BEDIENUNGSANWEISUNG

mit Montageanweisungen

GB Instructions for use and installation instructions

F Instructions d'utilisation et avis de montage

NL Gebruiksaanwijzing en montagehandleiding

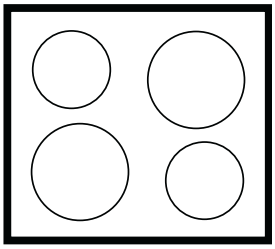
I Istruzioni di uso e di montaggio

E Instrucciones de uso y de montaje

P Instruções de uso e de montagem

GR ΟΔΗΓΙΕΣ ΧΡΗΣΗΣ ΚΑΙ ΣΥΝΑΡΜΟΛΟΓΗΣΗΣ

EKI 6940
EKI 8940



Küppersbusch

ALLERFEINSTE KÜCHENTECHNIK

228271 S61

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.

The hob must be properly installed and connected!

The appliance may not be operated with an external timer or an external telecontrol system.

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 the product.

Concerning the hob

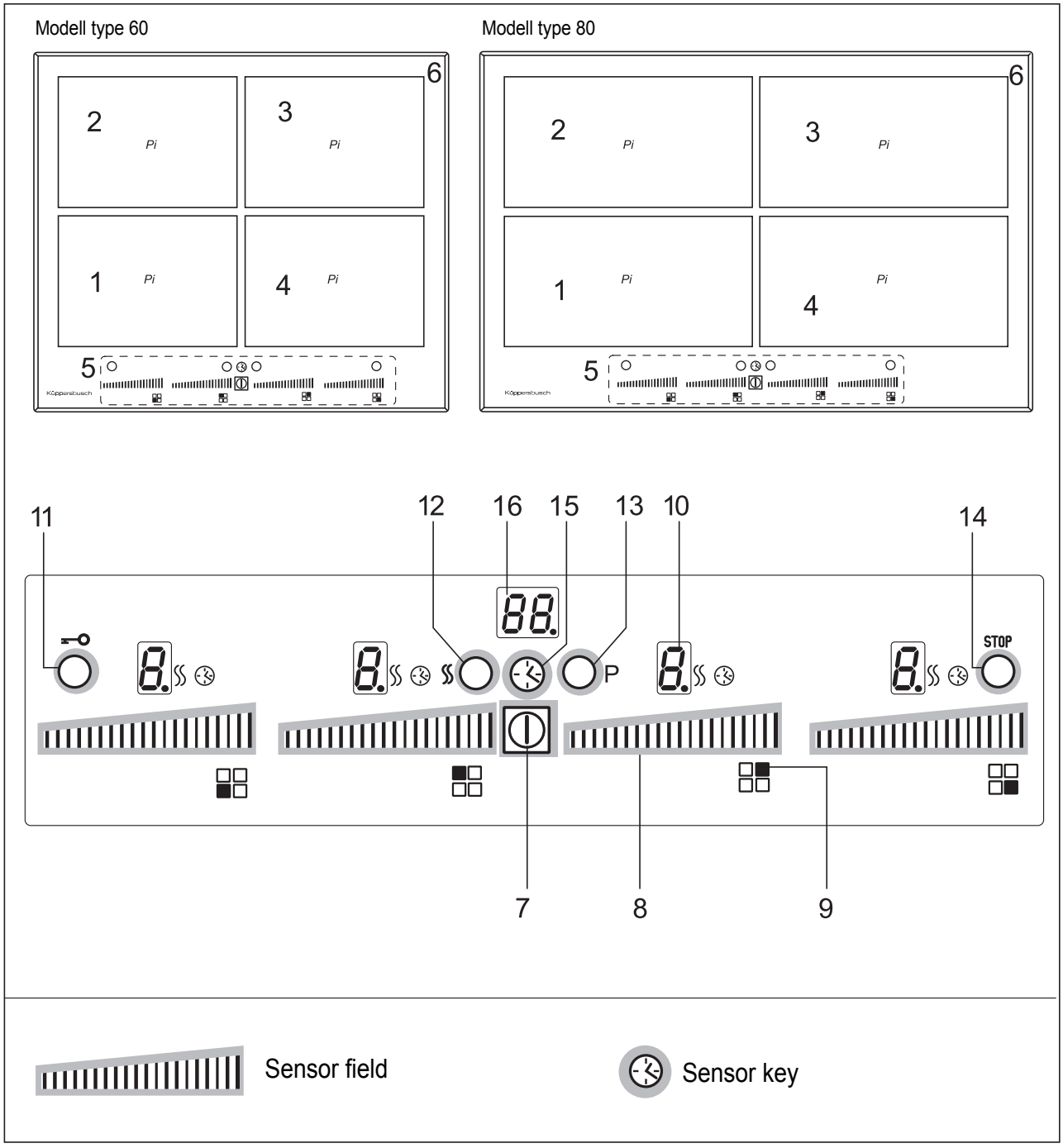
- **Never allow the induction hob to operate unattended, as the high power setting results in extremely fast reactions.**
- When cooking, pay attention to the heat-up speed of the cooking zones. Avoid boiling the pots dry as there is a risk of the pots overheating!
- Do not place empty pots and pans 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 respective minus key.
- 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.
- Whenever possible, use the back cooking zones for large pans so that the sensor keys are not heated up too much (touch control overheating; error message E2).
- 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



The decorative design may deviate from the illustrations.

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. Sensor field
9. Symbol for locating the position of a cooking zone on the glass ceramic hob
10. Power setting display
11. Lock key
12. Melting function key
13. Power key
14. STOP key
15. Timer key
16. Timer display

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. A buzzer will indicate when the controls have been operated correctly.

The touch control sensor key will be indicated as “key”.

ON/OFF key ⏻ (7)

This key is used to switch the entire hob on and off. It is, as it were, the main switch.

Power setting display 8. (10)

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

H..... Residual heat
u ..... Pan recognition
A..... Automatic boost function
STOP ..... Stop function
∪ ..... Keep-warm function
⊓ ..... Bridging function (operating cooking zones simultaneously)

Symbols

⊸ ..... Child safety device / lock
ᔕ ..... Melting
⏲ ..... Timer function
P ..... Power boost

Lock key ⚷ (11)

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

Melting function key ᔕ (12)

For melting ingredients such as butter

Power key P (13)

Symbol P

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

STOP key STOP (14)

Symbol STOP

The STOP function can be used to briefly stop the cooking process.

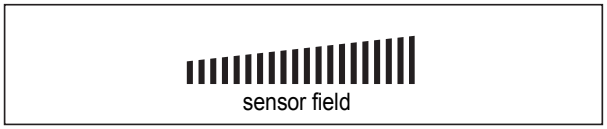
Timer key ⏲ (15)

For programming the automatic switch-off device (timer) and the minute minder.

Worth knowing about the slider (sensor field)

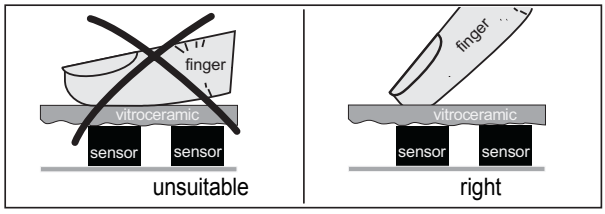
In principle, the slider functions the same as the touch controls; the only difference is that you can put your finger on the glass ceramic surface and then move it around. The sensor field recognises this movement and raises or lowers the display setting (power level) in accordance with the movement.

The term “sensor field” is used to mean slider from now on.



What must be observed when operating sensor fields?

Your finger should not be placed flat onto the glass ceramic surface in order to avoid adjacent keys/sensor fields from reacting by mistake.

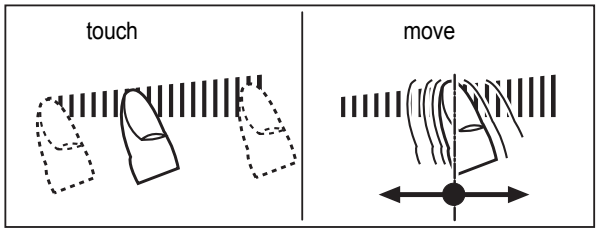


Press the sensor field lightly or move your finger around

You can press the sensor field very lightly with your finger; when this is done the setting on the display (power level) will gradually change.

When you put your finger on the sensor field and then move it to the left or right, the display setting will change progressively.

The faster the movement, the faster the change in the display.



Attention:

Pressing a sensor key and keeping it pressed (for approx. 3 seconds) may activate the automatic boost function “A”. See the section on “Automatic boost function”.

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. A blinking in the cooking level display points this out.

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 indicate a blinking .

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.

Pan recognition limits

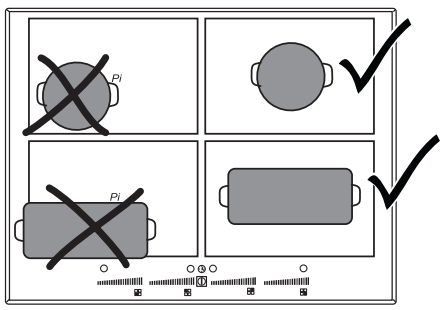
Cooking zones Dimensions (mm)	Minimal diameter of the saucepan bottom (mm)
185 x 220	120

Important: The minimum diameter required to activate the pan recognition device may vary according to the type of pot or pan used!

Important, please observe:

Place the pan as close to the centre of the cooking zone as possible!

The power output will be reduced or the pan will not be identified by the pan recognition device if it is placed outside the centre.



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 short signal will sound and an H will appear in the display.

The automatic switch-off function overrules the operation time limit, i.e. the cooking zone is only switched off when the period of time of the automatic switch-off device has expired (e.g. automatic switch-off after 99 minutes and cooking level 9 is possible).

Power setting	Operation time limit in minutes
	120
1	520
2	402
3	318
4	260
5	212
6	170
7	139
8	113
9	90
P	10

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.

The symbol will blink and a time-limited continuous signal will sound. After a few seconds the appliance will switch off. Please remove the item located in front of the sensor keys.

To delete the symbol press the same key or switch the hob off and on.

Protection against overheating (induction)

If the hob is used at full power for a longer period, it will not be possible to cool down the electronics system as required at a high 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.

Should E2 be displayed frequently during normal use of the hob and at normal room temperature, it is likely that cooling is not sufficient.

The reason may be that there are no openings for cooling purposes in the kitchen units. It may be necessary to check the installation of the hob (see the section on Ventilation).

Cookware for induction hobs

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

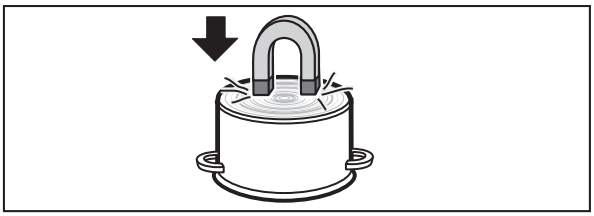
Only use pots with a base suitable for induction.

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, stainless ferrite steel	

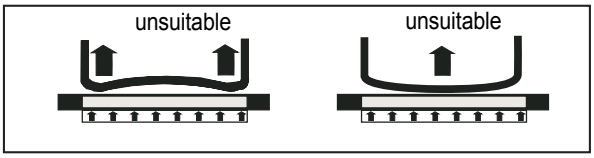
This is how to establish the suitability of a pot

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

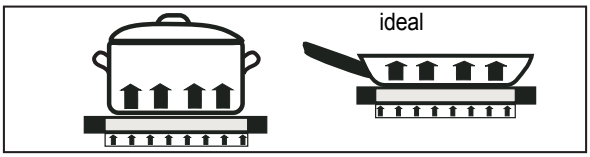
Magnet test:
Move a magnet towards the base of your cookware. If it is attracted, you can use the cookware on the induction hob.



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



Wrong: the base of the pan is curved. The electronic unit cannot determine the termperature correctly.



Right: suitable cookware!

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
	Melting function
	Keep-warm function
1-2	Simmering small quantities **(lowest power setting)**
3	Simmering
4-5	Simmering larger quantities or roasting larger pieces of meat until they are cooked through
6	Roasting, getting juices
7-8	Roasting
9	Bringing to the boil, browning, roasting
P	Power setting **(highest power output)**

A higher power level may need to be selected for cooking pots without a lid.

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.

Operating the keys

The controls described here expect the pressing of a (selection) key **to be followed** by the pressing of a subsequent key.
The next key will need to be pressed **within 10 seconds**, otherwise the selection will be deleted.

Switching on the hob and cooking zones

1. Press the **ON/OFF key** ⏻ (approx. 1 sec.) until the power setting 0 appears and a short signal will sound.
   The symbols 🔒 ⧖ P STOP will light up all the time.
   The controls are ready for operation.
2. The **sensor field** of a cooking zone must be activated immediately afterwards. A power setting will be switched on.
   ..... left ..... power level 0
   ..... center ..... power level 4
   ..... right ..... power level 9
   See the section on “Worth knowing about the slider (sensor field)”
   Press the respective **sensor field** to change a power setting or to switch on an additional cooking zone.
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.
   As long as no cooking pot is placed onto the cooking zone, the display will alternate between the power level set and the symbol U.
   If no pot is placed on the cooking zone it will switch off after 10 minutes for reasons of safety. Please refer to the section on “Pan recognition”.

Switching off a cooking zone

4. a) Press the **sensor field** on the far right or

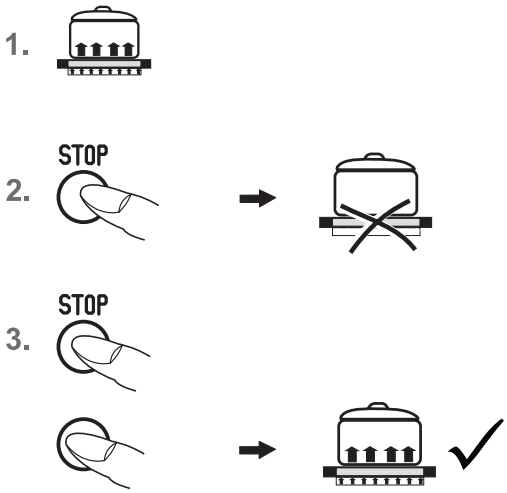
   b) move the finger you have placed on the **sensor field** to the left to reduce the power setting to 0 or

   c) press the **ON/OFF key** ⏻. The entire hob will be switched off (all of the cooking zones are switched off).

Switching off the hob

5. Press the **ON/OFF key** ⏻. The hob will be completely switched off, irrespective of any settings.

Please note:
The hob will switch off automatically after 10 seconds when all the cooking zones are switched of manually (power setting 0) and no key/sensor field is pressed afterwards.



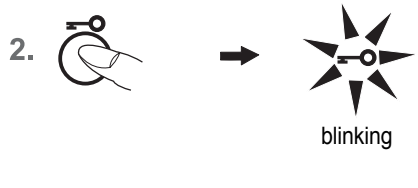
STOP function STOP

The cooking process can be briefly interrupted with the STOP function, e.g. if the doorbell rings. The STOP function must be released in order to continue cooking at the same power level. If a timer has been set it will pause and will then continue.

This function is only available for 10 minutes for reasons of safety. The hob will then be switched off.

1. Pots and pans are on the cooking zones and the required power levels have been set. The symbol STOP will light up.
2. Press the **STOP key** STOP. The letters S-T-O-P will be shown one after another instead of the cooking levels previously selected.
   The symbol STOP will blink because the function has been activated.
3. The interruption is ended by firstly pressing the **STOP key** STOP and then pressing **any other key** (except the ON/OFF key).
   The second key must be pressed within 10 seconds, otherwise the hob will switch off.





Child safety device / lock

The child safety device/ 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 child safety device/ lock

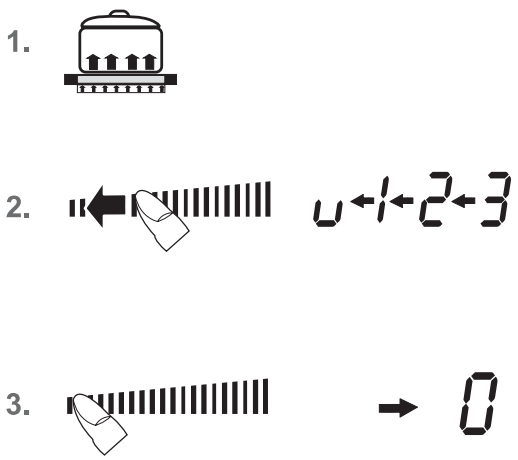
1. Switch on the hob. The symbol will light up.
2. Press **the lock key** to activate the child safety device.
   The symbol will blink because the function has been activated.

Switching off the child safety device/ lock

3. Press the **lock key** .
   The symbol will light up.

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.



Keep-warm function

With the keep-warm function you can use one of the cooking zones to keep food warm. The respective cooking zone is operated at a low power level.

1. Cookware is placed on a cooking zone and a power level (e.g. 3) is selected.
2. Pressing the **sensor field** or moving your finger over it will reduce the power level. Stop at ; the keep-warm function has been activated.
3. Press the **sensor field** on the left to switch it off.

The keep-warm function is available for 120 minutes, after which the cooking zone will be switched off.

Automatic switch-off (timer)









The automatic switch-off device is used to automatically switch off any cooking zone after a stipulated period of time. Cooking times ranging from 01 minute to 99 minutes can be set.

1. Switch on the hob. Switch on one or more cooking zones and set the required power settings.
2. Press the **timer key**. The timer display will show 00. The symbol will blink for cooking zones that can be selected.
3. Press the corresponding **sensor field** to set the time.
   After a few seconds your input will be assumed and the procedure will have commenced.
4. The cooking zone will be switched off when the time has lapsed. A signal will sound for a while and can be switched off by pressing any key (except for the ON/OFF key).

Notes

- Repeat steps 2 to 4 to program the automatic switch-off device for another cooking zone.
- If you wish to check on the time that has lapsed (switch-off device), press the **timer key** and then press the corresponding **sensor field** for the cooking zone. The setting displayed can be read and changed.
- Terminating the function of the timer: Select the respective cooking zone and press the **sensor field** to delete the time (“0”).
- If several cooking zones have been programmed with the automatic switch-off function, the timer display will always show the cooking zone with the shortest time.

Minute minder (egg timer)









The cooking zones are switched off.

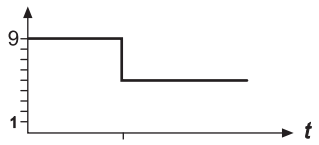
1. Switch on the hob.
2. Press the **timer key**. The decimal point of the timer display lights up; the minute minder has been selected.
3. Press a **sensor field** to set the time. After a few seconds your input will be assumed and the procedure will have commenced.
4. Once the time has lapsed a signal will sound for a while and can be switched off by pressing any key (except for the ON/OFF key).

Some of the cooking zones are already in operation

- Press the **timer key** repeatedly until the decimal point in the timer display lights up.
  Press a **sensor field** to set the time.
- After a few seconds your input will be assumed and the procedure will have commenced.
  Once the time has lapsed a signal will sound for a while and can be switched off by pressing any key (except for the ON/OFF key).

Please note:

- The minute minder remains in operation when the glass ceramic hob is switched off. Switch the hob on to adjust the time.



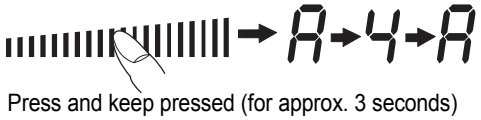
Automatic boost function A

Parboiling takes place at power level 9 with the automatic boost function. After a certain time the power level will switch down automatically to a lower simmering setting (1 to 8).

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. 

2. 

Press and keep pressed (for approx. 3 seconds)

3. 

1. Switch on the hob.
2. Press the **sensor field** **and keep it pressed (for approx. 3 seconds)** to activate the function and immediately select a specific simmering setting:
   ..... left.....simmering setting 1
   ..... center.....simmering setting 4
   ..... right.....simmering setting 8
   The symbol “A” will light up. This will activate the automatic boost function. A and the selected simmering setting will blink alternately.
3. The automatic boost function will operate as programmed. After a certain time (see chart) the cooking process will be continued with the simmering setting. The A symbol will go off.

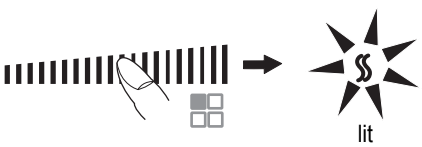
Power setting	Automatic boost function Time (min:sec)
1	0:40
2	1:12
3	2:00
4	2:56
5	4:16
6	7:12
7	2:00
8	3:12
9	-

Notes

- The simmering setting can be raised while the automatic boost function is in operation. A reduction in the simmering setting will switch off the automatic boost function.

1. 

2. 

3. 

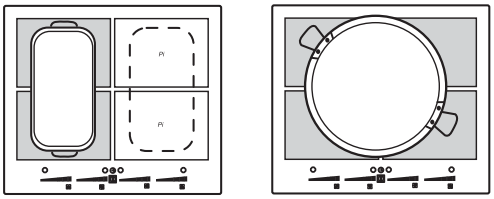
4. 

Melting function

For melting ingredients such as chocolate. The respective cooking zone is operated at a low power level.

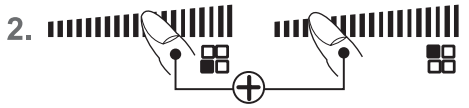
1. Switch on the hob.
2. Press the **melting function key** once. The symbol will blink for approx. 5 seconds.
3. Then press the respective **sensor field** to allocate it to a specific cooking zone.
   The symbol is shown; the melting function has been activated.
4. To switch off the function press the **sensor field** on the far left.

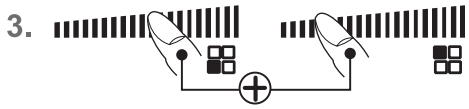
The melting setting is available for 120 minutes, after which the cooking zone is switched off.



Only model type 60







Bridging function

The front and the rear cooking zones may be activated together for a cooking process (bridging function). This enables larger cookware to be used.

1. Switch on the hob.
2. Press the **sensor field** **of the rear and front cooking zones** simultaneously to activate the bridging function.
   The bridging function is activated, the symbol appears.
   Operation is carried out with the **sensor field** **of the front cooking zone.**
3. To deactivate the two **sensor fields** press them simultaneously again or switch off the hob.

All four cooking zones of the type 60 model can be simultaneously activated. To do so, touch the two **sensor fields** **of the front cooking zones** simultaneously. The bridging function is activated, the symbol appears. Operation is carried out with the **sensor field** **of the front right cooking zone**.

To deactivate the two **sensor fields** press them simultaneously again or switch off the hob.

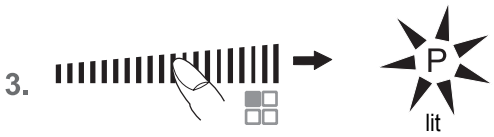
Notes

- The roaster or the pot will need to cover at least half of the cooking zones used in order to be recognised by the pan recognition device!





blinking



lit



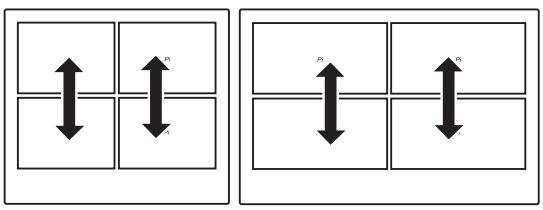
Power boost setting P (cooking zones marked with a P)

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. Switch on the hob.
2. Press the **power key** P once. The symbol P will blink for approx. 5 seconds.
3. Then press the respective **sensor field** to allocate it to a specific cooking zone.
   The symbol P is shown and the power boost setting has been switched on.
4. After 10 minutes the power boost setting will switch off automatically. The symbol P will go off and power setting 9 will be reset.

Please note:

Press the respective **sensor field** to prematurely switch off the power boost setting.



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.

The display for this cooking zone will initially blink, after which the highest-possible power setting will be consistently displayed.

Cleaning and care

GB

- 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.

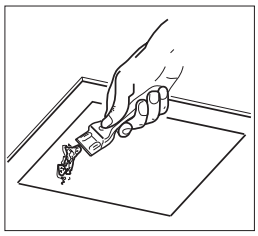
Weekly cleaning

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

GB

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 rectify the problem yourself by consulting these instructions for use.

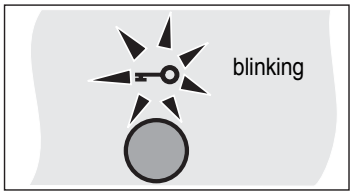
You may be able to rectify some problems yourself. They are described below.

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?
- Are the sensor keys locked (child safety device), i.e. is the symbol blinking?



- 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”.

The symbol will blink and a time-limited continuous signal will sound.

Food which has boiled over, cookware or other items are causing the touch control sensor keys to be consistently operated.
Remedy: clean the surface or remove the item.
To delete the symbol press the same key or switch the hob off and on.

Error code E2 is indicated?

The electronic unit is too hot. Check the installation of the hob. Make sure that there is sufficient ventilation.
See the section on “Protection against overheating”.
See the section on “Ventilation”.

Error code E8 is indicated?

Fault on the left or right fan. The suction opening is blocked or covered or the fan is defect.

Check the installation of the hob. Make sure that there is sufficient ventilation.
See the section on “Protection against overheating”.
See the section on “Ventilation”.

Error code U400 is indicated?

The hob has been incorrectly connected. The controls will switch off after 1 s and a continuous signal will sound. Connect the appliance to the appropriate power supply.

An error code (ERxx or Ex) is indicated?

The appliance has developed a technical defect. Please call Customer service.

The pot sign appears?

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.

The pot sign still appears, even though a pot or pan was placed on the hob?

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 it 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

The KÜPPERSBUSCH 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 (at least 75°C). If the veneers and surfaces are not sufficiently heat resistant they may become deformed.
- Ensure that all live connections are safely insulated when installing the hob.
- 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 50 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.

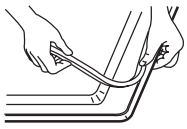
Installation

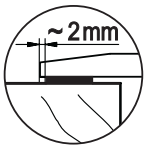
Important information

- If the cooking surface is located above furniture parts (side panels, drawers, etc.), then an intermediate shelf must be inserted at a minimum distance of 20 mm in order to prevent accidental contact with the underside of the cooking surface. The intermediate shelf may only be removed with tools.
- To avoid danger of fire, make sure that no combustible objects which could easily catch fire or become deformed on exposure to heat are placed directly next to or above the hob.

Sealing of the hob

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

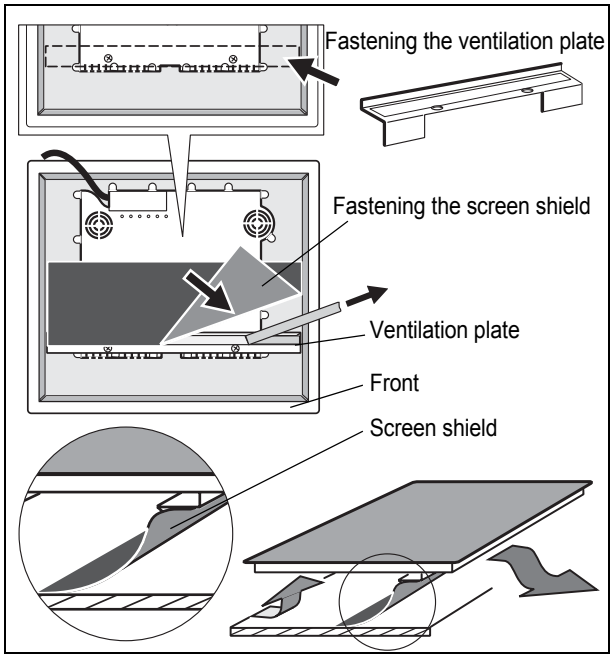




- No liquids may penetrate between the edge of the hob and the worktop or between the hob and the wall and come into contact with any electrical appliances.
- When installing a hob into an uneven worktop, e.g. with a ceramic or similar covering (tiles etc.), the seal on the hob is to be removed and the 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.
- 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.
- **The ventilation openings must be thermically devided with the attached screen shield. 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.



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.

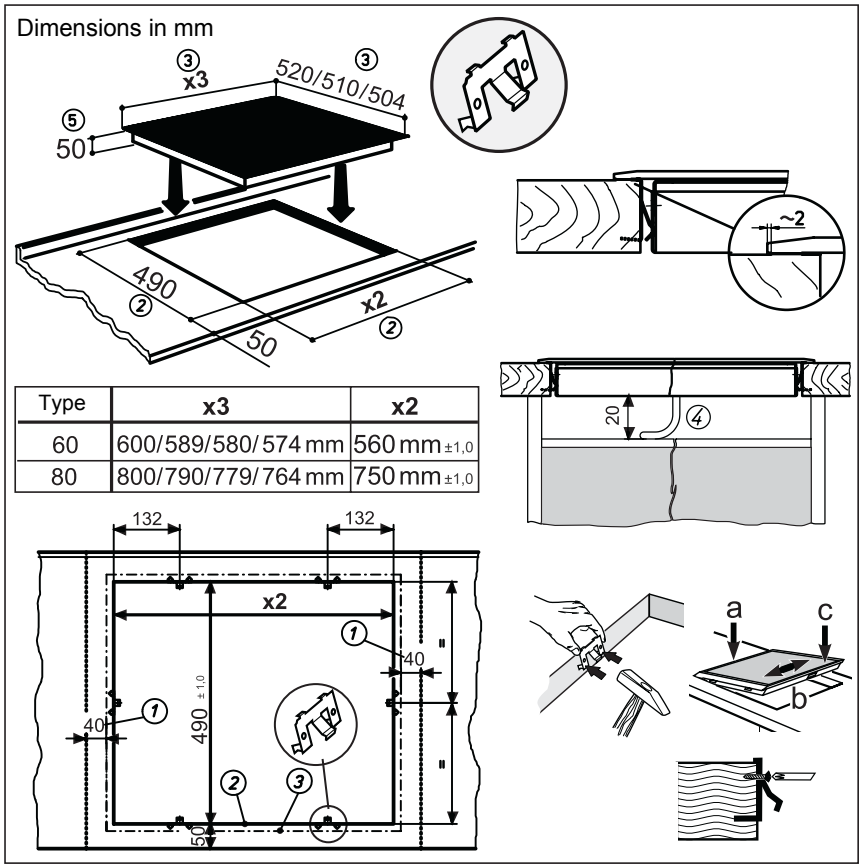
The area is cut out as illustrated.

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.

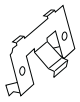
Instructions for assembly

GB



Type	x3	x2
60	600/589/580/574 mm	560 mm ±1,0
80	800/790/779/764 mm	750 mm ±1,0

Clips

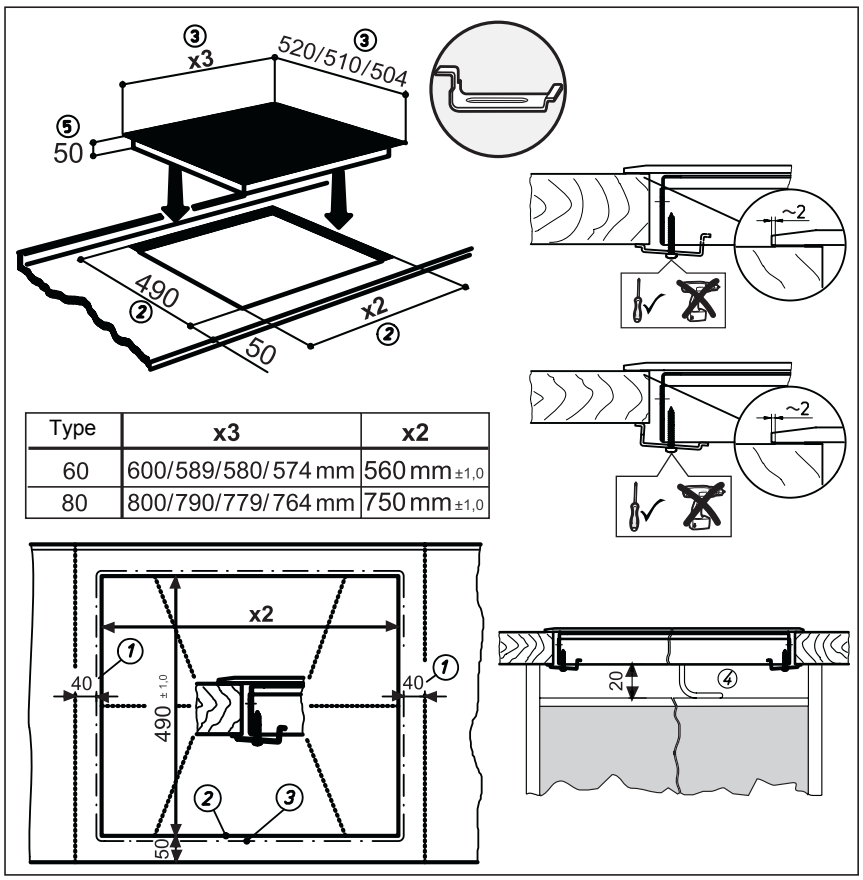


- Drive the clips into the worktop cut-out at the intervals indicated. It is not necessary to adjust the height due to the horizontal stop.
- Important: The horizontal drive of the clips must be flush with the worktop (avoid the risk of fractures).
- Position the hob according to the illustration on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

Important:

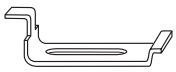
There is a risk of breakage if the hob is canted or subjected to stress during installation!

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	600/589/580/574 mm	560 mm ±1,0
80	800/790/779/764 mm	750 mm ±1,0

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.

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

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.**

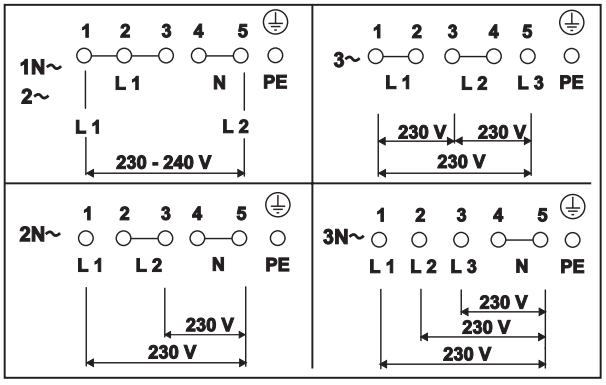
No mains cable present in the factory

- To connect the appliance, unscrew the cover of the connection socket on the underside of the appliance in order to be able to access the terminal. After connecting the appliance, replace the cover and secure the connection cable with the strain relief clamp.
- The connection cable must be at least H05 RR-F.

Power supply

Mains voltage: 380-415V 3N~, 50-60 Hz
Component rated voltage: 220 - 240V

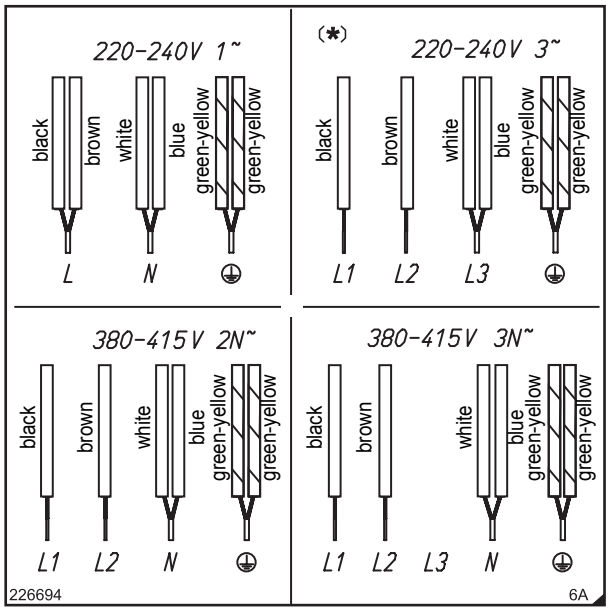
Electrical connections: 6-pole connection



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~ !**

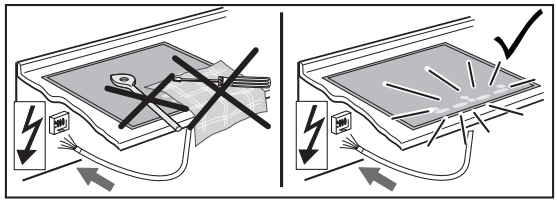
Technical data

Hob dimensions	
Height/ Width/ Depth . . . . . mm	50 x 600 x 520 50 x 800 x 520
Cooking zones	
front left . . . . . .cm / kW	18.5 x 22/2.1 (3.7)*
back left . . . . . .cm / kW	18.5 x 22/2.1 (3.7)*
back right . . . . . .cm / kW	18.5 x 22/2.1 (3.7)*
front right . . . . . .cm / kW	18.5 x 22/2.1 (3.7)*
Hob total . . . . . kW	7.4

* Power when the power boost function is activated

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.
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.