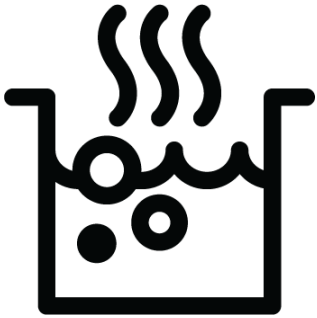
EN

Hotpoint

Built-in Hob

User Manual



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RECYCLED & RECYCLABLE PAPER

Welcome!

Dear Customer,
Thank you for choosing the Hotpoint product. We want your product, manufactured with high quality and technology, to offer you the best efficiency. Therefore, carefully read this manual and any other documentation provided before using the product.
Keep in mind all the information and warnings stated in the user's manual. This way, you will protect yourself and your product against the dangers that may occur.
Keep the user's manual. If you give the product to someone else, give the manual with it. The warranty conditions, usage and troubleshooting methods for your product are provided in this manual.

Before using the appliance, read these safety instructions. Keep them nearby for future reference.

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1 SAFETY INSTRUCTIONS

IMPORTANT TO BE READ AND OBSERVED

Download the complete instruction manual on https://docs.emeaappliance-docs.eu/ or call the phone number shown on the warranty booklet Before using the appliance, read these safety instructions. Keep them nearby for future reference. These instructions and the appliance itself provide important safety warnings, to be observed at all times. The manufacturer declines any liability for failure to observe these safety instructions, for inappropriate use of the appliance or incorrect setting of controls.

⚠ Very young children (0-3 years) should be kept away from the appliance. Young children (3-8 years) should be kept away from the appliance unless continuously supervised. Children from 8 years old and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge can use this appliance only if they are supervised or have been given instructions on safe use and understand the hazards involved. Children must not play with the appliance. Cleaning and user maintenance must not be carried out by children without supervision. The food must not be left in or on the product for more than one hour before or after cooking.

1.1 PERMITTED USE

⚠ CAUTION: the appliance is not intended to be operated by means of an external switching device, such as a timer, or separate remote controlled system.

⚠ This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels, bed & breakfast and other residential environments.

⚠ This appliance is not for professional use. Do not use the appliance outdoors.

⚠ CAUTION: The appliance and its accessible parts become hot during use with cooking appliances. Care should be taken to avoid touching heating elements. Children less than 8 years of age must be kept away unless continuously supervised.

⚠ WARNING: If the hob surface is cracked, don't use the appliance – risk of electrical shock.

⚠ WARNING : Danger of fire : Do not store items on the cooking surfaces.

⚠ CAUTION : The cooking process has to be supervised. A short cooking process has to be supervised continuously.

⚠ WARNING : Unattended cooking on a hob with fat or oil can be dangerous – risk of fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.

⚠ Do not use the hob as a work surface or support. Keep clothes or other flammable materials away from the appliance, unit all the components have cooled down completely – risk of fire.

⚠ Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.

⚠ After use, switch off the hob element by its control and do not rely on the pan detector.

⚠ 1.2 INSTALLATION

⚠ The appliance must be handled and installed by two or more persons - risk of injury. Use protective gloves to unpack and install - risk of cuts.

⚠ Installation, including water supply (if any), electrical connections and repairs must be carried out by a qualified technician. Do not repair or replace any part of the appliance unless specifically stated in the user manual. Keep children away from the installation site. After unpacking the appliance, make sure that it has not been damaged during transport. In the event of problems, contact the dealer or your nearest After-sales Service. Once installed, packaging waste (plastic, styrofoam parts etc.) must be stored out of reach of children - risk of suffocation. The appliance must be disconnected from the power supply before any installation operation - risk of electrical shock. During installation, make sure the appliance does not damage the power cable - risk of fire or electrical shock. Only activate the appliance when the installation has been completed.

⚠ Carry out all cabinet cutting works before fitting the appliance in the furniture and remove all wood chips and sawdust.

⚠ Exhaust air must not be vented through a flue used for removal of fumes produced by appliances burning gas or other fuels, but must have a separate outlet. All national regulations governing extraction of fumes must be observed.

⚠ 1.3 ELECTRICAL WARNINGS

⚠ It must be possible to disconnect the appliance from the power supply by unplugging it if plug is accessible, or by a multipole switch installed upstream of the socket in accordance with the wiring rules and the appliance must be earthed in conformity with national electrical safety standards.

⚠ Do not use extension leads, multiple sockets or adapters. The electrical components must not be accessible to the user after installation. Do not use the appliance when you are wet or barefoot. Do not operate this appliance if it has a damaged power cable or plug, if it is not working properly, or if it has been damaged or dropped.

⚠ If the supply cord is damaged, it must be replaced with an identical one by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard - risk of electrical shock.

⚠ Earthing of the appliance is compulsory. (Not necessary for class II hoods identified by the symbol (*) on the specifications label).

⚠ 1.4 CLEANING AND MAINTENANCE

⚠ WARNING: Ensure that the appliance is switched off and disconnected from the power supply before performing any maintenance operation. To avoid risk of personal injury use protective gloves (risk of laceration) and safety shoes (risk of contusion); be sure to handle by two persons (reduce load); never use steam cleaning equipment (risk of electric shock). Non-professional repairs not authorised by the manufacturer could result in a risk to health and safety, for which the manufacturer cannot be held liable. Any defect or damage caused from non-professional repairs or maintenance will not be covered by the

guarantee, the terms of which are outlined in the document delivered with the unit.

⚠ Do not use abrasive or sharp metal scrapers to clean the glass of hinged lids of the hob (as appropriate), since they can scratch the surface, which may result in shattering of the glass.

⚠ Do not use corrosive products to clean the glass of hinged lids of the hob (as appropriate), chlorine-based cleaners or pan scourers.

⚠ The hood must be regularly cleaned on both the inside and outside (AT LEAST ONCE A MONTH). This must be completed in accordance with the maintenance instructions provided in this manual.

⚠Failure to observe the instructions for cleaning the hood and replacing the filters may result in a fire.

⚠ WARNING: Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.

2 Environmental Instructions

DISPOSAL OF PACKAGING MATERIALS

The packaging material is 100% recyclable and is marked with the recycle symbol ♻. The various parts of the packaging must therefore be disposed of responsibly and in full compliance with local authority regulations governing waste disposal.

DISPOSAL OF HOUSEHOLD APPLIANCES

This appliance is manufactured with recyclable or reusable materials. Dispose of it in accordance with local waste disposal regulations. For further information on the treatment, recovery and recycling of household electrical appliances, contact your local authority, the collection service for household waste or the store where you purchased the appliance. This appliance is marked in compliance with European Directive 2012/19/EU, Waste Electrical and Electronic Equipment (WEEE) and with the Waste Electrical and Electronic Equipment regulations 2013 (as amended). By ensuring this product is disposed of correctly, you will help prevent negative consequences for the environment and human health. The symbol on the product or on the accompanying documentation indicates that it should not be treated as domestic waste but must be taken to an appropriate collection center for the recycling of electrical and electronic equipment.

ENERGY SAVING TIPS

Switch ON the hood at minimum speed when you start cooking and kept it running for few minutes after cooking is finished. Increase the speed only in case of large amount of smoke and vapour and use boost speed(s) only in extreme situations. Replace the charcoal filter(s) when necessary to maintain a good odour reduction efficiency.

Clean the grease filter(s) when necessary to maintain a good grease filter efficiency.
Use the maximum diameter of the ducting system indicated in this manual to optimize efficiency and minimize noise.
Make the most of your hot plate's residual heat by switching it off a few minutes before you finish cooking. The base of your pot or pan should cover the hot plate completely; a container that is smaller than the hot plate will cause energy to be wasted. Cover your pots and pans with tight-fitting lids while cooking and use as little water as possible. Cooking with the lid off will greatly increase energy consumption. Use only flat-bottomed pots and pans.

NOTE

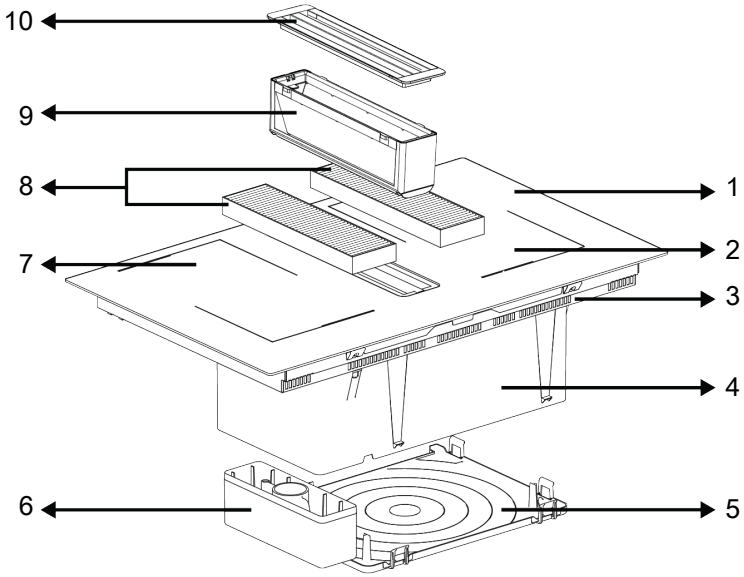
People with a pacemaker or similar medical device should use care when standing near this induction cooktop while it is on. The electromagnetic field may affect the pacemaker or similar device. Consult your doctor, or the manufacturer of the pacemaker or similar medical device for additional information about its effects with electromagnetic fields of the induction cooktop.

DECLARATIONS OF CONFORMITY

This appliance meets the Ecodesign and Energy label requirements of the following European Regulations: - n.65/2014 and n. 66/2014 in conformity to the European standard EN IEC 61591 and EN 60704-2-13; -n. 327/2011.
The information related to low power mode of the appliance in accordance with Regulation (EU) 2023/826 can be found in the following link: https://docs.emeaappliance-docs.eu

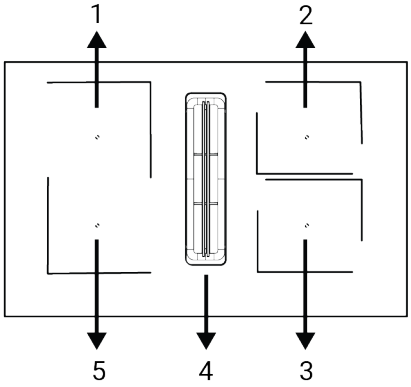
3 Your product

3.1 Product Introduction



1 Glass cooking surface
2 Induction cooking zone
3 Lower housing
4 Ventilation assembly
5 Bottom cover
6 Overflow liquid collection chamber
7 Induction cooking zone
8 Carbon filter
9 Oil filter
10 Upper part of the oil filter

3.2 General information on the hob



1 Rear left - Induction cooking zone
2 Rear right - Induction cooking zone
3 Front right - Induction cooking zone
4 Middle - Ventilation
5 Front left - Induction cooking zone

Your induction hob is equipped with wide surfaces (Flexi surfaces). You may operate this cooking surface as individual hobs independent from each other. You may activate the combination function for these hobs and transform them to a single cooking surface for cooking operations with your large cooking pots. Using proper pots for these hobs and the combination function are described in the “induction hob” section.

3.3 Technical Specifications

General specifications	
Product external dimensions (height/width/depth) (mm)	223,5 */820 /520

Cooker installation dimensions (width / depth) (mm)	740 (+2) /490 (+2)

Voltage/Frequency	1N~220-240V/2N~380-415V; 50 Hz
Cable type and section used/suitable for use in the product	min. H05V2V2-F 5 x 2,5 mm2
Total power consumption (kW)	max. 7,4

Cooking zones	
Rear left	Induction cooking zone
Dimension	180 x 200 mm
Power	2200 W /Booster 3100 W
Front left	Induction cooking zone
Dimension	180 x 200 mm
Power	2200 W /Booster 3100 W
Front right	Induction cooking zone
Dimension	180 x 200 mm
Power	2200 W /Booster 3100 W
Rear right	Induction cooking zone
Dimension	180 x 200 mm
Power	2200 W /Booster 3100 W

Ventilation features	
Control	3 level + 1 Booster

* The height of the hob specified in the technical table is the base cover height of the product.

Technical specifications may be changed without prior notice to improve the quality of the product.

The figures in the manual are schematic and may represent additional feature with respect to your product.

Values stated on the product labels or in the documentation accompanying it are obtained in laboratory conditions in accordance with relevant standards. Depending on operational and environmental conditions of the product, these values may vary.

4 First Use

Before you start using your product, it is recommended to do the following stated in the following sections respectively.

4.1 Initial Cleaning

1. Remove all packaging materials.
2. Wipe the surfaces of the product with a wet cloth or sponge and dry with a cloth.

5 How to use the hob

5.1 General information on hob usage

Operating principle of the induction hob

Induction hob is like an open circuit. The circuit completes when a cooking pots/pans suitable for induction cooking is placed on it and an electronic system below the glass surface generates a magnetic field. The metal base of the pots/pans is heated by taking energy from this magnetic field. Thus, the heat is not generated on the surface of the hob, but directly on the pots/pans above it. Glass surface is heated with the heat of the cooking pots/pans.

Advantages of cooking with induction

Induction hobs offer some advantages as the heat is transferred directly to the cooking pots/pans.

- Foods that overflow during cooking do not burn rapidly as the glass cooking surface is not heated directly. It is cleaned more easily.
- Cooking shall be faster as the heat is generated directly on the cooking pots/pans. Thus, it saves time and energy with respect to other hob types.
- As the heat is given directly to the cooking pots/pans, there is no heat loss, and it provides a more efficient cooking.

Important for hob operation:

- Keep magnetic objects such as credit cards or tapes away from the hob while it is operating.
- Your hob has an automatic shut-off system. Detailed information about this system is provided in the following sections. However, if you use thin based pots for your cooking, these pots shall heat up very quickly and the bottom of the pan may melt and damage the cooking surface and the appliance before the automatic shut-off system is activated.

Cooking pots/pans

You shall use ferromagnetic, quality cooking pots/pans which bear a label or warning that it is compatible for induction cooking only with your induction hob. Generally, the higher the iron content, the better the cooking pots/pans shall perform. The base diameter of the cooking pots/pans shall match the induction zone. Suggested dimensions are listed below.

Suitable pots/pans:

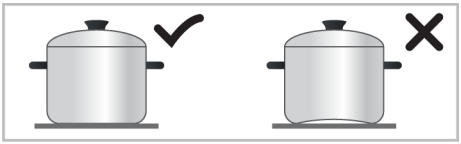
- Cast iron pots/pans
- Enamelled steel pots/pans
- Steel and stainless steel pots/pans (with label or warning indicating that it is induction compatible)

Unsuitable pots/pans:

- Aluminium pots/pans
- Copper pots/pans
- Brass pots/pans
- Glass pots/pans
- Pottery
- Ceramic and porcelain

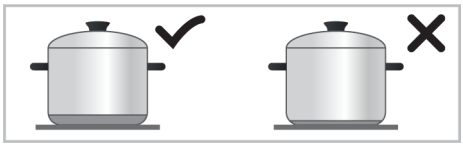
Recommendations:

- Use flat bottomed cooking pots/pans only. Do not use pots/pans with convex or concave bases.

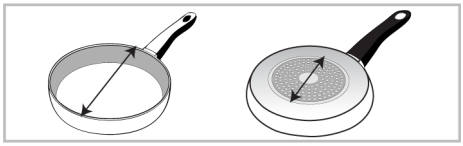


- Use cooking pots/pans with thick, processed bases only. If you use thin based pots, these pots shall heat up very quickly and the bottom of the pan may melt and damage the cooking surface and the ap-

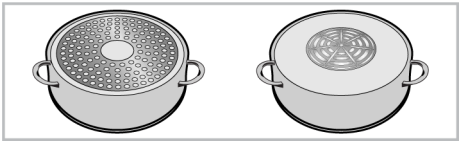
pliance before the automatic shut-off system is activated. Sharp edges may cause scratches on the surface.



- The bases of some cooking pots/pans have a smaller ferromagnetic field than its true diameter. Only this area is heated by the hob. Therefore, the heat is not evenly distributed and the cooking performance is decreased. Moreover, such cooking pots/pans may not be detected by large induction hobs. Thus, the cooking hob shall be selected according to the size of the ferromagnetic field.



- Some cooking pots/pans have a base that contains non-ferromagnetic materials such as aluminium. These types of cooking pots/pans may not heat adequately or may not be detected by the induction hob at all. In some cases, a bad pots/pans warning may appear.



Equal distribution of the cookware on the right and left and center (if available) cooking zones for the selection of cooking zones affects the cooking performance positively while cooking multiple meals on the induction hobs.

Cooking vessel test

Test whether your pot is compatible with cooking with an induction hob using the methods below.

1. It is compatible if the base of your pot holds a magnet.
2. It is compatible if ⏍/⏍/⏍ does not flash when you place your pot on the induction hob and turn on the hob.

Recommended cooking pots/pans sizes

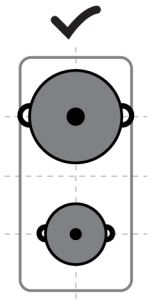
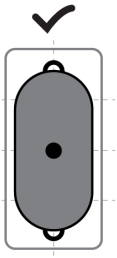
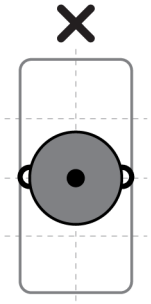
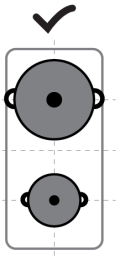
Cooking zone diameter - mm	Pot diameter - mm
190 x 210	min. 100 - max. 210
Cooking zone with wide (flexi) surface	width 210 - length 390

The detection of cooking pots/pans by the induction hobs depend on the diameter and material of the ferromagnetic in the base of the pots/pans. To ensure detection of the cooking pots/pans and achieve an efficient cooking, the cooking pots/pans shall be selected as per the size of your hob. The cooking pots/pans sizes recommended for hob sizes are given above.

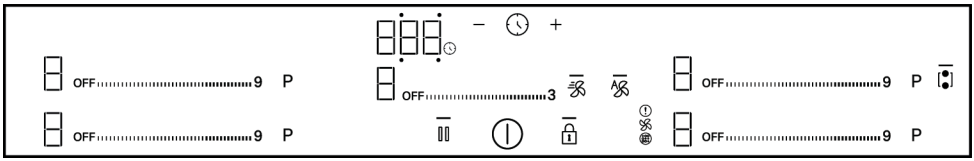
Boiling behavior may vary depending on the pot types, size of the pot and size of the cooking zone. For a more homogenous boiling behavior, a one step larger cooking zone might be used. To use a larger cooking zone does not cause wasting of energy at induction hobs, because the heat is only created in the relevant pot area.

Cooking zone with wide surface (flexi)

Your induction hob is equipped with wide surfaces (Flexi surfaces). You may operate this cooking surface as individual hobs independent from each other for your smaller cooking pots/pans. You may activate the combination function for these cooking zones and transform them to a single cooking surface for cooking operations with your large cooking pots.

As two independent cooking zones		As a single cooking zone	
	Cooking zones with wide surface have two cooking zones, as front and rear. You may use these zones as two independent cooking zones for different temperature levels with two different cooking pots/pans. Place the cooking pots/pans by centering the separate cooking zones.		For cooking operations on large cooking pots/pans, place the pots/pans so that it covers the centres of both cooking zones and that it is centred on the cooking zone.
	For cooking operation with a single cooking pot/pan place it in the center of the front or rear cooking zone. If you put the pot/pan in the center of the cooking zone the hob may not work properly		If you want to cook with two different cooking pots/pans at the same temperature level, you may combine the cooking zone with wide surface (flexible) and cook with two different cooking pots/pans at the same temperature. Place the cooking pots/pans so that the centres of the zones shall be centred again.

5.2 Hob Control Unit



— The light indicating that the relevant key is operated

On/Off key

Key lock key

Wide surface cooking zone combination key

P Quick heating key/High power setting (Booster) key

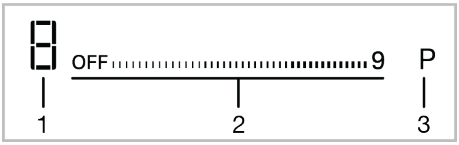
Stop key

Timer key

\+ Timer increase key

— Timer decrease key

The hob zone display

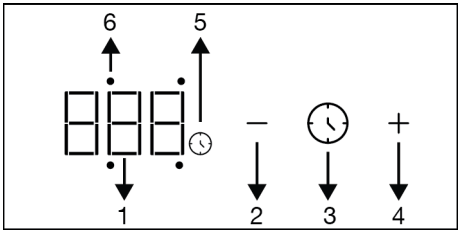


1 Power level indicator of the relevant hob

2 Power level setting area of the relevant hob

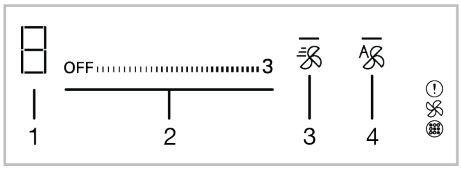
3 High power setting (Booster) key

Timer screen



1 Timer indicator
2 Timer decrease key
3 Timer key
4 Timer increase key
5 Timer symbol
6 Timer activity LED of the relevant hob

Ventilation display



1 Ventilation level indicator
2 Ventilation level setting field
3 Booster key
4 Ventilation automatic mod key
Ⓘ Carbon filter full warning symbol
Ventilation led*
Oil filter full warning symbol*
* It varies depending on the product model. It may not be available on your product.

General information for the control panel

This product is controlled by a touch control panel. Every operation you make on the touch control panel is confirmed by an audible signal.

Always keep the control panel clean and dry.

If no operation is performed within 20 seconds, the hob automatically returns to lower power mode.

The — light on the keys that are actively working or selected will light up.

Turning the induction hob on

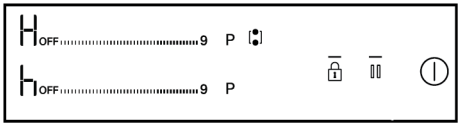
1. Touch the ⏻ key on the control panel.
   ⇨ The induction hob is ready to use.

Turning the induction hob off

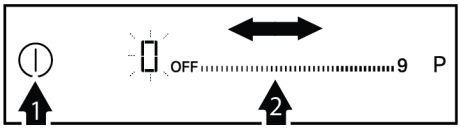
1. Touch the ⏻ key on the control panel.
   ⇨ The induction hob turns off and returns to low power mode.

Residual heat indicator

There is a residual heat indicator for each zone on the power level indicator of the relevant hob. This indicator indicates that the zone is still hot when it is turned off.
H : High temperature
h : Low temperature



Turning on the hob zones (cooking section) and setting the power level



1. Turn on the hob by pressing the ⏻ key.
   ⇨ The "0" symbol appears on hob zone displays.
2. Set the power level between "0" and "9" by touching or sliding your finger over the setting area of whichever zone you want to operate.

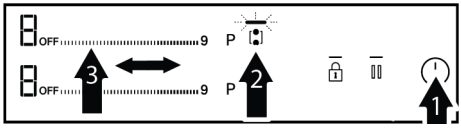
Turning off the cooking zones:

A selected zone can be turned off in 2 different ways:
1. By setting the power to "0": You can turn off the hob zone by lowering the power level to "0".

2. Using the timer off function for the desired cooking zone: When the time is up, the timer turns off the cooking zone connected to it. All displays show "0" or "00". The symbol disappears from the cooking zone display. The timer setting for the cooking zone is explained in the following sections.

Combining the hob zone with wide surface (flexi)

1. Turn on the hob by pressing the ⏻ key.
2. Touch the [⁘] key.
   ⇨ The 0 symbol appears on the left cooking zone display and [⁘] light of the — key turns on.

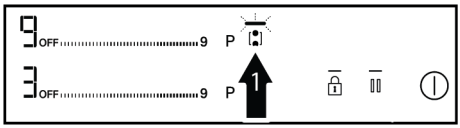


3. Adjust the power level from 0 to 9 by touching the setting area or sliding your finger over the area.
   ⇨ The hob starts working. If another cooking zone is selected or if no action is taken and 10 seconds are waited, [⁘] light of the — light goes out.

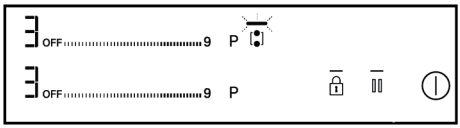
The hobs with wide surface on the left are described as an example. If the hob zones on the right have wide surfaces on your appliance, the same apply for the hob zones on the right.

Combining the hob zone with wide surface while one or both of the hob zones on the left are operating

✓ While one or both of the hob zones on the left are operating separately, you may combine both hob zones by activating the hob with wide surface. In this way, you may operate a wider hob surface with the same values.



1. While one or both of the left cooking zones are operating, touch the [⁘] key.
   ⇨ The low level zone value is visible on both cooking zone display and [⁘] light of the — key turns on.
   ⇨ The combined zones continue to operate at the power level and timer value of the zone with the lower power level. The power level and timer value of the cooking zone with the higher power level before the combination are cancelled.



2. To change the power level later, set the power level you want to change from the settings area.

Turning the cooking zones with wide surface off

You can separate the zones and set them to zero level by touching the [⁘] key.

High power setting (BOOSTER)

You can use the high power setting to heat at maximum power. The high power setting may not be available on each zone. When the high power setting time (See Automatic shut-off times table) is over, the zone will turn off.

Selecting high power setting (BOOSTER) directly:

1. Turn on the hob by touching the ⏻ key.

2. Touch the P key of the desired hob zone.
   ⇨ The selected hob zone operates at the highest power and 3 lights flash sequentially on the hob zone display.
   ⇨ When the high power setting time (See Automatic shut-off times table) is over, the zone continues to operate at the highest power level.

Selecting the high power setting (BOOSTER) while the hob zone is active:

1. Touch the P key when the hob is on and the relevant hob zone is operating at a specific level.
2. The selected hob zone operates with maximum power and 3 lights flash on the hob zone display respectively. When the period for High power setting has expired, hob zone will continue operating on the highest power level.

Turning the high power setting (BOOSTER) off before its expiration:

You can turn off the high power setting at any time by touching the P key. The hob zone continues to operate at the highest power level. To turn it off, touch the active hob zone setting area or slide your finger over the area to set it to "0".

Key Lock

You can activate key lock to prevent accidental changes to Hob's functions when it is on or off.

Activating the key lock

1. Touch the key to activate key lock.
   ⇨ After the 2-1 countdown on display, the — light of the key will turn on and all hob zones will be locked.

When Key lock is active, only the ⏻ key operates. When you touch any other key, the — light of the key will flash, indicating that key lock is active.
If you turn off the hob while the keys are locked, the key lock must be deactivated to be able to turn the hob back on.

Deactivating the key lock

1. Touch the key.
   ⇨ After the on display 2-1 countdown, the — light of the key turns off and the key lock is deactivated.

Timer function

This function makes cooking easier for you. You do not have to stand by the stove continuously during the cooking process. The stove will automatically turn off after the time you select.

Activating the timer

1. Turn on the hob by touching the ⏻ key.
2. Set the desired power level by touching the setting area or sliding your finger over the area whichever zone you want to operate.
3. Activate the timer by touching the 🕓 key.
   ⇨ "00" lights up on the timer display and the 🕓 symbol begins to flash.
4. There are 4 activity LEDs around the "00" visible on the timer display. The Led of the active hob zone flashes and you can set timer for this zone.
5. If you want to set timer for a different active hob zone, select the relevant hob zone side by touching the 🕓 key until the LED around the clock display of that hob zone side lights up.

6. Set the desired time by touching the + / — keys. You can progress faster by long-touching the + or — key.

⇨ The ⏲ symbol flashes for a certain period of time on the hob zone display and then lights up continuously. The ⏲ symbol starts to light up continuously, indicating that the function is activated.

The timer can only be set for zones that are being operated.

Repeat the above steps for other zones whose timers you want to set.

The timer cannot be set without selecting the hob zone and the hob zone power level.

When the timer is active, the LED of the zone with the least time setting flashes. If there is a time setting on the other zones, the LEDs of these zones will remain on.

Turning off timers

When the set time is up, the hob automatically turns off and gives an audible warning. Touch any key to turn off the sound alert.

Turning off timers early

If the timer is turned off early, the hob will continue to operate at the set power level until it is turned off.

Turning off the timer by decreasing the value to "00":

1. Select the timer for the relevant hob zone by touching the ⏲ key.
2. Touch the — key to decrease the value until "00" appears on the timer display. You can advance faster by touching the — key for a long time.

After the ⏲ symbol flashes for a certain period of time on the hob zone display, it goes out completely and timer is cancelled.

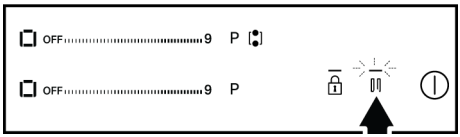
Pause function

✓ Using this function, you can reduce the temperature levels of all functions operating on the hob zone (except the timer) to stage 1 for a certain period of time.

If a timer is set for any hob zone, the timer continues to run during stopping.

1. While your hob is operating, touch the ⏸ key.

⇨ All operating zones continue to operate at temperature level 1.



2. To restart all stopped hob zones with their previous settings, touch the ⏸ key again.

Settings

You can make the following settings with this function.

cF1: Total power management setting
cF2: Cooking-end audible signal time
cF5: Ventilation mode selection
cF6: Life display of the active carbon filter
cF7: Active carbon filter reset

CF3 and CF4 settings are disabled. They have no effect on hob operation and functions.

1-Total Power Management Setting (cF1)

✓ With this function, you can adjust the total power of the hob as you wish.

1. Turn the hob on by touching the ⏻ key and turn it off by touching the ⏻ key again.
2. After turning off the hob, touch the ⏲/ ⏸/⏲/ ⏸ keys in order within 10 seconds.

⇨ On the timer display cF1, "9" appears on the left rear cooking zone display.

3. Adjust the power level (see Table – Total power management level) between "1" and "9" by touching the adjustment area of the rear left zone or by sliding your finger over the area.
4. Confirm the total power management setting by touching the ⏻ key.

⇨ The hob will turn off and your hob will start operating at the total power setting of the selected level.

"Total power management" It includes 9 different power levels (see Table - Power management level).

Table – Total power management level

Total power management level	Total power (kW)
1	1.2
2	2.4
3	3
4	3.6
5	4.4
6	5.4
7	5.7
8	6.7
9	7.4

For products with a total electricity consumption of max. 3.6 kW (see the technical specifications table of the manual), the total power value for total power management levels 5,6,7,8,9 is 3.6 kW.

2-End of cooking audible signal time setting (cF2)

✓ With this function, you can adjust the cooking-end audible signal time setting of the hob as you wish.

1. Turn the hob on by touching the ⏻ key and turn it off by touching the ⏻ key again.
2. After turning off the hob, touch the ⏲/ ⏸/⏲/ ⏸ keys in order within 10 seconds.

⇨ The first setting on the timer display is cF| appears.

3. Touch the ⏸ key once to set the end-of-cooking audible signal time.

⇨ On the timer display cF2, "2" appears on the left rear cooking z display.

4. Adjust the cooking-end audible signal time setting (see Table - cooking-end audible signal time) between "0" and "3" by touching the setting area of the rear left zone or by sliding your finger over the area.
5. Confirm the end-of-cooking audible signal time setting by touching the ⏻ key.

⇨ The hob will turn off and your hob will start operating with the cooking-end audible signal time setting at the selected level.

The end of cooking audible signal time setting level will come as standard level 2 during production.

Table - Cooking-end audible signal time setting

Cooking-end audible signal level	Cooking-end audible signal time
0	15 seconds
1	30 seconds
2	1 minute
3	2 minutes

3-Ventilation mode setting (cF5)

✓ This hob can be used in 2 modes: Internal circulation and external circulation mode. (Ventilation modes) The hob comes with the internal circulation mode preset. To change;

1. Turn the hob on by touching the ⏻ key and turn it off by touching the ⏻ key again.
2. After turning off the hob, touch the ⏲/ ⏸/ ⏲/ ⏸ keys in order within 10 seconds.

⇨ The first setting on the timer display is cF1 appears.

3. Touch the ⏸ key four times to set the ventilation mode.

⇨ On the timer display cF5 appears. On the left rear cooking zone display "1" appears.

4. By touching the setting area of the left rear cooking zone or by sliding your finger over the area, the cooking zone display can be set to “2” and the ventilation mode can be set to external circulation.

5. Confirm the ventilation mode setting by touching the ⏻ key.

⇨ The hob turns off and starts operating with the selected ventilation level.

4- Life display of the active carbon filter (cF6)

✓ The active carbon filters used in the hob used as internal circulation must be changed after a certain period of use. You can see the remaining working hours on the setting display. The remaining time is displayed on the display as a countdown from 150 hours.

If your hob is set to internal circulation mode, active carbon filters should be changed after 150 hours of operation. After 150 hours, an ⏻ symbol will appear on the ventilation display. If your hob is set to external circulation mode, this warning symbol will not appear.

1. Turn the hob on by touching the ⏻ key and turn it off by touching the ⏻ key again.

2. After turning off the hob, touch the ⏲/ ⏸/ ⏲/ ⏸ keys in order within 10 seconds.

⇨ The first setting on the timer display is cF1 appears.

3. Touch the ⏸ key five times to see the activated life display of the active carbon filter.

⇨ On the timer display cF6 appears, the active carbon filter remaining on the left rear cooking zone display is shown as “3” if the remaining working hours are over 100 hours, “2” for 50-100 hours, “1” for 5-50 hours, and “0” for 0-5 hours;

4. You can close the settings display by touching the ⏻ key.

5-Active carbon filter reset (cF7)

✓ After 150 hours of active carbon filter operation, the symbol appears on the ventilation display. After removing and replacing the active carbon filters as described in the maintenance-cleaning section, the following steps are followed to reset the carbon filter warning symbol:

1. Turn the hob on by touching the ⏻ key and turn it off by touching the ⏻ key again.

2. After turning off the hob, touch the ⏲/ ⏸/ ⏲/ ⏸ keys in order within 10 seconds.

⇨ The first setting on the timer display is cF1 appears.

3. Touch the ⏸ key six times to see the activated life display of the active carbon filter.

⇨ On the timer display cF7 visible, the remaining active carbon filter operating hours are shown on the left rear cooking zone display in common with the cF6 menu.

4. Touch the key on the ventilation display for 3 seconds.

⇨ On the screen, a 1-2-3 count is visible. The reset operation has been completed.

5. While on this display, you can exit the display by touching the ⏻ key.

Using induction hobs effectively

Operating principle: Induction hobs heat the cooking pot directly due to their working principle. For this reason, they have many advantages over other types of hobs. They work more efficiently and the hob surface is cooler.

Depending on the model, your hob may have 145, 180, 210 and 280 mm diameter hobs with induction. Thanks to the induction feature, each hob automatically detects the container placed on it. Energy is generated only where the bottom of the container touches, thus achieving minimum energy consumption.

Automatic turning off system

There is an automatic turn-off system in the hob control. If one or more of the zones are left on, the hob zone will automatically turn off after a certain period of time (See Table-1). If there is a timer assigned to the zone, then the timer display will also turn off.

The automatic turn-off time limit depends on the selected temperature level. The maximum operating time within this temperature level applies.

The hob zone may be operated by the user again after it is turned off automatically as described above.

Table-1: Automatic turn-off times

Temperature level	Automatic turn-off time-hours
0	0
1	6
2	6
3	5
4	5
5	4
6	4
7	2
8	2
9	1
Quick heating (booster)	10 minutes

Table-2: Automatic ventilation turn-off times

Speed level	Automatic turn-off time-hours
0	0
1	6
2	6
3	5
Intensive work (booster)	8 minutes

Overflow system

Your hob is equipped with an overflow protection system. In case of any overflow on the control panel for any reason, the system cuts off the power connection automatically to turn off your hob. Meanwhile, "F" symbol appears on the display.

Precise power setting

Induction hob responds to the commands issued immediately as per its operating principle. Its power settings are changed very rapidly. Thus, you may prevent overflowing of a meal (water, milk) that is about to overflow by turning the appliance off immediately.

Keep the surface of the touch control panel clean. It may give erroneous operation warning.

No pots/pans must be placed on the touch control panel.

6 Using the ventilation

General information

- There is a motor with various speeds for ventilation. For a good performance, it is recommended to use low speeds in normal cooking conditions and high speeds in intensive cooking conditions when strong odors and steam are concentrated.

Ventilation modes

This product has 2 ventilation modes: internal circulation and external circulation mode.

Internal circulation



The air sucked from the center of the hob is first filtered to remove oil through the oil filter. It is then passed through an active carbon filter and returned to the kitchen.

IMPORTANT: In internal circulation mode, active carbon filters must be installed in the area defined on the product to keep the odour particles in the inhaled air. For the different types of installation versions defined for internal circulation of the product, see the installation manual or consult your authorized dealer.

External circulation



The air sucked from the middle of the hob is passed through oil filters and discharged to the outside through the chimney with a pipe system.

Ventilation mode setting

The product is manufactured with the internal circulation mode set. To set the product to external circulation mode, see the “Settings” section. Set it to external circulation mode by following the steps explained in the “Ventilation mode setting (cFS)” section.

Opening the ventilation

1. Turn on the hob by touching the ⏻ key.
   ⇨ The**"0"**symbol will be displayed on the display of the ventilation.
2. Set the speed level from "1" to "3" by touching or sliding your finger over the ventilation setting area.

Closing the ventilation

1. Set the speed level to “0” by touching or sliding your finger over the ventilation setting area.

Turning on intensive ventilation mode

1. Touch the key to activate intensive ventilation mode.
   ⇨ Intensive ventilation mode operates for a maximum of 8 minutes. During this period, the P symbol appears on the display. At the end of 8 minutes, the ventilation speed drops to level 3 and continues to operate at this speed level.

Turning off the intensive ventilation mode

1. By tapping on the ventilation setting area or by sliding your finger on the area, set the speed level as **“0”**.

In intensive ventilation mode, when any speed key is touched, it returns to that speed level and continues to operate.

Run-on ventilation function mode

The run-on ventilation function allows the ventilation to continue operating for a while after the product is turned off at the end of cooking, while the ventilation is operating in automatic mode. This way, you can eliminate the odour and smoke remaining after cooking.

The operating time of the run-on ventilation function mode is determined automatically according to the cooking area temperature, the temperature level set for cooking and the operating time. It continues to operate for a minimum of 2 and a maximum of 20 minutes. Then the ventilation system is automatically turned off. It can be turned off early by touching the key.

7 General Information About Cooking

You can find tips on preparing and cooking your food in this section.

7.1 General information about cooking with hob

- For recommendations on cooking with power saving, refer to the “Environmental Instructions” section.
- The cooking temperature and time values given for foods may vary depending on the recipe and amount. For this reason, these values are given as ranges.

Cooking table

8 Maintenance and Cleaning

8.1 General Cleaning Information

General information

- The product should be thoroughly cleaned and dried after each operation. Thus, food residues shall be easily cleaned and these residues shall be prevented from burning when the product is used again later. Thus, the service life of the appliance extends and frequently faced problems are decreased.
- No special cleaning material is needed in the cleaning made after each use. Clean the appliance using dishwashing detergent, warm water and a soft cloth or sponge and dry it with a dry cloth.
- Be sure to completely wipe off any remaining liquid after cleaning and immediately clean any food splashing around during cooking.
- Refrain from washing any component of your appliance in a dishwasher unless otherwise stated in the user’s manual.

For the hobs:

- Acidic dirt such as milk, tomato paste and oil may cause permanent stains on the hobs and components of the hob zones, clean any overflown fluids immediately after cooling down the hob by turning it off.
- Wok type burners used at high temperatures may change colour. This is normal.
- Moving some cookware may cause metal marks on the pot holders. Do not slide the pans and pots on the surface.
- As hob zone caps contact the fire directly and exposed to high temperatures, change and loss of colour in time is normal. This does not cause a problem while using the hob.

Inox - stainless surfaces

- Stainless-inox surface may change colour in time. This is normal. After each operation, clean with a detergent suitable for the stainless or inox surface.
- Clean with a soft soapy cloth and liquid (non-scratching) detergent suitable for inox surfaces, taking care to wipe in one direction.
- Remove lime, oil, starch, milk and protein stains on the glass and inox surfaces immediately without waiting. Stains may rust under long periods of time.
- Cleaners sprayed/applied to the surface should be cleaned immediately. Abrasive cleaners left on the surface cause the surface to turn white.

Glass surfaces

- Clean the appliance using dishwashing detergent, warm water and a microfiber cloth specific for glass surfaces and dry it with a dry microfiber cloth.
- If there is residual detergent after cleaning, wipe it with cold water and dry with a clean and dry microfiber cloth. Residual detergent may damage the glass surface next time.
- Under no circumstances should the dried-up residue on the glass surface be cleaned off with serrated knives, wire wool or similar scratching tools.

- You can remove the calcium stains (yellow stains) on the glass surface with the commercially available descaling agent, with a descaling agent such as vinegar or lemon juice.
- If the surface is heavily soiled, apply the cleaning agent on the stain with a sponge and wait a long time for it to work properly. Then clean the glass surface with a wet cloth.
- Discolorations and stains on the glass surface are normal and not defects.

Plastic parts and painted surfaces

- Clean plastic parts and painted surfaces using dishwashing detergent, warm water and a soft cloth or sponge and dry them with a dry cloth.
- Ensure that the joints of the components of the product are not left damp and with detergent. Otherwise, corrosion may occur on these joints.

8.2 Cleaning the hob

Glass cooking surface

Follow the cleaning steps described for the glass surfaces in the "General cleaning information" section for the cleaning of glass cooking surface. You may complete your cleaning as per the information below for special cases.

- Sugar-based foods such as dark cream, starch and syrup should be cleaned immediately, without waiting for the surface to cool. Otherwise, the glass cooking surface may be permanently damaged.

8.3 Cleaning the Control Panel

- Clean the touch control panels with a damp soft cloth and dry with a dry cloth. If your product has a key lock feature, set the key lock before performing control panel cleaning. Otherwise, incorrect detection may occur on the keys.

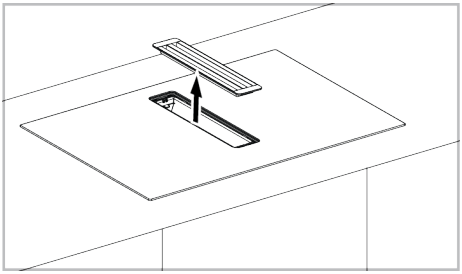
8.4 Cleaning the ventilation

In order to ensure effective odour and oil retention, the active carbon filters must be changed regularly and the oil filter must be cleaned regularly.

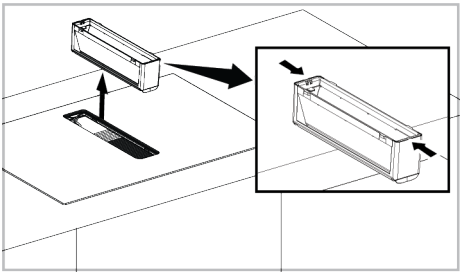
Metal oil filter cleaning

✓ The oil filter filters the oil in the drawn smoke. The metal grease filter should be cleaned at regular intervals to ensure good performance.

1. Remove the upper part of oil filter by pulling it upwards.



2. Remove the oil filter by holding the tabs on the inside and pulling it upwards.



The oil filter may collect oil or overflowing liquids on its bottom surface. While the filter is being disassembled, it should be removed straight to prevent dripping and spilling.

Be careful not to damage the removed oil filter group by falling on the hob glass.

3. Wash the removed grease filter in the dishwasher or by hand.

Wash the filters in water using liquid detergent and reinstall after drying. Aluminium filters may change colour as they are washed; this is normal and does not require replacing your filters.

4. Replace the upper part of the oil filter and oil filter after cleaning.

Removing the active carbon filter

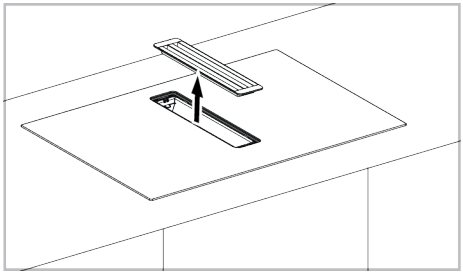
Active carbon filters provide odour retention in the product and must be changed at regular intervals for optimum performance. Pay attention to the fill warning indicator for replacement.

Ensure to replace the activated carbon filters in your product after every 150 hours of operation, provided it is operating in internal circulation mode. After 150 hours, the ⓘ symbol appears on the ventilation display. The filter should be changed at the latest when this warning is seen. To reset this warning, see Settings

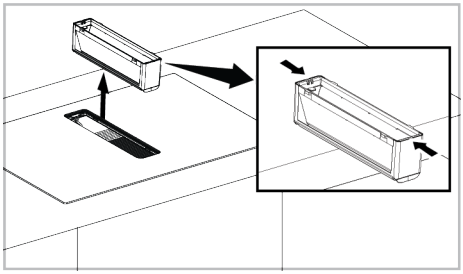
To see the remaining working timing range of activated carbon filters, follow the detailed explanation in “Settings.

To remove;

1. Remove the upper part of oil filter by pulling it upwards.



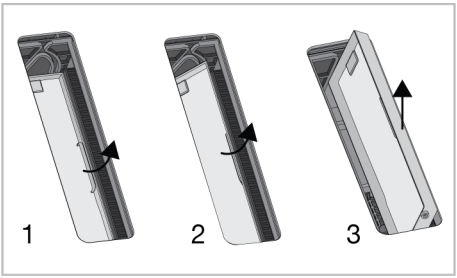
2. Remove the oil filter by holding the tabs on the inside and pulling it upwards.



The oil filter may collect oil or overflowing liquids on its bottom surface. While the filter is being disassembled, it should be removed straight to prevent dripping and spilling.

There is a magnetic sensor in the oil filter part. Ventilation is not possible without the part in place for fluid protection.

3. Remove the tank as shown in the figure below.

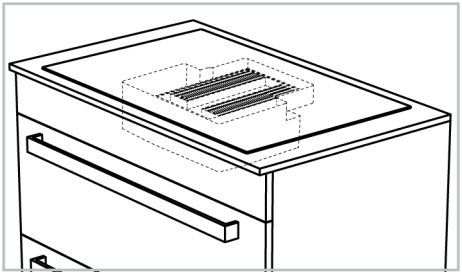


There is a magnetic sensor in the tank part. Ventilation is not possible without the part in place for fluid protection.

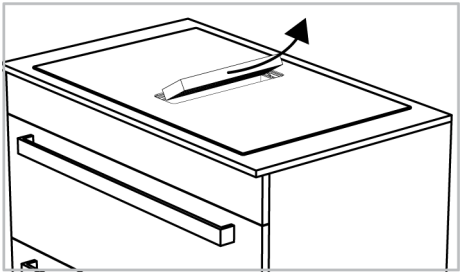
The tank needs to be cleaned periodically. The part can be cleaned by washing in water with liquid detergent and rinsing, or it should be washed in the dishwasher at max 70 °C.

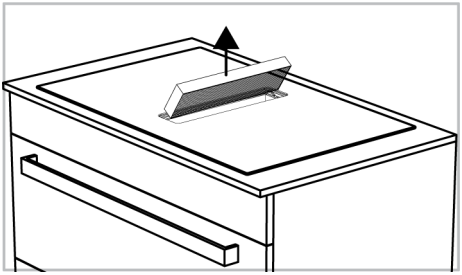
When tank part is put into it’s place, direction of arrow on the part shows that it should be placed according to that direction.

4. When the tank is detached, you will find two carbon filters located within the lower chamber, one positioned on the right side and the other on the left.

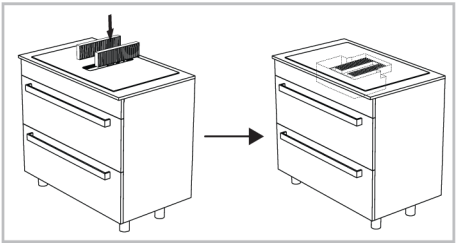


5. To remove one of the carbon filters, gently tilt it to disengage it from the magnetic slot in the ventilation gap, then carefully pull it out as illustrated in the figure.





6. Remove the other carbon filter from the slot in the same way.
7. Place the 2 new activated carbon filters in their magnetized sockets by tilting them in through the ventilation opening. Make sure they are fully seated in their magnetic slots.



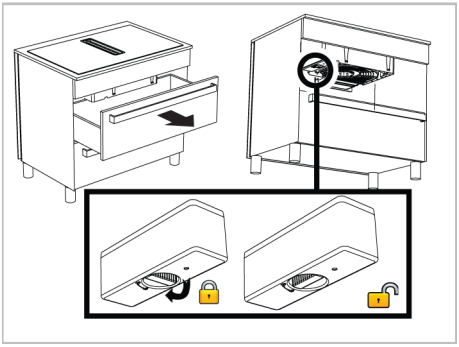
8. Insert the liquid protection plastic into its socket in the same way as when it was removed.
9. Insert the upper part of the oil filter and oil filter.

Waste water tank

In case of intense liquid going to the ventilation compartment of the product, these liquids are collected in the waste water tank located under the hob. In this case, the waste water tank should be removed, the liquid should be poured out and the tank should be cleaned and reinstalled.

It is recommended to clean the waste water tank once a month.

To remove the waste water tank:



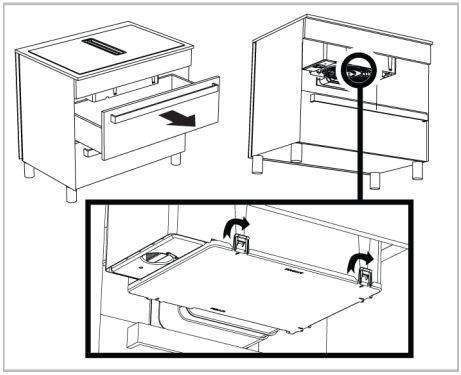
1. Remove the top drawer located under the hob. You should be able to reach under the hob.
2. Reach the waste water tank under the hob.
3. Unlock and remove the waste water tank by turning the lock knob.
4. Pour out the liquid in the chamber and clean the chamber.

5. Turn the lock knob and lock it by inserting the tank back into its slot.

Cleaning the bottom cover

If the bottom cover on the bottom of the product becomes dirty, you may be able to remove it and clean it.

To remove the bottom cover:



1. Remove the top drawer located under the hob. You should be able to reach under the hob.
2. Reach the bottom cover from under the hob.
3. There are 5 locks in the directions shown by the arrow symbols on the bottom cover. By releasing these locks, remove the bottom cover by holding it downwards.
4. After cleaning the bottom cover, push it upwards hard in the same direction so that the locks fit into their slots.

9 Troubleshooting

If the problem persists after following the instructions in this section, contact your vendor or an Authorized Service. Never try to repair your product yourself.

The product does not work.

- Fuse may be faulty or blown. >>> Check the fuses in the fuse box. Change them if necessary or reactivate them.
- The appliance may not be plugged to the (grounded) outlet. >>> Check if the appliance is plugged in to the outlet.
- (If there is timer on your appliance) Keys on the control panel do not work. >>> If your product has a key lock, the key lock may be enabled, disable the key lock.
- If the hob does not turn on when the on/off key is pushed >>> Unplug it and wait at least 20 seconds before plugging it in.
- It has overheat protection. >>> Wait for your hob to cool down.
- Appropriate pots may not be used. >>> Check your pots.

The ⏻/⏻/⏻ symbol on the hob zone display is constantly lit.

- There may not be a pot on the that hob zone is operating. >>> Check if there is a pot on the hob zone.
- Your pot may not be induction compatible. >>> Check if your pot is suitable for induction hobs.
- The pot may not be centered correctly on the hob zone or the bottom surface of the pot may not be wide enough for the selected hob zone. >>> Center the hob zone by selecting a pot that is wide enough for the hob zone.
- The pot or the hob zone may be very hot. >>> Wait for them to cool down.

The selected hob zone suddenly turns off while it is working.

- The cooking time of the selected zone may have expired. >>> You can set a new cooking time or finish cooking.
- There is overheat protection. >>> Wait for your hob to cool down.
- An object may be covering the touch control panel. >>> Remove the object from the panel.

Even though the hob zone is turned on, the pot does not heat up.

- The pot may not be compatible with the induction hob. >>> Check if your pot is suitable for the induction hob.
- The pot may not be centered correctly on the hob zone or the bottom surface of the pot may not be wide enough for the selected hob zone. >>> Center the hob zone by choosing a pot that is wide enough for the hob zone.

The cooling fan continues to run even though the hob is turned off.

- This is not an error. The cooling fan continues to operate until the electronic equipment inside the hob cools to the appropriate temperature.

There is a noise coming from the hob while cooking

- There may be some noises coming from the hob during cooking. These noises depend on the composition of the cookware. These noises are normal, not a malfunction and are part of induction technology.

Possible sounds and causes:

- **Fan noise:** The hob has a fan that automatically operates according to the temperature of the product. The fan has different operating levels and operates at different levels according to the temperature. After the hob is turned off, if the temperature is high according to the product temperature, the fan may continue to operate for a while.
- **Low hum like transformer operation:** This is the nature of induction technology. Since the heat is transferred directly to the bottom of the cookware, this kind of hum may occur depending on the material of the cookware. Therefore, different sounds may be heard with different cookware.
- **Crackling sound:** This is due to the material and structure of the bottom of the cookware. If the cookware is made of different materials and layers, crackling noise may occur.
- **Whistling sound:** A whistling sound may be heard when cooking on two hob zones on the same side of the hob at different cooking levels.

Error codes/reasons and possible solutions

Error codes	Error reasons	Possible solutions
A1 – A8	Communication error on induction hob.	Turn the induction hob off and operate again after 30 seconds. Contact the authorized dealership if the issue is resumed.
B1 – B5	A pot suitable for induction heating is not used.	The error shall be resolved when a pot suitable for induction heating is used.
B6	Induction hob has exceeded the maximum operating time.	Switch off the induction hob and turn it back on after 30 seconds. Operate the induction hob in accordance with the durations specified in the user manual.
B7	A pot suitable for induction heating is not used.	The error shall be resolved when a pot suitable for induction heating is used.
B8	If your product is an induction hob with a hood; a filter error has occurred.	Remove and reattach the ventilation filters. If the problem persists, contact an authorized service.
C1 – C2	A temperature sensor error has occurred on the induction hob.	Turn off the induction hob and turn it back on after 30 seconds. If the error persists, disconnect the product from the power supply and reconnect it. If the problem persists, contact an authorized service.
C3	Fan operation error on induction hob.	Turn the induction hob off and operate again after 30 seconds. Contact the authorized dealership if the issue is resumed.
C4	An electrical connection error has occurred.	Re-establish the correct electrical connection by referring to the product's technical table and installation manual.

Error codes	Error reasons	Possible solutions
C5 – C7	Temperature sensor error on induction hob.	Turn off the induction hob and turn it back on after 30 seconds. If the error persists, disconnect the product from the power supply and reconnect it. If the problem persists, contact an authorized service.
D1 – D9	Electronic board hardware error on induction hob.	Turn the induction hob off and operate again after 30 seconds. Contact the authorized dealership if the issue is resumed.
T1 – T8	High temperature or temperature sensor error on induction hob.	Turn the induction cooker off and wait until it is cooled down. The error shall be resolved when temperature of the hob comes down below the limits.