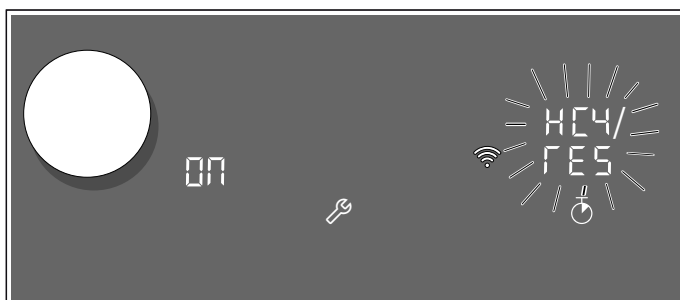
Settings via app

Using the Home Connect app, you can easily access the basic settings for your hob and send settings for the hotplates to the hob.


Notes

- Before you can change the basic settings, the hob must be switched off.
- If the appliance is being operated by means of the controls on the appliance itself, this mode of operation always has priority. During this time, it is not possible to operate the appliance using the Home Connect app.
- The appliance is supplied with the settings transmission option activated.
- If the settings transmission option has been deactivated, only the hob's operating statuses will be displayed in the Home Connect app.

- 1 Open basic setting **c 9**.
- 2 Touch the  symbol repeatedly until the **HC4** and **FES** settings flash alternately.
- 3 To activate the settings transmission option, select the value **ON** with the twist knob. To deactivate the settings transmission option, select the value **OFF**.



Confirming settings

As soon as cooking settings are transmitted to a hotplate, the hotplate indicator will start to flash. To confirm that you want to use these settings, touch the flashing indicator . To reject these settings, touch any other button on the hob.

Software update

Using the software update function, your hob's software can be updated (e.g. for the purpose of optimisation, troubleshooting or security updates). To do this, you need to be a registered Home Connect user, have installed the app on your mobile device and be connected to the Home Connect server.

As soon as a software update is available, you will be informed by the Home Connect app, from which you will also be able to download the update.

Once the update has been successfully downloaded, you can start installing it via the hob (basic settings, settings **c 9**, setting **HC5/UPd**) or the Home Connect app if you are on your local area network.

The Home Connect app will notify you once installation is complete.

Notes

- You can continue to use your hob as normal while updates are downloading.
- Depending on your personal settings in the app, software updates can also be set to download automatically.
- We recommend that you install security updates as soon as possible.

About data protection

When your appliance is connected for the first time to a WLAN network, which is connected to the Internet, your appliance transmits the following categories of data to the Home Connect server (initial registration):

- Unique appliance identification (consisting of appliance codes as well as the MAC address of the installed WiFi communication module).
- Security certificate of the WiFi communication module (to ensure a secure IT connection).
- The current software and hardware version of your domestic appliance.
- Status of any previous resetting to factory settings.

This initial registration prepares the Home Connect functions for use and is only required when you want to use these Home Connect functions for the first time.

Note: Ensure that the Home Connect functions can be used only in conjunction with the Home Connect app. Information on data protection can be accessed in the Home Connect app.

Declaration of Conformity

Gaggenau Hausgeräte GmbH hereby declares that the appliance which features Home Connect is in accordance with the basic requirements and the 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 appliance in the additional documents.



Hood connection

You can connect this appliance to a suitable extractor hood and then control the functions of the hood via your hob.

There are various options for connecting the appliances together:

Home Connect

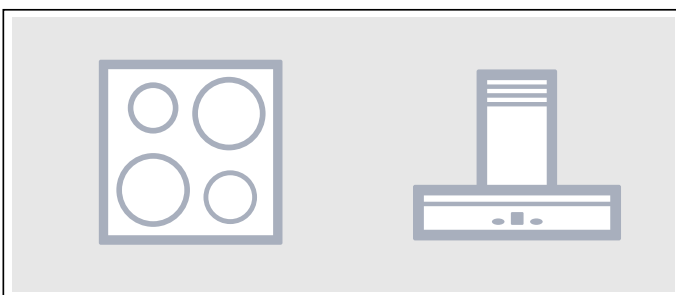
Two appliances can be connected using the Home Connect app provided that both of them are Home Connect-compatible.

Refer to the Home Connect documents supplied for more information.



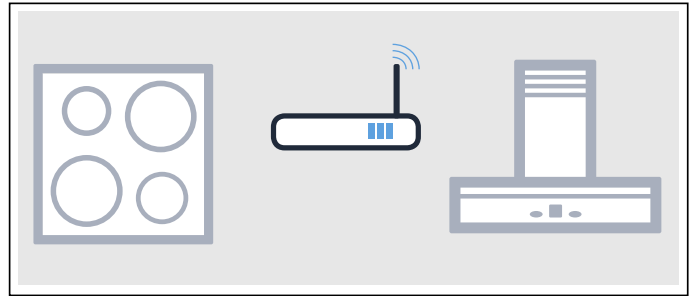
Connecting appliances directly

If the appliance is connected directly to an extractor hood, it cannot be connected to your home network as well. The appliance functions as a hob with no network connection. The hob can always be operated via the control panel.



Connecting appliances via your home network

If the appliances are connected to each other via your home network, both the hood controls and Home Connect can be used to operate the hob.



Notes

- Make sure you follow the safety instructions in the instruction manual for your extractor hood and that these are complied with even when operating the appliance via the hood controls on the hob. → "Important safety information" on page 5
- If the appliance is being operated by means of the controls on the extractor hood, this mode of operation always has priority. It is not possible to use the hood controls on the hob during this time.
- In networked standby mode, your appliance requires a maximum of 2 W.

Setting up


To set up the connection between the hob and cooker hood, the hob must be switched on.

Connecting directly

Make sure that the extractor hood is switched off.

For more information, refer to the section entitled "Connecting to the hob" in the instruction manual for your extractor hood.

Note: If you connect your hob directly to the extractor hood, it cannot be connected to your home network as well and you will not be able to use Home Connect.

- 1 Open the basic settings.
- 2 Touch the  symbol repeatedly until the ϵE setting appears.
 OFF will be lit on the hotplate display.
- 3 Set the value to i using the twist knob.
 i will flash on the hotplate display.
- 4 You have 2 minutes to initiate the connection process on the extractor hood.


Once the hob is connected to the extractor hood, the value ON appears on the hotplate display. The symbols for the hood controls on the hob are displayed on the hob's control panel.

Connecting via your home network

You require a router that has WPS functionality.

You require access to your router. If you do not have this, follow the steps for "Direct connection".

When you begin, make sure that the extractor hood is on your home network.


- 1 Open the basic settings.
- 2 Touch the  symbol repeatedly until the \mathcal{CE} setting appears. OFF will be lit on the hotplate display.
- 3 Set the value to 1 using the twist knob. 1 will flash on the hotplate display.
- 4 Press the WPS button on the router within the next 2 minutes. The hob will be connected to your home network and the value 2 will appear on the hotplate display.
- 5 Initiate the process for connecting to the extractor hood.

Once the hob is connected to the extractor hood, the value ON appears on the hotplate display. The symbols for the hood controls on the hob are displayed on the hob's control panel.

Note: Connection can only be established when both appliances are connected to your home network and the connection process has been initiated for both of them. If the connection process has already timed out for one of the two appliances, try to connect again (basic settings, \mathcal{CE} setting).

Resetting connection

You can reset the connections you have saved for your home network and extractor hood at any time.

- 1 Open the basic settings.
- 2 Touch the  symbol repeatedly until the \mathcal{CE} setting appears.
- 3 Set the value to OFF using the twist knob.


Control the hood via the hob

In the basic settings of your hob you can adjust the behaviour of your extractor hood depending on the switch-on/off of the hob or individual cooking zones. → "Hood control settings" on page 31

You can select other settings using the control panel.

Setting the fan

Switching on

Touch the  symbol.

Setting fan level


Turn the twist knob clockwise or anti-clockwise to adjust the fan setting.

The following settings are possible:

Indicator/ symbol	Function
0	Fan off
A	Automatic mode The fan starts automatically when steam is produced
$1, 2, 3$	Fan settings Intensity: Low, medium, high
P	PowerBoost function
J	Intermittent ventilation
I	Fan run-on

Switching off


To switch the fan off and continue cooking:

- 1 Touch the  symbol.
- 2 Use the twist knob to select the fan setting 0 .

To switch off the hob:


How the fan behaves once the hob is switched off depends on the basic setting you have selected.

If the I symbol is displayed, the fan is in run-on mode.

Note: Even once the hob and fan have been switched off, the  symbol will still be faintly visible.

Setting the hood lighting

You can switch the hood light on and off via the hob's control panel.

Touch the  symbol.

Depending on the basic settings you have selected, the light will automatically be switched on or off when the hob is switched on or off. → "Hood control settings"

Hood control settings

You can adapt the hood controls to suit your needs at any time.

Changing the basic settings → "Basic settings"

Indicator/ symbol	Function
\mathcal{CE}	Hob-to-hood connection
OFF	Not connected*/disconnect.
1	Connect.
2	Connected to home network.
ON	Connected to extractor hood.

* Basic setting

Indicator/ symbol	Function
cA	Automatic fan switch-on
OFF	Switched off. The hood will need to be switched on manually if required.
A	Switched on in automatic mode.* In automatic mode, the hood switches itself on when you switch on one of the cooking zones.
1	Switched on in manual mode. The hood switches itself on at the lowest setting when one of the cooking zones is switched on.
2	Switched on in manual mode. The hood switches itself on at a medium setting when one of the cooking zones is switched on.
3	Switched on in manual mode. The hood switches itself on at the highest setting when one of the cooking zones is switched on.
cb	Fan run-on
OFF	The fan switches itself off when the hob is switched off.
A	Switched on in automatic mode.*
ON	Switched on with standard fan run-on.
NO	Settings cannot be changed.
cc	Switch light on automatically
OFF	Switched off.*
ON	Switched on. The light switches itself on when you switch on the hob.
cd	Switch light off automatically
OFF	Switched off.*
ON	Switched on. The light switches itself off when you switch off the hob.

* Basic setting

Note: The **cA**, **cb**, **cc** and **cd** settings are only displayed if the appliance is connected to an extractor hood.

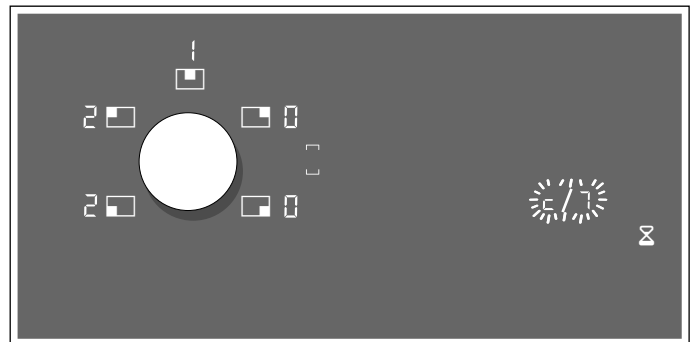
Cookware check

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 **c 7** the setting.
- 3 Touch the control panel. **—** will flash on the hotplate display.
The function has now been activated.

After 20 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	Description
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

- The flexible cooking zone only counts as a single hotplate; place no more than one item of cookware on it.
- If the diameter of the hotplate used is much smaller than the diameter of the cookware, only the middle of the cookware can be expected to heat up. This may result in the cooking results not being as good as expected or being less than satisfactory.
- You can find information on this function in the section on → "Basic settings".

- You can find information on the type, size and positioning of the cookware in the sections on → "Induction cooking" and .

Cleaning

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

Hob

Cleaning

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

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

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

Never use:

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

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

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

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

Potential marks

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

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

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

Hob surround

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

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

Twist knob

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

Frequently Asked Questions (FAQ)

Using the appliance

Why can't I switch on the cooktop and why is the child lock symbol lit?

The child lock is activated. Place the twist knob on the twistpad.

You can find information about this function in section → *"Childproof lock"*

Why can I hear an audible signal?

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

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

Noises

Why I can hear noises while I'm cooking?

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

Possible noises:

A low humming noise like the one a transformer makes:

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

Low whistling noise:

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

Crackling:

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

High-pitched whistling noises:

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

Fan noise:

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

Cookware

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

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

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

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

Check that you have switched on the correct hotplate.

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

Check that the cookware is suitable for induction cooking and that it is placed on the hotplate that most closely matches its size. You can find information on the type, size and positioning of cookware in the sections entitled → "*Induction cooking*", → "*Flex function*" and → "*Transfer function*".

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

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

Check that the cookware is suitable for induction cooking and that it is placed on the hotplate that most closely matches its size. You can find information on the type, size and positioning of cookware in the sections entitled → "*Induction cooking*", → "*Flex function*" and → "*Transfer function*".

Cleaning

How do I clean the hob?

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

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

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.

Indicator/symbol	Possible cause	Troubleshooting
None	The power supply has been disconnected. The appliance has not been connected as shown in the circuit diagram. Electronics fault.	Use other electrical appliances to check whether a short circuit has occurred in the power supply. Make sure that the appliance has been connected as shown in the circuit diagram. If the fault cannot be rectified, inform the technical after-sales service.
An audible signal sounds	The control panel is wet or an object is covering it.	Dry the control panel or remove the object.
<i>F2</i>	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.
<i>F4</i>	The electronics have overheated and all the hotplates have been switched off.	
<i>F5</i> + 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.
<i>F5</i> and signal tone	There is a hot pan near the control panel. To protect the electronics, the hotplate has been switched off.	Remove the pan. Wait a few seconds. Touch any touch control. When the fault code on the display goes out, you can resume cooking.
<i>F1/F6</i>	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.
<i>F0</i>	The transfer function will not activate	Touch any touch control to check the fault code. You can continue to cook as normal without using the transfer function. Contact the technical after-sales service.
<i>F8</i>	The hotplate has been operating continuously for an extended period.	The automatic safety switch-off function has been activated. See the section entitled
<i>E9000</i>	The operating voltage is incorrect/outside of the normal operating range.	Contact your electricity supplier.
<i>E9010</i>		
<i>E9011</i>	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.
<i>dE</i>	Demo mode is active	Disconnect the hob from the power supply. Wait 30 seconds before reconnecting 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

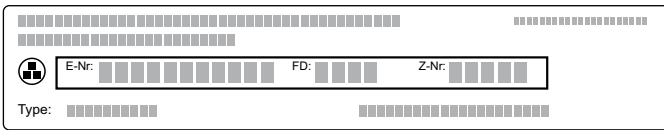
- If *E* appears in the display, the sensor for the relevant hotplate must be pressed and held in order to read the fault code.
- If the fault code is not listed in the table, disconnect the hob from the power supply, wait 30 seconds and connect it again. If the display appears again, contact technical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

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.

E number and FD number

When calling us, please quote the full 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 appliance.



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.

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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