# COOKTOP

CI292602M

GAGGENAU

**You can find additional information and explanations online.**
**Scan the QR code on the title page.**



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# IMPORTANT SAFETY INSTRUCTIONS
READ AND SAVE THESE INSTRUCTIONS

Read all of the instructions carefully before using the appliance. In order to reduce the risk of fire, electric shocks and personal injuries when using the appliance, follow the basic safety precautions, including the following safety instructions.

## 1.1 Safety definitions

Here you can find explanations of the safety signal words used in this manual.

**⚠ WARNING**
This indicates that death or serious injuries may occur as a result of non-observance of this warning.

**⚠ CAUTION**
This indicates that minor or moderate injuries may occur as a result of non-observance of this warning.

***NOTICE***
This indicates that damage to the appliance or property may occur as a result of non-compliance with this advisory.

**Note:** This alerts you to important information.

## 1.2 General information

- Read this manual carefully.
- Keep the instructions, the appliance pass and the product information safe for future reference or for the next owner.
- Do not connect the appliance if it has been damaged in transit.

## 1.3 Intended use

Only a qualified electrician may connect appliances without plugs. The manufacturer is not responsible for damage caused by incorrect connections. Please see the Statement of Limited Product Warranty →*Page 24*.
The appliance can only be used safely if it is correctly installed according to the installation instructions. The installer is responsible for ensuring that the appliance works perfectly at its installation location.

Only use this appliance:
- To prepare meals and drinks.
- Under supervision. Never leave the appliance unattended when cooking for short periods.
- for normal household use and in enclosed spaces in a residential environment.
- up to an altitude of 13,100 ft (4000 m) above sea level.

Do not use the appliance:
- On boats or in vehicles.
- This appliance is not intended for operation with an external clock timer or a remote control.

## 1.4 Restrictive Use

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
Do not let children play with the appliance.
When children become old enough to use the appliance, it is the responsibility of the parents or legal guardians to ensure that they are instructed in safe practices by qualified persons.
Children should be supervised to ensure that they do not play with the appliance.

## 1.5 Safe use

**WARNING**
When properly cared for, your new appliance has been designed to be safe and reliable.
- ▶ Read all instructions carefully before use. These precautions will reduce the risk of burns, electric shock, fire, and injury to persons.
- ▶ When using kitchen appliances, basic safety precautions must be followed, including those in the following pages.

**WARNING**
While cooking food items, small amounts of certain by-products, such as particulate matter / soot, can be released. To minimize exposure to these substances:
- ▶ Always ensure proper ventilation by using an appropriate ventilation fan or hood vented to the outside and/or an open window.
- ▶ Always operate the unit according to the instructions in this manual.

**WARNING**
Overheated materials can cause fire or burns and may produce potentially harmful smoke or fumes.
- ▶ To prevent overheating, turn ventilation hood ON when heating grease, fats or frying using medium to high heat settings.
- ▶ Avoid heating empty pots and pans.
- ▶ Do not allow pans to boil dry.
- ▶ Do not allow aluminum foil, plastic, paper, or cloth to come in contact with a hot surface element, burner, or grate.

**WARNING**
To avoid risk of fire, do not leave the cooktop unattended while in use. Unattended cooking can lead to fire hazards, property damage, and injury. Always supervise cooking, especially when using high heat with oils and fats. Boilovers may cause smoking and greasy spillovers may ignite.

**WARNING**
A fire could occur during cooking.
- ▶ Always have a working smoke detector near the kitchen.
- ▶ Have an appropriate fire extinguisher available, nearby, highly visible and easily accessible near the appliance.

If the cooktop is near a window, forced air vent or fan, be certain that flammable materials such as window

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coverings do not blow over or near the burners or heating elements. They could catch on fire.
Cooking fires can spread if extinguished incorrectly.
- Never use water on cooking fires.

**WARNING**
TO REDUCE THE RISK OF A GREASE FIRE
- Never Leave Surface Units Unattended at High Settings - Boilovers cause smoking and greasy spillovers that may ignite. Heat oils slowly on low or medium settings.
- Always turn hood ON when cooking at high heat or when flambeing food (i.e. Crepes Suzette, Cherries Jubilee, Peppercorn Beef Flambe').
- Clean ventilating fans frequently. Grease should not be allowed to accumulate on fan or filter.
- Use proper pan size. Always use cookware appropriate for the size of the surface element.
- Do not flambé under the extractor hood or work with a naked flame. When switched on, the extractor hood draws flames into the filter. There is a risk of fire due to deposits on the grease filter!

**WARNING**
Flames can be drawn into the ventilation system.
- Whenever possible, do not operate the ventilation system during a cooktop fire. However, do not reach through fire to turn it off.

Cookware Handles Should be Turned Inward and Not Extend Over Adjacent Surface Units.
- To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the cookware, the handle of a cookware should be positioned so that it is turned inward, and does not extend over adjacent surface units.

Wear Proper Apparel.
Loose-fitting or hanging garments, such as ties, scarves, jewelry, or dangling sleeves, should never be worn while using the appliance.
- Tie long hair so that it does not hang loose.
- Secure all loose garments, etc. before beginning.

Use Proper Pan Size - This appliance is equipped with one or more surface units of different sizes.
- Select cookware having flat bottoms large enough to cover the surface unit cooking zone.
- The use of undersized cookware will expose a portion of the cooking zone to direct contact and may result in ignition of clothing. Proper relationship of cookware to cooking zone will also improve efficiency.

Controls may be operated unintentionally by spills covering the control panel.
- Never use the appliance if liquids or foods have spilled around the control panel.
- Always turn off the cooktop and dry the control panel.

Boilovers can cause smoke and some foods and oils may catch fire if left on high temperature settings.
- When using a timer, always supervise the cooktop.
- Do not allow anything to boil over or burn.

**WARNING**
If the frying sensor is not working properly, overheating may result causing smoke and damage to the pan or fire.
WHEN COOKING WITH THE FRYING SENSOR FUNCTION OBSERVE THE FOLLOWING
- Always use a sensor frying pan.
- Always put the pan in the center of the cooking zone.
- Do not place a lid on the pan.
- Never leave hot fat or oil unattended.

**WARNING**
If the cooktop turns off automatically and can no longer be operated, it may turn itself on unintentionally at a later point.
- Switch off the circuit breaker or fuse in the electrical panel.
- Contact Customer Service for support.

**CAUTION**
The cooking process has to be supervised. A short term cooking process has to be supervised continuously.

**WARNING**
If the display does not work when a cooking area is heating up disconnect the circuit breaker or fuse in the electrical panel.
- Contact an authorized service provider.

To avoid risk of fire do not store items on the cooking surfaces.
In the event that personal clothing or hair catches fire, drop and roll immediately to extinguish flames.
Do Not Use Water on Grease Fires.
- Smother fire or flame or use dry chemical or foam-type extinguisher.

**WARNING**
Use Only Dry Potholders - Moist or damp potholders on hot surfaces may result in burns from steam.
- Do not let potholders touch hot heating elements.
- Do not use a towel or other bulky cloth.

Hot oil is capable of causing extreme burns and injury.
- Use high heat settings on the cooktop only when necessary.
- To avoid bubbling and splattering, heat oil slowly on no more than a low-medium setting.
- Never move a pan of hot oil, especially a deep fat fryer. Wait until it is cool.

Spills of hot food may cause burns.
- Hold the handle of the pan when stirring or turning food. This helps prevent spills and movement of the pan.

DO NOT TOUCH SURFACE UNITS OR AREAS NEAR UNITS. Surface units may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns.
- During and after use, do not touch, or let clothing, potholders, or other flammable materials contact surface units or areas near units until they have had sufficient time to cool. Among these areas are the cooktop and areas facing the cooktop.

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**WARNING**
Do not place metallic objects such as knives, forks, spoons, and lids on the cooktop surface since they can get hot.

**WARNING**
Clean Cooktop With Caution.
- If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn.
- Some cleaners can produce noxious fumes if applied to a hot surface.
- Do not clean the appliance while it is still hot.

**WARNING**
The pan detection shut-off feature may not turn off the cooking zone due to spilled food or objects placed on the cooktop.
- Keep the cooktop clean and do not store objects on the cooking zones.

**WARNING**
Storage in or on Appliance - The use of corrosive chemicals in heating or cleaning will damage the appliance and could result in injury.
- Flammable materials, corrosive chemicals, vapors or non-food products should not be stored or used in an oven or on or near surface units.
- The appliance is specifically designed for use when heating or cooking food.

This appliance is intended for normal family household use only. It is not approved for outdoor use. See the Statement of Limited Product Warranty. If you have any questions, contact the manufacturer.

**WARNING**
Using this appliance other than for its intended use can cause fire or injury to persons.
- Use this appliance only for its intended use as described in this manual.
- NEVER use your appliances as a space heater for warming or heating the room. Doing so may result in overheating the appliance.
- Never use the appliance for storage.

**WARNING**
TO REDUCE THE RISK OF INJURY TO PERSONS IN THE EVENT OF A GREASE FIRE, OBSERVE THE FOLLOWING.
- SMOTHER FLAMES with a close-fitting lid, cookie sheet, or metal tray, then turn off the burner. BE CAREFUL TO PREVENT BURNS. If the flames do not go out immediately, EVACUATE AND CALL THE FIRE DEPARTMENT.
- NEVER PICK UP A FLAMING PAN – You may be burned.
- DO NOT USE WATER, including wet dishcloths or towels – a violent steam explosion will result.
- Use an extinguisher ONLY if:
  - You know you have a Class ABC extinguisher, and you already know how to operate it.
  - The fire is small and contained in the area where it started.
  - The fire department is being called.
  - You can fight the fire with your back to an exit.

**WARNING**
Do not heat or warm unopened food containers.
Build-up of pressure may cause the container to burst and cause injury.
Liquid between the pot base and the cooktop may build up steam pressure. This may cause the pot to jump suddenly causing injury.
- Always keep the cooktop and bases of pots dry.

When cooking with a double-boiler, the cooktop and cooking vessel may crack due to overheating.
- The cooking vessel in the double-boiler must not come in direct contact with the bottom of the pot filled with water.
- Use only heat-resistant cookware.

Injury and damage to the appliance may occur if control elements are not used properly.

**WARNING**
Moisture intrusion may cause an electric shock.
- Do not use any steam cleaners or high-pressure cleaners to clean the appliance.

To avoid risk of injury from a damaged appliance or power cord, observe the following.
- Do not turn the power on if the appliance or the power cord is damaged. Doing so may cause injury.
- Never operate a damaged appliance.
- If the surface is cracked, you must switch off the appliance in order to prevent a possible electrical shock. To do this, switch off the appliance via the circuit breaker in the circuit breaker panel rather than at the main switch.
- If the appliance or the power cord is damaged, immediately switch off the breaker in the circuit breaker box.
- Call Customer Service. →*Page 23*
- Repairs to the appliance should only be performed by an authorized service provider.

**WARNING**
If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

**WARNING**
Do Not Cook on a Broken Cooktop - If the cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock.
- Contact an authorized service provider immediately.

## 1.6 Child safety

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
When children become old enough to use the appliance, it is the responsibility of the parents or legal guardians to ensure that they are instructed in safe practices by qualified persons.
Children should be supervised to ensure that they do not play with the appliance.

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**WARNING**
Do not allow children to use this appliance unless closely supervised by an adult.
- Children and pets should not be left alone or unattended in the area where the appliance is in use. They should never be allowed to play in its vicinity, whether or not the appliance is in use.

Do not allow anyone to climb, stand, lean, sit, or hang on any part of an appliance, especially a door, warming drawer, or storage drawer.
- This can damage the appliance, and the unit may tip over, potentially causing severe injury.

Do not let children play with the appliance.

**CAUTION**
Do not store items of interest to children in cabinets above an appliance or on the backguard of an appliance.
Children climbing on the appliance to reach items could be seriously injured.
Do Not Leave Children Alone.
- Children should not be left alone or unattended in the area where the appliance is in use.
- They should never be allowed to sit or stand on any part of the appliance.

**WARNING**
To avoid the risk of suffocation:
- Do not allow children to play with packaging material.

## 1.7 Electromagnetic interference

**WARNING**
This induction cooktop generates and uses ISM frequency energy that heats cookware by using an electromagnetic field. It has been tested and complies with Part 18 of the FCC Rules for ISM equipment. This induction cooktop meets the FCC requirements to minimize interference with other devices in residential installation. Induction cooktops may cause interference with television or radio reception. If interference occurs, the user should try to correct the interference by
- Relocating the receiving antenna of the radio or television.
- Increasing the distance between the cooktop and the receiver.
- Connecting the receiver into an outlet different than the cooktop.
- It is the user's responsibility to correct any interference.

**CAUTION**
Persons with a pacemaker or similar medical device should exercise caution when standing near an induction cooktop while it is in use.
- Consult your doctor or the manufacturer of the pacemaker or similar medical device for additional information about its effects with electromagnetic fields from an induction cooktop.

**WARNING**
The removable twist knob is magnetic and may affect electronic implants, such as heart pacemakers or insulin pumps.
- Persons with electronic implants must maintain a distance of at least 4" (10 cm) from the magnetic twist knob.
- Never put the twist knob in your pockets.

## 1.8 Proper installation and maintenance

**WARNING**
In the event of a malfunction, it might become necessary to turn off the power supply.
- Have the installer show you the circuit breaker or fuse. Mark it for easy reference.

To avoid electrical shock hazard, before servicing the appliance, turn power off at the service panel and lock the panel to prevent the power from being switched on accidentally.
Proper Installation - Improper installation or grounding can cause electric shock.
- This appliance must be properly installed and grounded by a qualified technician.
- Connect only to properly grounded outlet.
- Refer to installation instructions for details.

User Servicing - Do not repair or replace any part of the appliance unless specifically recommended in this manual.
- All other servicing should be referred to an authorized service provider.

If the supply cord is damaged, it must be replaced by the manufacturer, its authorized service provider or similar qualified persons in order to avoid hazard.

**CAUTION**
The cooktop is equipped with a cooling fan on its underside.
Materials may be sucked into the fan and compromise the cooling of the appliance or damage the fan.
- If the cooktop is installed above a drawer, the drawer must not contain any objects or paper.
- There must be a minimum distance of ¾" (20 mm) between the content of the drawer and the fan input.

**WARNING**
Malfunctions can cause injuries.
- Do not operate this appliance if it is not working properly, or if it has been damaged. Contact an authorized service provider.

## 1.9 State of California Proposition 65 Warnings

This product may contain a chemical known to the State of California, which can cause cancer or reproductive

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harm. Therefore, the packaging of your product may bear the following label as required by California:

**STATE OF CALIFORNIA PROPOSITION 65 WARNING:**

**⚠ WARNING**

Cancer and Reproductive Harm - **www.P65Warnings.ca.gov**



# 2 Preventing material damage

***NOTICE***
Overheating can damage the cookware.
- ▸ Do not heat empty pots or pans.

Hot cookware can cause the electronics to overheat.
- ▸ Never set down hot pans and pots on the control panel or the cooktop frame.

Aluminum foil and plastic melt on hot cooking zones.
- ▸ Do not let aluminum foil or plastic come into contact with hot cooking zones.
- ▸ Do not use cooktop protective film.

## 2.1 Overview of the most common types of damage

Here you can find an overview of the most common types of damage and suggestions how to avoid them.

**Stains**

| Cause | How to avoid |
|---|---|
| Boiled-over food | Remove boiled-over food immediately with a glass scraper. |
| Unsuitable cleaning agents | Use cleaning agents that are suitable for glass ceramic cooktops. |

**Scratches**

| Cause | How to avoid |
|---|---|
| Salt, sugar and sand | Do not use the cooktop as a work surface or storage space. |
| Cookware with rough bases | Check the cookware. |

**Discolorations**

| Cause | How to avoid |
|---|---|
| Unsuitable cleaning agents | Use cleaning agents that are suitable for glass ceramic cooktops. |
| Pot abrasion (e.g. aluminum) | Lift pots and pans when moving them. |

**Blisters**

| Cause | How to avoid |
|---|---|
| Sugar, food with a high sugar content | Remove boiled-over food immediately with a glass scraper. |

# 3 Environmental protection and energy-saving

## 3.1 Disposal of packaging

The packaging materials are environmentally compatible and can be recycled.
- ▸ Sort the individual components by type and dispose of them separately.

## 3.2 Saving energy

If you follow these tips, your appliance consumes less energy.

Select cookware with a base diameter that matches the cooking zone. Center the cookware on the cooking zone.
**Tip:** For frying pans, cookware manufacturers usually state the top diameter of the cookware. The diameter of the pan base is usually smaller.
- ✔ The energy is targeted at the cookware.
- ✔ If you use cookware that is too small, energy is wasted. If the cookware is too large, much energy is used to heat up the cookware.

Close cookware with a fitting lid.
- ✔ Cooking without a lid consumes more energy.

Only lift the lid when necessary.
- ✔ If you lift the lid, a lot of energy can escape.

Use a glass lid.
- ✔ If you use a glass lid, you can look inside the cookware without lifting the lid.

Use cookware with a solid flat bottom.
- ✔ Curved cookware bases increase energy consumption.

Use a cookware size that matches the amount of food you want to cook.
- ✔ Large cookware with little content consumes a lot of energy.

Cook with a small amount of water.
- ✔ More water requires more energy to heat it up.

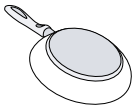
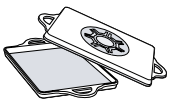
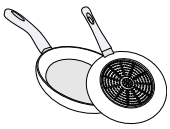
Select a lower power level as soon as possible. Select a suitable power level to continue cooking.
- ✔ For ongoing cooking a lower power level is sufficient.

# 4 Suitable cookware

Cookware that is suitable for induction cooking must have a ferromagnetic base, i.e. it must be attracted by a magnet. The base must also match the size of the cooking zone. If cookware is not detected on a cooking zone, place it on the cooking zone with the next smallest diameter.

### 4.1 Size and characteristics of the cookware

To be able correctly detect the cookware, you must take the size and the material of the cookware into consideration. All cookware bases must be perfectly flat and smooth.
Use Cookware test to check whether the cookware is suitable.

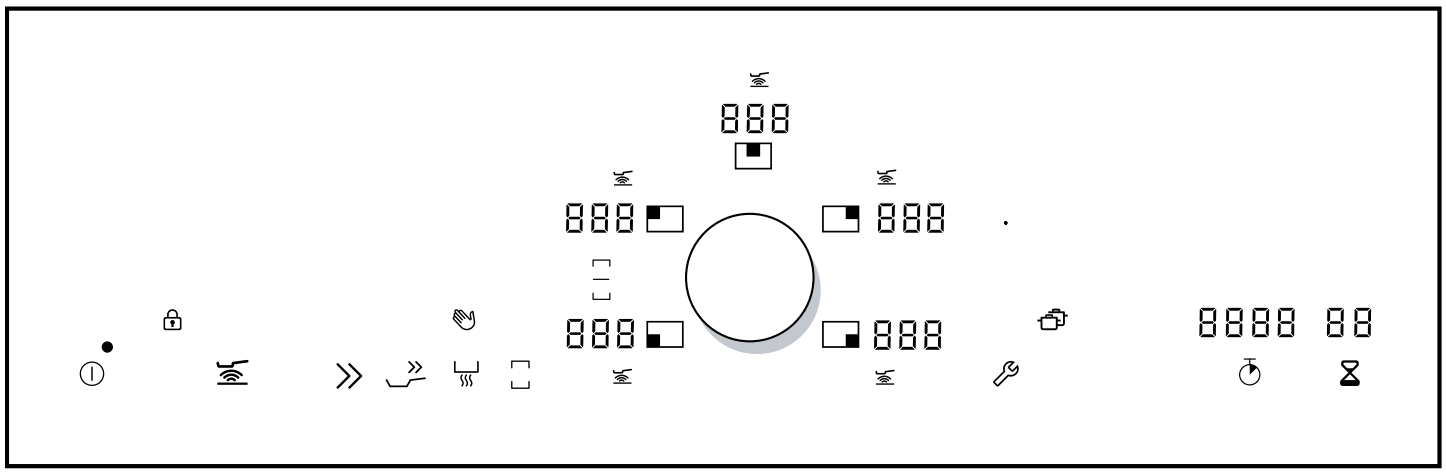
| Cookware | Materials | Properties |
|---|---|---|
| Recommended cookware  | Stainless steel cookware in a sandwich design that distributes the heat well. | This cookware distributes the heat evenly, heats up quickly, and ensures that it can be detected easily. |
| | Ferromagnetic cookware made of enameled steel, cast iron, or special induction cookware made of stainless steel. | This cookware distributes the heat evenly, heats up quickly, and ensures that it can be detected. |
| Suitable   | The base is not fully ferromagnetic. | If the ferromagnetic area is smaller than the base of the cookware, only the area that is ferromagnetic heats up. As a result, the heat is not distributed evenly. |
| | Cookware bases with aluminum content. | These cookware bases reduce the ferromagnetic area, which means that less power is emitted to the cookware. This cookware may not be sufficiently detected or may not be detected at all, and therefore does not heat sufficiently. |
| Not suitable | Cookware made from normal thin steel, glass, clay, copper or aluminum. | |

**Notes**
- Do not use adapter plates between the cooktop and the cookware.
- Do not heat up empty cookware and do not use cookware with a thin base, as this may become very hot.

# 5 Familiarizing yourself with your appliance

### 5.1 Control panel

You can use the control panel to configure all functions of your appliance and to obtain information about the operating status.



### Touch keys

Touch keys are touch sensitive areas. Touch a symbol to activate the corresponding function.

- When the cooktop is turned on, the touch keys for the function that can currently be selected light up in white. Once a function is selected the touch key lights up in orange.
- When you press a touch key, the respective function is activated. A confirmation signal sounds.

| Touch key | Function |
|---|---|
| ⏻ | Main switch |
| » | Booster function for pots |
| » | Booster function for pans |
| | Frying sensor function |

| Touch key | Function |
|---|---|
| | Flex flexible cooking zone |
| | Short-term timer |
| | Stopwatch |
| | Keep warm function |
| | Basic settings |

**Notes**
- Keep the controls clean and dry. Moisture can impair the function of the controls.
- Do not place cookware close to the displays and sensors. The electronics may overheat.

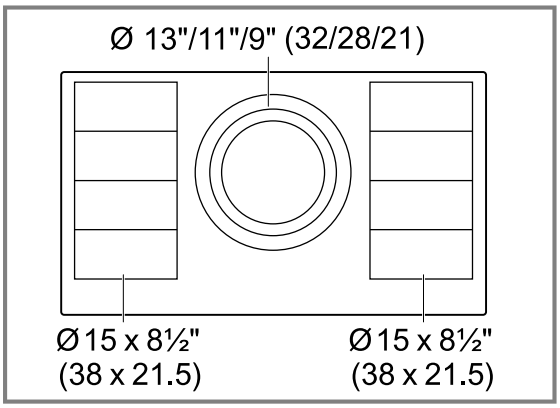
### Displays

The displays show active settings and functions.
When you select a cooking zone, the settings for this cooking zone light up orange.

| Display | Name |
|---|---|
| 0.0 | Cooktop ready |
| | Cooking zone rear left |
| | Cooking zone front left |
| | Cooking zone middle |
| | Cooking zone rear right |
| | Cooking zone front right |
| 1 - 9 | Power levels |
| H/ h | Residual heat indicator |

| Display | Name |
|---|---|
| P | Booster function for pots |
| b | Booster function for pans |
| | Frying sensor active |
| 00 | Short-term timer value |
| 00.00 | Stopwatch value |
| L | Keep warm function active |
| | Display cleaning protection active |
| | Transfer function active |

## 5.2 Distribution of the cooking zones




( ) = cm

## 5.3 Cooking zones

Here you can find an overview of the cooking zones available on your cooktop. Place the cookware on the cooking zone that best matches its size.
When a cooking zone is active, the corresponding displays light up.
Only use cookware that is suitable for induction cooking.

| Symbol | Cooking zone | Function |
|---|---|---|
| | Triple cooking zone | This cooking zone can have three different sizes. When you place cookware on the cooking zone, the part of the cooking zone that is fully covered by the cookware is turned on automatically. The size can be single, dual or triple. |
| | Single cooking zone | Use cookware that matches the size of the cooking zone. |
| | Flexible cooking zone | |

## 5.4 Residual heat indicator

The cooktop has a residual heat indicator for each cooking zone. Do not touch the cooking zone if the residual heat indicator is lit.

| Display | Meaning |
|---|---|
| H | The cooking zone is hot. |
| h | The cooking zone is warm. |

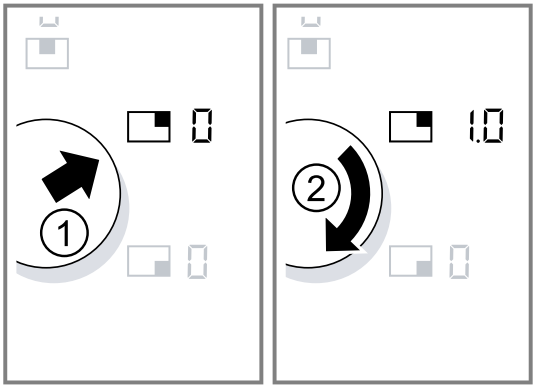
# 6 Twistpad with twist knob

The twist pad is the area in which you can use the twist knob to select the cooking zones and power levels. The twist knob automatically centers itself in the twistpad area.

## 6.1 Using the twist knob

The twist knob is magnetic and is located on the twist pad.

1. Position the twist knob on the twist pad. It should be centered between the displays around the twist pad area.
   The twist knob will still work if it is not perfectly centered.
2. To activate a cooking zone, tilt the twist knob towards the desired cooking zone ①.




3. Turn the twist knob to select a power level ②.

### 6.2 Removing the twist knob

You can remove the twist knob during cooking.

**⚠ WARNING**
If a metallic object is placed on the twist pad area, the cooktop may continue to heat up even though the twist knob has been removed.
- ▸ Always switch off the cooktop with the main switch.
- ▸ Remove the twist knob from the twist pad.
- ✔ The wipe-protection function is activated for 10 minutes.
- ✔ If you do not replace the twist knob within this interval the cooktop turns off.

### 6.3 Storing the twist knob

The twist knob contains a strong magnet that can cause interference or damage.

***NOTICE***
Metal particles stuck to the bottom of the magnetic twist knob may scratch the surface of the cooktop.
- ▸ Always clean the twist knob thoroughly before you place it on the twist pad.

1. Keep the twist knob away from magnetic data carriers such as credit cards and cards with magnetic strips. The magnet in the twist knob may damage these objects beyond repair.
2. The magnet in the twist knob may cause faults on televisions and screens.

# 7 Before using for the first time

Observe the following recommendations.

### 7.1 Initial cleaning

Remove any leftover packaging from the cooktop surface and wipe the surface with a damp cloth. You can find a list of recommended detergents on the official website *www.gaggenau.com*.
Further information on care and cleaning. →*Page 20*

### 7.2 Induction cooking

In comparison to conventional cooktops, cooking on an induction cooktop brings with it a series of changes and has a number of benefits such as time savings when cooking and frying, energy savings, as well as greater ease of cleaning and care. It also offers improved heat control as the heat is generated directly in the cookware.

### 7.3 Cookware

You can find a list of recommended cookware on the official website *www.gaggenau.com*.
Further information on suitable cookware. →*Page 8*

# 8 Operation

Here you will find everything you need to know about operating your appliance.

### 8.1 Turning the cooktop on or off

Turn the cooktop on or off with the main switch.

#### Turning the cooktop on

- ▸ Press ①.
  The symbols for the cooking zones and the currently available functions light up. *0* lights up next to the cooking zones. Place the twist knob on the twist pad.
- ✔ The cooktop is ready to use.

#### Turning the cooktop off

- ▸ Press and hold ① until all indicators go out.
- ✔ All cooking zones are turned off.
- ✔ The residual heat indicators remain lit until the cooking zones have cooled off sufficiently.
- ✔ The selected settings are stored for 5 seconds. If you turn on the appliance back on during this period, the previously set heating settings flash. To apply these settings, tap on the twist knob within 5 seconds. If you do not tap the twist knob or if you press a different touch key, all previous settings will be deleted.

**Note:** The cooktop turns off automatically when all the cooking zones have been turned off for more than 20 seconds.

## 8.2 Cooking zone settings

In order to make settings on a cooking zone, the cooking zone has to be selected.
Set the desired power level for each cooking zone in the settings area.

| Setting | Power level |
|---|---|
| 1 | lowest power level |
| 9 | highest power level |

Every power level has an intermediate setting. This is shown in the cooking zone display as .5.

**Note:** The cooktop may temporarily reduce the power automatically to protect the fragile parts of your appliance and to prevent the appliance from producing excess noise.

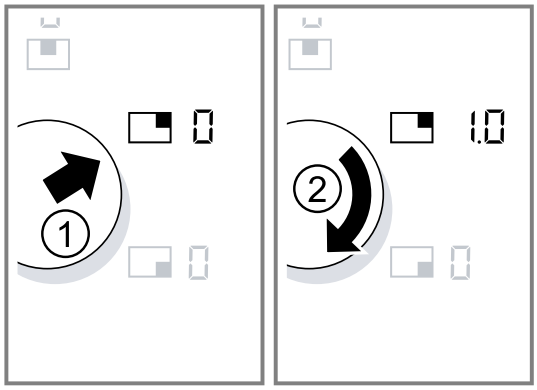
### Setting the power level

**Requirement:** The cooktop is turned on.

1. Place the cookware on the cooking zone.
2. Select the cooking zone by tilting the control knob in the direction of the cooking zone display ①.

✔ The cooking zone indicator and 0.0 light up in the cooking zone display.
✔ The cooking zone remains selected for 10 seconds.

3. Turn the twist knob until the required heat setting is displayed ②.




**Notes**

- If there is no cookware on the cooking zone, the cooking zone display blinks. This means that the cooking zone tries to detect the cookware. Place cookware on the cooking zone within 30 seconds, or the cooking zone will switch itself off.
- If the indicators blink while cookware is present on the cooking zone, check whether the cookware is suitable for induction cooking.
- If there is cookware on the cooking zone before switching the cooktop on, it is detected within 20 seconds after touching the main switch and the cooking zone is selected automatically. Set the power level within 10 seconds. Otherwise, the cooking zone switches off after 20 seconds.
- If there are several pieces of cookware on the cooktop when it is switched on, only one piece of cookware is detected.
- Place cookware on the flexible cooking zone in the correct position according to size.

### Changing the power level

▸ Tilt the twist knob to select the cooking zone and change the power level with the twist knob.

### Turning the cooking zone off

▸ Tilt the twist knob to select the cooking zone and turn the twist knob until 0 is displayed.

✔ The residual heat indicator lights up after approximately 10 seconds.

**Note:** You can also switch off the cooking zone directly by tilting the twist knob for longer than 3 seconds.

## 8.3 Recommended cooking settings

Here you can find recommendations on cooking and an overview of various dishes with suitable heat levels.

- Select power level 8 or 9 for bringing water to a boil or heating up the pan.
- Stir thick liquids occasionally.
- Food that needs to be seared quickly, or food which loses a lot of liquid during initial frying, is best seared in several small portions.
- When you cook with a lid on, turn the heat setting down as soon as steam escapes between lid and cookware.
- Keep the lid on the cookware after cooking until you serve the food.
- When you cook with a pressure cooker, observe the manufacturer's instructions.
- Do not cook food for too long or in too much water. Otherwise the nutrients will be lost. You can use the kitchen timer to set the optimum cooking time.
  → *"Short-term timer", Page 14*
- Do not heat oil or grease until it smokes. You will achieve healthier cooking results.
- When you brown food, fry small portions one after the other.
- Cookware may become very hot during cooking. We recommend the use of pot holders.
- You can find recommendations for energy-efficient cooking under

### Cooking charts

The cooking chart shows which power level is suitable for each type of food. The cooking time may vary depending on the type, weight, thickness and quality of the food.

**⚠ CAUTION**
Stews or liquids can heat up very quickly during cooking and may overflow or spatter, e.g. soups, sauces or drinks.

▸ Stir continuously.
▸ Heat the food at a suitable power level.

**Melting**

| Type of food | Power level |
|---|---|
| Chocolate | 1.5 |
| Butter | 1.0 - 2.0 |

**Heating**

| | |
|---|---|
| Frozen vegetables, e. g. spinach | 2.5 - 3.5 |
| Broth | 7.0 - 8.0 |

| | |
|---|---|
| Thick soup | 1.5 - 2.5 |
| Milk [1] | 1.0 - 2.0 |
| **Simmering** | |
| Delicate sauce, e. g. Béchamel sauce | 4.0 - 5.0 |
| Spaghetti sauce | 2.0 - 3.0 |
| Pot roast | 4.0 - 5.0 |
| Fish [2] | 4.0 - 5.0 |
| **Cooking** | |
| Rice, with double amount of water | 2.0 - 3.0 |
| Potatoes boiled in their skins, with 1-2 cups of water | 4.0 - 5.0 |
| Boiled potatoes, with 1-2 cups of water | 4.0 - 5.0 |
| Fresh vegetables, with 1-2 cups of water | 2.0 - 3.5 |
| Frozen vegetables, with 1-2 cups of water | 3.5 - 4.5 |
| Pasta, with 2-4 qt. water [2] | 6.0 - 7.0 |
| Pudding [1] | 1.0 - 2.0 |
| Cereals | 2.0 - 3.0 |
| **Frying** | |
| Pork chop [3] | 5.5 - 6.5 |
| Chicken breast [3] | 5.0 - 6.0 |
| Bacon | 6.0 - 7.0 |
| Eggs | 5.0 - 6.0 |
| Fish | 5.0 - 6.0 |
| Pancakes | 6.0 - 7.0 |
| **Deep-fat frying**<br>Fry in 1-2 qt. oil without a lid. | |
| Deep-frozen foods, e. g. chicken nuggets (0.5 lb per serving) | 8.0 - 9.0 |
| Other, e. g. donuts (0.5 lb per serving) | 4.5 - 5.5 |
| **Keep warm** | |
| Tomato sauce | 1.5 |

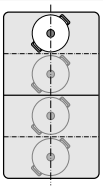
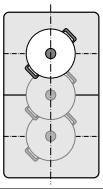
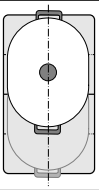
## 8.4 Flex function

You can use the flexible cooking zone as one large cooking zone, or as two separate cooking zones. The flexible cooking zone has 4 induction elements, which are controlled independently from each other. When you use the Flex function, only the area that is covered by cookware is activated.

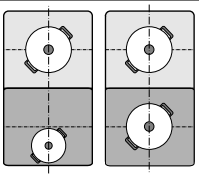
### Cookware recommendations for the flexible cooking zone

Place the cookware in the middle of the cooking zone. This assures optimal pot detection and heat distribution.

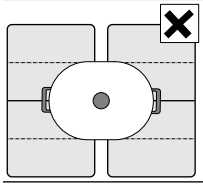
**Flexible cooking zone as one large cooking zone**

| Possible cookware positions | Explanation |
|---|---|
|  | The cookware diameter is smaller than or equal to 5⅛" (13 cm).<br>Place the cookware on one of the four positions shown in the illustration. |
|  | The cookware diameter is larger than 5⅛" (13 cm).<br>Place the cookware on one of the three positions shown in the illustration. |
|  | The cookware takes up more than one of the positions shown above.<br>Position the cookware starting on the upper or lower edge of the flexible cooking zone. |

**Flexible cooking zone as two separate cooking zones**

| Possible cookware positions | Explanation |
|---|---|
|  | The front and rear cooking zones each have two induction elements. They can be used independently of each other.<br>Use only one item of cookware on each cooking zone.<br>Select the required heat setting for each of the cooking zones. |

**Restrictions**

| Not possible cookware position | Explanation |
|---|---|
|  | Position the cookware so that is covers only one of the flexible cooking zones. Otherwise, the cooking zones will not be activated as intended and the cooking result will not be satisfactory. |

### Using the flexible zone as two separate cooking zones

- Make the settings for each cooking zone independently.
  → *"Cooking zone settings", Page 12*

**Note:** The flexible cooking zone operates as two separate cooking zones as a default. If you want the Flex function to be activated automatically you can adjust the basic settings.

### Activating the Flex function

1. Place the cookware on the flexible cooking zone.
2. Select one of the two cooking zones that belong to the flexible cooking zone.

[1] Cook without lid
[2] Ongoing cooking without lid
[3] Turn the food several times.

3. Press ⊡.
✔ ⊡ lights up in the cooking zone area.
4. Set the power level.
✔ The power level is displayed on both cooking zone displays.

**Note:** If both cooking zones are set to different power levels before being linked, both cooking zones switch to 0.

### Changing the power level for the flexible cooking zone

1. Select one of the two cooking zones of the flexible cooking zone and adjust the power level with the twist knob.
2. Change the power level using the twist knob.

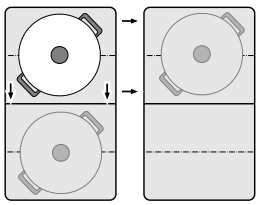
### Deactivating the Flex function

1. Select one of the two cooking zones that belong to the flexible cooking zone.
2. Press ⊡.
✔ ⊡ lights up in the cooking zone area.
✔ The flexible cooking zone is split into two separate cooking zones.

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

## 8.5 Transfer function

You can use this function to transfer the settings from one cooking zone to another.
To transfer the settings, move the cookware from the cooking zone you are using to another cooking zone. You can also use this function on the flexible cooking zone. For additional information on how to position the cookware, refer to the information on using the flexible cooking zone.
→ *"Flex function", Page 13*

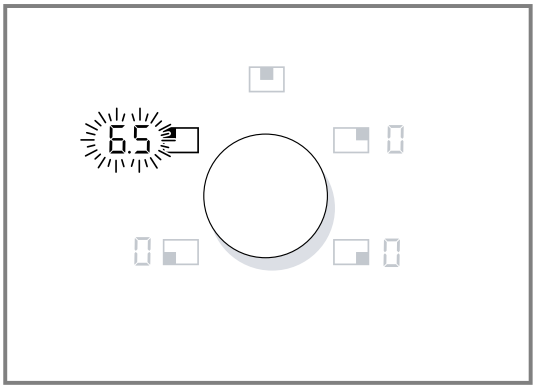


**General information for using this function:**

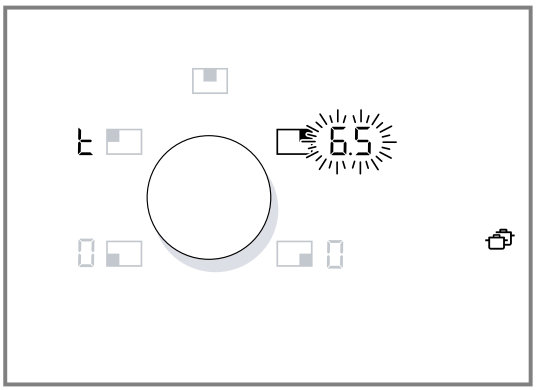
- Ensure that the new cooking zone is turned off, does not have any settings and there is no cookware on it.
- If you move several pieces of cookware, only the settings for the cookware you moved last are transferred.
- If you set down an additional item of cookware on a different cooking zone before you have confirmed the settings, the transferred settings are available for either item of cookware. Confirm the required cooking zone.
- You can only transfer the booster functions from left to right or vice versa if no other cooking zone is active.
- When you set down the cookware in its original position, the settings are kept.
- If the flexible cooking zone is activated when moving an item of cookware across the flexible cooking zone, the settings are applied automatically.

### Using the transfer function

**Requirement:** The new cooking zone is turned off.
1. Lift the cookware off the active cooking zone.




✔ The power level of the original cooking zone is blinking.
2. Set down the cookware on the new cooking zone.




✔ The cookware is detected on the new cooking zone. ⊡ lights up.
✔ The transferred power level is blinking on the new cooking zone display. ⊏ lights up on the original cooking zone display.
3. Select the new cooking zone to confirm the settings.
✔ The power level of the original cooking zone is set to *0.0*.

## 8.6 Short-term timer

You can use the Short-term timer to set a time of up to 99 minutes.
The Short-term timer is independent from other settings and does not switch off a cooking zone.

### Setting the Short-term timer

**⚠ WARNING**
Boilovers can cause smoke and some foods and oils may catch fire if left on high temperature settings.
- When using a timer, always supervise the cooktop.
- Do not allow anything to boil over or burn.

1. Press ⧖.
✔ *00* lights up in the Short-term timer display.
2. Set the desired time using the twist knob.

3. Press ⧗ to confirm.
✔ The time starts to count down.
✔ When the time has elapsed, a beep sounds. 00 blinks in the timer display.
4. Press ⧗ to turn off the signals.

### Changing or canceling the Short-term timer

1. Press ⧗.
2. Set the desired time using the twist knob.
   To cancel the short-term timer, set the time to 00.
3. Press ⧗ to confirm.

### Using the timer plus function

With the timer plus function you can determine how much time has elapsed since the Short-term timer has elapsed.

**Requirement:** The Short-term timer has run out and the timer end signal is still active.

1. Press and hold ⧗ for a few seconds.
✔ The Stopwatch is activated and is displayed on the Stopwatch display.
✔ The originally set Short-term timer value blinks on the Short-term timer display.
2. Press and hold ⧗ for a few seconds.
✔ Both timers are cleared.

## 8.7 Stopwatch

The Stopwatch displays the time that has elapsed since activating the function.
The Stopwatch works independently from the cooking zones and from other settings. This function does not automatically switch off a cooking zone.

### Starting the Stopwatch

**⚠ WARNING**
Boilovers can cause smoke and some foods and oils may catch fire if left on high temperature settings.
▸ When using a timer, always supervise the cooktop.
▸ Do not allow anything to boil over or burn.

▸ Press ⏱.
✔ 00.00 lights up on the stopwatch display.
✔ The time begins to count up.

**Note:** The maximum duration is 99 minutes and 59 seconds (99.59). If this value is reached, the display starts again at 00.00.

### Canceling the Stopwatch

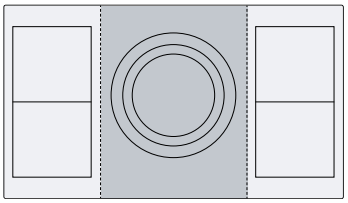
1. Press ⏱.
✔ The timer is paused, the display remains on.
2. If you press ⏱ while it still lights up orange, the timer continues to count up.
3. Press and hold ⏱ to cancel the Stopwatch.

## 8.8 Booster function for pots

With this function you can heat larger quantities of water faster than with power level 9. This function temporarily increases the top output of the selected cooking zone.
You can also use this function on the flexible cooking zone if it is used as a joined cooking zone.

### Restrictions for using the Booster function

- This function can only be used on one cooking zone of the same cooktop segment at a time. The illustration shows these segments of your cooktop.
- If the function is not available, b and 9 blink on the display of the selected cooking zone. The power level 9 is set automatically.



### Activating the booster function for pots

1. Select the cooking zone with the twist knob.
2. Press ».
✔ P lights up in the cooking zone display.

### Deactivating the booster function for pots

1. Select the cooking zone with the twist knob.
2. Press ».
✔ P goes out.
✔ The cooking zone switches to power level 9.

**Notes**

- In certain circumstances, this function may switch off automatically in order to protect the electronic elements inside the cooktop.
- If you have set a power level before activating the function, this power level is used automatically after the function has been deactivated.

## 8.9 Booster function for pans

With this function you can heat cookware faster than with power level 9.
You can also use this function on the flexible cooking zone if it is used as a joined cooking zone.

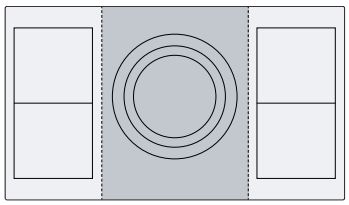
Recommendations for using this function:

- Always use cookware that has not been pre-heated.
- Use cookware with a flat base.
- Do not use cookware with a thin base.
- Never leave empty cookware, oil, butter or lard to heat up unattended.
- Do not place a lid on the cookware.
- Place the cookware on the center of the cooking zone.
- Ensure that the diameter of the base of the cookware matches the size of the cooking zone.
- Refer to the information on cooking with induction for information on the type, size and positioning of the cookware.

### Restrictions for using the Booster for pans function

- This function can only be used on one cooking zone of the same cooktop segment at a time. The illustration shows these segments of your cooktop.

- If the function is not available, b and 9 blink on the display of the selected cooking zone. The power level 9 is set automatically.



### Activating the booster function for pans

**⚠ WARNING**
Oil and fat heat up quickly with the Booster for pans function.
Overheated oil and fat may ignite.
▸ Never leave the cooktop unattended during cooking.

1. Select the cooking zone.
2. Press .
✔ b lights up on the cooking zone display.

### Deactivating Booster for pans

The function is turned off automatically after 30 seconds. You can turn it off manually before that.

▸ Press .
✔ b goes out.
✔ The cooking zone switches to power level 9.

**Note:** If you have set a power level before activating the function, this power level is used automatically after the function has been deactivated.

## 8.10 Keep warm

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

### Activating the keep warm function

1. Select the cooking zone.
2. Press .
✔ L lights up on the display.

### Deactivating the keep warm function

1. Select the cooking zone.
2. Press .
✔ L goes out.
✔ The cooking zone turns off and the residual heat indicator lights up.

**Note:** You can also deactivate the function by turning the twist knob or selecting a different function.

## 8.11 Frying sensor

With the Frying sensor function, a sensor controls the temperature of the pan. You can fry while the pan maintains the selected temperature.

**Advantages when using the Frying sensor function:**

- The cooking zone only continues heating for as long as this is necessary to maintain the temperature. This saves energy and prevents the oil or fat from overheating.
- The frying function reports when the empty frying pan has reached the optimum temperature for adding oil and then for adding the food.

**General notes for using the Frying sensor function:**

- Do not place a lid on the frying pan. This will prevent the function from activating correctly. Use a splatter guard to prevent fat from spitting out.
- Use suitable oil or fat. If you are using butter, margarine, cold-pressed olive oil or lard, use temperature setting 1 or 2.
- Never leave fat or oil unattended while you are heating it.

**Frying pans**

**⚠ CAUTION**
When using a conventional frying pan observe the following notes.
▸ Some frying pans may overheat. They may reach a temperature above or below the selected frying level. Try the lowest frying level first and then change it according to your requirements.
▸ Make sure that the diameter of the base of the frying pan corresponds to the size of the cooking zone. Place the pan in the center of the cooking zone.

### Frying levels

The Frying sensor function offers 5 frying levels.

| Frying level | Temperature | Suitable for |
|---|---|---|
| 1 | Very low | Preparing and reducing sauces, sweating vegetables and frying food in extra virgin olive oil, butter or margarine. |
| 2 | Low | Frying food using extra virgin olive oil, butter or margarine, e.g. omelettes, French toast, hash browns. |
| 3 | Medium-low | Frying fish, pancakes and thick food such as Hamburgers or pork chops. |
| 4 | Medium-high | Frying ground meat, vegetables or thin slices of meat, e.g. veal cutlet. |
| 5 | High | Frying food at high temperatures, e.g. steaks medium rare or fried cooked potatoes. |

## Setting the frying sensor function

**⚠ CAUTION**

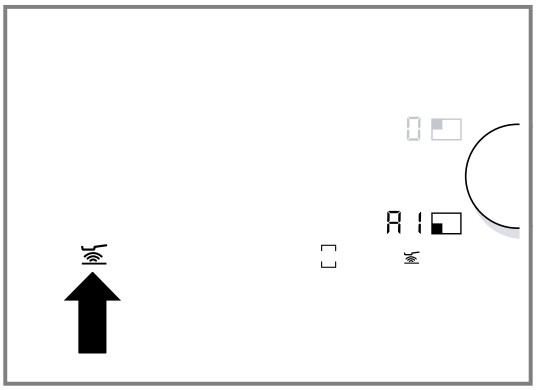
Hot oil or fat may ignite.

- Never leave hot fat or oil unattended.
- Do not place a lid on the frying pan. This will prevent the Frying sensor function from activating correctly. Use a mesh splatter guard to prevent fat from spitting out.
- Only use fat or oil that is suitable for frying.
- When you are using butter, margarine, olive oil or lard, select frying level 1 or 2.
- Do not use Frying sensor for boiling.

**Requirements**

- The cooktop is turned on.
- You have selected a suitable frying level from the chart. →*Page 16*

1. Place the frying pan in the center of the cooking zone.
2. Select the cooking zone.
3. Press .

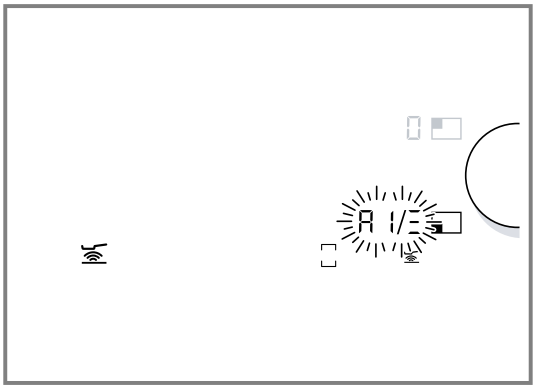


✔ and the frying level *A1* light up on the cooking zone display.

4. Select the desired frying level with the twist knob.

✔ blinks.

✔ The cooking zone starts to heat up. The cooking zone display shows the heating progress from _ to ⁼ and flashes alternately with the set frying level.



✔ Once the set frying level is reached, a signal sounds and the heat-up indicator goes out. The frying level is displayed.

5. Add the frying oil to the pan.
6. Add the ingredients.
   Turn the food over as usual to avoid burning.

## Turning the frying sensor off

1. Select the cooking zone.
2. Press  or set the frying level to *0* with the twist knob.

✔ A signal sounds and  goes out.

## Frying recommendations

Here you can find recommendations which frying level is best used for particular foods. The frying time depends on the type, weight, thickness and quality of the food.

**Cooking tips**

First heat the empty pan. Add the fat and the food to the pan when the signal sounds.

**Meat**

| Food | Frying sensor level | Total cooking time from sound signal in min. |
|---|---|---|
| **Frying with a little oil** | | |
| Escalope, plain [1] | 4 | 6-10 |
| Escalope, breaded [1] | 4 | 6-10 |
| Fillet [2] | 4 | 6-10 |
| Chops [1] | 3 | 10-15 |
| Cordon bleu [1] | 4 | 10-15 |
| Viennese schnitzel [1] | 4 | 10-15 |
| Steak, rare, 1¼" (3 cm) thick [2] | 5 | 6-8 |
| Steak, medium, 1¼" (3 cm) thick [2] | 5 | 8-12 |
| Steak, well done, 1¼" (3 cm) thick [1] | 4 | 8-12 |
| Poultry breast, ¾" (2 cm) thick [1] | 3 | 10-20 |
| Meat cut into strips [3] | 4 | 7-12 |
| Gyros [3] | 4 | 7-12 |
| Bacon [1] | 4 | 5-8 |
| Ground meat [3] | 4 | 6-10 |
| Hamburgers, ½" (1.5 cm) thick [1] | 3 | 6-15 |
| Rissoles, ¾" (2 cm) thick [1] | 3 | 10-20 |
| Filled rissoles [1] | 3 | 10-20 |
| Boiled sausages [1] | 3 | 8-20 |
| Raw sausages [1] | 3 | 8-20 |

[1] Turn frequently.
[2] Add oil and the food after the signal tone sounds.
[3] Stir frequently.

### Fish

| Food | Frying sensor level | Total cooking time from sound signal in min. |
|---|---|---|
| **Frying with little oil** | | |
| Fish fillet, plain [1] | 4 | 10-20 |
| Fish fillet, breaded [1] | 3 | 10-20 |
| Scampi [1] | 4 | 4-8 |
| Shrimp [1] | 4 | 4-8 |
| Fried whole fish [1] | 3 | 10-20 |

### Egg dishes

| Food | Frying sensor level | Total cooking time from sound signal in min. |
|---|---|---|
| **Frying with little oil** | | |
| Fried eggs in butter [2] | 2 | 2-6 |
| Fried eggs [3] | 4 | 2-6 |
| Scrambled eggs [4] | 2 | 4-9 |
| Omelettes [5] | 2 | 3-6 |
| Crêpes [5] | 5 | 1,5-2,5 |
| Frech toast [5] | 3 | 4-8 |
| Shredded raisin pancake [5] | 3 | 10-15 |

### Vegetables and legumes

| Food | Frying sensor level | Total cooking time from sound signal in min. |
|---|---|---|
| **Frying with a little oil** | | |
| Garlic [4] | 2 | 2-10 |
| Onions, sautéed [4] | 2 | 2-10 |
| Onion rings [4] | 3 | 5-10 |
| Zucchini [1] | 3 | 4-12 |
| Eggplant [1] | 3 | 4-12 |
| Peppers [4] | 3 | 4-15 |
| Frying green asparagus [1] | 3 | 4-15 |
| Mushrooms [4] | 4 | 10-15 |
| Sautéing vegetables in oil [4] | 1 | 10-20 |
| Glazed vegetables [4] | 3 | 6-10 |

### Potatoes

| Food | Frying sensor level | Total cooking time from sound signal in min. |
|---|---|---|
| **Frying with a little oil** | | |
| Fried potatoes, made from unpeeled boiled potatoes [4] | 5 | 6-12 |
| French fries, made from raw potatoes [4] | 4 | 15-25 |
| Potato pancakes [5] | 5 | 2,5-3,5 |
| Swiss rösti [3] | 2 | 50-55 |
| Glazed potatoes [4] | 3 | 10-15 |

### Sauces

| Food | Frying sensor level | Total cooking time from sound signal in min. |
|---|---|---|
| **Frying with a little oil** | | |
| Tomato sauce with vegetables [4] | 1 | 25-35 |
| Béchamel sauce [4] | 1 | 10-20 |
| Cheese sauce [4] | 1 | 10-20 |
| Reducing sauces [4] | 1 | 25-35 |
| Sweet sauces [4] | 1 | 15-25 |

### Frozen products

| Food | Frying sensor level | Total cooking time from sound signal in min. |
|---|---|---|
| **Frying with a little oil** | | |
| Escalope [1] | 4 | 15-20 |
| Cordon bleu [1] | 4 | 10-30 |
| Poultry breast [1] | 4 | 10-30 |
| Chicken nuggets [1] | 4 | 10-15 |
| Gyros [4] | 4 | 10-15 |
| Kebab [4] | 4 | 10-15 |
| Fish fillet, plain [1] | 3 | 10-20 |
| Fish fillet, breaded [1] | 3 | 10-20 |
| Fish sticks [1] | 4 | 8-12 |
| Frying French fries [4] | 5 | 4-6 |
| Stir-fries [4] | 3 | 6-10 |
| Spring rolls [1] | 4 | 10-30 |
| Camembert [1] | 3 | 10-15 |

[1] Turn frequently.
[2] Add butter and the food after the signal tone sounds.
[3] After the signal tone sounds, add the cooking oil and food to the frying pan.
[4] Stir frequently.
[5] Cooking time per serving. Fry one portion after the other.

**Miscellaneous**

| Food | Frying sensor level | Total cooking time from sound signal in min. |
|---|---|---|
| **Frying with a little oil** | | |
| Camembert [1] | 3 | 6-10 |
| Croutons [2] | 3 | 6-10 |
| Dried ready meals [3] | 1 | 5-10 |
| Toasting almonds [4] | 4 | 3-15 |
| Toasting nuts [4] | 4 | 3-15 |
| Toasting pine nuts [4] | 4 | 3-15 |

## 8.12 Panel lock

You can use the panel lock to prevent the cooktop from being turned on accidentally.

### Activating the panel lock

**Requirement:** The cooktop is turned off.

- ▸ Remove the twist knob from the cooktop.
- ✔ A signal sounds.
- ✔ 🔒 lights up for 10 seconds.
- ✔ The control panel is locked.

### Deactivating the panel lock

- ▸ Place the twist knob onto the twist pad.
- ✔ The control panel is unlocked.

**Note:** Removing the twist knob when the cooktop is switched on initially activates the display cleaning protection. If you do not place the twist knob back on after 10 minutes, the cooktop switches itself off and the panel lock is activated.

## 8.13 Wipe protection

With this function you can avoid changing the settings while cleaning the control panel during cooking.
This function does not lock the main switch. You can turn the cooktop off at any time.

### Activating the display cleaning protection

With this function, you can clean the control panel while the cooktop is switched on, without accidentally changing any settings.

- ▸ Remove the twist knob from the cooktop.
- ✔ A signal sounds.
- ✔ 🧽 and the cooktop settings are blinking.
- ✔ The heating process is interrupted.
- ✔ If a timer is running, it will be paused.
- ✔ The control panel is locked for 10 minutes.

**Note:** If you do not place the twist knob back on after 10 minutes, the cooktop switches itself off and the panel lock is activated.

### Deactivating the display cleaning protection

- ▸ Put the twist knob back onto the twist pad within 10 minutes.
- ✔ The control panel is unlocked. Operation is resumed.

## 8.14 Basic settings

You can configure the basic settings for your appliance to meet your needs.

### Basic settings overview

Here you can find an overview of the basic settings and the preset factory settings.

| Display | Function |
|---|---|
| c1 | Signal tones<br>ON - All signals are switched on. [5]<br>OFF - Most of the signals are switched off. |
| c2 | Time for setting a cooking zone after selection<br>5 - The cooking zone remains selected for 5 seconds.<br>10 - The cooking zone remains selected for 10 seconds. [5]<br>15 - The cooking zone remains selected for 15 seconds.<br>OFF - Unlimited: The last selected cooking zone remains selected. You can adjust the settings without having to select it again. |
| c3 | Power management function. Limiting the total power of the cooktop. The available settings depend on the maximum power of the cooktop.<br>0 – Deactivated [5], [6]<br>1 – 1.000 W minimum power<br>1.5 – 1.500 W<br>...<br>3 – 3.000 W recommended for 13 A<br>3.5 – 3.500 W recommended for 16 A<br>4 – 4.000 W<br>4.5 – 4.500 W recommended for 20 A<br>...<br>9 or 9.5 – Maximum power of the cooktop [6] |
| c4 | Restore factory settings<br>OFF - Keep personal settings. [5]<br>ON - Restore factory settings. |
| c7 | Results for suitability test for cookware<br>0 – Not suitable.<br>1 – Not ideal.<br>2 –Suitable. |

**Changing the basic settings**

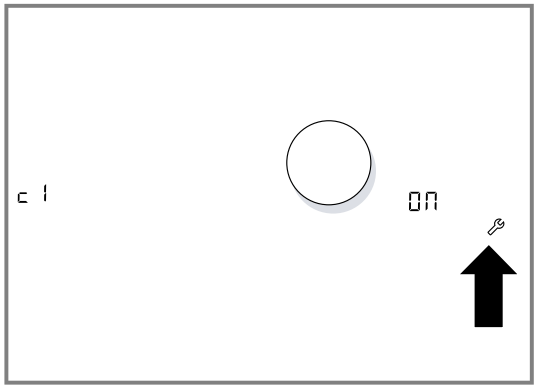
**Requirement:** The cooktop is turned off.

1. Turn on the cooktop.
2. Within the next 10 seconds, press 🔧.
   The first four displays provide the product information. To call up the individual displays, turn the twist knob.

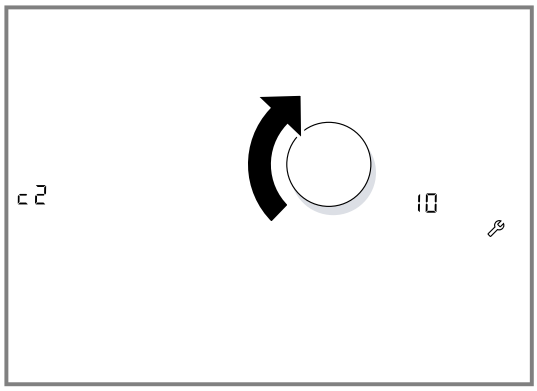
[1] Turn frequently.
[2] Stir frequently.
[3] Add water after the signal tone sounds. As soon as the water has boiled, add the food.
[4] Add the food after the signal tone sounds.
[5] Factory setting (may vary according to model)
[6] The cooktop's maximum power output is shown on the rating plate

| Product information | Display |
|---|---|
| Customer Support index (CI) | 01 |
| Production number | Fd |
| Production number 1 | 95. |
| Production number 2 | 0.5 |

3. Press 🔧 again to access the basic settings.




4. Press 🔧 repeatedly until the required basic setting is displayed.
5. Select the required value with the twist knob.




6. Press 🔧 for at least 4 seconds.

✔ The setting is saved.

**Tip:** Press ⏻ to leave the basic settings and turn off the cooktop.

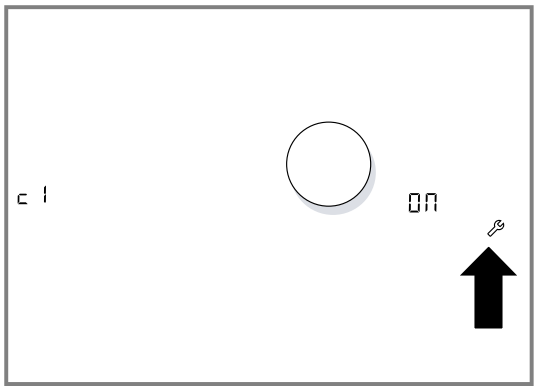
### Changing the basic settings

**Requirement:** The cooktop is turned off.

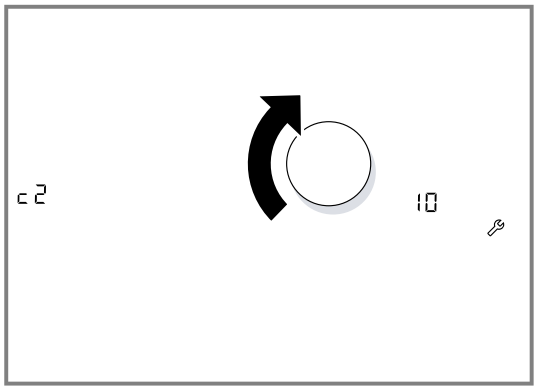
1. Turn on the cooktop.
2. Within the next 10 seconds, press 🔧.
   The first four displays provide the product information. To call up the individual displays, turn the twist knob.

| Product information | Display |
|---|---|
| Customer Support index (CI) | 01 |
| Production number | Fd |
| Production number 1 | 95. |
| Production number 2 | 0.5 |

3. Press 🔧 again to access the basic settings.




4. Press 🔧 repeatedly until the required basic setting is displayed.
5. Select the required value with the twist knob.




6. Press 🔧 for at least 4 seconds.

✔ The setting is saved.

**Tip:** Press ⏻ to leave the basic settings and turn off the cooktop.

### 8.15 Power limitation

You can use this function to set the total power of the cooktop.
The cooktop is set at the factory. You can find the maximum power of the cooktop on the rating plate. You can use this function to adjust the configuration to the requirements of each electrical installation.
In order to not exceed this set value, the cooktop automatically distributes the available power as needed between the cooking zones that are switched on.
While this function is activated, the output of each cooking zone may temporarily fall below the nominal value.
In order to not exceed this set value, the cooktop automatically distributes the available power as needed between the cooking zones that are switched on _. The appliance regulates and selects the highest power level automatically.
You can find out how to do this in the "Basic settings" section →*Page 19*

# 9 Cleaning and maintenance

**Note:** The Statement of Limited Product Warranty covers defects in materials and workmanship. Cleaning and maintenance is not covered by the warranty and a charge will apply. See the Statement of Limited Product Warranty for more details.

## 9.1 General cleaning instructions

Observe the following instructions to prevent injury.

**⚠ WARNING**
Clean Cooktop With Caution.
- ▸ If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn.
- ▸ Some cleaners can produce noxious fumes if applied to a hot surface.
- ▸ Do not clean the appliance while it is still hot.

**⚠ WARNING**
The blade of the glass scraper is extremely sharp.
You can cut yourself.
- ▸ Replace the blade immediately, when you see any imperfections.
- ▸ Follow the manufacturer's instructions.

## 9.2 Cooktop surface

### Preventing damage to the surface

Before you use the appliance for the first time, clean the surface with a soft cloth and a commercially available glass ceramic cleaner.
- Do not use the cooktop as a work surface or storage space.
- Prevent food from coming into direct contact with the cooking zone since this may lead to permanent discoloration of the surface.
- To prevent stains and damage to the glass, immediately remove any residues of sugar, plastic, aluminium foil, or food that has been spilled. Use a glass scraper while the cooking zone is still hot.
- Immediately remove any coarse dirt, salt and sugar from the cooking surface to prevent scratches
- Do not use cookware with a rough base.
- Lift the cookware when moving it.
- Do not use a scraper that is in poor condition.

## 9.3 Cleaning agents

You can obtain suitable cleaning agents and glass scrapers from Customer Service, the online shop or a retailer.

***NOTICE***
Unsuitable cleaning agents may damage the surfaces of the appliance.
- ▸ Never use unsuitable cleaning agents.
- ▸ Do not use cleaning agents while the cooktop is still hot. This may cause stains on the surface.

**Unsuitable cleaning agents**
- Undiluted detergent
- Detergent intended for dishwashers
- Abrasive cleaners
- Aggressive cleaning agents such as oven spray or stain remover
- Abrasive sponges
- High-pressure or steam jet cleaners
- Basic products such as degreasing agents

## 9.4 Cleaning the cooktop

Clean the cooktop after every use to prevent cooking residues from getting burnt on.

**Requirement:** The cooktop must be cold. Do not allow the cooktop to cool down if it has sugar stains, rice starch, plastic or aluminum foil on it.
1. Remove heavy soiling using a glass scraper.
2. Spray the entire surface with soapy water or commercially available detergent. Only use cleaning agents for glass ceramic cooktops if there is stubborn dirt.
   - ▸ Apply the cleaning agent evenly and gently.
   - ▸ Follow the cleaning instructions on the packaging of the cleaning agent.
   - ▸ You can achieve good cleaning results using a special sponge for glass ceramic.
3. Wipe it with a damp cloth and dry it with a cloth.

**Tip:** If you keep the base of the cookware clean, the cooktop surface remains in a good condition.

## 9.5 TwistPad cleaning

To clean the twist knob, use lukewarm water with a little dishwashing liquid.
Do not use abrasive or corrosive cleaning agents. Do not clean it in the dishwasher or immerse it in water, as this may damage it.

## 9.6 Cleaning the cooktop frame

Clean the cooktop frame if it is dirty or stained after use.

**Note:** Do not use a glass scraper.

1. Clean using warm soapy water and a soft cloth. Wash new sponge cloths thoroughly before use.
2. Dry with a soft cloth.

# 10 Troubleshooting

You can eliminate minor issues on your appliance yourself. Please read the information on eliminating issues before contacting Customer Service. This may avoid unnecessary repair visits.

**⚠ WARNING**
To avoid risk of injury from improper repairs, observe the following.
- ▸ Only qualified technicians or authorized service providers should perform repairs.
- ▸ If the power cord of this appliance becomes damaged, it must be replaced by the manufacturer, the manufacturer's Customer Service, or an authorized service provider in order to prevent injury.
- ▸ Only genuine spare parts may be used to repair the appliance.
- ▸ If the appliance has an issue, call Customer Service.

## 10.1 Warnings

**Notes**

- If *E* appears in the displays, press and hold the sensor for the respective cooking zone and read the fault code.
- If the fault code is not listed in the table, disconnect the cooktop from the power supply and wait 30 seconds before reconnecting it. If this display appears again, contact our technical customer service and specify the exact fault code.
- If an error occurs, the appliance does not switch to standby mode.
- In order to protect the appliance's electronic parts from overheating or surge currents, the cooktop may temporarily reduce the power level.

## 10.2 Malfunctions

| Fault | Cause and troubleshooting |
|---|---|
| No display information | The power supply has been disconnected.<br>▸ Check whether the lighting in your kitchen or other appliances in the room are working. |
| | The appliance has not been connected as shown in the circuit diagram.<br>**1.** Disconnect the appliance from the power supply.<br>**2.** Make sure the appliance has been connected as shown in the circuit diagram. |
| | There is an electronics fault<br>▸ If the fault cannot be eliminated, call Customer Service. |
| All indicators are flashing | The control panel is wet or an object is covering it.<br>▸ Dry the control panel or remove the object. |
| *F 2 / E7015* | The electronics have overheated. The corresponding cooking zone has switched off.<br>**1.** Wait until the electronics have cooled down sufficiently.<br>**2.** Touch any control element.<br>✔ When error message disappears, the electronics have cooled down sufficiently. You can continue to cook. |
| *F 4 / E7015* | The electronics have overheated. All cooking zones have switched off.<br>**1.** Wait until the electronics have cooled down sufficiently.<br>**2.** Touch any control element.<br>✔ When error message disappears, the electronics have cooled down sufficiently. You can continue to cook. |
| *F 2 / E8207* | The electronics have overheated. The corresponding cooking zone has switched off.<br>**1.** Wait until the electronics have cooled down sufficiently.<br>**2.** Touch any control element.<br>✔ When error message disappears, the electronics have cooled down sufficiently. You can continue to cook. |
| *F 4 / E8208* | The electronics have overheated. All cooking zones have switched off.<br>**1.** Wait until the electronics have cooled down sufficiently.<br>**2.** Touch any control element.<br>✔ When error message disappears, the electronics have cooled down sufficiently. You can continue to cook. |
| *F 5* + heat level and signal tone | There is hot cookware near the control panel. The electronics are at risk of overheating.<br>▸ Remove the cookware from the control panel.<br>✔ You can continue to cook. |
| *F 5* and signal tone | There is hot cookware near the control panel. The cooking zone has switched off to protect the electronics.<br>**1.** Remove the cookware from the control panel.<br>**2.** Wait a few seconds.<br>**3.** Touch any control element.<br>✔ When error message disappears, the electronics have cooled down sufficiently. You can continue to cook. |
| *F 1 / F6* | The cooking zone has overheated. It has switched off to protect the work surface.<br>**1.** Wait until the electronics have cooled down sufficiently.<br>**2.** Switch the cooking zone back on.<br>✔ You can continue to cook. |
| *F0* | The transfer function cannot be activated<br>**1.** Acknowledge the fault code by touching any touch key.<br>**2.** Test the transfer function my setting down the original item of cookware. |

| Fault | Cause and troubleshooting |
|---|---|
| F0 | **3.** If the issue persists, call Customer Support.<br>**4.** You can cook as usual without using the transfer function. |
| F8 + H / h and cooking zones not heating | The cooking zone has been operating continuously for an extended period of time without interaction. The automatic time limitation has been triggered.<br>▸ Touch any control element.<br>✔ You can set the cooking zone and continue to cook. |
| E90 0 0 / E90 10 | The supply voltage is incorrect. It is outside the normal operating range.<br>▸ Contact your electrical utility provider. |
| U400 | The supply voltage is incorrect. It is outside the normal operating range.<br>▸ Contact your electrical utility provider. |
| dE and cooking zones do not heat up | Demo mode is activated.<br>**1.** Disconnect the appliance from the power supply for 30 seconds by switching off the circuit breaker or fuse in the electrical panel.<br>**2.** Touch any touch field within the next 3 minutes. |

### 10.3 Normal noises from your appliance

An induction cooktop may sometimes cause noises or vibrations, such as buzzing, crackling, hissing noises, fan noises, or rhythmic noises.

### 10.4 Testing cookware suitability

With this function you can check the speed and quality of the cooking process for individual pieces of cookware.

**Requirements**
- The cookware is cold.
- You have read the recommendations for induction cooking.

**1.** Fill the cookware with approximately 8 oz. (200 ml) of water.
**2.** Place the cookware on the cooking zone that best matches the base of the cookware. Center the cookware on the cooking zone.
If the diameter of the cooking zone is much smaller than the diameter of the cookware, only the middle of the cookware will heat up. This may have a negative effect on the cooking results.
**3.** Touch any control element in the settings range.
✔ _ flashes in the cooking zone display.
✔ The result of the test appears in the cooking zone display after 10 seconds.
→ *"Possible Results for Cookware Suitability Test", Page 23*

**Note:** The flexible cooking zone only counts as a single cooking zone; place no more than one item of cookware on it.

#### Possible Results for Cookware Suitability Test

There are three possible outcomes for the cookware suitability test.

| Display | Meaning |
|---|---|
| 0 | The cookware is not suitable for the cooking zone. It will not heat up.<br>If possible, test the cookware again on a smaller cooking zone. |
| 1 | The cookware takes longer than expected to heat up. The cooking process is not ideal.<br>If possible, test the cookware again on a smaller cooking zone. |
| 2 | The cookware heats up correctly. The cooking process is good. |

# 11 Disposal

### 11.1 Disposal of your old appliance

Environmentally compatible disposal allows valuable raw materials to be recycled.

▸ Dispose of the appliance in an environmentally responsible manner.
Information about current disposal methods can be obtained from your specialist dealer or local authority.

# 12 Customer Service

With any warranty repair, we will make sure your appliance is repaired by an authorized service provider using genuine replacement parts. We use only genuine replacement parts for all repairs.
You can obtain function-relevant and storable genuine spare parts from our Customer Service for up to 15 years from the date on which your appliance was placed on the market.

For more information, please contact our Customer Service team.
Detailed information on the warranty period and terms of warranty can be found in the Statement of Limited Product Warranty, from your retailer, or on our website.
USA:
1-877-442-4436
*www.gaggenau.com*

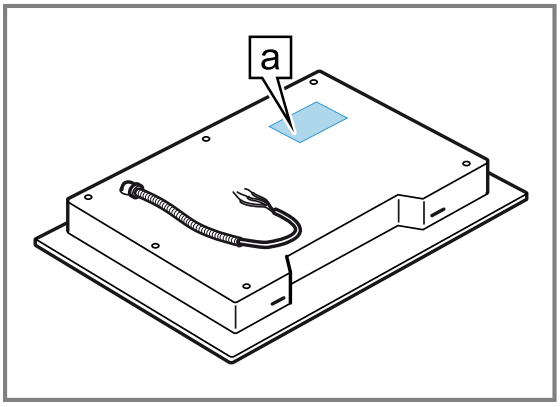
*www.gaggenau.com/us/appliances/eshop*
CA:
1-877-442-4436
*www.gaggenau.com*
*www.gaggenau.ca*

### 12.1 Model number (E-Nr.) and production number (FD)

If you contact Customer Service, you will need the product number (E-Nr.) and production number (FD), which you can find on the appliance's rating label.
The model number (E-Nr.) can also be found on the glass ceramic. You can also display the customer service index (KI) and the production number (FD) in the Basic settings →*Page 19*.
Making a note of your appliance's details and the Customer Service telephone number will enable you to find them again quickly.

### 12.2 Rating plate location

You can find the rating plate of your appliance:
- On the underside of the appliance.
- in the appliance pass
- You can also check the Customer Service Index (CSI) and the FD number in the basic settings.




| | |
|---|---|
| a | Rating plate |

# 13 STATEMENT OF LIMITED PRODUCT WARRANTY

### 13.1 What this warranty covers & Who it applies to

The limited warranty provided by BSH Home Appliances (“Gaggenau“) in this Statement of Limited Product Warranty applies only to the Gaggenau appliance sold to you (“Product“), provided that the Product was purchased on or after January 1, 2025:

- For your normal, household (non-commercial) use, and has in fact at all times only been used for normal household purposes.
- New at retail from a BSH authorized dealer or directly from BSH (not a display, "as is", or previously returned model), and not for resale, or commercial use.
- Within the United States or Canada, and has at all times remained within the country of original purchase.

The warranties stated herein apply to the original purchaser of the product warranted herein and to each succeeding owner of the product purchased for ordinary home use during the term of the warranty.
Please make sure to register your Product; while not necessary to effectuate warranty coverage, it is the best way for Gaggenau to notify you in the unlikely event of a safety notice or product recall.

### 13.2 How long the warranty lasts

Gaggenau warrants that the Product is free from defects in materials and workmanship for a period of five (5) years from the date of the original delivery. The warranty shall only be extended for the time that elapsed between the date of your warranty claim and the date of the completed repair or replacement. This Product is also warranted to be free from **cosmetic** defects in material and workmanship (such as scratches of stainless steel, paint/porcelain blemishes, chips, dents, or other damage to the finish) of the Product, for a period of sixty (60) days from the date of delivery or closing date for new construction. This **cosmetic** warranty excludes slight color variations due to inherent differences in painted and porcelain parts, as well as differences caused by kitchen lighting, product location, or other similar factors. This **cosmetic** warranty specifically excludes any display, floor, “As Is”, or “B” stock appliances.

### 13.3 Repair/replace as your exclusive remedy

During this warranty period, Gaggenau or one of its authorized service providers will repair your Product without charge to you (subject to certain limitations stated herein) if your Product proves to have been manufactured with a defect in materials or workmanship. If reasonable attempts to repair the Product have been made without success, then Gaggenau will replace your Product (upgraded models may be available to you, in Gaggenau's sole discretion, for an additional charge). Nothing in this warranty requires damaged or defective parts to be replaced with parts of a different type or design than the original parts. All removed parts and components shall become the property of Gaggenau at its sole option. All replaced and/or repaired parts shall assume the identity of the original part for purposes of this warranty and this warranty shall not be extended with respect to such parts. Gaggenau's sole liability and responsibility hereunder is to repair manufacturer-defective Product only, using a Gaggenau authorized service provider during normal business hours. For safety and property damage concerns, Gaggenau highly recommends that you do not attempt to repair the Product yourself, or use a non-authorized service provider; Gaggenau will have no responsibility or liability for dam-

age resulting from repairs or work performed by a non-authorized service provider. Authorized service providers are those persons or companies that have been specially trained on Gaggenau products, and who possess, in Gaggenau's opinion, a superior reputation for customer service and technical ability (note that they are independent entities and are not agents, partners, affiliates or representatives of Gaggenau). Nevertheless, taking your product to be serviced by a repair shop that is not affiliated with or an authorized dealer of Gaggenau will not void this warranty. Also, using third-party parts will not void this warranty. Notwithstanding the foregoing, Gaggenau will not incur any liability, or have responsibility, for the Product if it is located in a remote area (more than 100 miles from an authorized service provider) or is reasonably inaccessible, hazardous, threatening, or treacherous locale, surroundings, or environment; in any such event, if you request, Gaggenau would still pay for labor and parts and ship the parts to the nearest authorized service provider, but you would still be fully liable and responsible for any travel time or other special charges by the service company, assuming they agree to make the service call. Further, to the extent you have installed the Product in a difficult-to-access location or have otherwise installed temporary or permanent fixtures that create barriers to accessing or removing the Product, Gaggenau will not incur any liability for, or have responsibility, for work or costs associated with moving the Product or otherwise creating access to the Product in order to repair or replace it. All such costs shall be your sole responsibility.

## 13.4 Out of warranty product

Gaggenau is under no obligation, at law or otherwise, to provide you with any concessions, including repairs, prorates, or Product replacement, once this warranty has expired.

## 13.5 Warranty exclusions

The warranty coverage described herein excludes all defects or damage that are not the direct fault of Gaggenau, including without limitation, one or more of the following:

- Use of the Product in anything other than its normal, customary and intended manner (including without limitation, any form of commercial use, use or storage of an indoor product outdoors, use of the Product in conjunction with air or water-going vessels).
- Any party's willful misconduct, negligence, misuse, abuse, accidents, neglect, improper operation, failure to maintain, improper or negligent installation, tampering, failure to follow operating instructions, mishandling, unauthorized service (including selfperformed "fixing" or exploration of the appliance's internal workings).
- Adjustment, alteration or modification of any kind.
- A failure to comply with any applicable state, local, city, or county electrical, plumbing and/or building codes, regulations, or laws, including failure to install the product in strict conformity with local fire and building codes and regulations.
- Ordinary wear and tear, spills of food, liquid, grease accumulations, or other substances that accumulate on, in, or around the Product.
- Any external, elemental and/or environmental forces and factors, including without limitation, rain, wind, sand, floods, fires, mud slides, freezing temperatures, excessive moisture or extended exposure to humidity, lightning, power surges, structural failures surrounding the appliance, and acts of God.
- Service calls to correct the installation of your Product, to instruct you how to use your Product, to replace house fuses or correct house wiring or plumbing.
- Removal and replacement of trim or decorative panels that interfere with servicing the Product.
- Damage or defects caused by labor or parts installed by any non-authorized service provider, unless approved by Gaggenau before service is performed.

In no event shall Gaggenau have any liability or responsibility whatsoever for damage to surrounding property, including cabinetry, floors, ceilings, and other structures or objects around the Product. Also excluded from this warranty are Products, on which the serial numbers have been altered, defaced, or removed; service visits to teach you how to use the Product, or visits where there is nothing wrong with the Product; correction of installation problems (you are solely responsible for any structure and setting for the Product, including all electrical, plumbing or other connecting facilities, for proper foundation/flooring, and for any alterations including without limitation cabinetry, walls, floors, shelving, etc.); and resetting of breakers or fuses.

TO THE EXTENT ALLOWED BY LAW, THIS WARRANTY SETS OUT YOUR EXCLUSIVE REMEDIES WITH RESPECT TO PRODUCT, WHETHER THE CLAIM ARISES IN CONTRACT OR TORT (INCLUDING STRICT LIABILITY, OR NEGLIGENCE) OR OTHERWISE. THIS WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES, WHETHER EXPRESS OR IMPLIED. ANY WARRANTY IMPLIED BY LAW, WHETHER FOR MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, OR OTHERWISE, SHALL BE EFFECTIVE ONLY FOR THE PERIOD THAT THIS EXPRESS LIMITED WARRANTY IS EFFECTIVE. IN NO EVENT WILL THE MANUFACTURER BE LIABLE FOR CONSEQUENTIAL, SPECIAL, INCIDENTAL, INDIRECT, "BUSINESS LOSS", AND/OR PUNITIVE DAMAGES, LOSSES, OR EXPENSES, INCLUDING WITHOUT LIMITATION TIME AWAY FROM WORK, HOTELS AND/OR RESTAURANT MEALS, REMODELLING EXPENSES IN EXCESS OF DIRECT DAMAGES WHICH ARE DEFINITIVELY CAUSED EXCLUSIVELY BY GAGGENAU, OR OTHERWISE. SOME STATES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, AND SOME STATES DO NOT ALLOW LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS, SO THE ABOVE EXCLUSIONS OR LIMITATIONS MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS, AND YOU MAY ALSO HAVE OTHER RIGHTS WHICH VARY FROM STATE TO STATE.

No attempt to alter, modify or amend this warranty shall be effective unless authorized in writing by an officer of BSH.

## 13.6 Obtaining warranty service

To obtain warranty service for your product, you should contact Gaggenau Customer Support at 1-877-442-4436 to schedule a repair.

## 13.7 Product information

For handy reference, copy the information below from the rating plate. Keep your invoice and/or delivery documents for warranty validation.

| |
|---|
| Model number (E-Nr.) |
| Production number (FD) |
| Date of delivery |

# Recursos y ayuda en línea en español

Muchos manuales están disponibles en línea en inglés, francés y español.
Para acceder a manuales de modelos específicos y otros documentos en español:

- Visite *www.gaggenau.com/us/for-owners/use-and-care-manuals* o escanee el código QR.



- Introduzca el número de producto (E-Nr.) que encontrará en la placa de características del aparato.
- Seleccione o descargue el manual o documento que desee.

The difference is Gaggenau

gaggenau.com

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