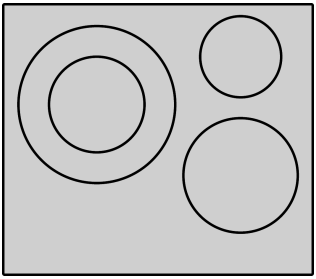
Cooking Collection

Instructions for Use
ICK68X

900033781 5(1W08Z6) 03–8806

Kleenmaid
The best you can own.



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Important information

Read these instructions carefully. Only after reading these will you be able to operate the appliance correctly.

Please keep the use and installation instructions in a safe place. If the appliance is passed to another person, please enclose the instructions.

Before switching on your appliance

Transport damage

Check the appliance after removing it from the packaging. If it has suffered any damage during transport, do not connect the appliance, contact the After–Sales Service and provide a written notification of the damage caused. If you do not, you will lose your right to any type of compensation.

Electrical connection or installation

Before using the appliance for the first time, you must ensure that the domestic electrical system is earthed and meets all the current safety regulations.
An authorized electrician should install and connect your appliance.
Use of this appliance without an earth connection or incorrectly installed can cause serious injuries (injuries or electrocution), although this is very rare.
The manufacturer does not accept any responsibility for any inappropriate use or for any injury caused by incorrect electrical installation.

Safety precautions

This appliance is intended only for domestic use. Only use the hob for food preparation.

This product is not intended for use by young children or infirm persons without supervision.

Cooking and heating food

During their cooking, food such as stews, soups, sauces or drinks may heat up too quickly without any indication, spilling out of the cookware.
It is therefore advisable to heat this type of food gently, selecting a suitable power level and stirring the contents before and during cooking.

Overheated oil and fat

Overheated oil or fat can ignite very quickly.
Risk of fire!
Never leave heating oil or fat unsupervised.
Should the oil ignite, do not try to put it out by pouring water on it.
Cover the pan with a lid or plate immediately.
Switch off the hotplate.
Leave the ovenware on the hotplate to cool down.

Hot hotplates

Do not touch hot hotplates. There is a risk of burning. Children must be kept at a safe distance from the appliance. The residual heat indicator warns you that the hotplates are hot.

Never place combustible items on the hob.
Risk of fire!

You must not keep any combustible items or aerosol cans in a drawer located under the hob. Risk of fire!

The service cables from electrical appliances must not touch the hot hotplates. This could cause damage to the hob and the cable insulation.

Wet saucepan bases and hotplates

Steam pressure can be generated from the liquid between the base of the saucepan and the hotplate. The steam pressure could cause the pan to jump suddenly. There is a risk of injury.
Always keep the hotplate and the bases of saucepans dry.

Cracks in the glass ceramic

If there are fractures, flaws or cracks in the glass ceramic, there is a risk of electric shock.
Switch off the appliance immediately.
Isolate the appliance from the power supply at the fuse box.
Call after-sales service.

The hotplate heats up, the indicator does not work

Switch off the hotplate if the hotplate heats up but the indicator is not working. There is a risk of burning.
Call after-sales service.

Do not place metal objects on the induction hob

Do not leave lids or other large metal objects on the hotplate. If the appliance is switched on by mistake, these objects will heat up very quickly and could cause burns.

Taking care of the cooling fan

This hob comes with a cooling fan mounted underneath. Be careful! If a drawer is fitted beneath the hob you must not keep small objects or paper in it as, if they are picked up, they could damage the cooling fan or affect the cooling system. Silver foil and flammable materials or liquids (for example sprays) must not be kept in the drawer or near the hob. There is a risk of explosion!
There should be a minimum distance of 2 cm between the drawer contents and the cooling fan.

Incorrect repairs

Incorrect repairs are dangerous. There is a risk of electrocution.
Repairs may only be carried out by one of our experienced after-sales engineers.

Power cable

Any adjustment to the appliance, including changing or installing the supply cable, should be carried out by the After-Sales Service.

This appliance complies with current safety regulations and electromagnetic compatibility regulations.
Nevertheless, people with a **pacemaker** should not use this appliance. It is impossible to guarantee that all such devices found on the market comply with current safety regulations and electromagnetic compatibility regulations, and that dangerous interference will not occur. It is also possible that people with other types of device, such as a hearing aid, could experience some discomfort.

Reasons for damage

Never use the hob instead of the kitchen unit worktop as a support or work surface.

Saucepan and pan bases

Rough pan bases scratch the glass ceramic. Check your ovenware.

It is very important that cookware placed on an activated hob has liquid or food inside of it. Although your hob is equipped with an internal safety system, empty cookware can heat up so quickly that the ”automatic OFF” function does not have time to react and may reach a very high temperature. The cookware base could also melt and damage the hob’s glass surface. If this happens, do not touch the cookware and turn off the hob. If, after cooling, it does not work, please contact customer service”.

Hot pans and saucepans

Never place hot pans or saucepans on the control panel, display area or the frame.
This could cause damage.

Salt, sugar and sand

Salt, sugar and sand cause scratches on the glass ceramic. Do not use the hob as a work surface or storage space.

Hard and pointed objects

Damage can occur if hard or pointed objects fall on the hob.
Do not store such objects above the hob.

Food spills

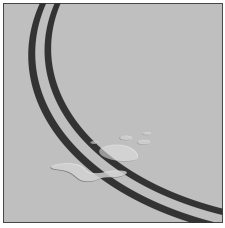
Sugar and food with a high sugar content damage the hob. Remove food spills immediately with a glass scraper.
Caution The glass scraper has a sharp blade.

Foil and plastic

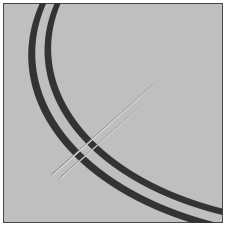
Aluminium foil or plastic containers melt on hot hobs. Oven protective foil is not suitable for your hob.

Examples of possible damage

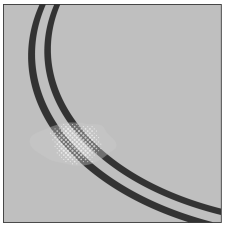
The following damage does not affect the performance or strength of your hob.



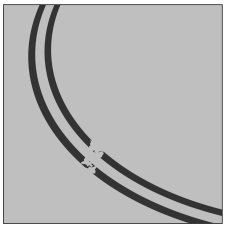
Presence of stains
Formed by spilled or melted sugar or food with a high sugar content.



Scratches
Due to salt, sugar, grains of sand or irregularities in the base of the saucepans.



Colour loss
A colour change to a metallic shade due to wear by hobs or from the use of inappropriate cleaning products.



Decorative colour loss
Grinding decoration due to the use of inappropriate cleaning products.

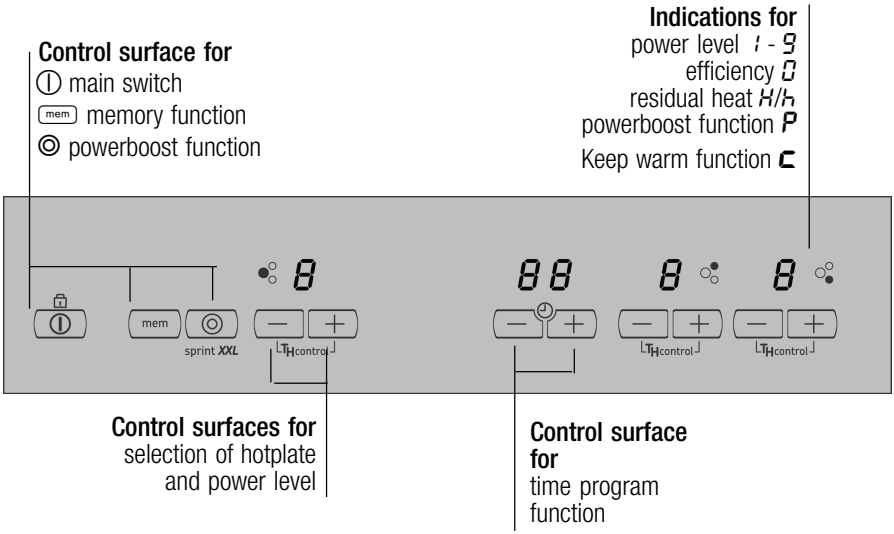
The various types of damage mentioned above are caused by the incorrect use of the appliance, and therefore they are not covered by the warranty, as they are not technical problems relating to the appliance.

Familiarising yourself with the appliance

This section describes the control panels, hotplates and displays. They are shown by appliance model.

The instruction manual applies to various hobs. On page 2 you will find an overview of models with dimensions.

The control panel



Control panels

When you touch a symbol, the respective function is activated.

Example: Touch the ⏻ symbol.
The hob is switched on.

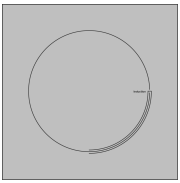
Note

The settings remain unchanged if several symbols are touched briefly. You can therefore easily mop up spills on the control panel.

Always keep the control panels clean and dry. Moisture and dirt may impair function.

The Hotplates

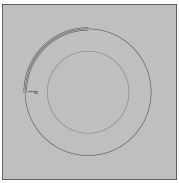
Single cooking zone



Select the appropriate hotplate.
The size of the pan should be the same as that of the hotplate.

In the “suitable pans” section we recommend two types of pans for induction cooking.

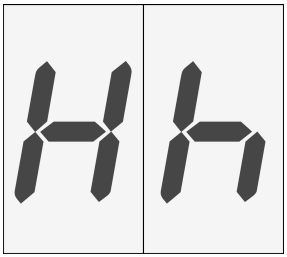
Double hotplate



The size of these hotplates may be altered. The hotplate must be connected.

How the exterior zone operates:
Place a pan which has the same size base than the exterior zone. The exterior zone starts working automatically and the indicator light comes on ◎.

Safety instructions. Residual heat



The hob has a residual heat indicator for each hotplate. It shows which hotplates are still hot.
You should, therefore, avoid touching the hotplate when this indicator is shown.

Although the hob is switched off, the indicator **h**/**H** will stay lit while the hotplate is hot.

If the pan has been removed but the hotplate has not been switched off, the indicator **h**/**H** will flash, showing the power level selected

The cooking with Induction

What is induction cooking?

Induction cooking constitutes a radical change in the traditional form of heating, given that the heat is generated directly in the pan, keeping the cooking surface cold. Therefore, it has a number of advantages over other cooking methods:

Greater speed in cooking and frying

As the pan is heated directly and not the glass, the efficiency is greater than in other systems because no heat is lost.

Economical

It has been proven that cooking with an induction is more economical than the other cooking methods.

Cooking control and safety

The hob supplies or cuts off the heat immediately the controls are operated. It stops supplying heat if the pan is removed without first switching off the power. If a cloth or other flammable object is left on the hob by mistake this will not catch fire, even with the hotplate switched on, because after the hob has been used, only the residual heat produced by the pan remains in the glass.

Cleaning

The glass is not heated, so food spilt on the hob surface will not burn. Furthermore, it is not necessary for the hob to cool down to allow cleaning. This provides maximum convenience and cleanliness.

Suitable pans

Always choose adequate sized pressure cookers and pans for the quantities of food that you are going to prepare. A large sized pressure cooker or pan that is only half full will use a lot of energy.

Only ferromagnetic pans are suitable for induction cooking. These can be of enamelled steel, cast iron or special stainless steel utensils for induction cooking. You must never use normal stainless steel, glass, ceramic, copper or aluminium pans. Check that your pans are attracted by a magnet to find out if they are suitable.

No pan.
If no pan is placed on the hotplate, or the pan is not made of a suitable material or it is not a suitable size, the number on the hotplate indicator, showing the power level, will flash. It will stop flashing once a suitable pan is placed on the hotplate.
If you take longer than ninety seconds to place a suitable pan on the hotplate, it will automatically turn itself off.

Main switch with childproof lock

Main switch

Switch on the electronics in the control panel using the main switch. Now the hob is ready for use.

Switching on

Touch the ⏻ symbol until the **–** hotplate indicators light up.

Switching off

Touch the ⏻ symbol until the **–** hotplate indicators go out. All hotplates are switched off The residual heat indicator remains lit until the hotplates have cooled sufficiently.

Notes

The hob switches off automatically if all the hotplates have been switched off for more than 10 seconds.

If there is still residual heat available when the hob is switched back on, **H**/**h** and **–** flash alternately in the hotplate indicator.

Childproof lock

To prevent children from switching on the hotplates, you can secure the hob against being switched on inadvertently. The childproof lock remains permanently activated.

Activating the childproof lock

Switch on the hob using the ⏻ main switch.

1. Set all hotplates to heat setting 2.
2. Switch off the hotplates, one by one, starting with the bottom right hotplate and anticlockwise.
3. Touch the main ⏻ switch for at least 5 seconds, after which time a signal will sound. The childproof lock is activated.

Operating the hob

To switch on, touch the ⏻ main switch for more than 4 seconds. During this time the 🔒 display flashes. As soon as the display goes out, the hob is switched on.

Deactivating the childproof lock

You can deactivate the childproof lock again. Proceed in the same manner as for activating the childproof lock.

Locking the hob once-off

You can lock the hob on a single occasion, if for example, small children are visiting:
The hob must be switched off.
Touch the ⏻ main switch for more than 4 seconds. The hotplate indicators go out. The 🔒 indicator lights up for 10 seconds and goes out. The hob is locked.

Unlocking once-off locking

Touch the ⏻ main switch for more than 4 seconds. The hob is switched on. The hob is unlocked.

Important

The child-proof locks could be activated or deactivated unintentionally when the appliance is cleaned using water or as a result of spillages or objects covering the main switch ⏻.

Cooking

This section describes how to adjust the hotplates. The table shows the heat settings and cooking times for various dishes. The following tips help to save energy.

The + and – control panels

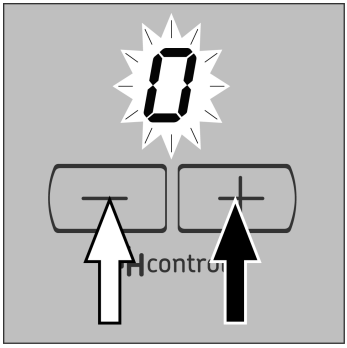
You can set the required heat setting using the **+** and **–** symbols.

Heat setting 1 = lowest setting
Heat setting 9 = highest setting.

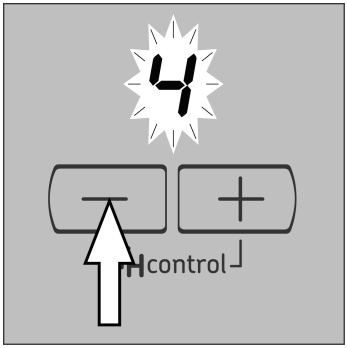
Each heat setting has an intermediate step. This is marked by a dot.

Settings

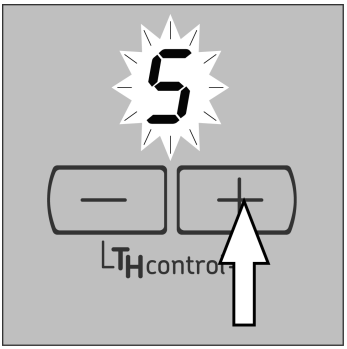
The hob must be switched on.



1. Touch the **+** or **–** symbol.
0 flashes in the indicator.



2. Touch the **+** or **–** symbol in the next 5 seconds.
The basic setting will appear:
+ symbol = heat setting 9
– symbol = heat setting 4



3. To change the heat setting:
Touch the **+** or **–** symbol until the desired heat setting appears.

Changing the heat setting:

You can change the heat setting at any time.

Switching off the hotplate.

Touch the **–** symbol until 0 appears.

From power level 9 you can easily reach level 0 by touching the **+** symbol twice**.**

The hotplate switches off and the residual heat indicator appears after approximately 5 seconds.

Table

The following table provides a few examples. The cooking time may vary depending on the type of food, its weight, and quality. Deviations are therefore possible.

	Amount	Heat setting 9	Ongoing cooking	Ongoing cooking time
Melting				
Chocolate, chocolate coating, butter, honey	100 g	-	1 - 2	-
Gelatine	1 pck.	-	1 - 2	-
Heating				
Canned vegetables	400 g - 800 g	1 - 3 mins	2 - 3	3 - 6 mins
Clear soup	500 ml - 1 ltr	2 - 3 mins	7 - 8	3 - 6 mins
Thick soup	500 ml -1 ltr	1 - 3 mins	2 - 3	2 - 4 mins
Milk**	200 ml - 400 ml	1 - 3 mins	1 - 2	2 - 4 mins
Heating and keeping warm				
Stew (e.g. lentil stew)	400 g - 800 g	1 - 2 mins.	1 - 2	
Milk	500 ml - 1 ltr.	2 - 3 mins.	1 - 2	

	Amount	Heat setting 9	Ongoing cooking	Ongoing cooking time
Defrosting and heating				
Frozen spinach	300 g - 600 g	3 - 4 mins.	2 - 3	5 - 15 mins.
Frozen goulash	500 g - 1 kg	3 - 4 mins.	2 - 3	20 - 30 mins.
Simmering				
Dumplings, meatballs (1 - 2 ltr. water)	4 - 8 pieces	6 - 9 mins.	4 - 5*	20 - 30 mins.
Fish	300 g - 600 g	3 - 6 mins.	4 - 5*	10 - 15 mins.
Cooking				
Rice (with double the amount of water)	125 g - 250 g	2 - 4 mins	2 - 3.	15 - 30 mins
Rice pudding (500 ml - 1 litre milk)	125 g - 250 g	3 - 5 mins	2 - 3	25 - 35 mins
Potatoes boiled in their skins with 1 - 3 cups water	750 g - 1.5 kg	3 - 5 mins	4 - 5	30 - 35 mins
Boiled potatoes with 1 - 3 cups water	750 g - 1.5 kg	3 - 5 mins	4 - 5	15 - 25 mins
Fresh vegetables with 1 - 3 cups water	500 g - 1 kg	3 - 4 mins	4 - 5	10 - 20 mins
Pasta (1 - 2 litres water)	250 g - 500 g	6 - 9 mins	6 - 7*	6 - 10 mins
Roasting				
Roulade	4 pieces	4 - 6 mins	4 - 5	50 - 60 mins
Pot roast	1 kg	4 - 6 mins	4 - 5	60 - 100 mins
Goulash	500 g	4 - 8 mins	4 - 5	50 - 60 mins
Frying				
Pancakes (Flädle, Swabian pancakes)		1 - 2 mins	6 - 7	Constant frying
Cutlet, breaded	1 - 2 pieces	1 - 2 mins	6 - 7	6 - 10 mins
Steak	2 - 3 pieces	1 - 2 mins	7 - 8	8 - 12 mins
Fish fingers	10 pieces	1 - 2 mins	6 - 7	8 - 10 mins
Deep-fat frying (in 1-2 ltr. oil)				
Deep-frozen foods**	200 g per serving	8 - 13 mins	8 - 9*	constant deep-fat frying
Others**	400 g per serving	8 - 13 mins	4 - 5*	constant deep-fat frying

* ongoing cooking without lid

** without lid

Tips on saving energy

Use saucepans and pots with thick, even bases. Uneven bases increase the cooking time.

The correct saucepan size

Select the correct saucepan size for each hotplate. The diameter of the bases of the saucepans and pots should match the size of the hotplate.
Note: Ovenware manufacturers often give the diameter of the top of the saucepan. It is usually larger than the diameter of the base of the saucepan.

Use a small saucepan for small quantities. A larger, less full saucepan requires more energy.

Using a lid

Saucepans and pots should always be covered with a suitable lid. Cooking without a lid requires much more energy.

Cooking with small quantities of water

Cook with small quantities of water This saves energy and helps vegetables to retain vitamins and minerals.

Lowering the heat setting

Switch down to a lower heat setting in good time.

Keep warm function

All induction hotplates have the keep warm function.

Method of operation

The keep warm function is suitable for melting chocolate or butter or keeping food warm.
This only works with pots and pans suitable for use with induction hobs.
If the ”keep warm” function is activated, the hotplate automatically changes to its minimum power setting to keep cookware warm.

The function is activated as follows

Follow these steps:

1. Select the hotplate and the power level.
2. Touch the symbol **–** and **+** simultaneously. The letter **L** appears in the visual display.

How to deactivate it

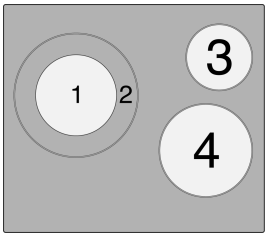
Follow these steps:

1. Touch the symbol – or +.The C disappears in the visual display and the function will have been deactivated.

Powerboost function

Use this function to heat up the contents of the pan faster than if you use the maximum power level (9). This function allows you to increase the maximum power level of the hotplate in use.

Use limitations of Powerboost function in (hotplates 1, 3 and 4)



This function cannot be activated at the same time in hotplates 3 and 4. One of these hotplates needs to be turned off.

If hotplate 4 is switched on, when the Powerboost function is activated in hotplate 3, the indicator in this cooking zone will appear alternately P and 9. The Powerboost function will have been deactivated and return to the maximum power level 9.

In hotplate number 1, the Powerboost function can be activated at any time, so long as the outer cooking zone (number 2) is not working (see picture).

How to activate it

Follow the steps below:

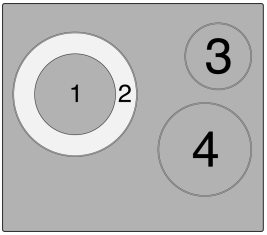
1. Select power level 9.
2. When it is in this position press the + symbol for the zone concerned. The letter P will appear in the indicator. You have activated the function.

How to deactivate it

Follow the steps below:

1. Press the – symbol for the zone concerned. The P will no longer be visible. The Powerboost function has been deactivated.

Limitations of use of the Powerboost function (hotplate 2)



This function can only be activated when the outer zone (number 2) is working and cooking zones 3 and 4 are not activated.
See “cooking zones” section.

If cooking zone 3 or 4 is switched on when the Powerboost function is activated, the zone display will flash P and 9 alternately before returning to the maximum power level 9.

How to activate it

Follow the steps below:

1. Select any power level.
2. Touch the symbol ⊙. The letter P will appear on the display. The function will have been activated.

How to deactivate it

Follow the steps below:

1. Touch the symbol ⊙. The P will no longer be displayed. The Powerboost function will have been disconnected.

In certain circumstances, the Powerboost function may be deactivated automatically to protect the internal electronic components of the hob.

Timer function

This function can be used in two different ways:

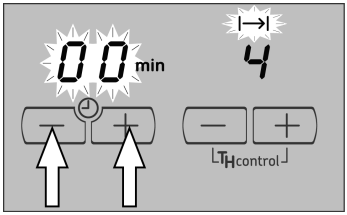
– to switch a hotplate off automatically

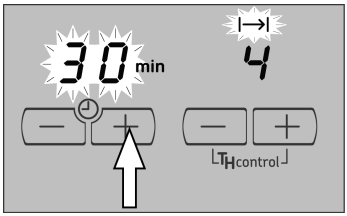
– as a cooking timer

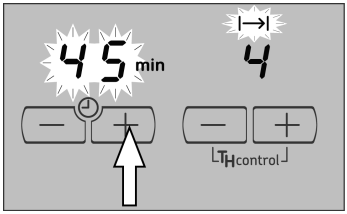
A hotplate is to switch off automatically

You enter a specific cooking time for the desired hotplate. When the cooking time has elapsed, the hotplate switches off automatically.

Setting procedure







1. Set the heat setting on the hotplate which is to be operated with the timer function.
2. Touch the **–** and **+** symbols at the same time. The I→I indicator for the required hotplate flashes. *00* flashes in the timer indicator. If you select a different hotplate, touch the **–** and **+** symbols repeatedly and at the same time until the I→I indicator for the required hotplate flashes.
3. Touch the **–** or **+** symbol. The default value appears. For **+**: 30 minutes For **–**: 10 minutes The I→I indicator for the hotplate flashes again.
4. Touch the **–** or **+** symbol until the desired cooking time appears in the timer indicator. The cooking time flashes for several seconds and then disappears. If you have set a cooking time for several hotplates, it is always the shortest cooking time that is displayed. The I→I hotplate indicators light up.

When the cooking time has elapsed

When the cooking time has ended, the hotplate switches off. A 0 appears in the heat setting indicator. A signal sounds. 00 flashes in the timer indicator and the I→I indicator flashes.

Changing prematurely

Touch the – and + switches of the Timer functions at the same time. You should do this several times until the I→I symbol flashes. Now you will be able to set the time with the – or + switches.

Cancelling prematurely

Touch the – and + symbols repeatedly and at the same time until the required I→I indicator flashes. Set the timer function to 00 using the – symbol. The indicator goes out after a few seconds.

Notes

If you would like to call up the remaining cooking time for a hotplate: Touch the – and + symbols repeatedly and at the same time until the I→I indicator for the relevant hotplate flashes. The cooking time is displayed for 5 seconds.

You can set a time of up to 99 minutes.

Automatic time limit can also be activated using the timer function.

The timer function is no longer active after a power cut.

Cooking timer

You can use the timer on your cooker to set a time of up to 99 minutes. It runs independently of all other settings.

Setting procedure

1. Touch the – and + symbols repeatedly and at the same time until the 🔔 indicator for the cooking timer flashes. 00 flashes in the timer indicator.
2. Touch the – or + symbol.
   The default value appears.
   + symbol: 10 minutes
   – symbol: 05 minutes
3. Set the time using the – and + symbols.

The time disappears after a few seconds.
The shortest time set with the timer is displayed.

When the cooking time has elapsed

A signal sounds once the time has elapsed. 00 flashes in the timer display. The 🔔 display for the kitchen timer flashes. Touch any control panel. The displays go out and the signal ceases.

Changing the time

Touch the **–** and **+** symbols repeatedly and at the same time until the 🔔 indicator for the cooking timer flashes.
The timer indicator flashes.
Change the cooking time using the **–** or **+** symbol.

Note

The cooking timer is no longer in operation after a power cut.

Memory function

You can use the memory function to store the heat settings and times for one meal which can be called up again at any time.

It is sensible to use the memory function if you require several different heat settings in order to prepare a meal, and if there is a meal which you cook particularly often.

The conditions must always be the same as when you stored the settings when preparing the dish, e.g.: the same pan, the same quantity and the same initial temperature of the dish.

Storing the setting

For each memory event you can record up to 5 settings. The maximum cooking time that can be recorded is 99 minutes.

Method

1. The hob must be switched on.
   Touch the mem symbol for at least 2 seconds.
   Two signals sound.
   The **MEM** indicator flashes after 2 seconds.

2. Select the hotplate using the + or – symbol and set the heat setting. The **MEM** indicator in the hotplate display flashes. Recording begins.
3. Now prepare the dish as you wish. The settings are recorded.
4. When your meal is ready, switch off the hotplate. The cooking event is stored.

Notes

If you set more than 5 heat settings for your dish, ≡≡ flashes in the timer indicator and ≡ flashes in the hotplate indicator. The following heat settings are no longer displayed. The timer indicator goes out when you touch any timer function control panel. You can finish cooking the dish as you wish.

If you record more than 99 minutes, 99 flashes in the timer indicator and ≡ flashes in the hotplate indicator. The following heat settings are no longer displayed. The displays go out when you touch any control panel. You can finish cooking the dish as you wish.

If you want to store a different memory event for a hotplate:
make a new recording. The old memory is overwritten.

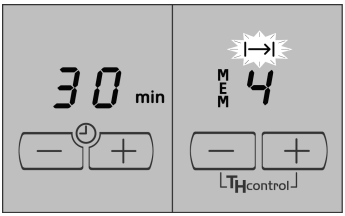
Automatic time limit can also be activated using the memory function.

Calling up the memory

If you want to cook a dish again for which the setting has been recorded, call up the memory.

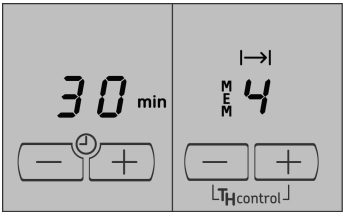
1. Touch the mem symbol briefly. A signal sounds.
2. Select the required hotplate using the + or – symbol. The memory program starts.

Display memory



The stored settings appear in the hotplate indicator in quick succession.
The hotplate does not heat up yet. The I→I hotplate indicator flashes. The **MEM** symbol lights up.
Each individual step appears for 3 seconds in the indicator.

Starting the memory function

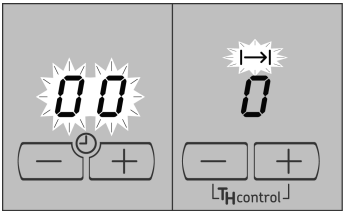


After all the steps have been displayed, the memory program starts. The hotplate heats up.
The **MEM** hotplate indicator and the I→I timer function indicator are constantly lit.

The current setting is displayed in the hotplate indicator. The duration of the whole cooking event counts down in the timer indicator.

You can call up the remaining heat settings and the respective cooking times while the memory program is running:
Touch the **–** and **+** timer function symbols at the same time.
Touch the **+** symbol, the current heat setting and cooking time is displayed. You can now call up all the remaining heat settings and the respective cooking times using the **+** symbol.

Memory end time



When the memory program has finished, the hotplate switches off. A signal sounds. *00* flashes in the timer indicator. The I→I hotplate indicator flashes. *0* lights up in the hotplate indicator.

Ending the memory prematurely

Touch the **+** or **–** symbol for the required hotplate. The hotplate display flashes. Touch the **+** or **–** symbol again. The hotplate switches off.

Indicator lights

If during the memory programme the hotplates are adjusted to a power level, the memory programme will finish and the hotplate switch off.

Automatic time limiter

If a hotplate is in constant use for a long time without the setting being changed, the automatic time limiter will be activated.

The hotplate heating is interrupted.
An *F* and an *8* flash alternately in the hotplate indicator.

The indicator goes out when you touch any control panel. Now you can reset the hotplate.

The time at which the time restriction is activated depends on the heat setting (1 to 10 hours).

Switching off input confirmation

A short buzz confirms that a button has been touched. This buzzer can be turned off:

Switch on the hob using the main switch.

1. Set all hotplates to heat setting 3.
2. Switch off all the hotplates one by one from right to left.
3. Touch the main switch for at least 5 seconds, after which a confirmation signal sounds.

You may also switch the input confirmation on again. Proceed in the same manner as for switching off.

Care and cleaning

Do not use high pressure cleaners or steam jets.

Care

Clean your hob using a protective/care product for glass ceramic. It coats the cooking surface with a glossy, dirt-repellent film. Your hob will continue to look good for a long time. It makes cleaning easier.

Cleaning glass ceramic

Clean the hob after each use. This prevents food from being burnt into the hob surface.

Cleaning agents

Only use cleaning agents which are suitable for glass ceramic, e.g. VITROCLEN, cera-fix, Sidol for ceran + steel.

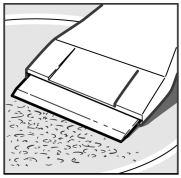
Water marks can also be removed using lemon juice or vinegar.

Unsuitable cleaning agents

Do not use:
Abrasive sponges, scouring pads or aggressive cleaning agents, such as oven spray or stain remover.

Glass scraper

You can remove thick dirt best with a glass scraper.



Remove the protective cover from the glass scraper. Only use the blade to clean the glass ceramic surface. The casing may scratch the ceramic surface.

The blade is very sharp. There is a risk of injury. Cover the blade after cleaning.

Replace damaged blades immediately.

How to clean the glass ceramic cooking surface

Use the glass scraper to remove food residues and grease splashes.
Use a cleaning product and kitchen towel to clean the surface when it is luke warm. If the surface is still too hot it can become stained.
Wipe the surface and rub dry with a soft cloth.

Shimmering metallic discoloration

Discoloration is caused by pan abrasion or the use of unsuitable cleaning agents. This is very difficult to remove. Use Hob Clean or Sidol for ceran + steel. Our after-sales service can remove discoloration, but will charge for this service.

Control panels

Always keep the control panels clean and dry. Food residues and spills can impair the function of the control panels.

Cleaning the hob surround

Only use warm soapy water.
Do not use anything which is sharp or abrasive. The glass scraper is unsuitable. The hob surround could be damaged.

Neither lemon juice nor vinegar should be used for cleaning the hob surround.
This could result in matt patches.

Procedure in the event of a malfunction

Malfunctions often have simple explanations and may be easily rectified. Please read the following instructions before calling the after-sales service.

The circuit breaker in your household electrical circuit trips when you switch on the hob

Make sure that the power draw of all the appliances switched on does not exceed your maximum household electricity supply. Check whether the circuit breaker triggers when you switch on another hotplate.

E is flashing in all the hotplate displays and a signal is sounding

The control panel is very dirty, food has been spilt or an object has been placed on the work surface. Clean the control panel thoroughly or remove the object from the work surface. Press the control panel concerned. The flashing stops.

The hob has switched itself off

The main switch was touched inadvertently. Switch the hob back on. Adjust the settings again.

The display flashes (there is no power) when you place a saucepan on an induction hotplate

Check whether the saucepan is ferromagnetic (attracts a magnet). Check whether the diameter of the saucepan is large enough.
Allow the saucepan to cool down in the event that it has become too hot when used.

If the display still does not light up when you switch the hotplate off and on again, disconnect the appliance from the mains. Wait 20 seconds and then reconnect it.

The powerboost function display flashes and then switches off

The powerboost function operates the hotplate with the most possible power. During long cooking times, it is possible that the function will switch the hotplate off to protect the hob from overheating. You can continue to use the hob if the display is not flashing.

Repairs

Repairs may only be carried out by trained customer service personnel.

Incorrect repairs to the appliance may expose the user to increased risks.

Indication E r and E with a figure

If E r and E with a figure numbers appear in the display panels, there is a fault in the electronics. Disconnect the appliance from the mains and reconnect it. Consult the after-sales service if the display appears again.

F display and numbers

If F and a number flash alternately in the display, your appliance is indicating a fault. The following table contains measures for rectifying faults.

Visual indication	Fault	Measure
F0	An internal error was produced while the hob was working.	Disconnect the cooking hob from the mains. Wait a few seconds before connecting it again. If the symbol continues to appear contact the technical assistance service.
F2	The cooking hob is too hot and has turned off.	Remove the cookware from the front cooking zones. F2 it is turned off by touching the control surface if the hob has cooled down sufficiently.

Visual indication	Fault	Measure
F4	The cooking hob is too hot and has turned off.	Check whether there is any hot cookware on the control panel. Remove the cookware from the control panel. Wait a few minutes until the control panel has cooled a little. If after connection F4 appears again, call the technical assistance service.
F8	The cooking zone has been working at a high power and continuously for too long.	Automatic time limitation has been activated. To continue cooking touch any sensor.
E1	The power voltage is too low.	Deactivate the hob. Wait a few seconds before connecting it again. If the indication continues, contact your electricity supplier.
E2/E3	The cooking zone has overheated.	It has been automatically deactivated to protect your hob. Wait a few minutes for it to cool down and switch it back on again.
U400	The cooking hob is not well connected.	Disconnect the cooking hob from the mains. Check the connection and connect it again correctly. If the indication continues, notify the technical assistance service.

Normal operating noises for the appliance

Induction heating technology is based on the vibration resistance of certain metals when subjected to high-frequency waves. In some circumstances, these vibrations can cause a certain degree of noise, such as the following:

Low humming like a transformer

This occurs when cooking at a high power. The cause of this is the amount of energy which is transmitted from the hob to the cookware. This noise disappears or becomes quieter when the power is turned down.

Quiet whistling

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

Crackling

This noise occurs when cookware is used which consists of layers of different materials. The noise is caused by vibrations in the joint faces between the different layers. This noise is made by the cookware. It may change depending on the amount and type of food being cooked.

High-pitched whistle

This noise occurs principally in cookware which consists of layers of different materials when it is used at the highest heat setting and on two hotplates next to each other. This whistling disappears or becomes quieter when the power is turned down.

Fan noise

The electronics require a controlled temperature in order to function reliably. The hob is therefore fitted with a fan which runs at various speeds according to the temperature detected. The fan may also run on once the hob has been switched off if the temperature it detects is still too high.

The noises described are normal and part of the induction technology and do not indicate a fault.

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