BEDIENUNGSANWEISUNG

mit Montageanweisungen

GB Instructions for use and installation instructions

F Instructions d'utilisation et avis de montage

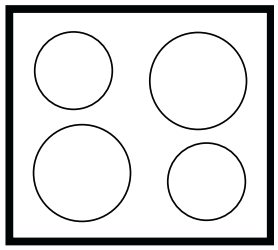
NL Gebruiksaanwijzing en montagehandleiding

I Istruzioni di uso e di montaggio

E Instrucciones de uso y de montaje

P Instruções de uso e de montagem

GR ΟΔΗΓΙΕΣ ΧΡΗΣΗΣ ΚΑΙ ΣΥΝΑΡΜΟΛΟΓΗΣΗΣ



EKI 6840.0F
EKI 8840.0F

Küppersbusch
ALLERFEINSTE KÜCHENTECHNIK

226789 P51

Disposing of the packaging

Please ensure the environmentally-friendly disposal of the packaging that came with your appliance. Recycling the packaging material saves on resources and cuts down on waste.

Disposing of old appliances



The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it must be handed over to a collection point for the recycling of electrical and electronic equipment.

By ensuring that this product is disposed of correctly you will help to protect the environment and human health, which could otherwise be harmed through the inappropriate disposal of this product. For more detailed information about recycling this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

Appropriate use

The hob is to be used solely for preparing food in the home. It may not be used for any other purpose and may only be used under supervision.

For your information...

Please read this manual carefully before using your appliance. It contains important safety advice; it explains how to use and look after your appliance so that it will provide you with many years of reliable service.

Should your appliance develop a fault, please first consult the section on “What to do if trouble occurs?” You can often rectify minor problems yourself, without having to call in a service engineer.

Please keep this manual in a safe place and pass it on to new owners for their information and safety.

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Safety instructions

GB

Connection and operation

- The appliances are constructed in accordance with the relevant safety regulations.
- Connecting the appliance to the mains and repairing and servicing the appliance may only be carried out by a qualified electrician according to currently-valid safety regulations. For your own safety, do not allow anyone other than a qualified service technician to install, service or repair this appliance.

Concerning the hob

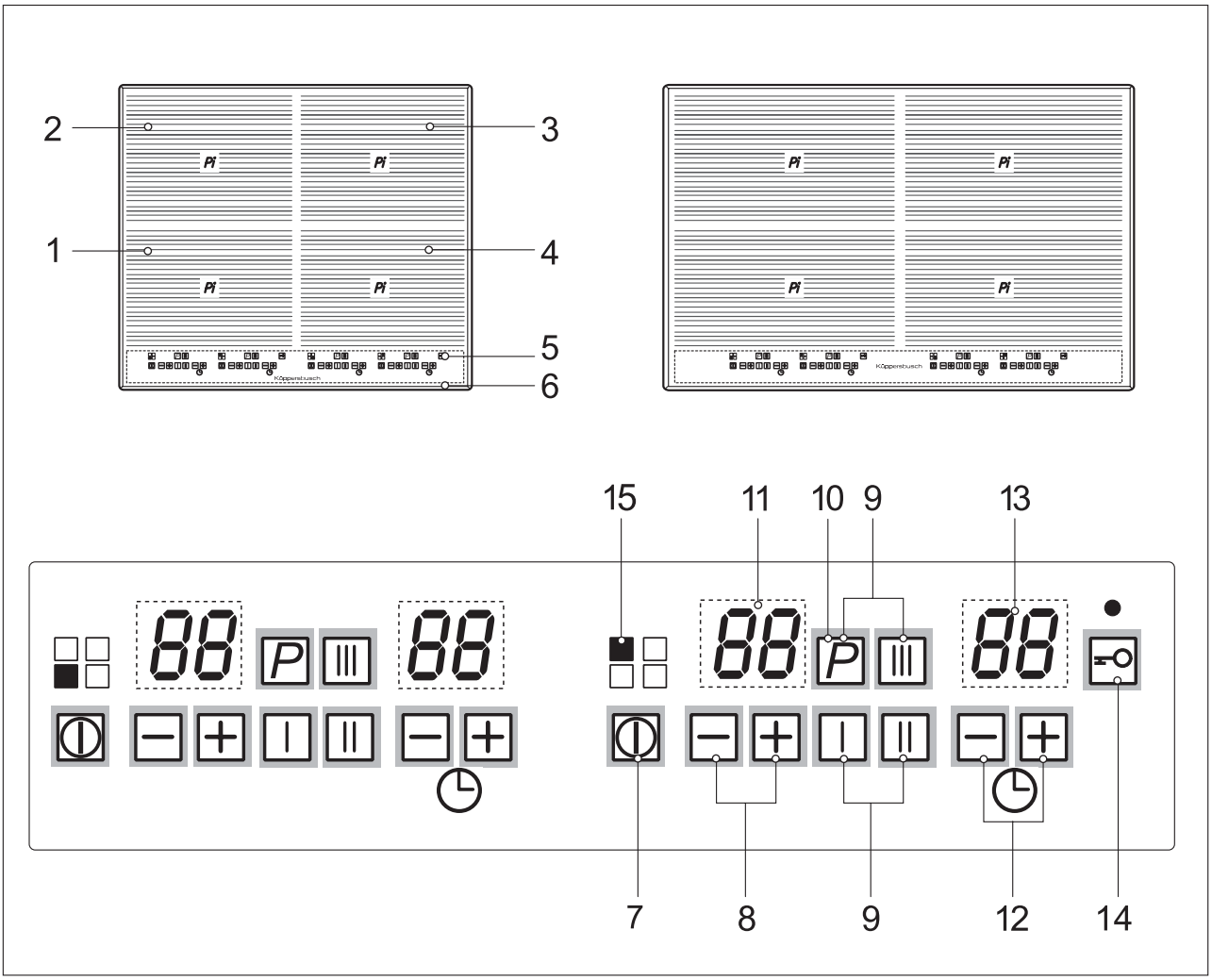
- **Never allow the induction hob to operate unattended, as the high power setting (power max.) results in extremely fast reactions.**
- When cooking, pay attention to the heat-up speed of the cooking zones. Avoid boiling the pots dry as there is a risk of the pots overheating!
- Do not place empty pots and pans on cooking zones which have been switched on.
- Take care when using simmering pans as simmering water may dry up unnoticed, resulting in damage to the pot and to the hob for which no liability will be assumed.
- It is essential that after using a cooking zone you switch it off with the ON/OFF key and not just with the pan recognition device.
- Overheated fats and oils may spontaneously ignite. Always supervise the preparation of food with fats and oils. Never extinguish ignited fats and oils with water! Put the lid on the pan and switch off the cooking zone.
- The glass ceramic surface of the hob is extremely robust. You should, however, avoid dropping hard objects onto the glass ceramic hob. Sharp objects which fall onto your hob might break it.
- There is a risk of electric shocks if the glass ceramic hob develops fractures, cracks, tears or damage of any other kind. Immediately switch off the appliance. Disconnect the fuse immediately and call Customer Service.
- If the hob cannot be switched off due to a defect in the sensor control immediately disconnect your appliance and call Customer Service.
- Take care when working with home appliances! Connecting cables must not come into contact with hot cooking zones.
- The glass ceramic hob should not be used as a storage area.
- Do not put aluminium foil or plastic onto the cooking zones. Keep everything which could melt, such as plastics, foil and in particular sugar and sugary foods away from hot cooking zones. Use a special glass scraper to immediately remove any sugar from the ceramic hob (when it is still hot) in order to avoid damaging the hob.
- Metal items (pots and pans, cutlery, etc.) must never be put down on the induction hob since they may become hot. Risk of burning!
- Do not place combustible, inflammable or heat deformable objects directly underneath the hob.
- Metal items worn on your body may become hot in the immediate vicinity of the induction hob. Caution! Risk of burns!
  Non-magnetisable objects (e.g. gold or silver rings) will not be affected.
- Never use the cooking zones to heat up unopened tins of food or packaging made of material compounds. The power supply may cause them to burst!
- Keep the sensor keys clean since the appliance may consider dirt to be finger contact. Never put anything (pans, tea towels etc.) onto the sensor keys!
  If food boils over onto the sensor keys, we advise you to activate the OFF key.
- Hot pans should not cover the sensor keys, since this will cause the appliance to switch off automatically.
- Activate the childproof lock if there are any pets in the home which could make contact with the hob.
- The induction hob may not be used when pyrolysis operation is taking place in a built-in oven.

Concerning persons

- This appliance is not intended to be used by persons (including children) with physical, mental or sensory impairments or by persons (including children) who lack the required experience or know-how, unless such persons are supervised by a person responsible for their safety or have been given instructions on how to use the appliance by a person responsible for their safety.
  Children should be supervised in order to ensure that they do not play with the appliance.
- **Attention!**
  The surfaces of the heating and cooking zones become hot during use. Keep small children away at all times.
- Persons with cardiac pacemakers or implanted insulin pumps must make sure that their implants are not affected by the induction hob (the frequency range of the induction hob is 20-50 kHz).

Appliance description

GB



1. Induction cooking zone front left
2. Induction cooking zone back left
3. Induction cooking zone back right
4. Induction cooking zone front right
5. Touch-control operating panel
6. Glass ceramic hob
7. ON/OFF key
8. Minus key (lower) / Plus key (raise)
9. Power setting pre-select keys
10. Power key
11. Power setting display
12. Timer control keys
13. Timer display (automatic switch-off)
14. Lock key with control lamp
15. Symbol for locating the position of a cooking zone on the glass ceramic hob

Operating the hob with the sensor keys

The ceramic glass hob is operated with touch control sensor keys. The sensor keys are operated as follows: lightly touch a symbol on the surface of the ceramic glass plate. The touch control sensor key will then be indicated as “key”.

ON/OFF key ⏻ (7)

This key is used to switch the respective cooking zones on and off.

Minus key ⊟ / Plus key ⊞ (8)

These keys are used to set the cooking levels. The Minus key reduces the setting and the Plus key raises it.

Power setting pre-select key I / II / III (9)

Pressing one of the three pre-select keys will activate a power setting direct.

Key I ..... Power setting 4

Key II ..... Power setting 8

Key III ..... Power setting 12

Key for P ..... Maximum power setting

Power key P (10)

The power boost setting bo makes additional power available for induction cooking zones.

Power setting display 88 (11)

The power setting display shows the power setting which has been selected, or:

H ..... Residual heat

bo ..... Power boost setting (booster)

oF ..... Childproof lock

HU ..... Automatic boost function (hu - heat up)

AS ..... Operation duration limiter (as - automatic stop)

Minus key ⊟ / Plus key ⊞ of the timer ◷ (12)

For programming the automatic switch-off device.

Timer display 88 (automatic switch-off) (13)

Lock key ⚿ (14)

The lock key can be used to lock all of the keys.

The hob

The hob is equipped with an induction cooking mode. An induction coil underneath the glass ceramic hob generates an electromagnetic alternating field which penetrates the glass ceramic and induces the heat-generating current in the pot base.

With an induction cooking zone the heat is no longer transferred from a heating element through the cooking pot into the food being cooked; instead the necessary heat is generated directly in the container by means of induction currents.

Advantages of the induction hob

- Energy-saving cooking through the direct transfer of energy to the pot (suitable pots/pans made of magnetisable material are required).
- Increased safety as the energy is only transferred when a pot is placed on the hob.
- Highly effective energy transfer between an induction cooking zone and the base of a pot.
- Rapid heat-up.
- The risk of burns is low as the cooking area is only heated through the pan base; food which boils over does not stick to the surface.
- Rapid, sensitive control of the energy supply.

Pan recognition

If a cooking zone is switched on and there is no pan on the zone or if the pan is too small, there will be no transmission of power and the power setting display will blink.

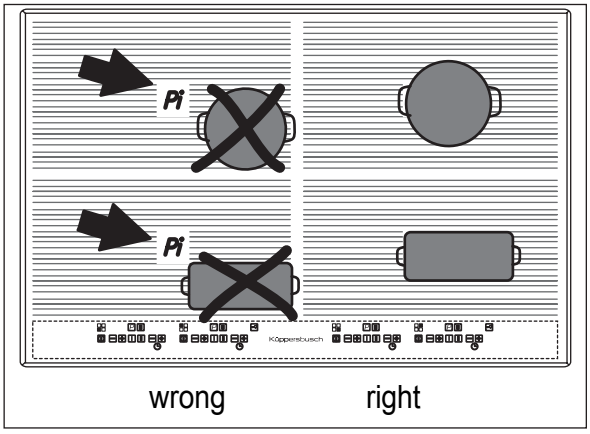
If a suitable pot or pan is placed on the cooking zone, the power setting will switch on and the **power setting display will light up**. The power supply will be cut off when the pan is removed and the **power setting display will blink**.

If the pots and pans placed on the cooking zone are of smaller dimension, and the pan recognition still switches on, less power will be supplied.

The pan recognition limit (minimum diameter of the base of a pan) is still switched on, the diameter is 100 mm and for some models it is visible as an inner circle on the cooking zones.

Important, please observe:

When placing a pot or pan onto the hob, the symbol *Pi* must be covered by the pot or pan. Only when the letter is covered will the pan recognition system recognise the pot or pan so that power is supplied.



Operation time limit

The induction hob has an automatic time limit function.

The duration of continuous use of each cooking zone depends on the cooking level selected (see chart),

provided that the setting of a respective cooking zone is not adjusted during use.

If the operation time limit has been activated, the cooking zone will switch off, a time-limited buzzer will sound and **AS (automatic stop)** will appear in the display.

Important! When the appliance has been switched off with the operation time limit device, **AS (automatic stop)** will appear in the display. In order to acknowledge, press any key of the respective cooking zone. This will be confirmed when a double signal sounds.

Power setting	Operation time limit in hours
1	10
2, 3	5
4, 5	4
6, 7	3
8, 9	2
10, 11, 12, bo	1

Other functions

If two or more sensor keys are pressed at the same time (e.g. when a pan is mistakenly put onto a sensor key) no function will be activated. After 10 seconds the electronic system will switch off and dashes - will appear.

The appliance does not automatically switch on again after a power failure.

The hob is switched off if the electronics become overheated. A row of dashes - or F7 will appear.

Protection against overheating

If the hob is used at full power for a lengthy period, the power electronics may no longer be cooled to the necessary extent at room temperature.

In order to ensure that no excessive temperatures occur in the electronics system the power of the cooking zones may be reduced automatically.

If, during normal use of the hob and at normal room temperature, a row of dashes - or F7 will appear in the cooking setting display, the cooling is probably not sufficient.

The reason may be that there are no openings for cooling purposes in the kitchen units or that there is no insulation. It may be necessary to check the installation of the hob.

Cookware for induction hobs

Cookware for induction cooking zones must be made of metal and have magnetic properties. The base must be sufficiently large.

Only use pots with a base suitable for induction.

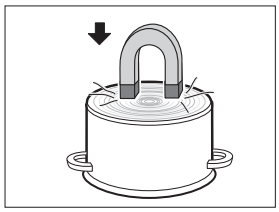
Suitable cookware	Unsuitable cookware
Enamelled steel pots with a thick base	Pots made of copper, stainless steel, aluminium, ovenproof glass, wood, ceramic and terracotta
Cast iron pots with an enamelled base	
Pots made of multi-layer stainless steel, rustproof ferrite steel or aluminium with a special base	

This is how to establish the suitability of a pot

Conduct the magnet test described below or make sure that the pot bears the symbol for suitability for cooking with induction current.

Magnet test:
Move a magnet towards the base of your cookware. If it is attracted, you can use the cookware on the induction hob.

Note:
When using pans suitable for induction from certain manufacturers, noises may occur which are attributable to the design of these pans.



Take care when using simmering pans as simmering water may dry up unnoticed, resulting in damage to the pot and to the hob for which no liability will be assumed.

How to cut power consumption

The following are a few useful hints to help you cut your consumption of energy and use your new induction hob and the cookware efficiently.

- The base of your cooking pots should be the same size as the cooking zone.
- When buying cooking pots, note that it is frequently the diameter of the top of the pot that it indicated. This is usually larger than the base of a pot.
- Pressure cookers are particularly low on energy and time required thanks to the pressure and the fact that they are tightly closed. Short cooking times mean that vitamins are preserved.
- Always make sure that there is sufficient fluid in your pressure cooker since the cooking zone and the cooker may be damaged as a result of overheating if the pressure cooker boils dry.
- Always close cooking pots with a suitable lid.
- Use the right pot for the quantity of food you are cooking. A large pot which is hardly filled will use up a lot of energy.

Power settings

The heating power of the cooking zones can be set at various power levels. In the chart you will find examples of how to use each setting.

Setting	Suitable for
0	Off, using remaining heat
1-2	Simmering small portions **(lowest setting)**
3-6	Simmering
7-9	Simmering larger quantities or roasting larger pieces of meat until they are cooked through
10	Roasting, getting juices
11	Roasting
12	Bringing to the boil, browning, roasting
bo	Power setting **(highest power output)**

Residual heat display

The glass ceramic hob is equipped with an H as a residual heat display.

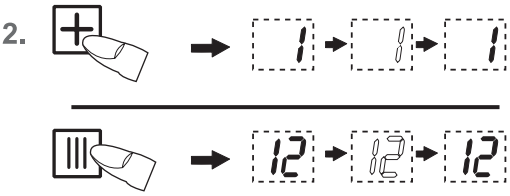


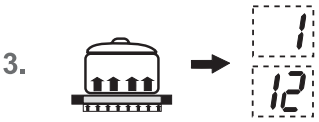
As long as the H lights up after the cooking zone has been switched off, the residual heat can be used for melting food or for keeping food warm.

The cooking zone may still be hot when the letter H no longer lights up. Risk of burns!

The glass ceramic is not directly heated in the case of an induction cooking zone; it is only heated up by heat reflected by the pan.



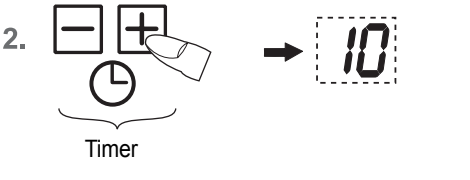




Suitable for induction cooking









Switch on the cooking zone

1. Press the **ON/OFF key** ⏻ until 0 blinks in the power setting display. A short signal will sound.

2. Then immediately press the **Plus key** ⊞ to select the power setting (1...12).
   The **Minus key** ⊟ can be used to reduce the setting.
   The power setting display shows the power setting which has been selected.

   A power level will be activated direct when one of the **power setting pre-select keys** I / II / III / P is pressed.
   Key I - Power level 4
   Key II - Power level 8
   Key III - Power level 12
   Key for P - maximum power setting bo
   The power setting display blinks (pan recognition).

3. Immediately put **cookware suitable for induction cooking** onto the cooking zone. The pan recognition device will activate the induction coil. The pot or pan will be heated up.
   The power setting will blink until a suitable cooking pot is placed onto the cooking zone.

Notes

- If no pot is placed on the cooking zone it will switch off after 1 minute for reasons of safety. Please refer to the Section on “pan recognition”.
- Should the cooking zone be switched on and no power setting be selected, the cooking zone will switch off automatically.

Switching off a cooking zone

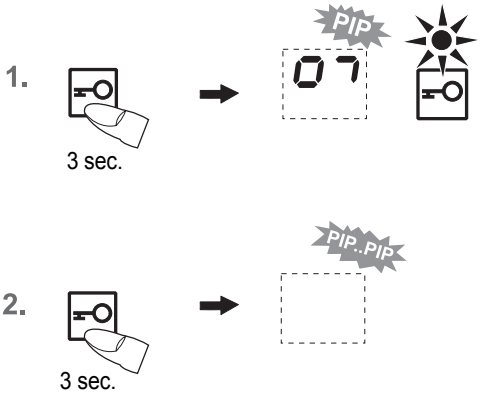
4. Press the **ON/OFF key** ⏻. The cooking zone will be switched off direct irrespective of the power level, the display will go off or an “H” will appear as a residual heat display.

Automatic switch-off (timer)

The timer can be used to automatically switch off the cooking zone after a certain period of time. Times ranging from 1 minute to 99 minutes can be set.

1. Select a power setting for the cooking zone and place a pan on the zone.
2. Press the **Plus key** ⊞ **of the timer** ◷ of the automatic switch-off device in order to select the cooking time.
   The **Minus key** ⊟ **of the timer** ◷ can be used to reduce the setting.
   The display will indicate the cooking time selected. The setting can be adjusted with the control dial.
3. Once the time has lapsed the cooking zone will switch off and a time-limited signal will sound.
   In order to acknowledge the buzzer press any key of the respective cooking zone.

Locking



The lock can be used to lock key operation and cooking level settings. Only the ON/OFF key can be used to switch the hob off.

Activating the lock

1. Press the **lock key** **for some time (approx. 3 sec.)** in order to activate the function. A short signal will sound in confirmation (”pip”).
   The control lamp above the lock key will light up.
   When the cooking zone is switched on the symbol 07 will blink alternately with the power setting. The cooking zones will be locked.
   As soon as a key is pressed, the control lamp will light up briefly as a reminder of the lock.

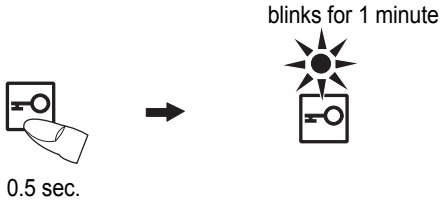
Switching off the lock

2. Press the **lock key** **for some time (approx. 3 sec.)** in order to deactivate the function.
   A double buzzer signal will sound in confirmation (”pip-pip”).

Notes

- An activated lock will remain activated even if the hob is switched off. It must therefore be de-activated when cooking is re-commenced.
- In the event of a power cut the lock will be cancelled, i.e. deactivated.

Clean lock



The keys can be locked for one minute in order to clean the sensor keys. The hob may otherwise be accidentally switched on!
This is only possible if The hob must be switched off.

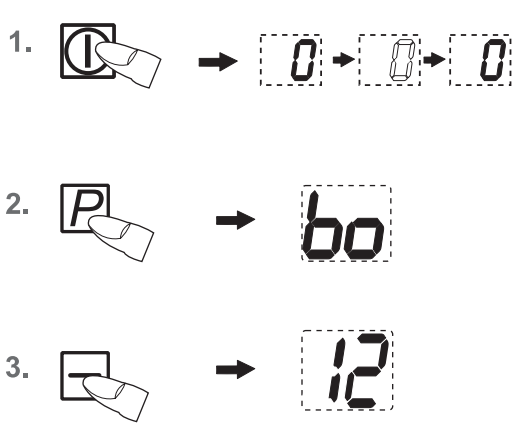
Switching on the cleaning lock

- Press the **lock key** **briefly (approx. 0.5 sec.)** in order to activate the cleaning lock function.
  The control lamp above the lock key will blink.

Note:

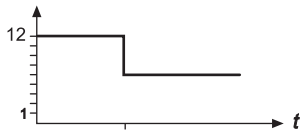
The sensor keys will be available as usual once the time has lapsed.

Power boost bo



The power boost setting makes additional power available for induction cooking zones. A large quantity of water can be brought to the boil very quickly.

1. Press the **ON/OFF key** until 0 blinks in the power setting display. A short signal will sound.
2. Press the **Power key** once in order to activate the power boost setting. The power display will show bo (booster).
3. In order to switch off the power boost setting press the **Minus key** or the **ON/OFF key** .

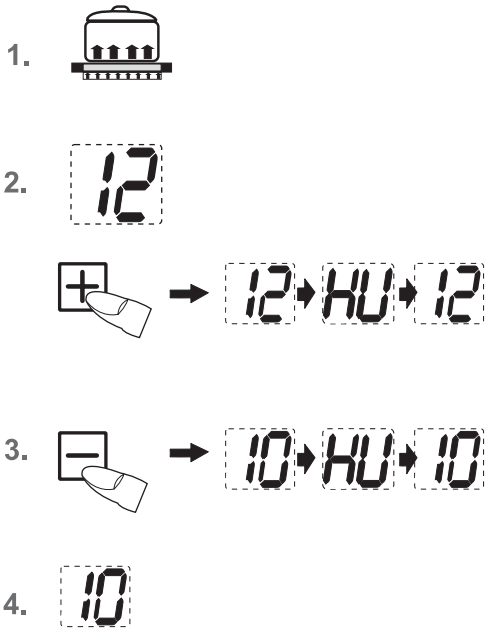


Automatic boost function HU

Parboiling takes place at power level 12 with the automatic boost function. After a certain time the power level will switch down automatically to a lower simmering setting (6 to 11).

When using the automatic boost function only the simmering setting with which the food is to be cooked through needs to be selected since the electronic unit switches down automatically.

The automatic boost function is suitable for dishes which are cold initially and are then heated up at high power. These dishes do not need to be constantly monitored when simmering (e.g. boiling meat for soups).

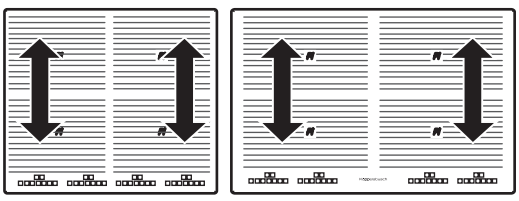


1. Switch a cooking zone on. Place cookware onto the cooking zone.
2. Select power setting 12. Pressing the **Plus key** ⊞ again will activate the automatic boost function. The power setting display shows HU.
3. Then immediately use the **Minus key** ⊟ to select a lower simmering setting from 6 to 11. A signal is sounded.
   HU and the selected simmering setting will blink alternately.
4. The automatic boost function will operate as programmed. After a certain time (see chart) the cooking process will be continued with the simmering setting.

Power setting	Automatic boost function Time (min:sec)
6	3:30
7	4:00
8	4:30
9	5:00
10	5:30
11	6:00
12	-

Notes

- If , after activating the automatic boost function HU is left and no lower simmering setting is selected, the cooking zone will be switched off automatically.
- If a higher cooking setting or the power boost setting is activated, the automatic boost function may switch off if the maximum power level is exceeded (see power management).



Modules (power management)

Power management

For technical reasons two cooking zones always comprise a module and have a maximum power level.

If this power range is exceeded when a higher power setting level or the power boost function is switched on the power management system will reduce the power setting of the corresponding cooking zone of the module.

This will be shown in the display of the respective cooking zone.

Cleaning and care

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- Switch the hob off and let it cool down before you clean it.
- Never clean the glass ceramic hob with a steam cleaner or similar appliance!
- When cleaning make sure that you only wipe lightly over the **ON/OFF key**. The hob may otherwise be accidentally switched on!

Glass ceramic hob

Important! Never use aggressive cleaning agents such as rough scouring agents, abrasive saucepan cleaners, rust and stain removers etc.

Cleaning after use

1. Always clean the entire hob when it has become soiled. It is recommended that you do so every time the hob is used. Use a damp cloth and a little washing up liquid for cleaning. Then dry the hob with a clean dry cloth to ensure that there is no detergent left on the surface of the hob.

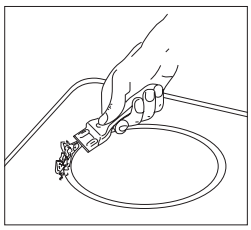
Weekly clean

2. Clean the entire hob thoroughly once a week with commercial glass ceramic cleaning agents.
Please follow the manufacturer's instructions carefully.
When applied, the cleaning agent will coat the hob in a protective film which is resistant to water and dirt. All the dirt will remain on the film and can then easily be removed. Then rub the hob dry with a clean cloth. Make sure that no cleaning agent remains on the surface of the hob since this will react aggressively when the hob is heated up and will change the surface.

Specific soiling

Heavy soiling and stains (limescaling and shiny, mother-of-pearl-type stains) can best be removed when the hob is still slightly warm. Use commercial cleaning agents to clean the hob. Proceed as outlined under Item 2.

First soak food which has boiled over with a wet cloth and then remove remaining soiling with a special glass scraper for glass ceramic hobs. Then clean the hob again as described under Item 2.



Burnt sugar and melted plastic must be removed immediately, when they are still hot, with a glass scraper. Then clean the hob again as described under Item 2.

Grains of sand which may get onto the hob when you peel potatoes or clean lettuce may scratch the surface of the hob when you move pots around. Make sure that no grains of sand are left on the hob.

Changes in the colour of the hob will not affect the function and the stability of the glass ceramic material. These colour changes are not changes in the material but food residues which were not removed and which have burnt into the surface.

Shiny spots result when the base of the cookware rubs on the surface of the hob, particularly when cookware with an aluminium base or unsuitable cleaning agents are used. They are difficult to remove with standard cleaning agents. You may need to repeat the cleaning process several times. In time, the decoration will wear off and dark stains will appear as a result of using aggressive cleaning agents and faulty pan bases.

What to do if trouble occurs

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Interference with and repairs to the appliance by unqualified persons are dangerous as they can result in an electric shock or a short circuit. Do not interfere with or try to repair the appliance; this could cause injury to persons and damage to the appliance. Always have such work done by an expert, e.g. a Customer Service technician.

Please note

If your appliance is faulty, please check whether you can remove the problem yourself by consulting these instructions for use.

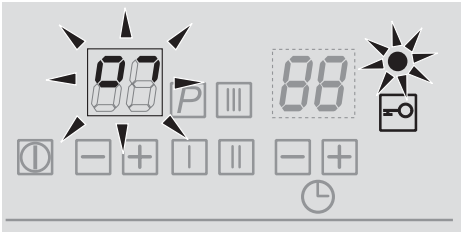
You may be able to rectify some problems yourself. They are described below.

Do the fuses blow regularly?

Contact a technical customer service or an electrician!

You can't switch your induction hob on?

- Has the wiring system (fuse box) in the house blown a fuse?
- Has the hob been connected to the mains?
- Have the cooking zones been deactivated (child safety device), i.e. a symbol is shown in the display?



- Are the sensor keys partly covered by a damp cloth, fluid or a metallic object? Please rectify.
- Are you using unsuitable cookware? See the section on “Cookware for induction hobs”.

Does the hob or a cooking zone switch off suddenly and are lines - or F7 shown?

- Food which has boiled over or another object is currently on the touch-control sensor keys. Please clean or remove.
- The electronic unit is too hot. Check the installation of the hob. Make sure that there is sufficient ventilation.

Is the power setting blinking?

A cooking zone has been switched on and the hob is expecting a suitable pot or pan to be placed on the cooking zone (pan recognition). Only when a pot has been placed on the cooking zone will power be supplied.

Is the power setting blinking again, although a pot has been placed on the cooking zone?

The cookware is unsuitable for induction cooking or the pot or pan is too small.

Is the cookware you are using making noises?

This is due to technical reasons; the induction hob and the pot are not at risk.

Does the cooling fan still operate after the hob has been switched off?

This is normal since the electronic unit is being cooled down.

Is the hob making noises (clicking or cracking sounds)?

This is for technical reasons and cannot be avoided.

Does the hob have tears or cracks?

There is a risk of electric shocks if the glass ceramic hob develops fractures, cracks, tears or damage of any other kind. Immediately switch off the appliance. Disconnect the fuse immediately and call Customer Service.

Instructions for assembly

GB

Note

The KÜPPERSBUSCH induction hob may only be built-in in accordance to the instructions included in this manual: In the case of failure to observe these instructions, KÜPPERSBUSCH shall decline any liability and the approved marks of conformity will become invalid!

Safety instructions for kitchen unit fitters

- Veneers, adhesives and plastic surfaces of surrounding furniture must be temperature resistant (>75°C). If the veneers and surfaces are not sufficiently heat resistant they can become deformed.
- Ensure that all live connections are safely insulated when installing the hob.
- Cover strips between the wall and the worktop behind the hob which are made of solid wood are permissible as long as minimum clearances in accordance with the installation diagrams are maintained.
- Minimum clearances of the hob cut-out towards the rear are to be maintained in accordance with the installation diagram.
- For installation directly next to a tall cupboard, a safety distance of at least 40 mm must be ensured. The side surface of the tall cupboard should be fitted with heat resistant material. Due to working requirements, however, the distance should be at least 300 mm.
- The clearance between the hob and an extraction hood must be at least as large as that stipulated in the assembly instructions for the cooker hood.
- The packaging materials (plastic foil, polystyrene, nails etc.) must be kept out of reach of children as these parts are potentially dangerous. Small parts can be swallowed and there is a danger of plastic sheeting causing suffocation.

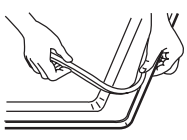
Installation

Important

- If the hob is located above kitchen units (side panels, drawers, etc.), it is recommended that an intermediate shelf be installed with a minimum clearance of 20 mm to the underside of the hob.
- To avoid danger of fire, make sure that no combustible objects which could easily catch fire or become deformed on exposure to heat are directly next to or under the surface.
- When installing the appliance on top of a drawer it is essential to ensure that no sharp items are stored in the drawer since these could become bent on the underside of the hob and prevent the drawer from being opened and closed.

Sealing of the hob

Before installation, correctly insert the sealing unit delivered with the hob.

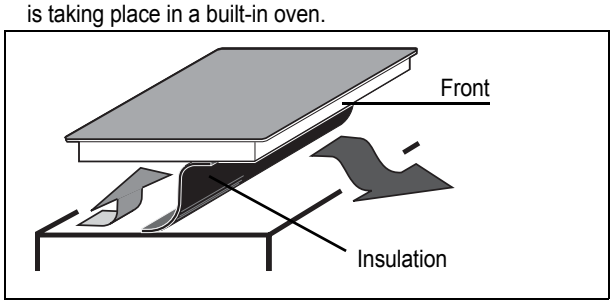




- No liquids may penetrate between the edge of the hob and the worktop or between the hob and the wall and come into contact with any electrical appliances.
- When installing a hob into an uneven worktop, e.g. with a ceramic or similar covering (tiles etc.), the seal on the hob is to be removed and the seal between the hob and worktop made with plastic sealing materials (putty).
- **The hob must under no circumstances be sealed with silicone sealant!** This would make it impossible to remove the hob at a later date without damaging it.

Ventilation

- The back wall of the bottom cabinet must be open in the area of the cut-out in order to provide for air circulation.
- The front transverse strip of the unit must be removed so that an opening is provided for air flow underneath the worktop over the entire width of the appliance.
- Remove any transverse strips underneath the worktop at least in the area of the worktop cut-out.
- Clearance between the induction hob and kitchen furniture or built-in units must provide for sufficient ventilation of the induction hob.
- It is recommended that the openings for ventilation and exhaust air be thermally separated with the screen supplied. Thus a back-flow of warmed air is prevented from entering the cool air intake.
- **Attention!** The screen shield must not cover the ventilation openings. If necessary, shorten the shield up to the furniture or built-in unit.
- Avoid excessive thermal development from below e.g. from a baking oven without a cross flow cooling device.
- The induction hob may not be used when pyrolysis operation is taking place in a built-in oven.



Working surface cut-out

Cut out the worktop recess accurately with a good, straight saw blade or recessing machine. The cut edges should then be sealed so that no moisture can penetrate.

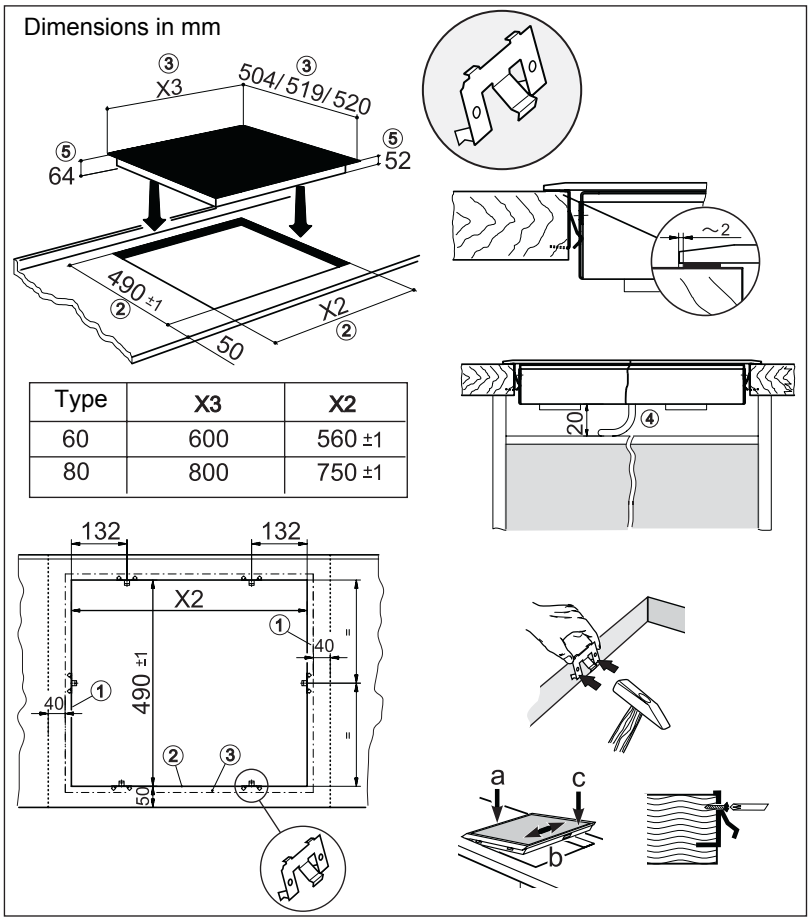
The area is cut out as illustrated.

The glass ceramic hob must have a level and flush bearing. Any distortion may lead to fracture of the glass panel. Make sure that the sealing of the hob is properly seated.

The glass ceramic hob is fastened with clips or with brackets.

Instructions for assembly

GB



Type	X3	X2
60	600	560 ±1
80	800	750 ±1

Clips

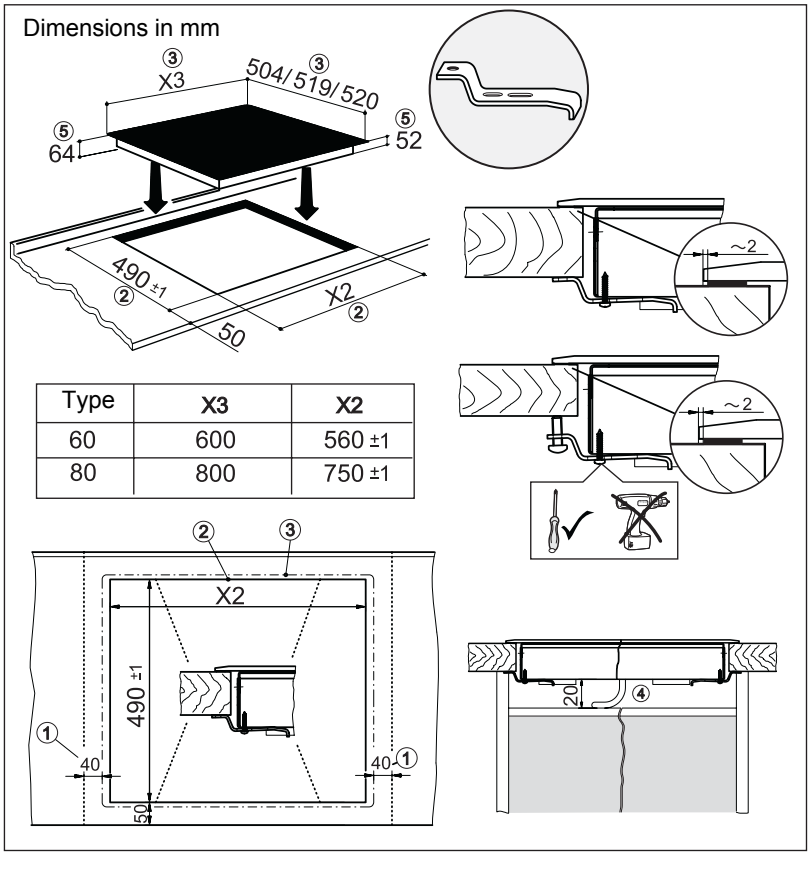


- Drive the clips into the worktop cut-out at the intervals indicated.
  It is not necessary to adjust the height due to the horizontal stop motion device.
  Important: The horizontal drive of the clips must be flush with the worktop (avoid the risk of breaks).
- Position the hob according to the illustration on the left side (a), align it (b) and insert the clips (c).
- Screws may be used to fasten the clips.

Important!

There is a risk of breakage if the hob is canted or subjected to stress during installation!

① Minimum distance to adjacent walls
② Cut-out dimension
③ Outer dimensions of the hob
④ Cable routing in rear wall
⑤ Installation height



Type	X3	X2
60	600	560 ±1
80	800	750 ±1

Bracket



- Insert the hob and align it.
- From the bottom, insert the brackets with screws in the holes provided for fastening the brackets, align the brackets and screw them tight.
  Tighten the screws with a hand screw driver only; do not use a battery-operated screw driver.
- In the case of thin worktops make sure that the brackets are correctly positioned. A metric screw must be used on the bracket to balance it.

① Minimum distance to adjacent walls
② Cut-out dimension
③ Outer dimensions of the hob
④ Cable routing in rear wall
⑤ Installation height

Important!

There is a risk of breakage if the hob is canted or subjected to stress during installation!

Instructions for assembly

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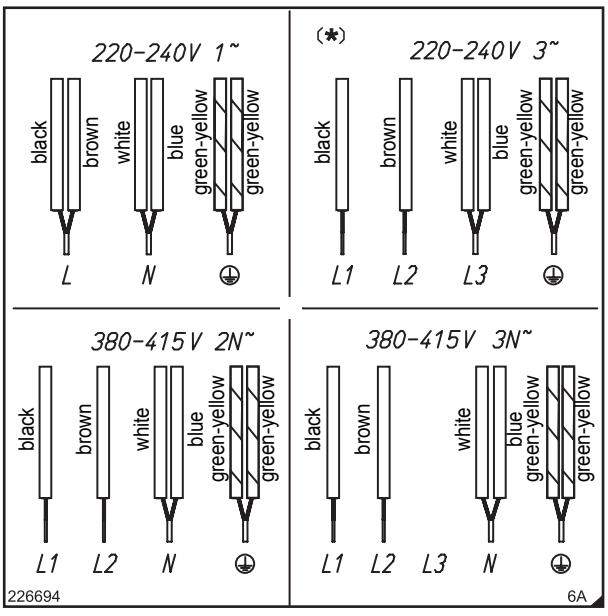
Electrical connection

- **The electrical connection must be carried out by a qualified electrician who is authorised to carry out such work!**
- Statutory regulations and the connection specifications issued by the local power supply company must be strictly observed.
- When connecting the appliance it must be ensured that there is a device which makes it possible to disconnect it from the mains at all poles with a contact opening width of at least 3 mm. Line-protecting switches, fuses or contactors are suitable cut-out devices.
- When connecting and repairing the appliance disconnect it from the electricity supply with one of these devices.
- The earth wire must be sufficiently long so that if the strain relief fails, the live wires of the connecting cable are subjected to tension before the earth wire.
- Any superfluous cable must be removed from the installation area beneath the appliance.
- Make sure that the local mains voltage is the same as the voltage on the rating label.
- Full protection against accidental contact must be ensured on installation.
- Attention! Incorrect connection may result in the power electronics unit being destroyed.

Mains cable available in the factory

- The hob has been fitted with a temperature-resistant connection cable in the factory.
- Connection to the mains is carried out in accordance with the circuit diagram, unless the connection cable is already fitted with a plug.
- If the mains cable of this appliance is damaged it will need to be replaced with a special connection cable. In order to avoid any risks, this must be carried out by the manufacturer or his Customer Service.

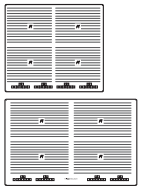
Electrical connections



* Attention! Special power supply **220 - 240 V 3~ !**

Technical data

Hob dimensions	
Height/ Width/ Depth . . . . . mm	52 x 600 x 520 52 x 800 x 520
Cooking zones	
front left . . . . . kW	2.8
back left . . . . . kW	2.8
back right . . . . . kW	2.8
front right . . . . . kW	2.8
Hob total . . . . . kW	7.2
Power supply	
Mains voltage.	. 380-415V 2N~, 50-60 Hz
Component rated voltage	. 220 - 240V

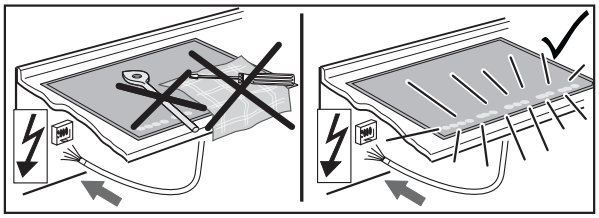


Start of operation

Once the hob has been installed and the power supply has been provided (mains connected) an automatic test of the controls will be carried out and information for Customer Service will be indicated.

This indication will go off after 30 seconds or as soon as a key has been pressed.

Important: No items may be on the touch control sensor keys when the appliance is being connected!



Briefly wipe over the surface of the hob with a sponge and soapy water and then dry with a clean cloth.