

# FlexInduction hob with integrated ventilation system

CV492105 CV492105M

**GAGGENAU**



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



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## INFORMATION FOR USE

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## 1 Safety

Observe the following safety instructions.

### 1.1 Definition of the signal words

This is where you can find explanations for 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.

#### **ATTENTION**

This indicates that damage to the appliance or other material damage may occur as a result of non-compliance with this warning.

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

### 1.2 General information

- Read this instruction manual carefully.
- Keep the instructions, the appliance 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 licensed professional may connect appliances without plugs. Damage caused by incorrect connection is not covered under the warranty.

The appliance can only be used safely if it is correctly installed according to the safety 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.
- in private households and in enclosed spaces in a domestic environment.
- Up to an altitude of 2000 m above sea level.

Do not use the appliance:

- On boats or in vehicles.
- With an external timer or a separate remote control. This does not apply if operation with appliances included in EN 50615 is switched off.
- To extract hazardous or explosive substances and vapours.
- To extract small parts and liquids.

If you wear an active implantable medical device (e.g. a pacemaker or defibrillator), check with your doctor that it complies with Council Directive 90/385/EEC of 20th June 1990, EN 45502-2-1 and EN 45502-2-2, and that it has been chosen, implanted and pro-

grammed in accordance with VDE-AR-E 2750-10. If these conditions are satisfied, and if, in addition, non-metal cooking utensils and cookware with non-metal handles are used, it is safe to use this induction hob as intended.

#### 1.4 Restriction on user group

This appliance may be used by children aged 8 or over and by people who have reduced physical, sensory or mental abilities or inadequate experience and/or knowledge, provided that they are supervised or have been instructed on how to use the appliance safely and have understood the resulting dangers.

Do not let children play with the appliance. Children must not perform cleaning or user maintenance unless they are at least 15 years old and are being supervised.

Keep children under the age of 8 years away from the appliance and power cable.

#### 1.5 Safe use

##### ⚠ **WARNING – Risk of suffocation!**

Children may breathe in or swallow small parts, causing them to suffocate.

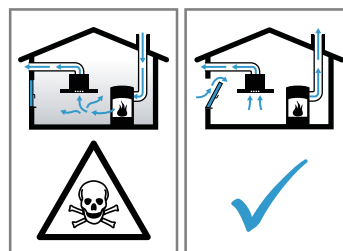
- ▶ Keep small parts away from children.
  - ▶ Do not let children play with small parts.
- Children may put packaging material over their heads or wrap themselves up in it and suffocate.
- ▶ Keep packaging material away from children.
  - ▶ Do not allow children to play with packaging material.

##### ⚠ **WARNING – Risk of poisoning!**

Risk of poisoning from flue gases being drawn back in. Room-air-dependent heat-producing appliances (e.g. gas, oil, wood or coal-operated heaters, continuous flow heaters or water heaters) obtain combustion air from the room in which they are installed and discharge the exhaust gases into the open through an exhaust gas system (e.g. a chimney). With the extractor hood switched on, air is extracted from the kitchen and the adjacent rooms.

Without an adequate supply of air, the air pressure falls below atmospheric pressure. Toxic gases from the chimney or the extraction shaft

are sucked back into the living space.



- ▶ Always ensure adequate fresh air in the room if the appliance is being operated in exhaust air mode at the same time as a room-air-dependent heat-producing appliance is being operated.
- ▶ It is only possible to safely operate the appliance if the pressure in the room in which the heating appliance is installed does not fall below 4 Pa (0.04 mbar). This can be achieved whenever the air needed for combustion is able to enter through openings that cannot be sealed, for example in doors, windows, incoming/exhaust air wall boxes or by other technical means. An incoming/exhaust air wall box alone is not sufficient to ensure compliance with the limit.
- ▶ In any case, consult your responsible chimney sweep. They are able to assess the house's entire ventilation setup and will suggest the suitable ventilation measures to you.
- ▶ Unrestricted operation is possible if the appliance is operated exclusively in circulating-air mode.

##### ⚠ **WARNING – Risk of fire!**

Leaving fat or oil cooking on an unattended hob can be dangerous and may lead to fires.

- ▶ Never leave hot oil or fat unattended.
- ▶ Never attempt to extinguish a fire using water; instead, switch off the appliance and then cover with a lid or a fire blanket.

The cooking surface becomes very hot.

- ▶ Never place flammable objects on the cooking surface or in its immediate vicinity.
- ▶ Never place objects on the cooking surface.

The appliance will become hot.

- ▶ Do not keep combustible objects or aerosol cans in drawers directly underneath the hob. Hob covers can cause accidents, for example due to overheating, catching fire or materials shattering.

- ▶ Do not use hob covers.

After every use, switch off the hob using the controls.

- ▶ Do not wait until the hob turns off automatically as there are no longer any pots and pans on it.

Fatty deposits in the grease filters may catch fire.

- ▶ Never operate the appliance without a grease filter.
- ▶ Clean the grease filters regularly.
- ▶ Never work with naked flames close to the appliance (e.g. flambéing).
- ▶ Do not install the appliance near a solid fuel heating appliance (e.g. wood- or coal-burning) unless the heating appliance has a sealed, non-removable cover. There must be no flying sparks.

### **⚠ WARNING – Risk of burns!**

The appliance and its parts that can be touched become hot during use, particularly the hob surround, if fitted.

- ▶ Caution should be exercised here in order to avoid touching heating elements.
- ▶ Young children under 8 years of age must be kept away from the appliance.

Hob guards may cause accidents.

- ▶ Never use hob guards.

Metal objects on the hob quickly become very hot.

- ▶ Never place metal objects (such as knives, forks, spoons and lids) on the hob.

The ventilation grille will quickly become extremely hot if it is placed on the hob.

- ▶ Never place the ventilation grille on the hob.
- ▶ Do not place any pans on the ventilation grille.
- ▶ Do not place any hot objects on the ventilation grille.

The appliance becomes hot during operation.

- ▶ Allow the appliance to cool down before cleaning.
- ▶ If hot liquids penetrate the appliance, only remove the ventilation grille, grease filter or the overflow container once the appliance has cooled down.

### **⚠ WARNING – Risk of electric shock!**

Improper repairs are dangerous.

- ▶ Repairs to the appliance should only be carried out by trained specialist staff.
- ▶ Only use genuine spare parts when repairing the appliance.
- ▶ If the power cord or the appliance power cable of this appliance is damaged, it must be replaced with a special power cord or special appliance power cable, which is available from the manufacturer or its Customer Service.
- ▶ If the power cord of this appliance is damaged, it must be replaced by trained specialist staff.

If the appliance or the power cord is damaged, this is dangerous.

- ▶ Never operate a damaged appliance.
- ▶ Never operate an appliance with a cracked or fractured surface.
- ▶ Call customer service. → *Page 32*

An ingress of moisture can cause an electric shock.

- ▶ Do not use steam- or high-pressure cleaners to clean the appliance.

The insulation on cables of electrical appliances may melt if it touches hot parts of the appliance.

- ▶ Never bring electrical appliance cables into contact with hot parts of the appliance.

### **⚠ WARNING – Risk of injury!**

Saucepans may suddenly jump due to liquid between the saucepan base and the hotplate.

- ▶ Always keep hotplates and saucepan bases dry.
- ▶ Never use icy-cold cookware that has been in the freezer.

When cooking in a bain marie, the hob and cooking container could shatter due to overheating.

- ▶ The cooking container in the bain marie must not directly touch the bottom of the water-filled pot.
- ▶ Only use heat-resistant cookware.

An appliance with a cracked or broken surface can cause cuts.

- ▶ Do not use the appliance if it has a cracked or broken surface.

---

## **2 Avoiding material damage**

This is where you can find the most common causes of damage and tips on how to avoid them.

| <b>Damage</b>                              | <b>Cause</b>                                                                               | <b>Measure</b>                                                                                        |
|--------------------------------------------|--------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------|
| Stains                                     | Unsupervised cooking process.                                                              | Monitor the cooking process.                                                                          |
| Stains, blisters                           | Spilled food, especially food with a high sugar content.                                   | Remove immediately with a glass scraper.                                                              |
| Stains, blisters or fractures in the glass | Defective cookware, cookware with melted enamel or cookware with copper or aluminium base. | Use suitable cookware that is in a good condition.                                                    |
| Stains, discolouration                     | Unsuitable cleaning methods.                                                               | Only use cleaning agents that are suitable for glass ceramic, and only clean the hob when it is cold. |
| Blisters or fractures in the glass         | Knocks or falling cookware, cooking accessories or other hard or pointed objects.          | When cooking, do not hit the glass or let objects fall onto the hob.                                  |
| Scratches, discolouration                  | Rough cookware bases or moving the cookware on the hob.                                    | Check the cookware. Lift the cookware when moving it.                                                 |
| Scratches                                  | Salt, sugar or sand.                                                                       | Do not use the hob as a work surface or storage space.                                                |
| Damage to the appliance                    | Cooking with frozen cookware.                                                              | Never use frozen cookware.                                                                            |
| Damage to the cookware or the appliance    | Cooking without contents.                                                                  | Never place or heat empty cookware on a hot cooking zone.                                             |
| Glass damage                               | Melted material on the hot cooking zone or hot pot lid on the glass.                       | Do not place greaseproof paper or aluminium foil nor plastic containers or pot lids on the hob.       |
| Overheating                                | Hot cookware on the control panel or on the frame.                                         | Never place hot cookware on these areas.                                                              |

## 3 Environmental protection and saving energy

### 3.1 Disposing 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 instructions, your appliance will use less energy.

Select the cooking zone to match the size of your pan. Centre the cookware on the hob.

Use cookware whose base diameter is the same diameter as the hotplate.

**Tip:** Cookware manufacturers often give the upper diameter of the saucepan. It is often larger than the base diameter.

- ✓ Unsuitable cookware or incompletely covered cooking zones consume a lot of energy.

Cover saucepans with suitable lids.

- ✓ Cooking without a lid consumes considerably more energy.

Lift lids as infrequently as possible.

- ✓ When you lift the lid, a lot of energy escapes.

Using a glass lid

- ✓ You can see into the pan through a glass lid without having to lift it.

Use pots and pans with flat bases.

- ✓ Uneven bases increase energy consumption.

Use cookware that is suitable for the quantity of food.

- ✓ Large items of cookware containing little food need more energy to heat up.

Cook with only a little water.

- ✓ The more water there is in the cookware, the more energy that is required to heat it up.

Turn down to a lower power level early on. Use a suitable ongoing power level.

- ✓ If you use an ongoing power level that is too high, you will waste energy.

Adjust the fan speed to the amount of steam produced during cooking.

- ✓ The lower the fan speed, the less energy is consumed.
- ✓ Only use the intensive mode as required.

If cooking produces large amounts of steam, select a higher fan speed in good time.

- ✓ The odours are distributed around the room less.

Switch the appliance off when you are not using it.

Ensure that there is sufficient ventilation when cooking.

- ✓ The appliance works more efficiently and with fewer operating noises.

Clean or replace the filters at regular intervals.

- ✓ The effectiveness of the filter is retained.

## 4 Disposal

### 4.1 Disposing of old appliance

Valuable raw materials can be reused by recycling.

- ▶ Dispose of the appliance in an environmentally friendly manner.  
Information about current disposal methods are available from your specialist dealer or local authority.



This appliance is labelled in accordance with European Directive 2012/19/EU concerning used electrical and electronic appliances (waste electrical and electronic equipment - WEEE). The guideline determines the framework for the return and recycling of used appliances as applicable throughout the EU.

## 5 Operating modes

You can use your appliance in air extraction mode or circulating-air mode.

### 5.1 Air extraction mode

The air which is drawn in is cleaned by the grease filters and conveyed to the exterior by a pipe system.



The air must not be discharged into a flue that is used for exhausting fumes from appliances burning gas or other fuels (not applicable to appliances that only discharge the air back into the room).

- If the exhaust air is to be conveyed into a non-functioning smoke or exhaust gas flue, you must obtain the consent of the heating engineer responsible.
- If the exhaust air is conveyed through the external wall, a telescopic duct should be used.

### 5.2 Air recirculation

The air which is drawn in is cleaned by the grease filters and an odour filter, and conveyed back into the room.



To bind odours in air recirculation mode, you must install an odour filter. The different options for operating the appliance in air circulation mode can be found in our catalogue. Alternatively, ask your dealer. The required accessories are available from specialist retailers, from our after-sales service or from the online shop.  
→ "Accessories", Page 10

**Note:** When cooking intensively and for a long time, moisture is released into the air in the room. When using the appliance in air recirculation mode, we recommend ventilating the kitchen adequately, e.g. by briefly opening a window to remove excessive moisture.

## 6 Before using for the first time

Implement the settings for the initial configuration. Clean the appliance and accessories.

### 6.1 Setting up Home Connect

- ▶ Set up Home Connect.  
→ "Home Connect", Page 23

### 6.2 Setting an operating mode

**Requirement:** When it is delivered, the appliance is set to air recirculation mode.

- ▶ To change the appliance to air extraction mode, see Basic settings → Page 21.

### 6.3 Initial cleaning

Remove any leftover packaging from the hob surface and wipe the surface with a damp cloth. You can find a list of recommended detergents on the official website [www.gaggenau.com](http://www.gaggenau.com).

More information on care and cleaning. → Page 25

### 6.4 Cookware

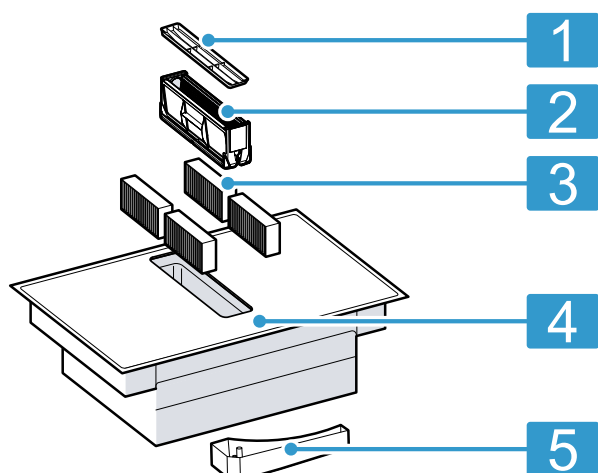
You can find a list of recommended cookware on the official website [www.gaggenau.com](http://www.gaggenau.com).

You can find more information on suitable cookware in Suitable cookware → Page 18.

## 7 Familiarising yourself with your appliance

### 7.1 Your new appliance

You can find an overview of the parts of your appliance here.


**No. Designation**

|          |                                                                                   |
|----------|-----------------------------------------------------------------------------------|
| <b>1</b> | Ventilation grille                                                                |
| <b>2</b> | Grease filter                                                                     |
| <b>3</b> | Odour filter for circulating-air mode or acoustics filter for air extraction mode |
| <b>4</b> | Control panel                                                                     |
| <b>5</b> | Overflow container                                                                |

## 7.2 Cooking zones

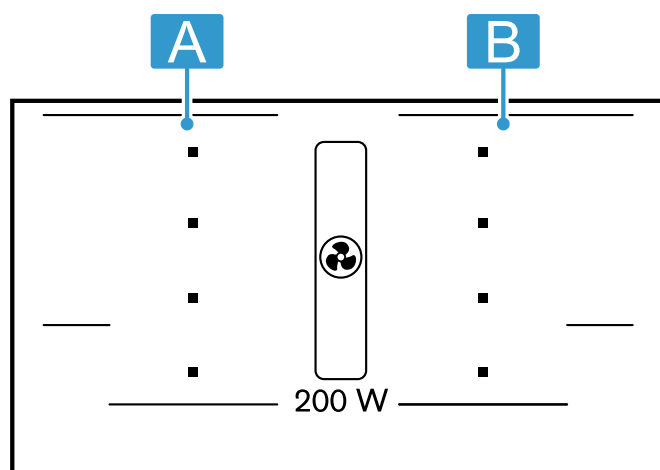
You can find an overview of the different cooking zone activations here.

You can find more information on which items of cookware are suitable for induction cooking in Suitable cookware → *Page 18*.

| Symbol | Cooking zone type                              | Switching on                                                                                                                                                                   |
|--------|------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|        | Single cooking zone                            | Use cookware of a suitable size.                                                                                                                                               |
|        | Single cooking zone, Flexible cooking zone     | Use cookware of a suitable size. You can find more information in "Flex cooking zone". → <i>Page 12</i>                                                                        |
|        | Flexible cooking zone                          | You can find more information in "Flex cooking zone". → <i>Page 12</i>                                                                                                         |
|        | One cooking zone + the FlexPlus cooking zone   | The FlexPlus cooking zone always switches on in conjunction with one of the flexible cooking zones. You can find more information in "FlexPlus cooking zone". → <i>Page 12</i> |
|        | Two cooking zones + the Flex-Plus cooking zone | The FlexPlus cooking zone always switches on in conjunction with one of the flexible cooking zones. You can find more information in "FlexPlus cooking zone". → <i>Page 12</i> |

## 7.3 Distribution of the cooking zones

The specified power has been measured with the standard pots which are described in IEC/EN 60335-2-6. The power may vary depending on the size of the cookware or cookware material.



| Position | Area | Highest power level | Power            |
|----------|------|---------------------|------------------|
| A<br>B   |      | Booster for pots    | 2200 W<br>3700 W |
| A<br>B   |      | Booster for pots    | 3300 W<br>3700 W |
| A<br>B   |      | Booster for pots    | 2600 W<br>3700 W |
| A<br>B   |      | Booster for pots    | 3300 W<br>3700 W |

7.4 Control panel

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



Touch fields

Touch fields are touch-sensitive surfaces. To select a function, touch the relevant field.

|  |                                                                   |
|--|-------------------------------------------------------------------|
|  | Locking the control panel for cleaning                            |
|  | Switching on the frying sensor function                           |
|  | Activating intensive mode for the ventilation system <sup>1</sup> |
|  | Opening the basic settings                                        |
|  | Selecting the fan settings/setting the timer function             |
|  | Resetting the saturation indicator <sup>1</sup>                   |
|  | Switching on the stopwatch                                        |
|  | Setting the kitchen timer                                         |

Indicators on the display

The displays show set values and functions.

|  |                  |
|--|------------------|
|  | Operating status |
|--|------------------|

|  |                                                                                 |
|--|---------------------------------------------------------------------------------|
|  | Cooking zone                                                                    |
|  | Power levels                                                                    |
|  | fan settings                                                                    |
|  | Frying sensor function                                                          |
|  | PowerBoost function for cooking zones/intensive mode for the ventilation system |
|  | Residual heat                                                                   |
|  | Kitchen timer                                                                   |
|  | Stopwatch function                                                              |
|  | Control panel lock for cleaning                                                 |
|  | Flex function activated                                                         |
|  | Flex function deactivated                                                       |
|  | FlexPlus function activated                                                     |
|  | Ventilation system is switched on <sup>1</sup>                                  |
|  | Intensive mode for the ventilation system <sup>1</sup>                          |

<sup>1</sup> The symbol can light up orange or white.

|                                                                                 |                                                  |
|---------------------------------------------------------------------------------|--------------------------------------------------|
|  | Intermittent function for the ventilation system |
|  | Automatic mode for the ventilation system        |
|  | Frying sensor temperature indicator              |
|  | fan run-on                                       |
|  | Odour filter saturation indicator <sup>1</sup>   |
|  | Home network                                     |

### Touch fields and displays

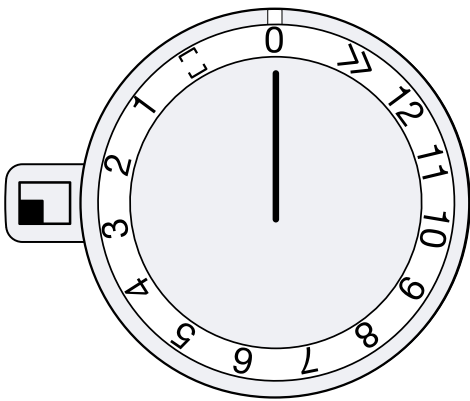
When the hob is switched on, the symbols for the currently available touch fields light up. The displays for the selected cooking zones or functions light up orange. Touch a symbol to activate the corresponding function. An audible confirmation signal sounds.

- Always keep the control panel clean and dry. Moisture reduces its effectiveness.
- Do not place any cookware near the indicators or touch fields. The electronics may overheat.

### Control knobs

You can use the control knobs to set some functions of your appliance and to obtain information about the operating status.

The markings on the control knob show the assignment to each cooking zone and the setting from power level 1 to 12 or the PowerBoost function and the flex function.



|                                                                                   |                                      |
|-----------------------------------------------------------------------------------|--------------------------------------|
| 0-12                                                                              | Setting the power level              |
| »                                                                                 | Activating the PowerBoost function   |
|  | Activating the flex function         |
|  | Setting the front left cooking zone  |
|  | Setting the rear left cooking zone   |
|  | Setting the rear right cooking zone  |
|  | Setting the front right cooking zone |

### Indicators on the illuminated rings

Each control knob is encircled by an illuminated ring with various display functions. The illuminated ring on the control knob lights up orange during operation. You can choose between two

colour shades. If you have several appliances installed next to each other, you can change the shades in the settings for the appliances so that all of the illuminated rings light up in the same shade.

→ "Changing the colour of the illuminated ring", Page 10

| Display                                               | Name                                                                                 |
|-------------------------------------------------------|--------------------------------------------------------------------------------------|
| Off                                                   | Appliance OFF                                                                        |
| Lights up: Orange                                     | Appliance ON                                                                         |
| Flashing: Orange                                      | Appliance OFF<br>Residual heat indicator                                             |
| Light up: Blue                                        | Home Connect                                                                         |
| Flash: Blue                                           | Home Connect, appliance is connected to the home network                             |
| Flashing alternately: Orange and white                | Safety switch-off function, power failure                                            |
| Flashing alternately: Yellow and magenta              | Appliance fault.<br>Call customer service.                                           |
| Lights up: Green for a few seconds, then turns yellow | The appliance is initialising during initial connection or following a power failure |

### Colour shades of the illuminated rings

The illuminated ring on the control knob lights up orange during operation. You can choose between two colour shades.

You can change the colour shades so that all of the illuminated rings across several appliances light up in the same shade.

→ "Changing the colour of the illuminated ring", Page 10

### Residual heat indicator

The hob has a two-stage residual heat indicator for each cooking zone. This indicates that a cooking zone is still hot. Do not touch the cooking zone if the residual heat indicator is lit.

The following is displayed depending on the amount of residual heat:

- *H* display: High temperature
- *h* display: Low temperature

The illuminated ring on the control knob flashes.

If the FlexPlus cooking zone has been activated, the FlexPlus cooking zone display also lights up.

If you remove the cookware from the cooking zone during cooking, the power level indicator flashes and the illuminated ring on the control knob lights up orange. If you switch off the cooking zone, the residual heat indicator lights up and the illuminated ring on the control knob flashes. Even if the hob has already been switched off, the residual heat indicator remains lit for as long as the cooking zone remains warm.

<sup>1</sup> The symbol can light up orange or white.

## 8 Accessories

You can buy accessories from the after-sales service, from specialist retailers or online. Only use original accessories, as these have been specifically designed for your appliance.

Accessories vary from one appliance to another. When purchasing accessories, always quote the exact product number (E no.) of your appliance. → *Page 32*

You can find out which accessories are available for your appliance in our catalogue, in the online shop or from our after-sales service.

[www.gaggenau.com](http://www.gaggenau.com)

| Accessories     | Order number |
|-----------------|--------------|
| Odour filter    | CA282112     |
| Acoustic filter | CA084010     |

| Accessories                              | Order number |
|------------------------------------------|--------------|
| Kit unducted recirculation               | CA08201.     |
| Ducted recirculation set, 60 cm worktop  | CA08206.     |
| Ducted recirculation set, 70 cm worktop  | CA08207.     |
| 4 x control knobs, black                 | CKI440000    |
| 4 x control knobs, stainless steel       | CKI440010    |
| Teppan Yaki made of multi-layer material | CA051300     |
| Cast aluminium griddle plate             | CA052300     |

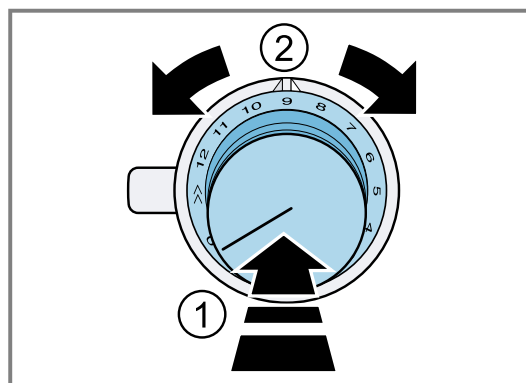
## 9 Basic operation

### 9.1 Setting the hob

#### Notes

- If the appliance has not been connected to your home network or the connection has been broken, the network connection initial set-up will be activated whenever you switch on the hob.
  - Never operate the appliance without the filter and the overflow container.
  - If you place cookware on a flexible cooking zone, the hob detects the cookware and the cooking zone is automatically selected. You can find more information about this under .  
→ *"Flex Zone", Page 12*
  - If there is no cookware on the cooking zone or if the appliance does not detect the cookware, the selected power level flashes and the illuminated ring on the control knob lights up orange. After approx. nine minutes, the appliance switches the cooking zone off. The illuminated ring on the control knob flashes. Turn the control knob to 0; the illuminated ring on the control knob goes out.
1. Use cookware with a suitable diameter.
    - ▶ Ensure that the base of the cookware sits within the marked cooking zones.

2. Use the control knob to select the cooking zone.
3. Push in the control knob and turn it to the required power level.



- ✓ The selected power level lights up on the display.
- ✓ The illuminated ring on the control knob lights up.

#### Notes

- In order to protect the appliance's electronic parts from overheating or surge currents, the hob may temporarily reduce the power level.
- In order to prevent the appliance from producing excess noise, the hob may temporarily reduce the power level.

### 9.2 Switching the hob off

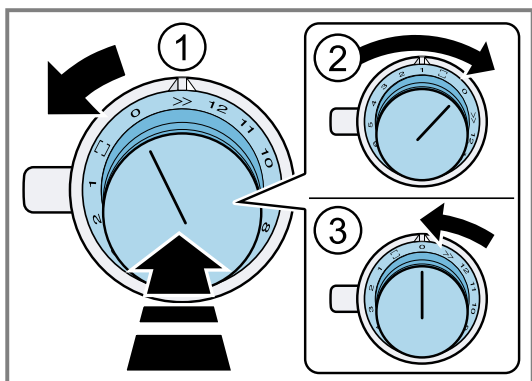
- ▶ Turn all of the control knobs to 0.
- ✓ The residual heat indicator lights up and the illuminated ring on the control knob flashes until the cooking zone has cooled down.

### 9.3 Changing the colour of the illuminated ring

**Note:** The illuminated ring on the control knob lights up orange during operation. You can choose between a lighter and a darker orange.

1. Carry out the following operating steps without interruption.

2. Push in the control knob and turn it one notch anti-clockwise to >>.  
Leave the control knob pushed in.
3. Turn the control knob two notches clockwise to 1.  
Leave the control knob pushed in.
4. Turn the control knob two notches anti-clockwise to 0.



- ✓ lights up.
- ✓ The illuminated ring on the control knob lights up yellow.
- ✓ The menu for changing from orange is open.
- 5. Push in the control knob and turn it one notch clockwise to 0.
- ✓ After approx. 5 seconds, the illuminated ring on the control knob lights up green.
- ✓ The colour has changed.

### Changing the colour back

**Requirement:** You are in the menu for changing the orange colour.

→ "Changing the colour of the illuminated ring", Page 10

- ▶ To change the setting back, push in the control knob and turn it one notch anti-clockwise to 0 and then one notch clockwise to 0.
- ✓ The illuminated ring on the control knob lights up green.

### Exiting the menu and saving the settings

1. Carry out the following operating steps without interruption.
2. Push in the control knob and turn it two notches anti-clockwise to >>.  
Leave the control knob pushed in.
3. Turn the control knob three notches clockwise to 1.  
Leave the control knob pushed in.
4. Turn the control knob two notches anti-clockwise to 0.
- ✓ The illuminated ring on the control knob goes out.
- ✓ The settings are saved.

## 9.4 Locking the control panel for cleaning

You can use this function to lock the control panel for cleaning for a short time. You can remove liquids that have boiled over without changing the settings you have selected on the activated hob.

The function has no effect on the control knob. You can switch off the appliance at any time. The power supply to the appliance is interrupted while the lock is on. The cooking zones may still be hot. The ventilation continues.

### Activating the lock on the control panel for cleaning purposes

- ▶ Press .
- ✓ An audible signal sounds.
- ✓ The display for the previously activated functions flashes.
- ✓ The control panel is locked for 10 minutes.
- ✓ The appliance stops heating.
- ✓ The ventilation system continues to run.
- ✓ The timer is paused.
- ✓ The appliance switches off if you do not deactivate the function within the next 10 minutes.

### Deactivating the lock on the control panel for cleaning purposes

- ▶ Press .
- ✓ The function has now been deactivated.

## 9.5 Automatic switch-off

If you operate a cooking zone for an extended period and do not change any settings, the automatic safety shut-off is activated. Depending on which performance level has been selected, the cooking zone switches off automatically after 1 to 10 hours.

An audible signal sounds when this time has elapsed. The illuminated ring on the activated control knob flashes. *FB* lights up. The cooking zone stops heating.

### Switching on the appliance again after the automatic safety switch-off

1. Turn the control knob to 0.
2. Turn the control knob for the required cooking zone to the power level.

### Switch-on time depending on the power levels

The following overview displays the number of hours after which the hob is switched off, depending on the selected power level.

| Power level | Number of hours |
|-------------|-----------------|
| 1           | 10              |
| 2 to 4      | 5               |
| 5 to 7      | 4               |
| 8           | 3               |
| 9 to 10     | 2               |
| 11 to 12    | 1               |

If you activate the frying sensor, the hob switches off at power levels 1 to 5 after three hours.

# 10 Hob functions

## Notes

- If the appliance has not been connected to your home network or the connection has been broken, the network connection initial set-up will be activated whenever you switch on the hob.
- If you place cookware on a flexible cooking zone, the hob detects the cookware and the cooking zone is automatically selected. You can find more information about this under .  
→ "Flex Zone", Page 12
- Ensure that the cookware is suitable for induction cooking and that it is placed on the cooking zone which best corresponds to its size.  
→ "Positioning the cookware depending on its size", Page 19

## 10.1 Flex Zone

You can use the Flex cooking zone as a single cooking zone or as two independent cooking zones. The Flex cooking zone consists of four inductors. The inductors work independently of each other and only activate area of the hob that is covered by the cookware.

### Using the Flex cooking zone as two independent cooking zones

- ▶ Use the Flex cooking zone as two independent cooking zones.  
→ "Basic operation", Page 10

### Using the Flex cooking zone as a single cooking zone

**Requirement:** The cooking zones are connected.

- ▶ Use the entire cooking zone.

### Connecting the two cooking zones

1. Set down the cookware.
  2. Turn one of the control knobs one notch clockwise to .
  3. Use the other control knob to select the power level.
- ✓  lights up.
  - ✓ The heat setting lights up in the displays for both cooking zones.
  - ✓ The Flex cooking zone is activated.

### Adding new cookware

1. Set down the new cookware.
  2. Turn the control knob that you used to select the Flex cooking zone one notch clockwise to 0 and then one notch anti-clockwise to .
- ✓ The new cookware is detected and the heat setting that was previously selected is retained.

**Note:** If you move cookware on the cooking zone that is being used or lift it, the hob starts an automatic search and the heat setting that was previously selected is retained.

### Changing the power level

- ▶ Change the power level using the same control knob that you used to select the power level.

## Separating the cooking zones

- ▶ Turn the control knob that you used to select the Flex cooking zone one notch clockwise to 0.
- ✓ The  display lights up.
- ✓ The Flex cooking zone is deactivated.
- ✓ The two cooking zones operate as two independent cooking zones.

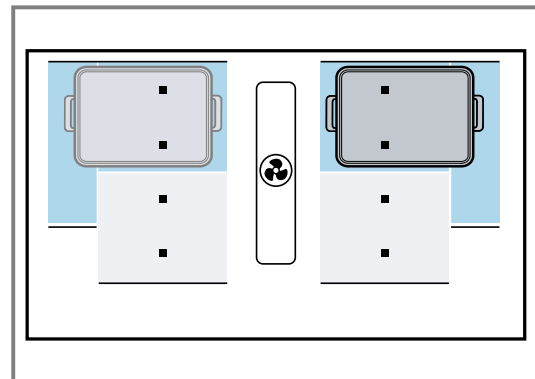
**Note:** If you switch off the hob and switch it back on again, the flexible cooking zone is switched back to two independent cooking zones.

## 10.2 FlexPlus Zone

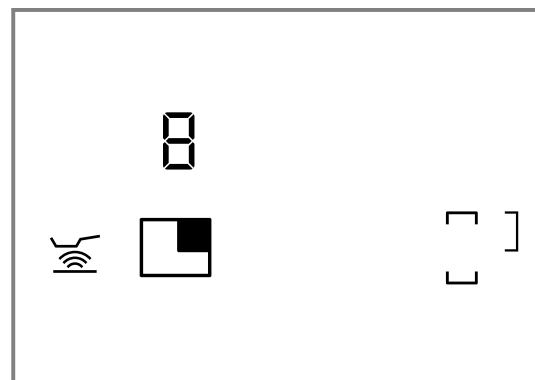
The hob has two FlexPlus cooking zones that are located beside the flexible cooking zones and that operate with the respective right- or left-hand Flex cooking zone. With the FlexPlus cooking zones, you can use larger cookware and achieve improved cooking results. Each of the two FlexPlus cooking zones is always activated in conjunction with the respective right- or left-hand Flex cooking zone. You cannot activate the FlexPlus cooking zone and the Flex cooking zone separately.

### Activating the FlexPlus cooking zone

1. Place the cookware on the cooking zone.
2. Ensure that the cookware covers the FlexPlus cooking zone.



3. Select the cooking zone and the required power level.
- ✓ The displays for the cooking zone and the FlexPlus cooking zone light up.



- ✓ The FlexPlus cooking zone is activated.

## Deactivating FlexPlus Zone

- ▶ Remove the cookware from the cooking zone.
- ✓ *H* or *h* lights up.
- ✓ The display in the FlexPlus cooking zone lights up until the residual heat indicator goes out.
- ✓ The FlexPlus cooking zone is deactivated.

## 10.3 Booster function

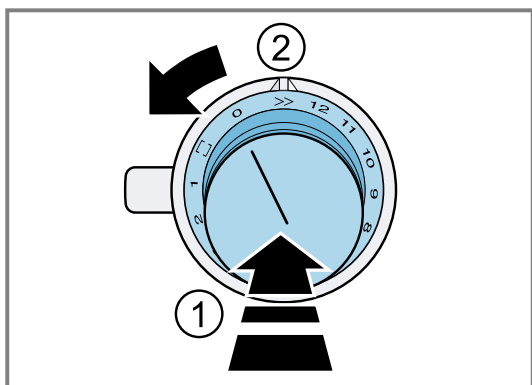
You can use the booster function to heat up large volumes of water more quickly than with power level *i2*. The booster function is available for all cooking zones, provided the other cooking zone in the same group is not in use.

If the other cooking zone in the same group is in use, *P* and *i2* flash on the display for the selected cooking zone. The appliance then automatically switches on power level *i2* without activating the booster function. In this case, turn the control knob for the other cooking zone to 0.

**Note:** For the FlexZone, you can activate the function even if you use this as a single cooking zone.

### Activating the booster function

- ▶ Push in the control knob and turn it one notch anti-clockwise to *>>*.



- ✓ *P* and *>>* light up.
- ✓ The function is activated.

### Deactivating the booster function

- ▶ Push in the control knob and turn it to the required power level.
- ✓ *P* and *>>* go out.
- ✓ The selected power level lights up.
- ✓ The function has now been deactivated.

**Note:** In certain circumstances, the booster function automatically switches off in order to protect the electronic elements inside the hob. In this case, the appliance automatically sets power level *i2*.

→ "Deactivating the booster function after the safety switch-off", Page 13

### Deactivating the booster function after the safety switch-off

**Requirement:** The appliance has automatically set power level *i2*.

- ▶ Turn the control knob to 0 or a required power level.

## 10.4 Frying sensor function

If you are frying food, use this function to maintain the suitable pan temperature. The cooking zones that have this function are identified by the frying sensor function symbol.

### Switching on the frying sensor

1. Select the appropriate frying setting.  
→ "Settings for cooking with the frying sensor", Page 14
2. Place the empty cookware on the cooking zone.
3. Use the control knob to select the required temperature level.  
For this function, the temperature levels 1 to 5 are available.  
If you select a temperature setting above 5, the appliance sets the temperature level 5.
4. Press *<*.  
✓ *<* lights up orange.  
✓ *P* and the selected temperature level light up.  
✓ The function has now been activated.  
✓ *., =* and *≡* light up until the selected temperature level is reached. An audible signal then sounds and the temperature display goes out.
5. Once the frying temperature has been reached, add the oil and then the food to the pan.
6. Turn the food so that it does not burn.

### Switching off the frying sensor

- ▶ Turn the control knob that you used to select the temperature to 0.
- ✓ The cooking zone is switched off.
- ✓ The residual heat indicator lights up.

### Advantages when frying

- 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 sensor function signal tone sounds when the empty pan has reached the optimum temperature for adding oil and food.

### Notes

- Do not place a lid on the pan. Otherwise, the function is not activated correctly. Use a splatter guard to prevent fat from spitting out.
- Use oil or fat that is suitable for stir fries. If you are using butter, margarine, cold-pressed olive oil or lard, use temperature setting 1 or 2.
- Never leave a frying pan unattended during heating, regardless of whether or not it contains food.
- If the cooking zone is a higher temperature than the cookware or vice versa, the frying sensor is not activated correctly.

### Recommended cookware

Special cookware has been developed for this function, which delivers the best results.

The recommended cookware is available from customer service, specialist retailers or our online shop [www.gaggenau.com](http://www.gaggenau.com).

**Note:** You can also use other cookware. Depending on the composition of the cookware, the achieved temperature may differ from the selected temperature level.

## Temperature levels

| Levels |               | Suitable for                                                                                                                  |
|--------|---------------|-------------------------------------------------------------------------------------------------------------------------------|
| 1      | Very low      | Preparing and reducing sauces, stewing vegetables and frying food in extra virgin olive oil, butter or margarine.             |
| 2      | Low           | Frying food in extra virgin olive oil, butter or margarine, e.g. omelettes.                                                   |
| 3      | Low - Medium  | Frying fish and thick food such as meatballs and sausages.                                                                    |
| 4      | Medium - High | Frying steaks (medium or well done), breaded frozen products, and thin food such as schnitzel, strips of meat and vegetables. |
| 5      | High          | Frying food at high temperatures, e.g. rare steaks, potato fritters and fried potatoes.                                       |

## Settings for cooking with the frying sensor

The table shows which temperature level ⌘ is suitable for which food. The frying time (⌚min) may vary depending on the type, weight, thickness and quality of the food. The set temperature level varies depending on the cookware that is used. Preheat the empty pan. Add oil and the food after the signal tone sounds.

|                                           | ⌘ | ⌚min  |
|-------------------------------------------|---|-------|
| <b>Meat</b>                               |   |       |
| Escalope, plain <sup>1</sup>              | 4 | 6-10  |
| Escalope, breaded <sup>1</sup>            | 4 | 6-10  |
| Fillet <sup>2</sup>                       | 4 | 6-10  |
| Chops <sup>1</sup>                        | 3 | 10-15 |
| Cordon bleu <sup>1</sup>                  | 4 | 10-15 |
| Wiener schnitzel <sup>1</sup>             | 4 | 10-15 |
| Steak, rare, 3 cm thick <sup>2</sup>      | 5 | 6-8   |
| Steak, medium, 3 cm thick <sup>2</sup>    | 5 | 8-12  |
| Steak, well done, 3 cm thick <sup>1</sup> | 4 | 8-12  |
| Poultry breast, 2 cm thick <sup>1</sup>   | 3 | 10-20 |
| Meat cut into strips <sup>3</sup>         | 4 | 7-12  |
| Gyros <sup>3</sup>                        | 4 | 7-12  |
| Bacon <sup>1</sup>                        | 2 | 5-8   |
| Minced meat <sup>3</sup>                  | 4 | 6-10  |
| Hamburgers, 1.5 cm thick <sup>1</sup>     | 3 | 6-10  |
| Patties, 2 cm thick <sup>1</sup>          | 3 | 10-20 |
| Filled rissoles <sup>1</sup>              | 3 | 10-20 |
| Boiled sausages <sup>1</sup>              | 3 | 8-20  |
| Fresh sausages <sup>1</sup>               | 3 | 8-20  |
| <b>Fish</b>                               |   |       |

|                                   | ⌘ | ⌚min  |
|-----------------------------------|---|-------|
| Fish fillet, plain <sup>1</sup>   | 4 | 10-20 |
| Fish fillet, breaded <sup>1</sup> | 3 | 10-20 |
| Scampi <sup>1</sup>               | 4 | 4-8   |
| Prawns <sup>1</sup>               | 4 | 4-8   |
| Fish, fried, whole <sup>1</sup>   | 3 | 10-20 |

## Egg dishes

|                                   |   |         |
|-----------------------------------|---|---------|
| Fried eggs in butter <sup>4</sup> | 2 | 2-6     |
| Fried eggs <sup>2</sup>           | 4 | 2-6     |
| Scrambled eggs <sup>3</sup>       | 2 | 4-9     |
| Omelette <sup>5</sup>             | 2 | 3-6     |
| Pancakes <sup>5</sup>             | 5 | 1,5-2,5 |
| French toast <sup>5</sup>         | 3 | 4-8     |
| Raisin pancake <sup>5</sup>       | 3 | 10-15   |

## Vegetables and legumes

|                                         |   |       |
|-----------------------------------------|---|-------|
| Garlic <sup>3</sup>                     | 2 | 2-10  |
| Onions, braised <sup>3</sup>            | 2 | 2-10  |
| Onion rings <sup>3</sup>                | 3 | 5-10  |
| Courgette <sup>1</sup>                  | 3 | 4-12  |
| Aubergine <sup>1</sup>                  | 3 | 4-12  |
| Peppers <sup>1</sup>                    | 3 | 4-15  |
| Green asparagus <sup>1</sup>            | 3 | 4-15  |
| Mushrooms <sup>3</sup>                  | 4 | 10-15 |
| Vegetables, braised in oil <sup>3</sup> | 1 | 10-20 |
| Vegetables, glazed <sup>3</sup>         | 3 | 6-10  |

## Potatoes

|                                                   |   |         |
|---------------------------------------------------|---|---------|
| Fried potatoes, boiled in their skin <sup>3</sup> | 5 | 6-12    |
| Chips (made from raw potatoes) <sup>3</sup>       | 4 | 15-25   |
| Potato pancakes <sup>5</sup>                      | 5 | 2,5-3,5 |
| Swiss rösti <sup>4</sup>                          | 2 | 50-55   |
| Glazed potatoes <sup>3</sup>                      | 3 | 10-15   |

## Sauces

|                                           |   |       |
|-------------------------------------------|---|-------|
| Tomato sauce with vegetables <sup>3</sup> | 1 | 25-35 |
| Béchamel sauce <sup>3</sup>               | 1 | 10-20 |
| Cheese sauce <sup>3</sup>                 | 1 | 10-20 |
| Reducing sauces <sup>3</sup>              | 1 | 25-35 |
| Sweet sauces <sup>3</sup>                 | 1 | 15-25 |

## Frozen products

|                              |   |       |
|------------------------------|---|-------|
| Escalope <sup>1</sup>        | 4 | 15-20 |
| Cordon bleu <sup>1</sup>     | 4 | 10-30 |
| Poultry breast <sup>1</sup>  | 4 | 10-30 |
| Chicken nuggets <sup>1</sup> | 4 | 10-15 |
| Gyros <sup>3</sup>           | 4 | 10-15 |
| Kebab <sup>3</sup>           | 4 | 10-15 |

<sup>1</sup> Turn frequently.

<sup>2</sup> Add oil and the food after the signal tone.

<sup>3</sup> Stir regularly.

<sup>4</sup> Add butter and the food after the signal tone sounds.

<sup>5</sup> Cooking time per serving. Fry one portion after the other.

|                                       | ⌚ | ⌚ min |
|---------------------------------------|---|-------|
| Fish fillet, plain <sup>1</sup>       | 3 | 10-20 |
| Fish fillet, breaded <sup>1</sup>     | 3 | 10-20 |
| Fish fingers <sup>1</sup>             | 4 | 8-12  |
| Chips, in the frying pan <sup>2</sup> | 5 | 4-6   |
| Stir-fries <sup>2</sup>               | 3 | 6-10  |
| Spring rolls <sup>1</sup>             | 4 | 10-30 |
| Camembert <sup>1</sup>                | 3 | 10-15 |

|                                 | ⌚ | ⌚ min |
|---------------------------------|---|-------|
| <b>Other</b>                    |   |       |
| Fried cheese <sup>1</sup>       | 3 | 7-10  |
| Croutons <sup>2</sup>           | 3 | 6-10  |
| Dried ready meals <sup>3</sup>  | 1 | 5-10  |
| Almonds, roasted <sup>4</sup>   | 4 | 3-15  |
| Nuts, roasted <sup>4</sup>      | 4 | 3-15  |
| Pine nuts, toasted <sup>4</sup> | 4 | 3-15  |

## 11 Ventilation functions

### ⚠ **WARNING – Risk of burns!**

The ventilation grille will quickly become extremely hot if it is placed on the hob.

- ▶ Never place the ventilation grille on the hob.
- ▶ Do not place any pans on the ventilation grille.
- ▶ Do not place any hot objects on the ventilation grille.

Never operate the appliance without the overflow container, grease filter or ventilation grille.

Switch on the ventilation system when you start cooking and switch it off again a few minutes after you have finished cooking. This is the most effective way of removing the kitchen fumes.

Always adjust the setting according to the current conditions. To eliminate strong cooking smells, select a high fan setting.

Using tall items of cookware may prevent the extraction system from working at optimum power. You can improve the extraction power using a lid placed at an angle.

Do not block the ventilation openings with objects. Do not place any objects on the ventilation grille. Doing so would reduce the performance of the ventilation system.

### 11.1 Switching on the ventilation power level

#### Notes

- Optimal extraction power cannot be guaranteed for tall cookware. You can improve the extraction power using a lid placed at an angle.
- Do not block the ventilation openings with objects. Do not place any objects on the ventilation grille. Otherwise, this reduces the ventilation performance.
- Always adjust the performance level to the current conditions. Set a high power level for strong cooking vapours.

**Requirement:** Automatic mode is switched on.

- ▶ Use a control knob to select a power level.
- ✓ The ventilation system starts.

### 11.2 Changing the ventilation power level

- ▶ Use — or + to set the required power level.
- ✓ The set power level lights up.

### 11.3 Switching off the ventilation power level

- ▶ Use — to set the required power level ⌚.

### 11.4 Intensive mode

If particularly strong odours or vapours develop, you can use intensive mode. In intensive mode, the ventilation system works at maximum performance for a short time. It automatically switches back to a low setting after a short time.

#### Switching on intensive mode

If particularly strong odours or vapours develop, you can use intensive mode.

- ▶ Press >>.
- ✓ The intensive mode is switched on.
- ✓ >> lights up.
- ✓ After approx. six minutes, the appliance switches back to the power level ⌚.

#### Switching off intensive mode

- ▶ Press >>.
- ✓ The intensive mode is switched off.

### 11.5 Automatic mode with sensor control

In automatic mode, a sensor in the appliance detects the intensity of the cooking odours and roasting odours. The optimal fan speed is automatically switched on depending on the sensor sensitivity setting. If the sensor control reacts too weakly or too strongly, you can change the setting for the sensor sensitivity.

#### Switching on automatic mode with sensor control

- ▶ In the basic settings, define the setting for the automatic mode.
- ✓ The optimal power level is automatically set using a sensor.

#### Switching off automatic mode with sensor control

- ▶ Press — until another power level or ⌚ lights up.
- ✓ Automatic mode with sensor control is switched off.

<sup>1</sup> Turn frequently.

<sup>2</sup> Stir regularly.

<sup>3</sup> Add water after the signal tone. As soon as the water has boiled, add the food.

<sup>4</sup> Add the food after the signal tone sounds.

## 11.6 Fan run-on

The fan run-on only starts if at least one cooking zone has been switched on for at least one minute. After you switch off the cooking zone, the ventilation system continues to run for a few minutes in order to remove any cooking vapours. The ventilation system then switches off automatically.

When you switch off the appliance or all cooking zones,  and  light up white. The fan run-on is switched on. The appliance switches off the fan run-on when you switch on the appliance and switch a cooking zone back on.

### Switching off the fan run-on

- ▶ Use  to set the required power level .
- ✓ This immediately stops the fan run-on.

## 11.7 Intermittent ventilation

With intermittent ventilation, the ventilation system switches on automatically for 6 minutes every hour.

### Switching on intermittent ventilation

For intermittent ventilation, the appliance switches on the ventilation for six minutes per hour each time.

**Requirement:** A power level is selected.

- ▶ Press  or  repeatedly until  lights up.
- ✓ The intermittent ventilation is activated.

**Note:** If you switch off the appliance, the intermittent ventilation is switched on.

### Switching off intermittent ventilation

- ▶ Use  to set the required power level .
- ✓ The intermittent ventilation is switched off.

# 12 Timer functions

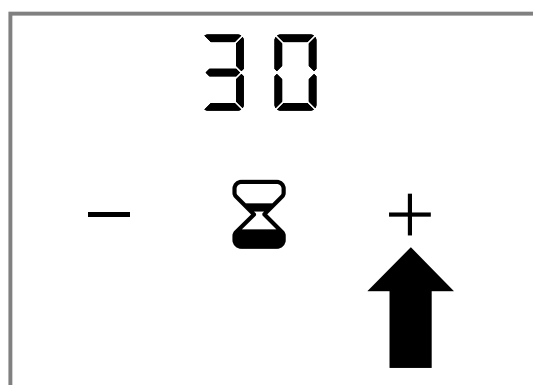
Your appliance comes with various functions for setting the cooking time.

## 12.1 Short-term timer

You can use the short-term timer to set a time of up to 9 9 minutes and, once this time has elapsed, a signal tone sounds for 3 minutes. The short-term timer runs independently of all other settings and does not automatically switch off a cooking zone.

### Setting the short-term timer

1. Press .
- ✓ ,  and  light up.
2. Within the next 10 seconds, use  and  to select the desired time.
  - ▶ In order to set the time more quickly, press and hold  or .



3. Press .
- ✓ The selected time is confirmed.
- ✓ The time begins to count down.

### Changing the short-term timer

1. Press .
2. Use  and  to change the time.
3. Press .
- ✓ The selected time is confirmed.

### Switching off the short-term timer

**Requirement:** Once the time has elapsed, an audible signal sounds.  flashes.

- ▶ Press .
- ✓ The display goes out.
- ✓ The audible signal stops.

### Deleting the kitchen timer

1. Press .
2. Use  and  to set the time to .
3. Press .
- ✓ The time is deleted.

## 12.2 Stopwatch function

The stopwatch function shows the time (in minutes and seconds (mm.ss)) that has elapsed since the function was activated. The stopwatch function operates independently of all the other settings and does not automatically switch off a cooking zone.

The maximum time is 99 minutes and 59 seconds (99.59). Once this value is reached, the display goes back to 00.00.

### Activating the stopwatch function

1. Select the power level.
  - ✓  lights up.
2. Press .
- ✓  lights up.
- ✓ The cooking time counts down.

### Interrupting the stopwatch function

1. Press .
- ✓ The stopwatch function is stopped.
- ✓ The stopwatch displays continue to light up.
2. Press .
- ✓ The time in the display continues to count down.

## Deactivating the stopwatch function

- ▶ Press and hold .
- ✓ The stopwatch function is stopped.
- ✓ The stopwatch displays go out.
- ✓ The stopwatch function has now been deactivated.

# 13 Cooking with your new appliance

Here, you can find an overview of the functions of your new appliance and how to use them.

## 13.1 Cooking with induction

In comparison to conventional hobs, induction technology 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.

### Cooking instructions

This is where you can find an overview of useful cooking instructions for dishes or for using cookware.

- When heating up puree, cream soups or thick sauces, stir occasionally.
- To preheat, set power level 10–12.
- When cooking with the lid on, reduce the power level as soon as you see steam escaping. The cooking result is not affected by the steam escaping.
- After cooking, place a lid on the cookware until you serve the dish.
- To cook with the pressure cooker, observe the manufacturer's instructions.
- Do not cook food for too long, otherwise nutrients will be lost. The short-term timer enables you to set the optimum cooking time.
- Ensure that the oil does not smoke.
- To brown the food, fry it in small portions, one after the other.
- Some items of cookware may reach high temperatures while the food is cooking. You should therefore use oven gloves.
- You can find recommendations for energy-efficient cooking under Saving energy → Page 5.

### Recommended settings for cooking

This is where you can find an overview of which heat settings are suitable for which food. The cooking time may vary depending on the type, weight, thickness and quality of the food.

| Power level | Cooking method       | Examples                            |
|-------------|----------------------|-------------------------------------|
| 11-12       | Parboiling           | Water                               |
|             | Searing              | Meat                                |
|             | Heating              | Fat/oil, liquids                    |
|             | Bringing to the boil | Soups, sauces                       |
|             | Blanching            | Vegetables                          |
| 7-10        | Frying               | Meat, potatoes                      |
| 6-8         | Frying               | Fish.                               |
| 8-9         | Baking               | Pastries, egg dishes, e.g. pancakes |

| Power level | Cooking method             | Examples                                             |
|-------------|----------------------------|------------------------------------------------------|
|             | Simmering in open cookware | Pasta, liquids                                       |
| 7-8         | Browning                   | Flour, onions                                        |
|             | Roasting                   | Almonds, bread-crumbs                                |
|             | Rendering                  | Bacon                                                |
|             | Reducing                   | Stocks, sauces                                       |
| 6-7         | Poaching in open cookware  | Dumplings, soup ingredients, soup meat, poached eggs |
|             | Poaching in open cookware  | Scalded sausages                                     |
| 6-7         | Steaming                   | Vegetables, potatoes, fish                           |
|             | Stewing                    | Vegetables, fruit, fish                              |
|             | Braising                   | Roulade, roasts, vegetables                          |
| 3-4         | Braising                   | Goulash                                              |
| 4-5         | Cooking with the lid on    | Soups, sauces                                        |
| 3-4         | Defrosting                 | Frozen products                                      |
|             | Soaking                    | Rice, pulses, vegetables                             |
|             | Thickening                 | Egg dishes, e.g. omelette                            |
| 1-2         | Heating/keeping warm       | Soups, vegetables in sauce                           |
| 1           | Heating/keeping warm       | Stew                                                 |
|             | Melting                    | Butter, chocolate                                    |

13.2 Quick start video tutorial

To open the quick start video tutorial and operate your appliance quickly and effectively, scan this QR code with your smartphone.

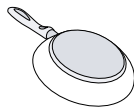
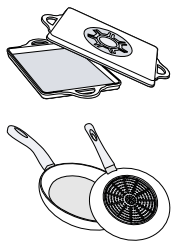


13.3 Notes regarding cookware

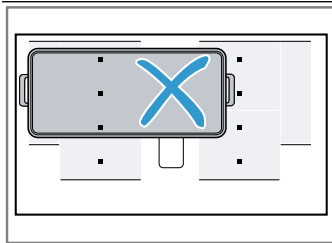
Here, you can find recommendations on how you can use your appliance most effectively. Depending on the size of the cookware and the covered cooking surface, you can activate the flexible cooking zone as two independent cooking zones or as one cooking zone.  
→ "Flex Zone", Page 12  
The cookware should correspond to the specifications in .

Properties of the cookware

To be able to correctly detect the cookware, you must take 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 test.

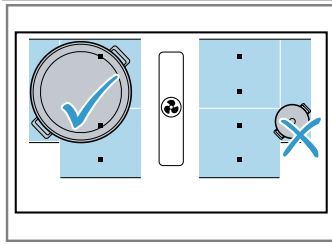
| Cookware                                                                           | Materials                                                                                                        | Properties                                                                                                                                                                                                                          |
|------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|  | Recommended cookware<br>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.<br>This cookware heats up quickly and ensures that it can be detected.                                                     |
|                                                                                    | Ferromagnetic cookware made of enamelled steel, cast iron or special induction cookware made of stainless steel. | This cookware heats up quickly and ensures that it can be detected.                                                                                                                                                                 |
|  | Suitable<br>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 that contain aluminium.                                                                           | 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 aluminium.                                          |                                                                                                                                                                                                                                     |

For optimum use of your appliance, the cookware should never be smaller than 9 cm or larger than 30 cm. You can find further recommendations in .  
→ "Positioning the cookware depending on its size", Page 19  
In order to guarantee good pot detection and heat distribution, position the cookware in the centre. Ensure that the cookware covers the side cooking zone and the FlexPlus cooking zone.  
Do not use the Teppan Yaki or the griddle plate with the FlexPlus cooking zone.



The cookware must not cover the two FlexPlus cooking zones at the same time. The cookware must not cover the ventilation openings.

Do not use round cookware that does not fully cover the FlexPlus cooking zone. If the cookware does not fully cover the FlexPlus cooking zone, the appliance does not detect the cookware.

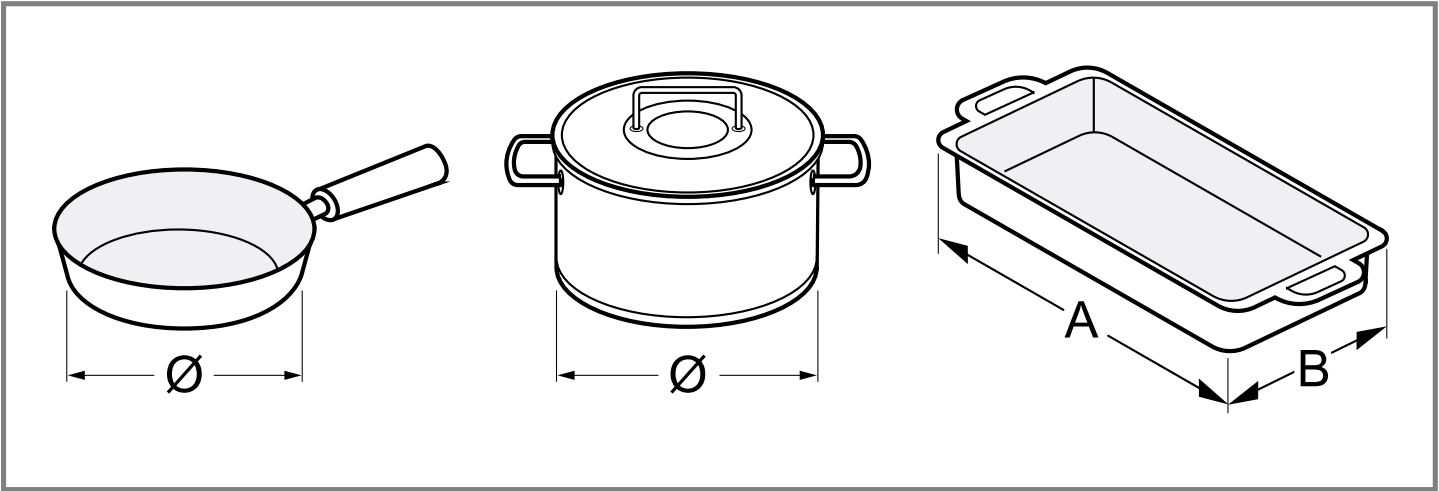


13.4 Suitable cookware

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, read the following information.

13.5 Positioning the cookware depending on its size

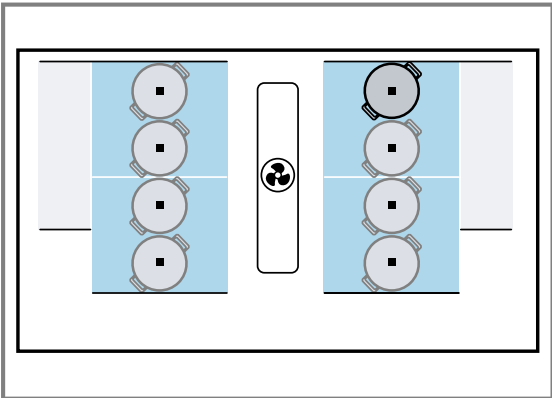
To be able to correctly detect the cookware, you must take the size of the cookware into consideration. All cookware bases must be perfectly flat and smooth. Using cookware of the appropriate size on the cooking zone enables correct detection on the cooking zones and ensures maximum efficiency of your appliance. Use Cookware test to check whether the cookware is suitable. Cookware test.



- A Width
- B Length

Round cookware – dia. 9–13 cm

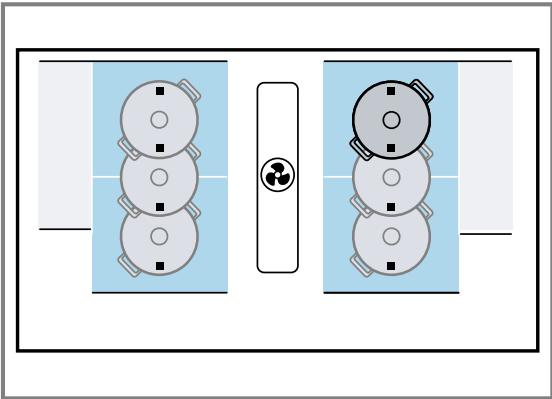
Position round cookware with a base diameter of 9 to 13 cm in the centre of one of the four reference points.



| Possible activa-<br>tion of the cook-<br>ing zones | Cooking zone<br>type                                               | Switching on                                                                                                             |
|----------------------------------------------------|--------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------|
|                                                    | Two independent<br>cooking zones<br>on the Flex cook-<br>ing zone. | Use cookware of<br>a suitable size.<br>Use the Flex<br>cooking zone as<br>two independent<br>cooking zones.<br>→ Page 12 |

Round cookware – dia. 14–23 cm

Position round cookware with a base diameter of 14 to 23 cm so that two of the reference points are covered.

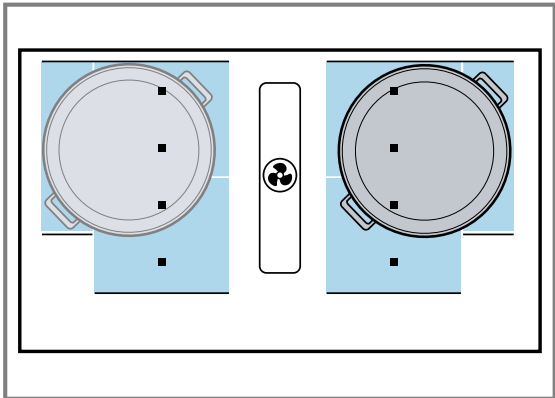


| Possible activa-<br>tion of the cook-<br>ing zones | Cooking zone<br>type                                               | Switching on                                                                                                             |
|----------------------------------------------------|--------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------|
|                                                    | Two independent<br>cooking zones<br>on the Flex cook-<br>ing zone. | Use cookware of<br>a suitable size.<br>Use the Flex<br>cooking zone as<br>two independent<br>cooking zones.<br>→ Page 12 |
|                                                    | One cooking<br>zone on the Flex<br>cooking zone.                   | Use cookware of<br>a suitable size.<br>Use the Flex<br>cooking zone as a<br>single cooking<br>zone. → Page 12            |

Round cookware – dia. 24–30 cm

Position round cookware with a base diameter of 24 to 30 cm so that the edge of the cookware starts at the up-

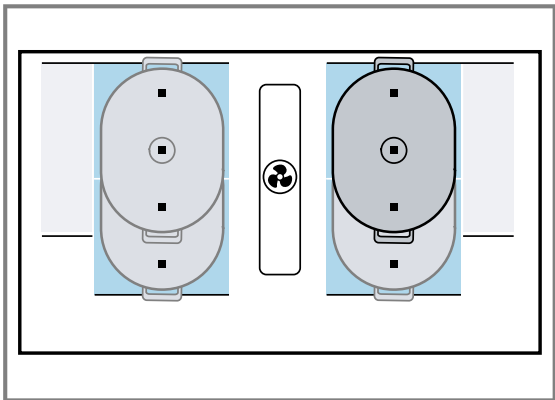
per edge of the Flex cooking zone and ends at the outer edge of the FlexPlus cooking zone.



| Possible activation of the cooking zones | Cooking zone type     | Switching on                                                                                                                                                                          |
|------------------------------------------|-----------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|                                          | FlexPlus cooking zone | The FlexPlus cooking zone always switches on in conjunction with one of the flexible cooking zones. You can find further information under "Flex-Plus cooking zone". → <i>Page 12</i> |

**Oblong cookware – length > 23 cm, width < 27 cm**

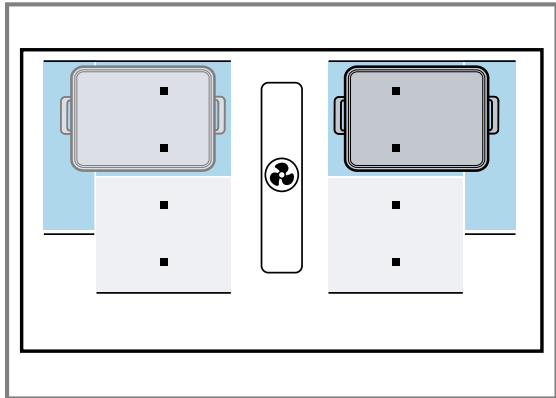
If the cookware is more than 23 cm long and less than 27 cm wide, position the cookware so that the edge of the cookware starts at the upper or lower edge of the Flex cooking zone and in a line with the reference points. Ensure that the cookware covers at least two of the four reference points.



| Possible activation of the cooking zones | Cooking zone type                          | Switching on                                                                                          |
|------------------------------------------|--------------------------------------------|-------------------------------------------------------------------------------------------------------|
|                                          | One cooking zone on the Flex cooking zone. | Use cookware of a suitable size. Use the Flex cooking zone as a single cooking zone. → <i>Page 12</i> |

**Oblong cookware – length < 23 cm, width > 27 cm**

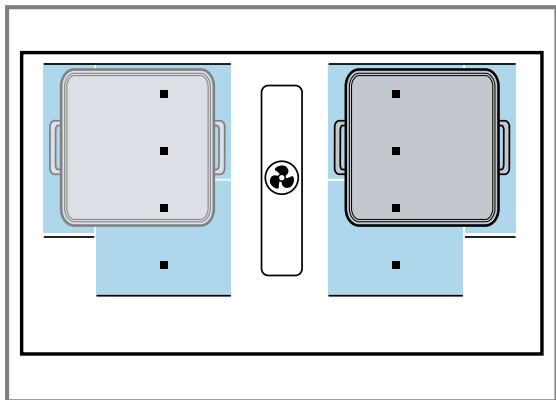
If the cookware is less than 23 cm long and more than 27 cm wide, position the cookware so that the edge of the cookware starts at the upper edge of the FlexPlus cooking zone. Ensure that the cookware covers at least two of the four reference points.



| Possible activation of the cooking zones | Cooking zone type                              | Switching on                                                                                                                                                                   |
|------------------------------------------|------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|                                          | Two cooking zones + the Flex-Plus cooking zone | The FlexPlus cooking zone always switches on in conjunction with one of the flexible cooking zones. You can find more information in "FlexPlus cooking zone". → <i>Page 12</i> |

**Oblong cookware – length > 23 cm, width > 27 cm**

If the cookware is more than 23 cm long and more than 27 cm wide, position the cookware so that the edge of the cookware starts at the upper edge of the FlexPlus cooking zone. Ensure that the cookware covers at least three of the four reference points.



| Possible activation of the cooking zones                                         | Cooking zone type     | Switching on                                                                                                                                                                          |
|----------------------------------------------------------------------------------|-----------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|  | FlexPlus cooking zone | The FlexPlus cooking zone always switches on in conjunction with one of the flexible cooking zones. You can find further information under "Flex-Plus cooking zone". → <i>Page 12</i> |

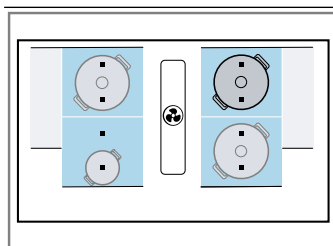
### 13.6 Using multiple items of cookware at the same time

Here, you can find an overview of using multiple items of cookware at the same time.

#### Positioning multiple items of cookware on the cooking zones

This is where you can find an overview of the positioning of the cookware.

You can use the front and rear cooking zones with two inductors each independently of each other. Set the required power level for each individual cooking zone.



Use just one item of cookware on each cooking zone.

### 13.7 Checking cookware

You can use this function to check the speed and quality of the cooking process depending on the cookware. The result is a reference value and depends on the properties of the cookware and the cooking zone being used.

Use Cookware test to check whether the cookware is suitable. Cookware test.

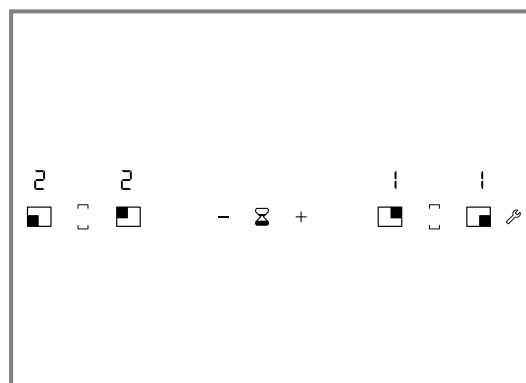
You can find more information about this function in and on the type, size and positioning of the cookware in and .

→ "Basic settings", *Page 21*

→ "Suitable cookware", *Page 18*

### Checking the cookware

1. At room temperature, place the cookware with approx. 200 ml water in the centre of the cooking zone whose diameter best fits the diameter of the base of the cookware.
2. Open the basic settings menu → *Page 22*.
3. Select the  setting.
- ✓ OFF lights up.
4. Press + or –.
- ✓ ON lights up.
- ✓ An audible signal sounds.
- ✓ The displays for the cooking zones light up.
- ✓ The function has now been activated.
- ✓  lights up.
- ✓ After a few seconds, the results for the quality and speed of the cooking process are displayed.



#### Notes

- If the cooking zone is much smaller than the diameter of the cookware, only the middle of the cookware heats up. The cooking result will not be optimal.
- The flexible cooking zone is set to function as a single cooking zone; check only one item of cookware.
- Do not use the wok and wok accessories for this function.

### Checking the result

- Check the quality result and the speed of the cooking process using the following overview.

| Display                                                                             | Result                                                                                                                     |
|-------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------|
|  | The cookware is not suitable for the cooking zone and therefore does not heat up. <sup>1</sup>                             |
|  | The cookware is taking longer to heat up than expected and cooking is not progressing as well as it ought to. <sup>1</sup> |
|  | The cookware is heating up correctly and cooking is progressing well.                                                      |

## 14 Basic settings

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

### 14.1 Overview of the basic settings

This is where you can find an overview of the basic settings and the factory preset values.

<sup>1</sup> If there is a smaller cooking zone available, try the cookware again on the smaller cooking zone.

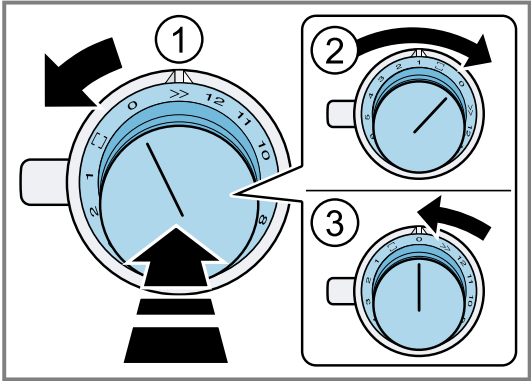
| Indicator | Selection                                                                                                                                                                                                                                                                                                                                                                                                               |
|-----------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| c1        | Signal tones<br>ON All signal tones are switched on. <sup>1</sup><br>OFF Only the fault signal is switched on.                                                                                                                                                                                                                                                                                                          |
| c2        | Power management function. Limit the total power of the hob. The available settings depend on the maximum power of the hob.<br>OFF Deactivated. <sup>1</sup><br>1000 Lowest level.<br>1500<br>2000<br>...<br>9500 Highest level for the hob.                                                                                                                                                                            |
| c3        | Check the cookware; cooking results<br>0 Not suitable.<br>1 Not perfect.<br>2 Suitable.                                                                                                                                                                                                                                                                                                                                 |
| c4        | Setting air recirculation mode or air extraction mode<br>0 Air recirculation mode is set. <sup>1</sup><br>1 Air extraction mode is set.                                                                                                                                                                                                                                                                                 |
| c5        | Starting the ventilation system automatically<br>OFF Switched off. The ventilation system must be switched on manually if required.<br>R Switched on in automatic mode. <sup>1</sup> The ventilation system is switched on when you switch on a cooking zone in automatic mode.<br>1/2/3 Switched on in manual mode. The ventilation system is switched on with a fixed power level when a cooking zone is switched on. |
| c6        | Fan run-on<br>R Fan run-on in automatic mode. <sup>1</sup><br>n0 Fan run-on with last selected setting.<br>OFF The ventilation system is switched off with the hob. Not recommended for appliances with air recirculation mode.                                                                                                                                                                                         |
| c7        | Setting the sensor sensitivity for the ventilation system<br>1 Lowest sensor sensitivity setting.<br>2 Medium sensor sensitivity setting. <sup>1</sup><br>3 Highest sensor sensitivity setting.                                                                                                                                                                                                                         |
| c8        | Restore the factory settings<br>OFF Individual settings retained. <sup>1</sup><br>ON Restore factory settings.                                                                                                                                                                                                                                                                                                          |

14.2 Opening the basic settings menu

**Requirement:** The hob is switched off.

1. Push in any control knob. While the control knob is pushed in, carry out the following steps without interruption:
- ▶ Turn the control knob one notch anti-clockwise to position >> ①.
  - ▶ Turn the control knob three notches clockwise to position 1 ②.

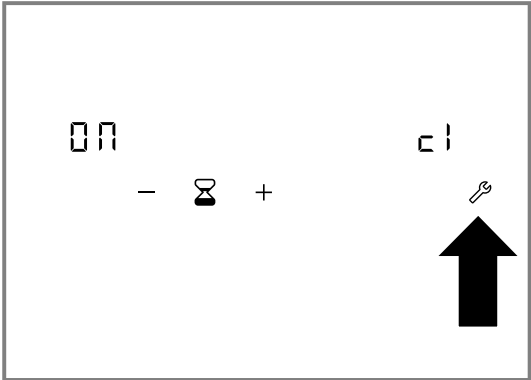
- ▶ Turn the control knob two notches anti-clockwise to position 0 ③.



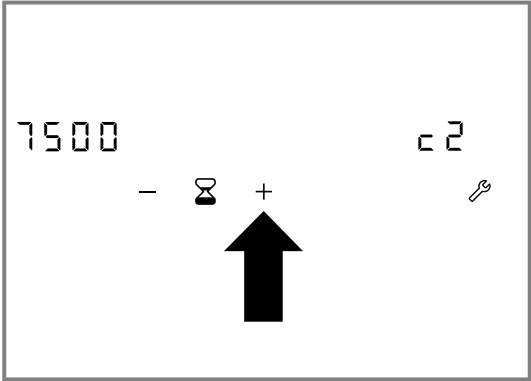
- ✓ ⚙ lights up.
  - ✓ The illuminated ring on the control knob lights up yellow.
2. Press ⚙.
- The displays show the product information.

| Product information    | Display |
|------------------------|---------|
| Customer Service Index | 01      |
| Production number      | Fd      |
| Production number 1    | 01.     |
| Production number 2    | 05      |

3. Press ⚙ again.



- ✓ The basic settings menu is opened.
  - ✓ c1 and ON light up.
4. Press ⚙ repeatedly until the required function is displayed.
5. Use + and - to select the required setting.



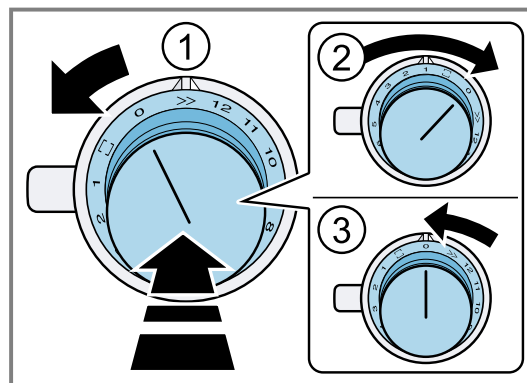
<sup>1</sup> Factory setting

6. Press and hold  for at least 4 seconds.
- ✓ The settings are saved.
7. Exit the basic settings menu. → *Page 23*

### 14.3 Exiting the basic settings menu

- ▶ Push the control knob in. While the control knob is pushed in, carry out the following steps without interruption:
  - ▶ Turn the control knob one notch anti-clockwise to position >> ①.
  - ▶ Turn the control knob three notches clockwise to position 1 ②.

- ▶ Turn the control knob two notches anti-clockwise to position 0 ③.



- ✓ The appliance saves the changed settings.
- ✓  goes out.
- ✓ The illuminated ring on the control knob goes out.

**Note:** If you do not carry out the operating steps, the appliance does not save the changed settings.

## 15 Home Connect

This appliance is network-capable. Connecting your appliance to a mobile device lets you control its functions via the Home Connect app, adjust its basic settings and monitor its operating status.

The Home Connect services are not available in every country. The availability of the Home Connect function depends on the availability of the Home Connect services in your country. You can find information about this at: [www.home-connect.com](http://www.home-connect.com).

The Home Connect app guides you through the entire login process. Follow the instructions, noting the information in the Home Connect app.

### Notes

- Please note the safety precautions in this instruction manual and make sure that they are also observed when operating the appliance via the Home Connect app.  
→ *"Safety", Page 2*
- Operating the appliance on the appliance itself always takes priority. During this time it is not possible to operate the appliance using the Home Connect app.
- In networked standby mode, the appliance requires a maximum of 2 W.

### 15.1 Setting up the Home Connect app

1. Install the Home Connect app on your mobile device.
2. Start the Home Connect app and set up access for Home Connect.  
The Home Connect app guides you through the entire login process.

### 15.2 Setting up Home Connect

#### Requirements

- The appliance is connected to the power supply and is switched on.

- You have a mobile device with a current version of the iOS or Android operating system, e.g. a smartphone.
  - The appliance is receiving signals from the WLAN home network (Wi-Fi) at its installation location.
  - The mobile device and the appliance are within range of your home network's Wi-Fi signal.
1. Scan the following QR code.



You can install the Home Connect app and connect your appliance via the QR code.

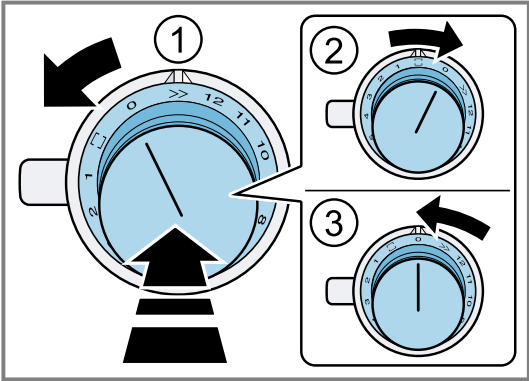
2. Follow the instructions in the Home Connect app.

### 15.3 Changing the Home Connect settings

In the Home Connect settings menu, you can connect your appliance to Home Connect and implement the setting for connecting to the Wi-Fi home network.

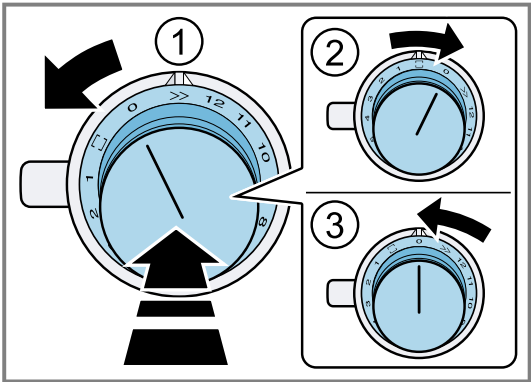
1. Push in any control knob. While the control knob is pushed in, carry out the following steps without interruption:
  - ▶ Turn one notch anti-clockwise to >> ①.
  - ▶ Turn the control knob two notches clockwise to ②.

- ▶ Turn the control knob one notch anti-clockwise to 0 ③.



- ✓ The illuminated ring on the control knob lights up blue.
- 2. In order to implement a setting, turn the control knob to the required position.  
→ "Overview of the Home Connect settings",  
Page 24

- 3. To save the setting, exit the Home Connect settings menu in the same way.
  - ▶ Turn one notch anti-clockwise to >> ①.
  - ▶ Turn the control knob two notches clockwise to ②.
  - ▶ Turn the control knob one notch anti-clockwise to 0 ③.



15.4 Overview of the Home Connect settings

In the Home Connect settings, you can adjust settings and network settings for Home Connect.

| Knob position | Setting                                   | Use                                                                                                                                                                                                                            |
|---------------|-------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|               | Manual login in the Wi-Fi home network    | To log in manually, you require the network name (SSID) and password (key) for your Wi-Fi home network. On your mobile device, the Home Connect Wi-Fi connection is available for approximately 20 minutes.                    |
|               | Automatic login in the Wi-Fi home network | Login to the Wi-Fi home network with a WPS-enabled router                                                                                                                                                                      |
|               | Switching the Wi-Fi on or off             | You can switch off the Wi-Fi connection on your hob at any time, e.g. to save energy during a holiday. The connections to the home network remain saved. When you switch the Wi-Fi back on, the saved connections are applied. |
|               | Resetting the Home Connect connection     | You can delete all of the settings for Home Connect, e.g. if you have new access data for your router.                                                                                                                         |

## 15.5 Switching Wi-Fi on or off

1. Open the Home Connect settings menu.  
→ *"Changing the Home Connect settings", Page 23*
- ✓ The illuminated ring on the control knob lights up blue.
2. Turn the control knob four notches clockwise to 3.
- ✓ The illuminated ring on the control knob lights up green.
- ✓ After approx. 5 seconds, the illuminated ring on the control knob flashes blue.
- ✓ After a few seconds, the illuminated ring on the control knob lights up blue.
- ✓ The  and **WIFI** symbols go out on the control panel. Wi-Fi is deactivated.
3. To save the setting, exit the settings menu in the same way.
4. If you want to switch the Wi-Fi back on, work through the same operating sequence.
- ✓ The illuminated ring on the control knob lights up blue.
- ✓ After approx. 5 seconds, the illuminated ring on the control knob flashes blue and then lights up green.
5. The control panel shows  and **WIFI**.
6. To save the setting, exit the settings menu in the same way.

## 15.6 Home Connect settings

Adapt Home Connect to your needs.

You can find the Home Connect settings in the basic settings for your appliance. Which settings the display shows will depend on whether Home Connect has been set up and whether the appliance is connected to your home network.

## 15.7 Software update

Your appliance's software can be updated using the software update function, e.g. for the purposes of optimisation, troubleshooting or security updates.

To do this, you must be a registered Home Connect user, have installed the app on your mobile device and be connected to the Home Connect server.

As soon as a software update is available, you will be informed via the Home Connect app and will be able to start the software update via the app. Once the update has been successfully downloaded, you can start installing it via the Home Connect app if you are in your home network (Wi-Fi). The Home Connect app informs you once installation is successful.

You can find the current software version in the Home Connect app under the appliance information for the appliance.

### Notes

- The software update consists of two steps.
  - The first step is downloading.
  - The second step is installation on your appliance.
- You can continue to use your appliance during downloading. Depending on your personal settings in the app, software updates can also be set to download automatically.
- Installation takes a few minutes. You cannot use your appliance during installation.
- We recommend you install security updates as soon as possible.

## 15.8 Remote diagnostics

Customer Service can use Remote Diagnostics to access your appliance if you contact them, have your appliance connected to the Home Connect server and if Remote Diagnostics is available in the country in which you are using the appliance.

**Tip:** For further information and details about the availability of Remote Diagnostics in your country, please visit the service/support section of your local website: [www.home-connect.com](http://www.home-connect.com).

## 15.9 Data protection

Please see the information on data protection.

The first time your appliance is registered on a home network connected to the Internet, your appliance will transmit the following types of data to the Home Connect server (initial registration):

- Unique appliance identification (consisting of appliance codes as well as the MAC address of the installed Wi-Fi communication module).
- Security certificate of the Wi-Fi communication module (to ensure a secure data connection).
- The current software and hardware version of your appliance.
- Status of any previous resetting to factory settings.

This initial registration prepares the Home Connect functions for use and is only required when you want to use the Home Connect functions for the first time.

**Note:** Please note that the Home Connect functions can only be utilised with the Home Connect app. Information on data protection can be retrieved in the Home Connect app.

# 16 Cleaning and servicing

## 16.1 Hob surface

The glass on the hob comes with a coating that increases resistance against scratches.

### 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 hob as a work surface or storage space.
- Prevent food from coming into contact with the hot-plate since this may lead to permanent discolouration 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.

## 16.2 Cleaning products

You can obtain suitable cleaning products and glass scrapers from customer service, the online shop or a retailer.

### ATTENTION

Unsuitable cleaning products may damage the surfaces of the appliance.

- ▶ Never use unsuitable cleaning products.
- ▶ Do not use cleaning products while the hob is still hot. This may cause marks on the surface.

### Unsuitable cleaning products

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

## 16.3 Cleaning the hob

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

**Requirement:** The hob must be cold. Do not allow the hob to cool down if it has sugar stains, rice starch, plastic or aluminium 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 product.
  - ▶ 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.

### Tips

- If you keep the base of the cookware clean, the hob surface remains in a good condition.
- Using LED or halogen bulbs improves the lighting conditions and avoids reflections or colour variations on the hob.

## 16.4 Cleaning the control knob

**Note:** You cannot remove the knob for cleaning.

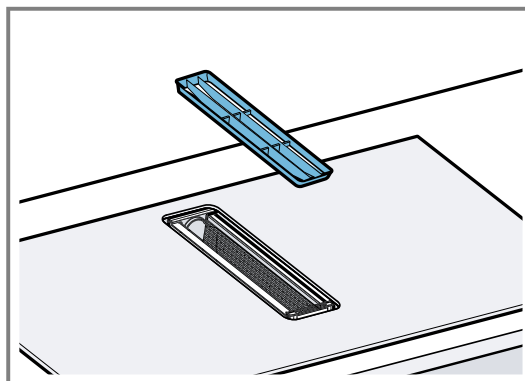
1. Clean the control knob with warm soapy water and a soft cloth.
2. Do not use too much water when cleaning.

## 16.5 Changing the odour filter or acoustics filter

Change the odour filter regularly. Change the acoustics filters if they are dirty.

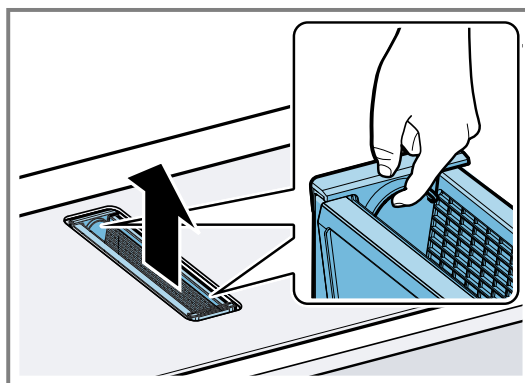
**Note:** You can obtain odour filters or acoustics filters from specialist retailers, customer service or in the online shop.

1. To keep them in good working order, only use genuine replacement filters.
2. Remove the ventilation grille.

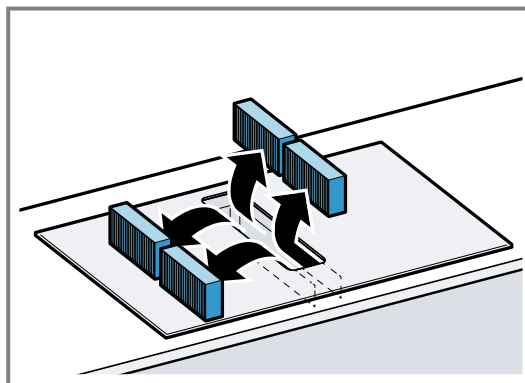


3. **ATTENTION** – Falling grease filters may damage the hob below.

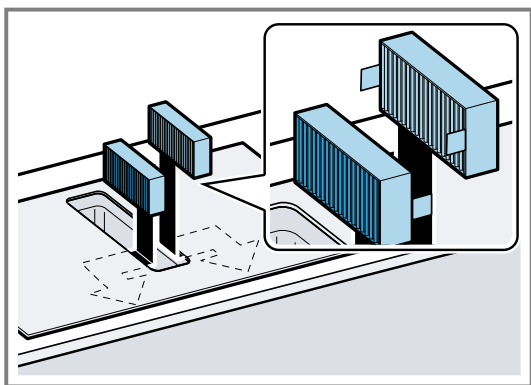
- ▶ Grip below the grease filter with one hand. Pull the grease filter up and out of the appliance using the handles in the grease filter.
- ▶ Fat may accumulate in the bottom of the container. Hold the grease filter level to prevent grease from dripping out.



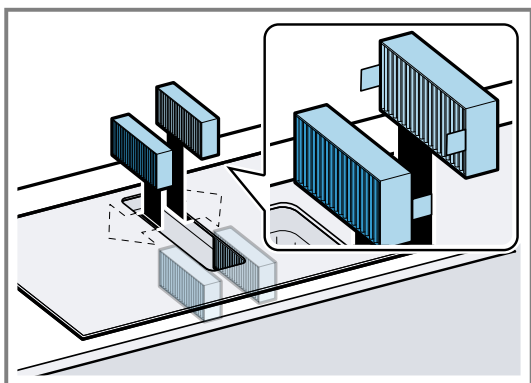
4. Remove the 4 odour filters or acoustics filters from the inside of the appliance and dispose of them properly.



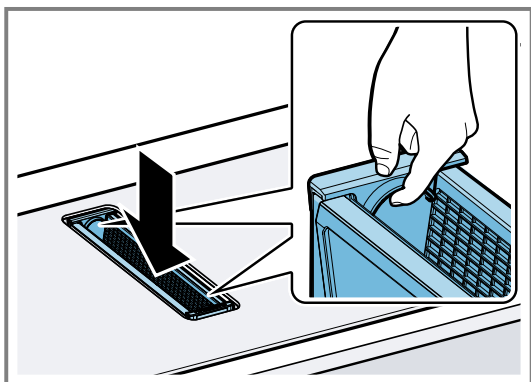
5. Insert 2 odour filters or acoustics filters into the left and right of the appliance and slide them forwards.



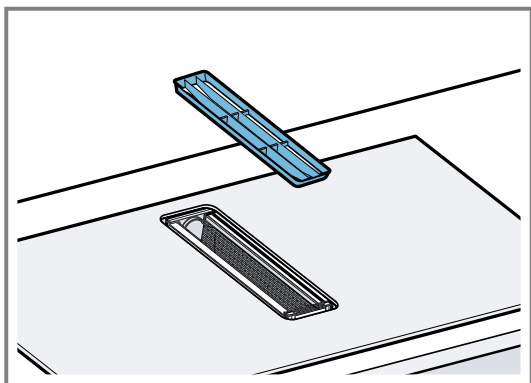
6. Insert the other odour filters or acoustics filters into the left and right of the appliance.



7. Insert the grease filter into the appliance using the handles in the grease filter.



8. Place the ventilation grille on top.



## Resetting the saturation indicator

**Requirement:** After the appliance is switched off, ☉ lights up.

1. Replace the odour filter. → *Page 26*
  2. Press and hold ☉ for approx. 3 seconds.
- ✓ The ☉ display stops lighting up. The saturation indicator for the odour filters is reset.

## 16.6 Cleaning the grease filters

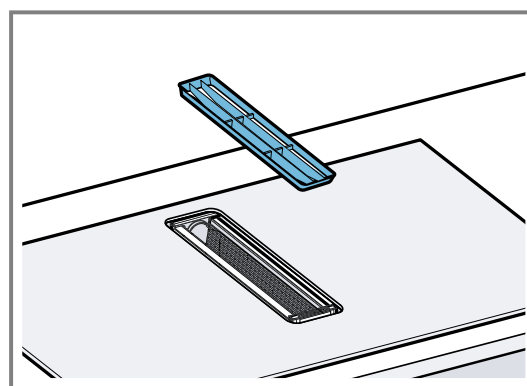
Grease filters filter the grease from the cooking vapour. To keep it in good working order, you must clean the grease filter regularly.

### ⚠ WARNING – Risk of fire!

Fatty deposits in the grease filters may catch fire.

- ▶ Never operate the appliance without a grease filter.
- ▶ Clean the grease filters regularly.
- ▶ Never work with naked flames close to the appliance (e.g. flambéing).

1. Remove the ventilation grille.

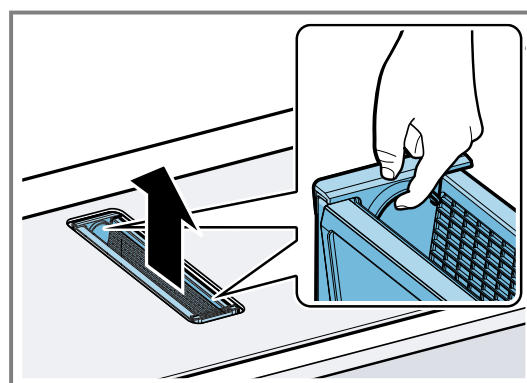


2. **ATTENTION** – Falling grease filters may damage the hob below.

- ▶ Grip below the grease filter with one hand.

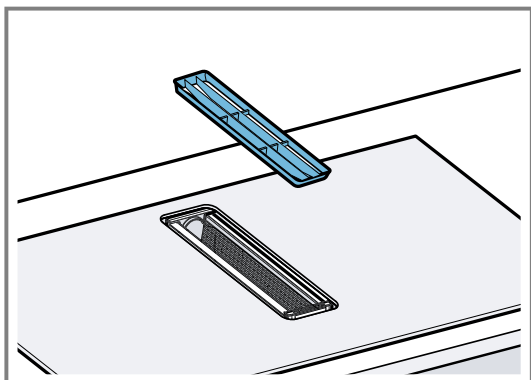
Pull the grease filter up and out of the appliance using the handles in the grease filter.

- ▶ Fat may accumulate in the bottom of the container. Hold the grease filter level to prevent grease from dripping out.



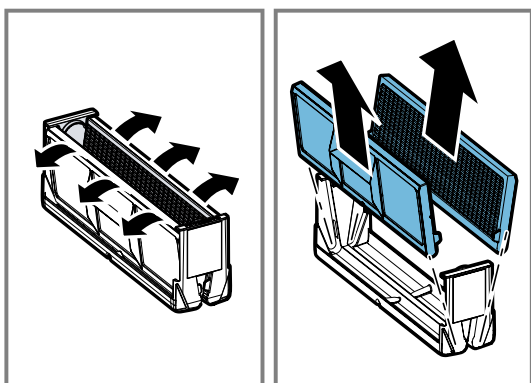
3. Clean the grease filter.  
→ "Cleaning the grease filters manually", *Page 28*  
→ "Cleaning the grease filter in the dishwasher", *Page 28*
4. If required, remove the odour filters or acoustics filters and clean the appliance from the inside.  
→ "Changing the odour filter or acoustics filter", *Page 26*

5. If any objects get into the appliance, remove these objects and ensure that the supply to the overflow container is not blocked.
6. Wipe out the inside of the appliance with soapy water and a dish cloth.
7. After cleaning, reinsert the dried grease filter.
8. Place the ventilation grille on top.



### Cleaning the grease filters manually

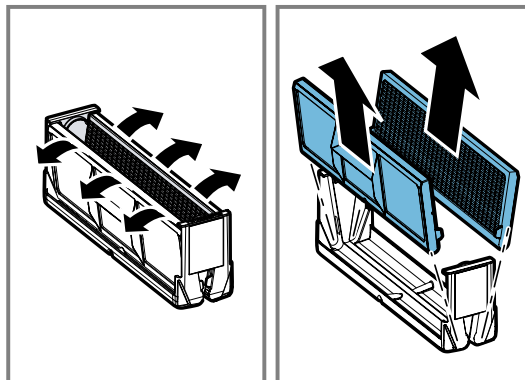
1. To disassemble the grease filter, pull the side parts of the grease filter outwards and remove upwards.



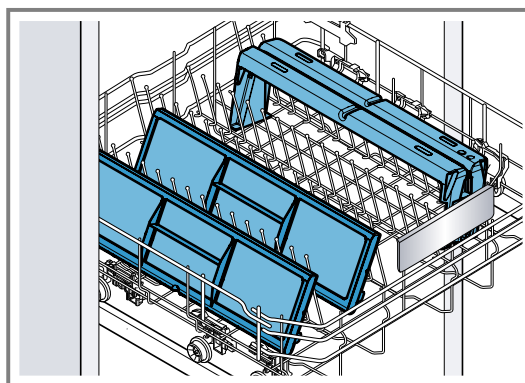
2. Soak the grease filter in hot soapy water.
3. Use a brush to clean the grease filter.  
Do not use aggressive, acidic or alkaline cleaning products.  
Use a special grease solvent for stubborn dirt. You can purchase the grease solvent from Customer Service, in our online shop or in a specialist shop.
4. Rinse the grease filter thoroughly.
5. Leave the grease filter to drain.

### Cleaning the grease filter in the dishwasher

1. For optimum cleaning results, disassemble the grease filter.
  - To disassemble the grease filter, pull the side parts of the grease filter outwards and remove upwards.



2. Place the individual components of the grease filter loosely in the dishwasher and do not jam them in.
  - Place the grease filter into the dishwasher upside down.



Do not clean heavily soiled grease filters with tableware.

Do not use aggressive, acidic or alkaline cleaning products.

3. Start the dishwasher.  
Select a temperature setting below 70 °C.
4. Leave the grease filter to drain.

### 16.7 Cleaning the ventilation grille

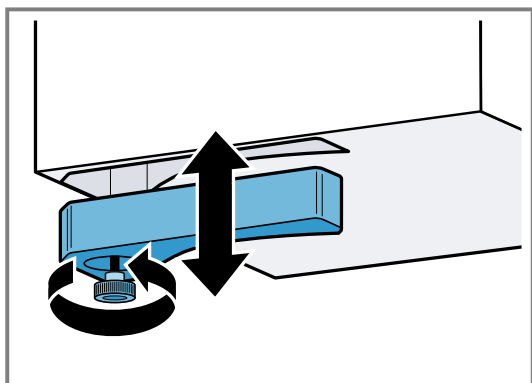
- Clean the ventilation grille with a damp dish cloth and dry it with a soft cloth, or clean it in the dishwasher. When cleaning in the dishwasher, the surface may become discoloured. The discolouration does not affect its usability.

### 16.8 Cleaning the overflow container

The overflow container collects liquids or objects that come into the appliance from above.

**Requirement:** The appliance has cooled and the residual heat indicator has gone out.

1. Hold the overflow container with one hand and unscrew it with the other hand.
  - ▶ Hold the overflow container level to prevent liquid from leaking out.



2. Empty the overflow container and rinse it out.
3. If required, unscrew the screw and clean the overflow container without the screw in the dishwasher.
4. Clean the overflow container before screwing it back into place.
5. Ensure that the supply to the overflow container is not blocked.  
Remove any objects that have entered the appliance once it has cooled down. To do this, remove the grease filter. → *Page 27*

## 17 Troubleshooting

You can rectify minor faults on your appliance yourself. Read the troubleshooting information before contacting after-sales service. This will avoid unnecessary costs.

**Tip:** Permanently connect your appliance to the Home Connect app to automatically receive software updates. This allows errors to be eliminated, performance to be improved and new functions to be made available.

### ⚠ **WARNING – Risk of injury!**

Improper repairs are dangerous.

- ▶ Repairs to the appliance should only be carried out by trained specialist staff.
- ▶ If the appliance is defective, call Customer Service.  
→ *"Customer Service", Page 32*

### ⚠ **WARNING – Risk of electric shock!**

Improper repairs are dangerous.

- ▶ Repairs to the appliance should only be carried out by trained specialist staff.
- ▶ Only use genuine spare parts when repairing the appliance.
- ▶ If the power cord or the appliance power cable of this appliance is damaged, it must be replaced with a special power cord or special appliance power cable, which is available from the manufacturer or its Customer Service.
- ▶ If the power cord of this appliance is damaged, it must be replaced by trained specialist staff.

### 17.1 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 following table, disconnect the hob from the power supply and wait 30 seconds before reconnecting it. If this display ap-

pears again, contact Customer Service and specify the exact fault code.

- If an error occurs, the appliance does not switch to low power mode.
- In order to protect the appliance's electronic parts from overheating or surge currents, the hob may temporarily reduce the power level.

### 17.2 Malfunctions

| Fault                         | Cause and troubleshooting                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          |
|-------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| None                          | <p>There has been a power cut.</p> <ul style="list-style-type: none"> <li>▶ Check whether the lighting in your room or other appliances are working.</li> </ul> <p>The appliance has not been connected in accordance with the circuit diagram.</p> <ul style="list-style-type: none"> <li>▶ Ensure that the appliance has been connected as shown in the circuit diagram.</li> </ul> <p>The circuit breaker in the fuse box has tripped.</p> <ul style="list-style-type: none"> <li>▶ Check the circuit breaker in the fuse box.</li> </ul> <p>The electronics have detected a fault.</p> <ul style="list-style-type: none"> <li>▶ If this fault recurs, call the after-sales service.</li> </ul> |
| The appliance is not working. | <p>The mains plug of the power cord is not plugged in.</p> <ul style="list-style-type: none"> <li>▶ Connect the appliance to the power supply.</li> </ul>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          |

| Fault                                                                                                                                                                                                                   | Cause and troubleshooting                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| The appliance is not working.                                                                                                                                                                                           | <p>The circuit breaker in the fuse box has tripped.</p> <ul style="list-style-type: none"> <li>▶ Check the circuit breaker in the fuse box.</li> </ul> <p>There has been a power cut.</p> <ul style="list-style-type: none"> <li>▶ Check whether the lighting in your room or other appliances are working.</li> </ul>                                                                                                                                                                                                                                                          |
| No display                                                                                                                                                                                                              | <p>The power supply has been disconnected.</p> <ul style="list-style-type: none"> <li>▶ Use other electrical appliances to check whether a short circuit has occurred in the power supply.</li> </ul> <p>The appliance has not been connected in accordance with the circuit diagram.</p> <ul style="list-style-type: none"> <li>▶ Ensure that the appliance has been connected in accordance with the circuit diagram.</li> </ul> <p>Electronics fault.</p> <ul style="list-style-type: none"> <li>▶ If the fault cannot be eliminated, inform after-sales service.</li> </ul> |
| An audible signal sounds.                                                                                                                                                                                               | <p>The control panel is damp or an object is covering it.</p> <ul style="list-style-type: none"> <li>▶ Dry the control panel or remove the object.</li> </ul>                                                                                                                                                                                                                                                                                                                                                                                                                   |
| The appliance has switched off the cooking zone. The illuminated ring on the control knob flashes.                                                                                                                      | <p>The control knob has not been turned for an extended period. The safety shut-off has switched the heating process off.</p> <ol style="list-style-type: none"> <li>1. Turn the control knob to 0.</li> <li>2. Switch the appliance back on.</li> </ol> <p>The appliance is too hot.</p> <ul style="list-style-type: none"> <li>▶ Note the fault message on the control panel.</li> </ul>                                                                                                                                                                                      |
| The indicator flashes.                                                                                                                                                                                                  | <p>The appliance has not detected the cookware.</p> <ul style="list-style-type: none"> <li>▶ Ensure that the cookware is suitable for use with an induction hob.</li> </ul> <ol style="list-style-type: none"> <li>1. Ensure that the diameter of the base of the cookware corresponds to the size of the cooking zone.</li> <li>2. Turn the control knob to 0.</li> <li>3. Switch on the cooking zone again.</li> </ol>                                                                                                                                                        |
| The selected power level flashes. The illuminated ring on the control knob lights up orange. After approx. nine minutes, the appliance switches the cooking zone off. The illuminated ring on the control knob flashes. | <p>The appliance does not detect the cookware or there is no cookware on the cooking zone.</p> <ol style="list-style-type: none"> <li>1. Ensure that the cookware is suitable for use with an induction hob.<br/>→ <i>"Suitable cookware", Page 18</i></li> <li>2. Ensure that cookware is on the selected cooking zone.</li> <li>3. Turn the control knob to 0.</li> <li>4. Switch on the cooking zone again.</li> </ol>                                                                                                                                                       |
| F2                                                                                                                                                                                                                      | <p>The electronics have overheated and have switched off the corresponding cooking zone.</p> <ol style="list-style-type: none"> <li>1. Remove the cooking utensils from the cooking zone.</li> </ol> <ul style="list-style-type: none"> <li>✓ When the fault display goes out, the cooking zone has cooled down sufficiently.</li> </ul> <ol style="list-style-type: none"> <li>2. Turn the control knob to 0.</li> <li>3. Set the heat setting as usual.</li> </ol>                                                                                                            |
| F4                                                                                                                                                                                                                      | <p>The electronics have overheated and all of the cooking zones have been switched off.</p> <ol style="list-style-type: none"> <li>1. Remove the cooking utensils from the cooking zone.</li> </ol> <ul style="list-style-type: none"> <li>✓ When the fault display goes out, the cooking zone has cooled down sufficiently.</li> </ul> <ol style="list-style-type: none"> <li>2. Turn the control knob to 0.</li> <li>3. Set the power level as usual.</li> </ol>                                                                                                              |
| F5 + heat setting and signal tone                                                                                                                                                                                       | <p>There is hot cookware near the control panel. There is a risk that the electronics will overheat.</p> <ol style="list-style-type: none"> <li>1. Remove the cookware.</li> <li>2. Wait a few seconds.</li> </ol> <ul style="list-style-type: none"> <li>✓ The fault display goes out.</li> </ul> <ol style="list-style-type: none"> <li>3. Continue cooking as usual.</li> </ol>                                                                                                                                                                                              |
| F5+ audible signal                                                                                                                                                                                                      | <p>There is hot cookware near the control panel. To protect the electronics, the cooking zones have been switched off.</p> <ol style="list-style-type: none"> <li>1. Remove the cookware.</li> <li>2. Wait a few seconds.</li> </ol> <ul style="list-style-type: none"> <li>✓ The fault display goes out.</li> </ul> <ol style="list-style-type: none"> <li>3. Continue cooking as usual.</li> </ol>                                                                                                                                                                            |

| Fault                                                                                       | Cause and troubleshooting                                                                                                                                                                                                                                                                                                                           |
|---------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| F1/F6                                                                                       | The cooking zone has overheated and it has been switched off to protect the work surface<br><ol style="list-style-type: none"> <li>1. Wait until the electronics have cooled sufficiently.</li> <li>2. Switch on the cooking zone again.</li> </ol>                                                                                                 |
| F8                                                                                          | The cooking zone has been operating continuously for an extended period. The automatic safety cut-out function is activated.<br>▶ Observe the information about the automatic safety switch-off → <i>Page 11</i> .                                                                                                                                  |
| F9                                                                                          | The FlexPlus cooking zone cannot be activated.<br><ol style="list-style-type: none"> <li>1. Check the fault display by pressing any control.</li> <li>2. Continue to cook with the remaining cooking zones.</li> <li>3. Contact the after-sales service.</li> </ol>                                                                                 |
| E9000 / E9010                                                                               | The operating voltage is incorrect, outside of the normal operating range.<br>▶ Contact the electricity supplier.                                                                                                                                                                                                                                   |
| U400                                                                                        | The hob has not been connected correctly.<br><ol style="list-style-type: none"> <li>1. Disconnect the hob from the mains.</li> <li>2. Ensure that the hob has been connected in accordance with the circuit diagram.</li> </ol>                                                                                                                     |
| The illuminated ring colour does not match the illuminated ring colour of other appliances. | The illuminated ring colour is brighter or darker than the illuminated ring colour of other appliances.<br>▶ Change the illuminated ring colour in the basic settings → <i>Page 21</i> .                                                                                                                                                            |
| The touch fields for the ventilation functions do not light up.                             | The control for the motor does not work.<br>▶ Call Customer Service → <i>Page 32</i> .                                                                                                                                                                                                                                                              |
| The ventilation is not working.                                                             | The motor or the control are defective.<br>▶ Call Customer Service → <i>Page 32</i> .                                                                                                                                                                                                                                                               |
| The symbol lighting is not working.                                                         | The control unit is defective.<br>▶ Call Customer Service → <i>Page 32</i> .                                                                                                                                                                                                                                                                        |
| ☉ lights up.                                                                                | The odour filters are saturated.<br>▶ Replace the odour filter. → <i>Page 26</i><br>The saturation indicator lights up even though the odour filter has been replaced.<br>▶ Reset the saturation indicator. → <i>Page 27</i>                                                                                                                        |
| F2/E8207/E7015                                                                              | The electronics have overheated and have switched off the corresponding cooking zone.<br><ol style="list-style-type: none"> <li>1. Wait until the electronics have cooled sufficiently.</li> <li>2. Press any of the hob's touch fields.</li> </ol>                                                                                                 |
| F4/E8208/E7015                                                                              | The electronics have overheated and all of the cooking zones have been switched off.<br><ol style="list-style-type: none"> <li>1. Wait until the electronics have cooled sufficiently.</li> <li>2. Press any of the hob's touch fields.</li> </ol>                                                                                                  |
| Home Connect is not working properly.                                                       | Different causes are possible.<br>▶ Reset the saved connections to the home network and to Home Connect.<br>▶ Go to <a href="http://www.home-connect.com">www.home-connect.com</a> .                                                                                                                                                                |
| E7010                                                                                       | The hob is unable to connect to your home network or the extractor hood.<br><ol style="list-style-type: none"> <li>1. Press any touch field to confirm the fault display.</li> <li>2. Continue cooking as usual without connecting to the home network.</li> <li>3. If E7010 lights up again, contact customer service → <i>Page 32</i>.</li> </ol> |
| dE00 lights up. The appliance does not heat up.                                             | Demo mode is activated.<br>▶ Deactivate the demo mode. → <i>Page 32</i>                                                                                                                                                                                                                                                                             |

### 17.3 If the error message is repeated, inform customer service

**Requirement:** The error message is not listed in the Overview → *Page 29*.

1. Disconnect the appliance from the mains power supply.
2. Wait 30 seconds.
3. Reconnect the appliance.
4. If the error message appears again, inform customer service and specify the exact error message.

### 17.4 Low power mode in the case of an error message

If the appliance displays an error message, the appliance does not switch to low power mode.

### 17.5 Normal noises from your appliance

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

## 17.6 Deactivating demo mode

The appliance does not heat up in demo mode. If **DE07** is lit up, demo mode is activated.

1. Disconnect the appliance from the mains power supply.
2. Wait 30 seconds.
3. Reconnect the appliance.
  - ▶ Deactivate the demo mode within the next three minutes.
4. Turn one of the control knobs anti-clockwise to **>>**.
5. Turn the same control knob clockwise to **1**.

6. Turn the same control knob anti-clockwise to **0**.
  - ✓ The illuminated ring on the control knob lights up yellow.
7. Turn the same control knob clockwise to **1**.
  - ✓ **07** lights up.
  - ✓ The illuminated ring on the control knob lights up green.
8. Wait approx. five seconds.
  - ✓ **0FF** lights up.
  - ✓ The illuminated ring on the control knob lights up yellow.
  - ✓ The demo mode is deactivated.

# 18 Customer Service

Function-relevant genuine spare parts according to the corresponding Ecodesign Directive can be obtained from Customer Service for a period of at least 10 years from the date on which your appliance was placed on the market within the European Economic Area. Furthermore, our Customer Service will continue to provide you with other function-relevant and storable genuine spare parts 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.

**Note:** Under the terms of the manufacturer's warranty the use of Customer Service is free of charge.

Detailed information about the warranty period and the warranty conditions in your country is available via the QR code on the enclosed document on service contacts and warranty conditions, from our customer service or on our website.

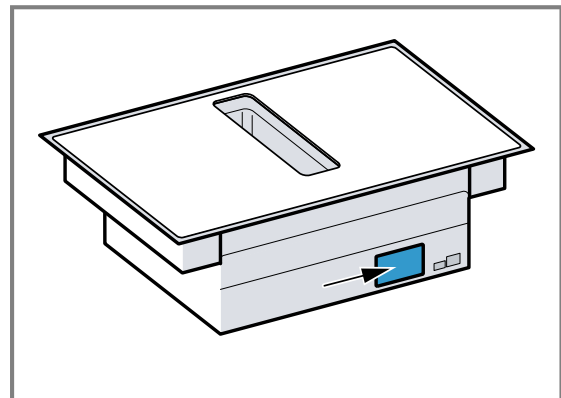
You can find the contact details for our customer service via the QR code on the enclosed document on service contacts and warranty conditions or on our website. You can find the information required as per Regulations (EU) 65/2014, (EU) 66/2014 and (EU) 2023/826 online at [www.gaggenau.com](http://www.gaggenau.com) on the product and service pages for your appliance, in the area of user manuals and additional documents.

## 18.1 Product number (E-Nr.) and production number (FD)

If you contact Customer Service, you will require the product number (E-Nr.) and the production number (FD), which you can find on the appliance's rating plate. The rating plate is located on the underside of the appliance.

The rating plate can be found:

- On the appliance certificate.
- On the underside of the hob, towards the front.



Make a note of your appliance's details and the Customer Service telephone number to find them again quickly.

# 19 Declaration of Conformity

BSH Hausgeräte GmbH hereby declares that the appliance with Home Connect functionality conforms to the essential requirements and other relevant provisions of Directive 2014/53/EU.

A detailed RED Declaration of Conformity can be found online at [www.gaggenau.com](http://www.gaggenau.com) among the additional documents on the product page for your appliance.



Hereby, BSH Hausgeräte GmbH declares that the appliance with Home Connect functionality is in compliance with relevant statutory requirements.<sup>1</sup>

A detailed Declaration of Conformity can be found online at [www.gaggenau.com/gb](http://www.gaggenau.com/gb) among the additional documents on the product page for your appliance.<sup>1</sup>

<sup>1</sup> Only applies to Great Britain



2.4 GHz band (2400–2483.5 MHz): Max. 100 mW

5-GHz band (5150–5350 MHz + 5470–5725 MHz): max. 50 mW

|  |    |    |    |    |    |         |    |    |    |
|--|----|----|----|----|----|---------|----|----|----|
|  | BE | BG | CZ | DK | DE | EE      | IE | EL | ES |
|  | FR | HR | IT | CY | LI | LV      | LT | LU | HU |
|  | MT | NL | AT | PL | PT | RO      | SI | SK | FI |
|  | SE | NO | CH | TR | IS | UK (NI) |    |    |    |

5 GHz WLAN (Wi-Fi): For indoor use only.

|    |    |    |    |    |    |    |    |
|----|----|----|----|----|----|----|----|
| AL | BA | MD | ME | MK | RS | UK | UA |
|----|----|----|----|----|----|----|----|

5 GHz WLAN (Wi-Fi): For indoor use only.

## 19.1 Statement of Compliance for Great Britain

### Product type

This statement of compliance covers the products described in this information for use whose model identifier group is seen on the title page. The full model identifier is made up of the characters before the slash in the product number (E no.) which can be found on the rating plate. Alternatively, you can also find the model identifier in the first line of the UK Energy Label.

### Name and address of manufacturer

BSH Hausgeräte GmbH, Carl-Wery-Strasse 34, 81739 München, Germany

This statement of compliance is prepared by the manufacturer.

The manufacturer, BSH Hausgeräte GmbH deems that it has complied with

- provision 5.1-1 of ETSI EN 303 645 v2.1.1 and, where relevant, provision 5.1-2 of ETSI EN 303 645 v2.1.1;
- provision 5.2-1 of ETSI EN 303 645 v2.1.1;
- provision 5.3-13 of ETSI EN 303 645 v2.1.1.

### Support period

BSH Hausgeräte GmbH will provide security updates that are necessary to maintain the main functions free of charge until at least 28/02/2034.

## 20 Installation instructions

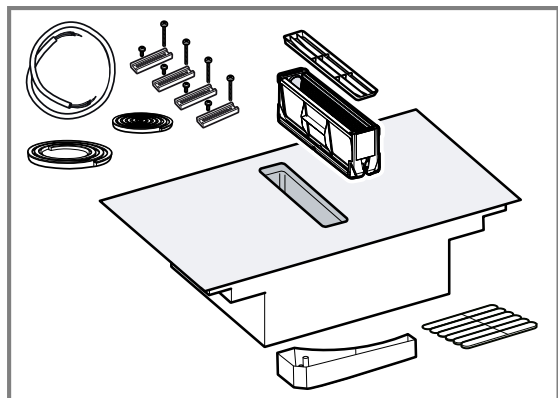
Observe this information when installing the appliance.



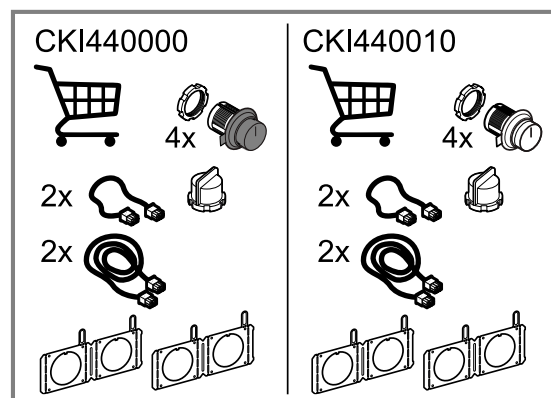
mm

### 20.1 Scope of delivery

After unpacking all parts, check for any damage in transit and completeness of the delivery.



Order the appropriate control knob in black or stainless steel.



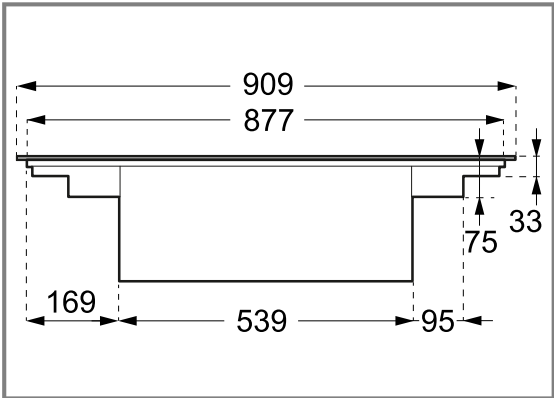
### 20.2 QR code for the installation video

This is where you will find the QR code for the installation video.



20.3 Appliance dimensions

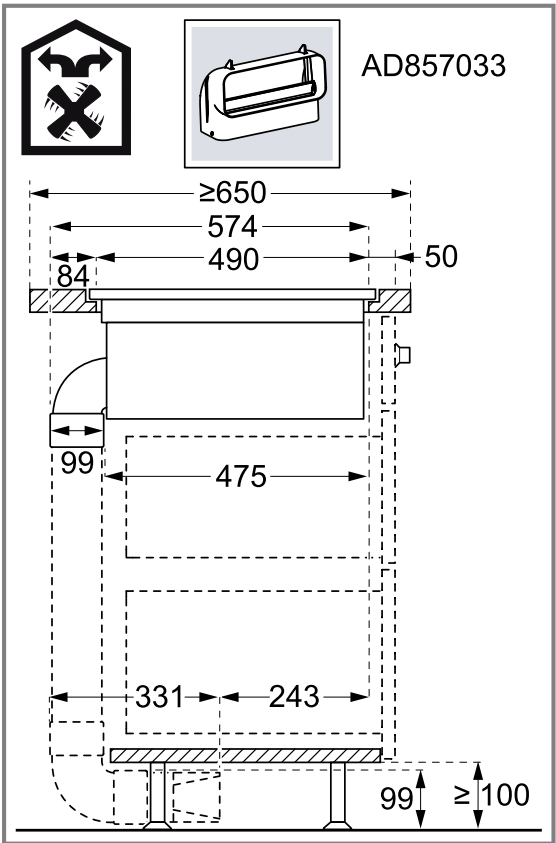
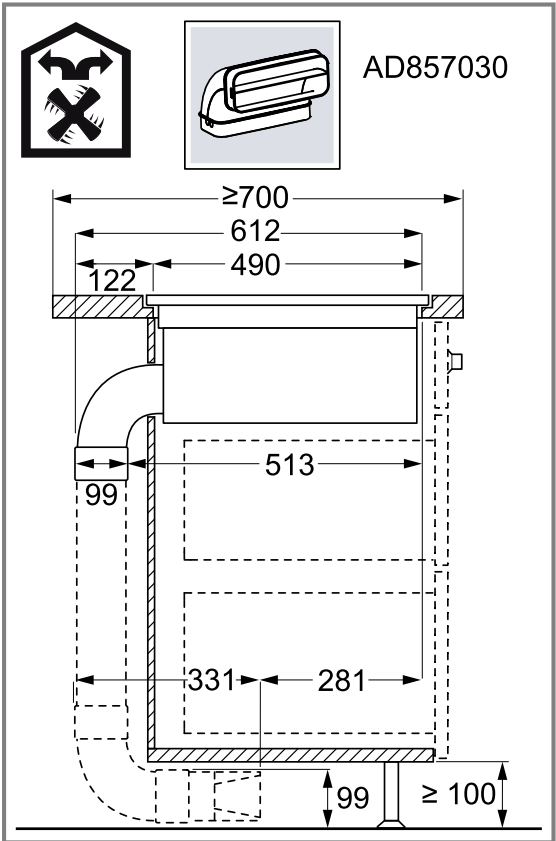
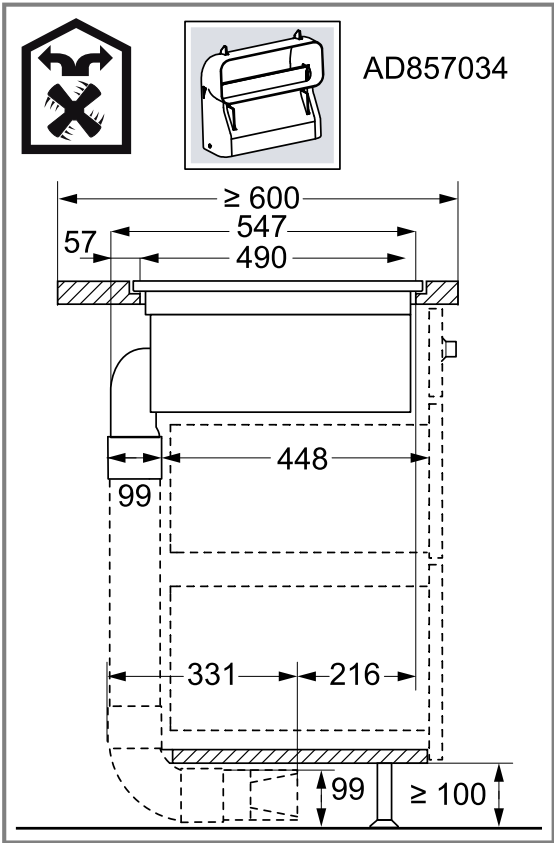
You will find the dimensions of the appliance here



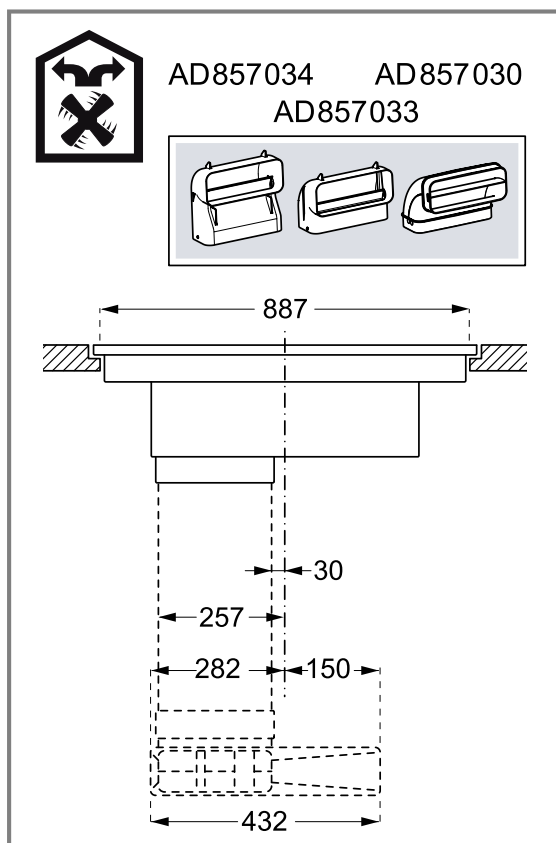
20.4 Installation dimensions for flat duct bends

This is where you can find an overview of the installation dimensions for the flat duct bends.

Side view:

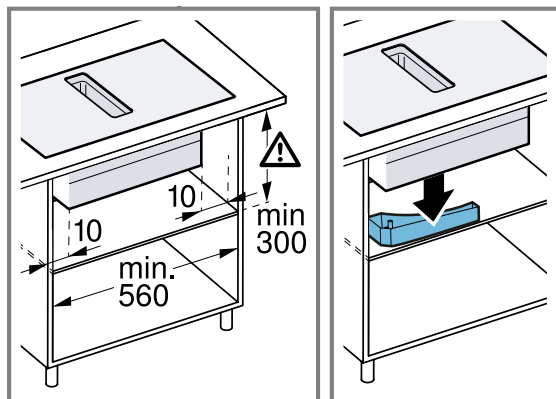


Front view:

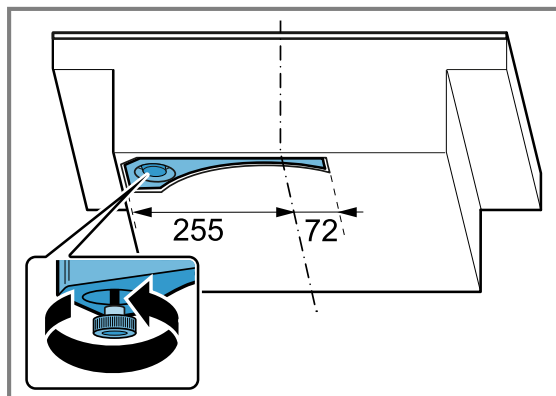


## 20.5 Safety clearances

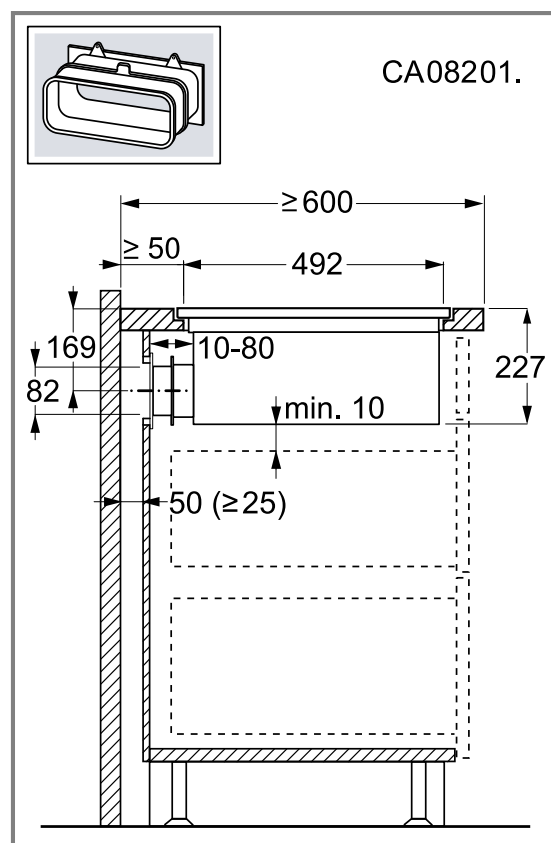
Comply with the safety clearances for the appliance.  
Clearances to the overflow container:



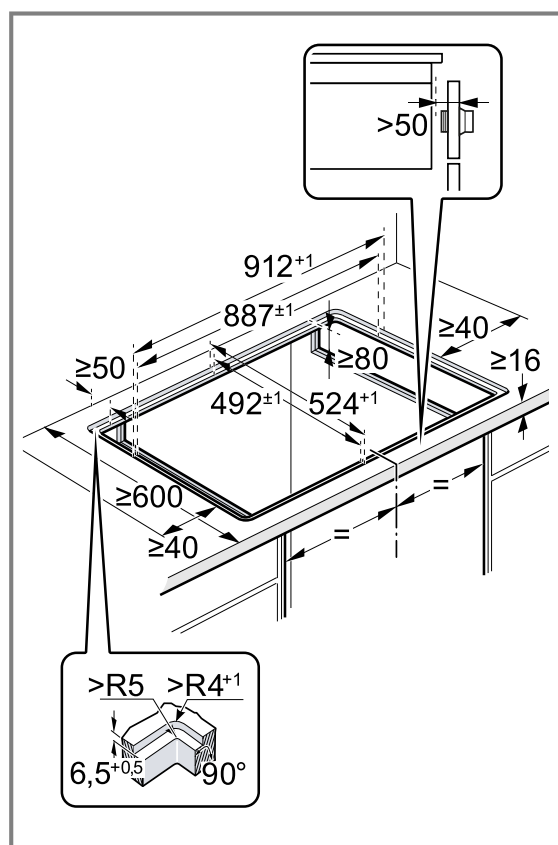
Position of the overflow container:



The performance is optimal at a clearance of 50 mm between the unit back panel and the wall. The performance is reduced at a smaller clearance.



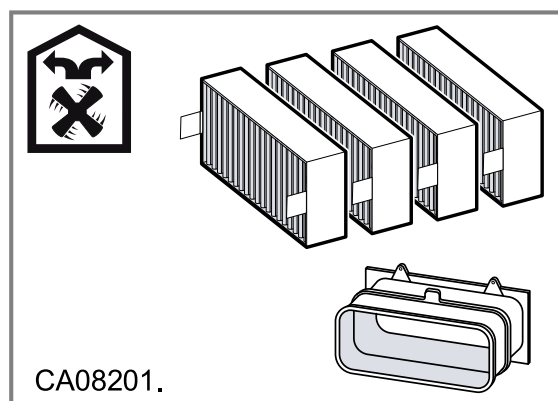
Observe the safety clearances for the worktop cut-out.  
Do not place any objects in the drawer which exceed the maximum height of the drawer. The objects may come into contact with the base of the appliance and thus disrupt the functions.



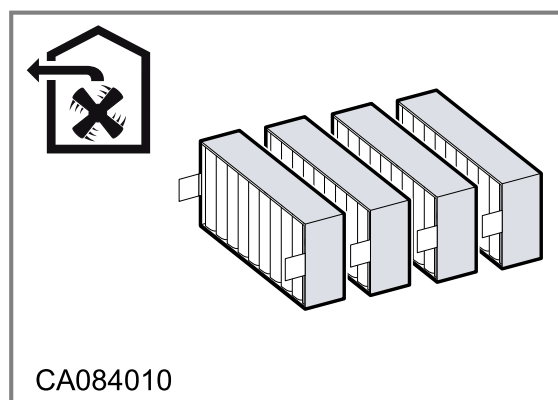
## 20.6 Installation variants

This is where you can find an overview of the different installation variants.

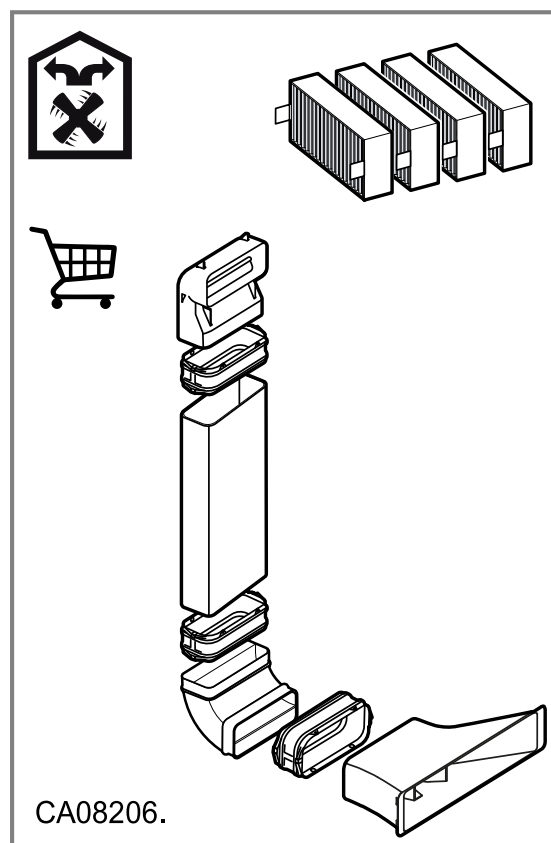
### Odour filter and adapter for circulating-air mode:



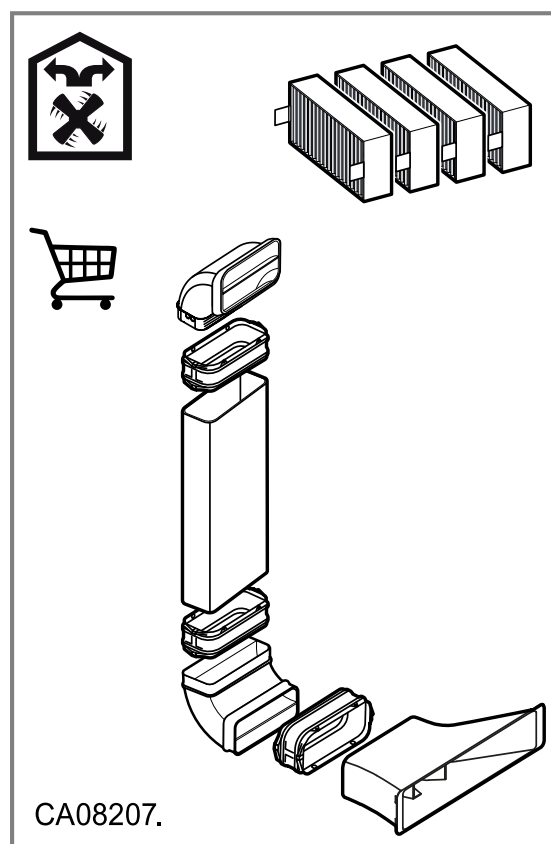
### Acoustics filter and seal for air extraction mode:



### Guided air recirculation kit, worktop depth $\geq 60$ cm:



### Guided air recirculation kit, worktop depth $\geq 70$ cm:



**Note:** Channels suitable for installation can be obtained from customer service, our website or from specialist retailers.

## 20.7 General information

- Read this instruction manual carefully.
- Only a licensed expert may connect the appliance.
- Switch off the power supply before carrying out any work.
- Never use this appliance in boats or in vehicles.
- Follow the worktop manufacturer's recommendations.

## 20.8 Safe installation

Follow these safety instructions when installing the appliance.

The appliance can only be used safely if it is correctly installed according to the safety instructions. The installer is responsible for ensuring that the appliance works perfectly at its installation location.

**Note:** This appliance is designed to capture steam from cookware on the cooking zone. If the vapours are captured by other appliances (such as universal kitchen machines or hobs), the efficiency of the ventilation system depends on the distance between the air inlet and the source of the vapours.

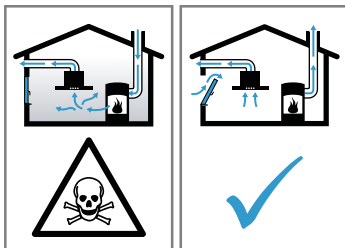
### **WARNING – Danger: Magnetism!**

The appliance contains permanent magnets. They may affect electronic implants, e.g. pacemakers or insulin pumps.

- ▶ Persons with electronic implants must stand at least 10 cm away from the appliance.

### **WARNING – Risk of poisoning!**

Risk of poisoning from flue gases being drawn back in. Room-air-dependent heat-producing appliances (e.g. gas, oil, wood or coal-operated heaters, continuous flow heaters or water heaters) obtain combustion air from the room in which they are installed and discharge the exhaust gases into the open through an exhaust gas system (e.g. a chimney). With the extractor hood switched on, air is extracted from the kitchen and the adjacent rooms. Without an adequate supply of air, the air pressure falls below atmospheric pressure. Toxic gases from the chimney or the extraction shaft are sucked back into the living space.



- ▶ Always ensure adequate fresh air in the room if the appliance is being operated in exhaust air mode at the same time as a room-air-dependent heat-producing appliance is being operated.
- ▶ It is only possible to safely operate the appliance if the pressure in the room in which the heating appliance is installed does not fall below 4 Pa (0.04 mbar). This can be achieved whenever the air needed for combustion is able to enter through openings that

cannot be sealed, for example in doors, windows, incoming/exhaust air wall boxes or by other technical means. An incoming/exhaust air wall box alone is not sufficient to ensure compliance with the limit.

- ▶ In any case, consult your responsible chimney sweep. They are able to assess the house's entire ventilation setup and will suggest the suitable ventilation measures to you.
- ▶ Unrestricted operation is possible if the appliance is operated exclusively in circulating-air mode.

### **WARNING – Risk of fire!**

The grease deposits in the grease filter may catch fire.

- ▶ Never work with naked flames close to the appliance (e.g. flambeéing).
- ▶ Do not install the appliance near a heat-producing appliance for solid fuel (e.g. wood or coal) unless a closed, non-removable cover is present. There must be no flying sparks.

### **WARNING – Risk of injury!**

Changes to the electrical or mechanical assembly are dangerous and may lead to malfunctions.

- ▶ Do not make any changes to the electrical or mechanical assembly.

Parts that are accessible during installation may have sharp edges and may lead to cutting injuries.

- ▶ Wear protective gloves.

The appliance is heavy.

- ▶ To move the appliance, two people are required.
- ▶ Use only suitable tools and equipment.

### **WARNING – Risk of suffocation!**

Children may put packaging material over their heads or wrap themselves up in it and suffocate.

- ▶ Keep packaging material away from children.
- ▶ Do not allow children to play with packaging material.

### **WARNING – Risk of poisoning!**

Risk of poisoning from flue gases being drawn back in.

- ▶ Do not emit the exhaust air into a smoke or exhaust gas flue that is in operation.
- ▶ Do not emit the exhaust air into a shaft that is used to ventilate installation rooms for heat-producing appliances.
- ▶ If the exhaust air is to be conveyed into a smoke or exhaust gas flue, you must obtain the consent of the heating engineer responsible.

Risk of poisoning from flue gases being drawn back in.

- ▶ If an extractor hood with an open-flued heat production source is installed, the power supply for the extractor hood must be provided with a suitable safety switch.

## 20.9 Information about the electrical connection

In order to safely connect the appliance to the electrical system, follow these instructions.

### **WARNING – Risk of electric shock!**

It must always be possible to disconnect the appliance from the electricity supply. The appliance must only be

connected to a mains socket that has been installed correctly.

- ▶ An all-pole isolating switch must be integrated into the permanent electrical installation in accordance with the conditions of overvoltage category III and in accordance with the installation regulations.
- ▶ The permanent electrical installation must only be wired by a professional electrician. We recommend installing a residual-current circuit breaker (RCCB) in the appliance's power supply circuit.
- Do not kink or trap the connection cable, and keep it away from sharp edges.
- Route the connection cable in such a way that it does not touch the hot casing.
- Use only the connection cable that is supplied with the appliance or is provided by technical after-sales service.
- This appliance complies with the EC interference suppression regulations.
- The appliance corresponds to protection class 1. You should therefore only use the appliance with a protective earth connection.
- The manufacturer shall assume no liability for malfunctions or damage resulting from incorrect electrical wiring.

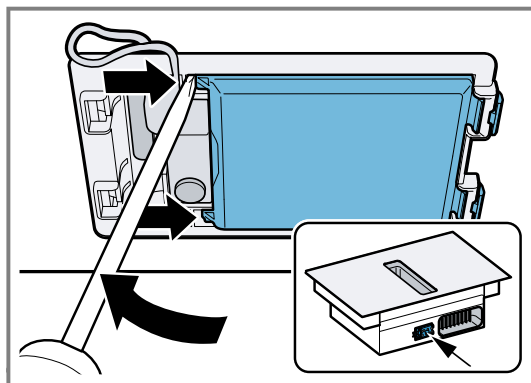
## 20.10 Preparing the electrical connection

**Requirement:** Only after-sales service staff who have been trained accordingly may carry out work on the inside of the appliance or replace the power cord.

1. Observe the information about the electrical connection.  
An incorrect installation, an improper installation or connection invalidates the warranty.
2. If a longer mains power cable is required, contact the after-sales service. Connecting cables up to 2.20 m are available.
3. On appliances without a preinstalled cable, insert the power cable into the mains socket.

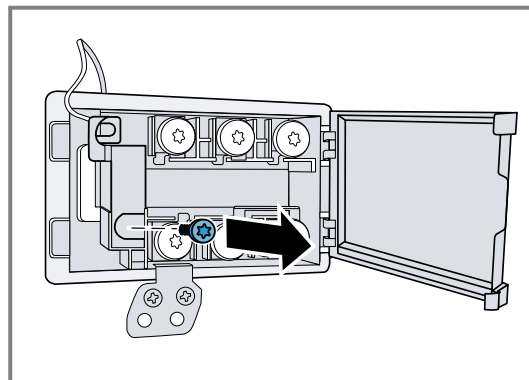
### Opening the mains socket

- ▶ Use a screwdriver to lift the cover of the mains outlet.

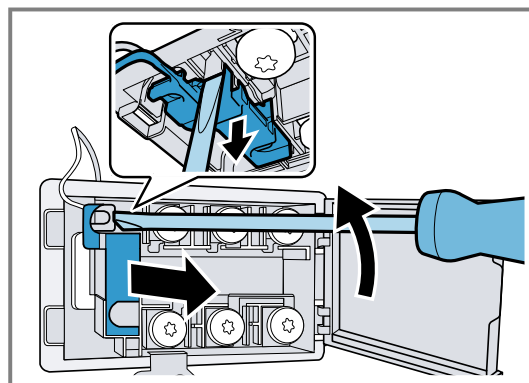


### Preparing the mains socket

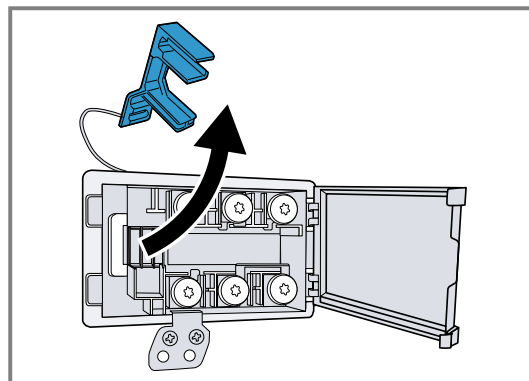
1. Undo the screw.



2. Use a screwdriver to lift the strain relief.

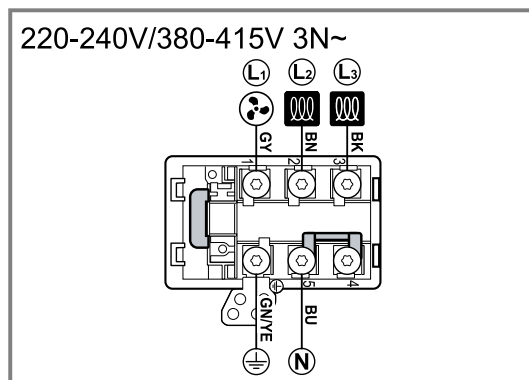


3. Loosen the strain relief.



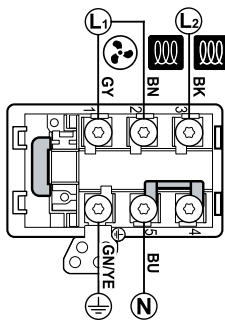
### Connecting the cable to the mains socket

1. For 3 N, connect the cable to the mains socket in accordance with the following figure.



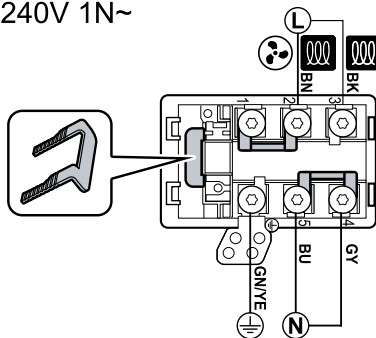
2. For 2 N, connect the cable to the mains socket in accordance with the following figure.

220-240V/380-415V 2N~



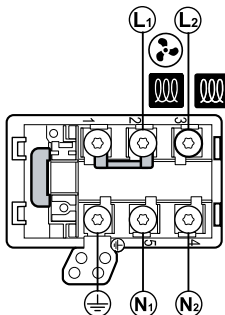
3. For 1 N, connect the cable to the mains socket in accordance with the following figure.

220-240V 1N~



4. For 2 L/2 N, connect the cable to the mains socket in accordance with the following figure.

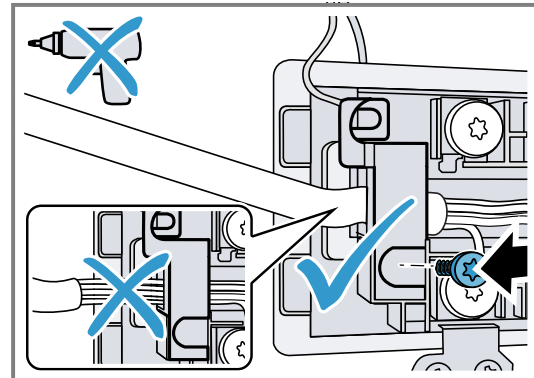
220-240V/380-415V 2L/2N~



5. Note the colours of the cables.
- BN: Brown
  - BU: Blue
  - GN/YE: Yellow and green
  - BK: Black
  - GY: Grey
6. If required, install the enclosed copper bridges in accordance with the connection diagram.
7. Connect the cables and then tighten the screws of the mains socket.
8. For a 1 N~ or 2 L/2 N connection in accordance with the connection diagram, 1 corresponds to the fan motor.
9. For a 2 N~/3 N~ connection, phase L1 (grey) corresponds to the fan motor.

## Secure the cable in the mains socket

1. Use the strain relief to secure the power cable in place.
2. Tighten the screw at the correct position.
  - Do not use a cordless screwdriver.



3. To facilitate closing the mains socket, arrange the cables in the central area of the mains socket.
4. Close the cover on the mains socket.

## 20.11 QR code: Electrical connection

This is where you will find the QR code for the video for the electrical connection.



## 20.12 Notes on the installation

Observe the following installation instructions.

- Improper installation, connection or incorrect installation may lead to loss of the warranty.
- You can only install the induction hob above drawers or ovens with fan ventilation.
- Do not install refrigerators, dishwashers, non-ventilated ovens or washing machines underneath the appliance.
- The clearance between the extractor hood and the hob must correspond at least to the clearance specified in the installation instructions for the extractor hood.
- The worktop must be level, horizontal and stable. Follow the instructions provided by the worktop manufacturer.
- If the thickness of the worktop does not comply with the specifications, reinforce the worktop using a fire- and water-resistant material until it reaches the minimum thickness. Otherwise, sufficient stability cannot be guaranteed.
- The worktop into which you install the hob should be able to withstand loads of approx. 60 kg. If necessary, strengthen the worktop with heat- and water-resistant material.
- Only check that the hob is level once it has been installed.

## Information about flush installation

With the flush installation, the appliance and worktop are on one level. There is no unattractive stepping between the appliance and the worktop.

You can install the appliance in the following temperature-resistant and waterproof worktops:

- Stone worktops
- Plastic worktops, e.g. Corian®
- Solid wood worktops

Installation in compressed-wood worktops is not possible.

Have all cut-out work on the worktops carried out in a specialist workshop in compliance with the installation diagram. The cut-out must be neat and precise since the cut edge is visible on the surface.

Clean and degrease the cut-out edges with a suitable cleaning agent. When doing so, observe the usage instructions from the silicone manufacturer.

### 20.13 Instructions for the exhaust air pipe

The appliance manufacturer does not provide any warranty for faults attributable to the pipeline.

- Long, rough exhaust air pipes, many pipe bends or small pipe diameters reduce the suction power and increase the fan noise.
- Use an exhaust pipe that is made of non-combustible material.
- To prevent condensate from returning, fit the exhaust pipe with a 1° gradient from the appliance.

### 20.14 Instructions for the air extraction mode

For air extraction mode, a one-way flap should be installed.

#### Notes

- If a one-way flap is not included with the appliance, one can be ordered from a specialist retailer.
- If the exhaust air is conveyed through the external wall, a telescopic duct should be used.

### 20.15 Installation

#### Checking the units

1. Check whether the fitted unit is level and has sufficient load-bearing capacity.  
The maximum weight of the appliance is approx. 25 kg.  
The worktop into which you are fitting the appliance must be able to withstand loads of approx. 60 kg.
2. Ensure that the stability of the fitted unit is also guaranteed following cut-out work.
3. Use suitable substructures to ensure the load-bearing capacity and stability, particularly in the case of thin worktops.
  - ▶ Take the appliance weight, including additional load, into consideration.
  - ▶ Use heat-resistant and moisture-resistant reinforcement material.
4. Ensure that the fitted unit is heat-resistant up to 90 °C.
5. Do not support any other appliances, e.g. ovens, refrigerators, dishwashers or washing machines.

6. Only check that the appliance is level once it has been installed in the installation opening.
7. You can freely select the clearance to a top cabinet. In doing so, take into consideration the ease of use and ergonomics when using the plate.

#### Flush installation

With the flush installation, the appliance and worktop are on one level. There is no unattractive stepping between the appliance and the worktop.

You can install the appliance in the following temperature-resistant and waterproof worktops:

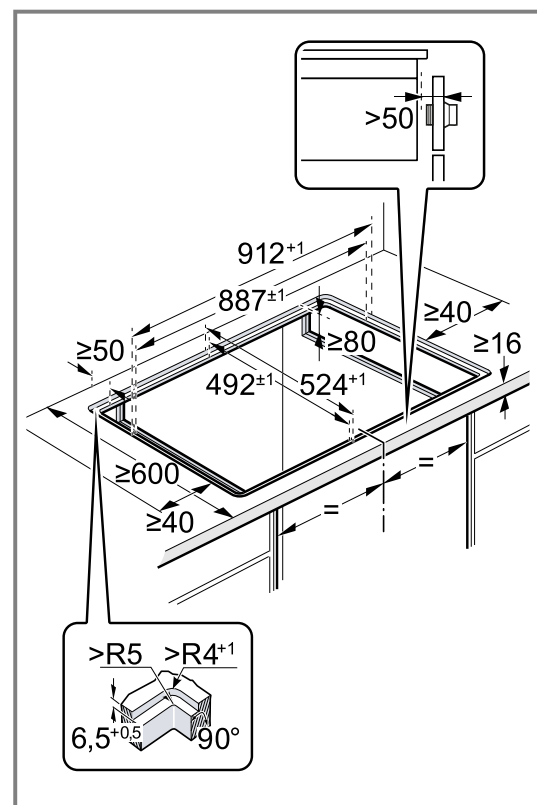
- Stone worktops
- Plastic worktops, e.g. Corian®
- Solid wood worktops

Installation in compressed-wood worktops is not possible.

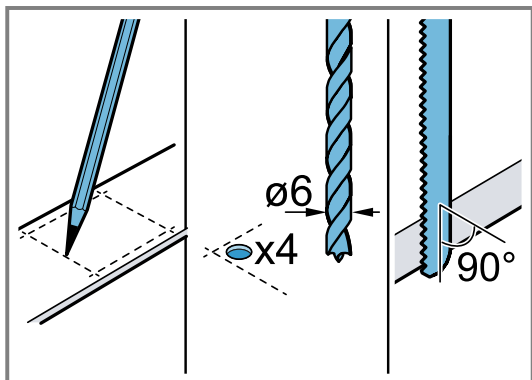
#### Preparing the units

**Requirement:** The fitted units are heat-resistant up to 90 °C.

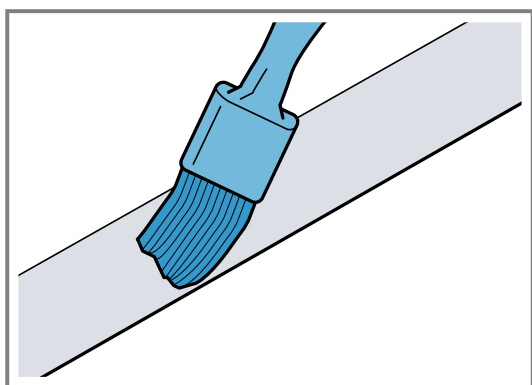
1. Mark the unit cut-out in accordance with the installation diagram.
  - ▶ Take into account the space required for the control knob. Ensure that there is a clearance of at least 50 mm between the furniture panel and the appliance housing.



2. Drill four holes with a diameter of 6 mm.
  - Ensure that the angle of the cut surface to the worktop is 90°.

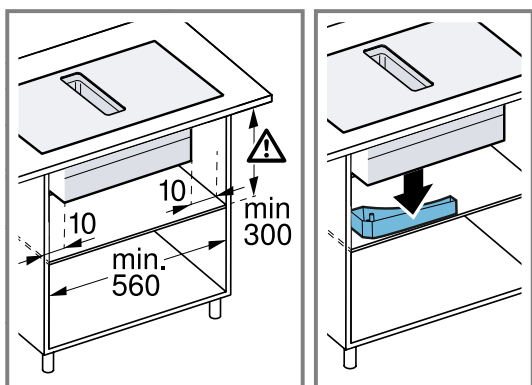


3. Seal the cut surfaces so that they are heat-resistant and waterproof.

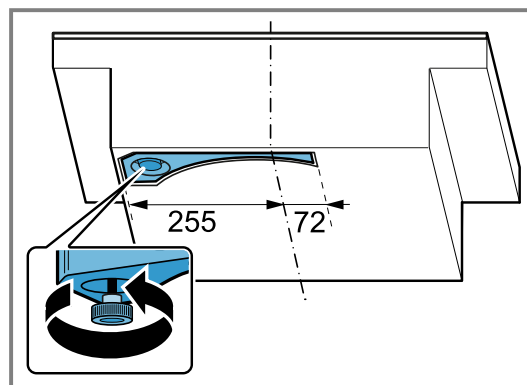


#### Observing the minimum clearances when installing above a drawer

1. When removing the overflow container on integrated appliances, take the minimum clearances into consideration.

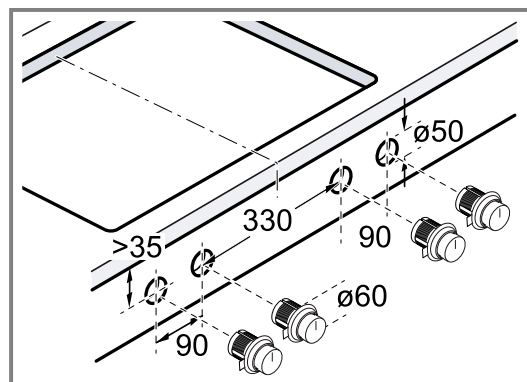


2. Observe the position of the overflow container.



#### Making the cut-out for the control knob

1. The installation instructions for the control knob provide the position of the control knob. We recommend installing in the front side of the base unit. You can also install the control knob into the worktop in front of the appliance.
2. Create the holes for the control knob.



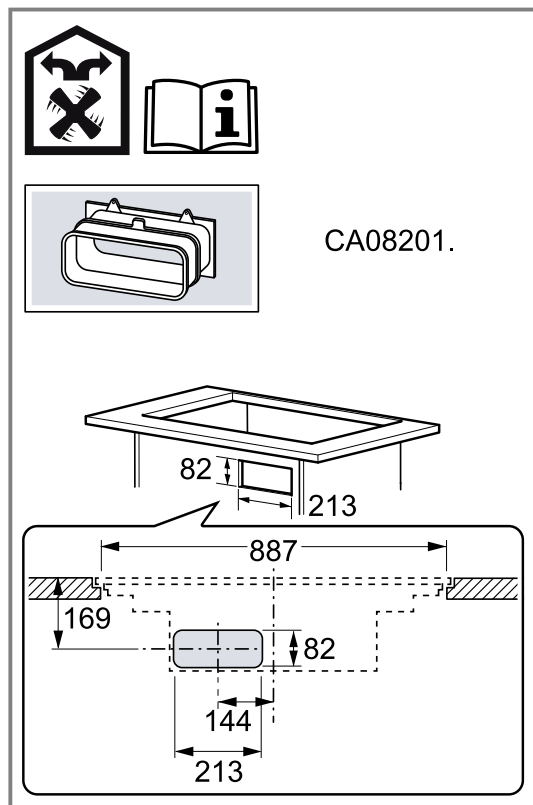
3. After making the cut-outs, remove any shavings.
4. Seal the cut surfaces so that they are heat-resistant and waterproof.

#### Preparing the unit for circulating-air mode with the adapter

##### Notes

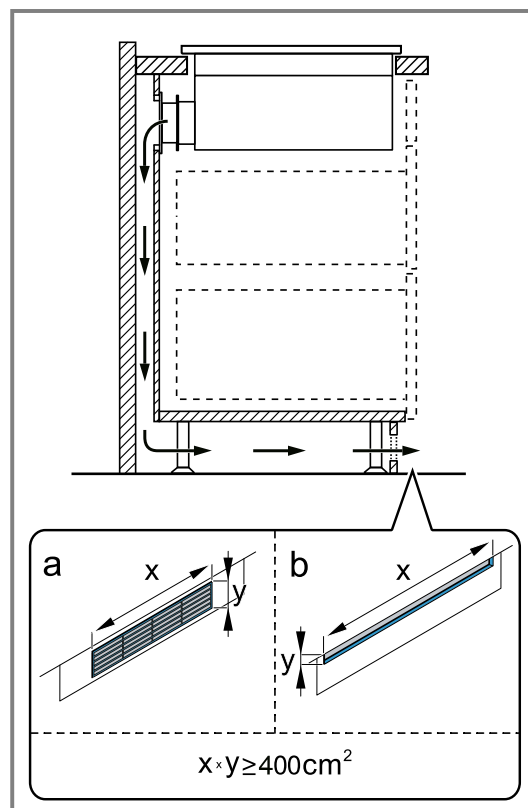
- When installing directly on an outer wall that is not thermally insulated or above a cold floor ( $\mu \geq 0.5 \text{ W/m}^2 \text{ } ^\circ\text{C}$ ), we recommend a configuration with a circulating-air duct.
- Air outlets must not be directed at other appliances, they should be parted by a separation panel. If you cannot install any separation panels, refer to other installation types..

1. Observe the relevant dimensions when combining with the adapter for the cut-out in the back wall.

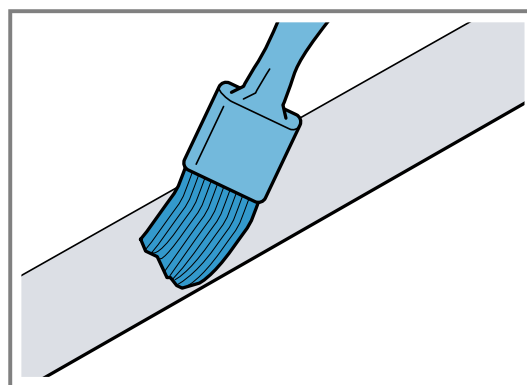


2. Use the template to create the cut-out in the back wall.
3. In circulating-air mode, establish an air outlet in the unit's plinth.
  - Provide a minimum air outlet cross-section of approx. 400 cm<sup>2</sup>.
  - Make the outlet opening in the base panel as large as possible in order to keep draughts and noise to a minimum.

- Make the outlet opening by shortening the plinth or by using suitable ventilation grilles or a lamellar plinth.



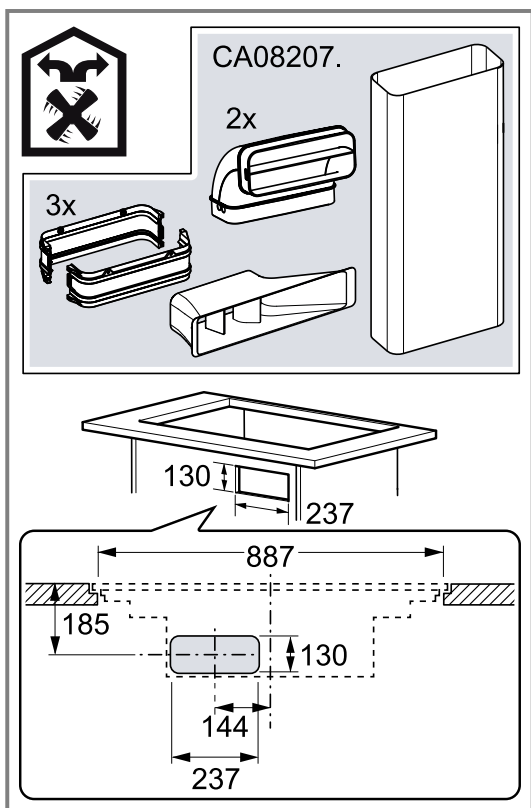
4. To guarantee that the appliance works correctly, ventilate the hob appropriately via an air outlet with a minimum cross-section of 200 cm<sup>2</sup> in the base unit.
5. After making the cut-outs, remove any shavings.
6. Seal the cut surfaces so that they are heat-resistant and waterproof.



#### Preparing the unit for circulating-air mode with a circulating-air duct

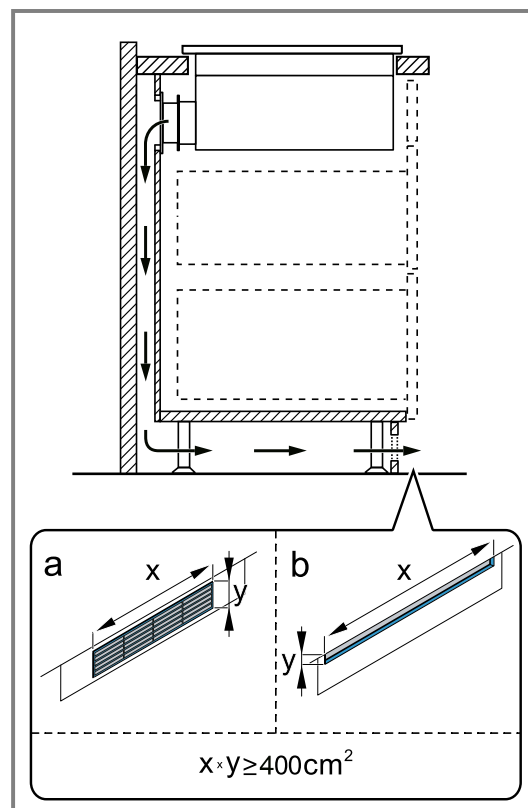
1. If required, remove the unit's back wall.

2. Observe the relevant dimensions when combining with the AD 857 030 flat duct elbow for the cut-out in the back wall.

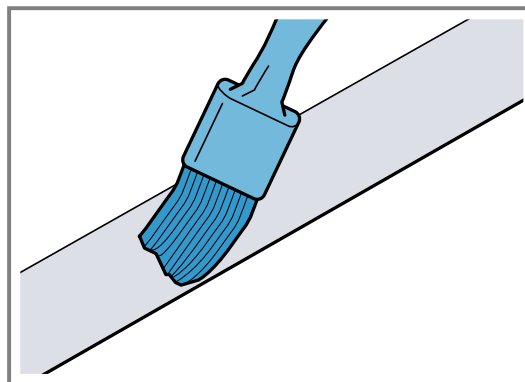


3. In circulating-air mode, establish an air outlet in the unit's plinth.
- Provide a minimum air outlet cross-section of approx. 400 cm<sup>2</sup>.
  - Make the outlet opening in the base panel as large as possible in order to keep draughts and noise to a minimum.

- Make the outlet opening by shortening the plinth or by using suitable ventilation grilles or a lamellar plinth.



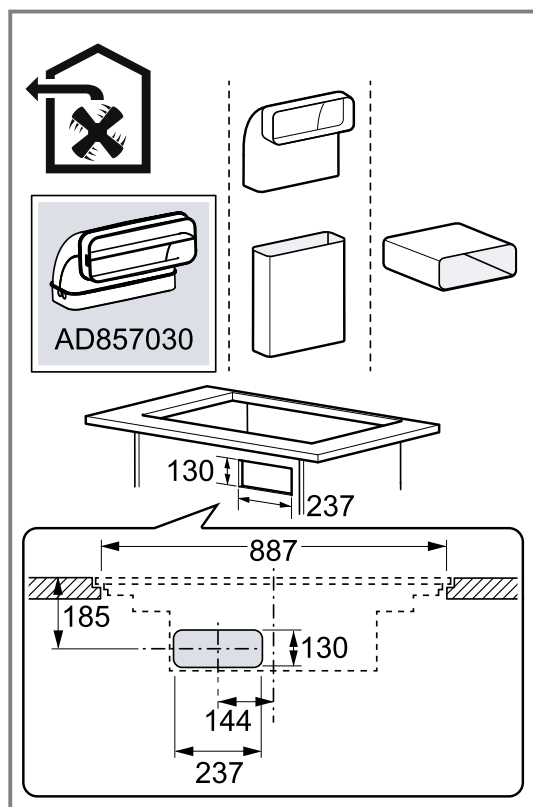
4. To guarantee that the appliance works correctly, ventilate the hob appropriately via an air outlet with a minimum cross-section of 200 cm<sup>2</sup> in the base unit.
5. After making the cut-outs, remove any shavings.
6. Seal the cut surfaces so that they are heat-resistant and waterproof.



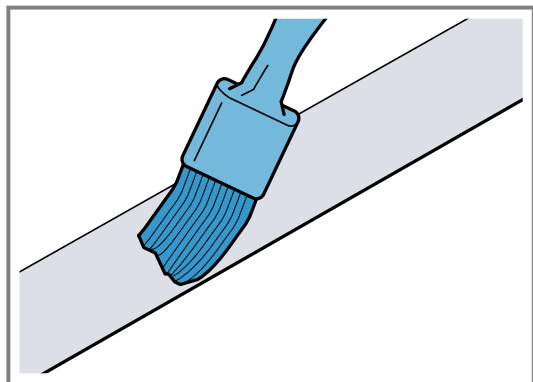
#### Preparing the unit for air extraction mode

1. If required, remove the unit's back wall.

2. Observe the relevant dimensions when combining with a flat duct elbow for the cut-out in the back wall.

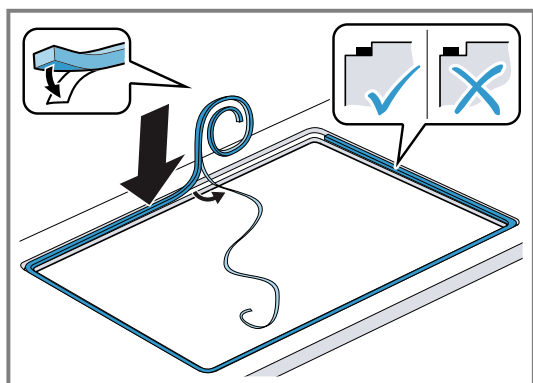


3. After making the cut-outs, remove any shavings.
4. Seal the cut surfaces so that they are heat-resistant and waterproof.



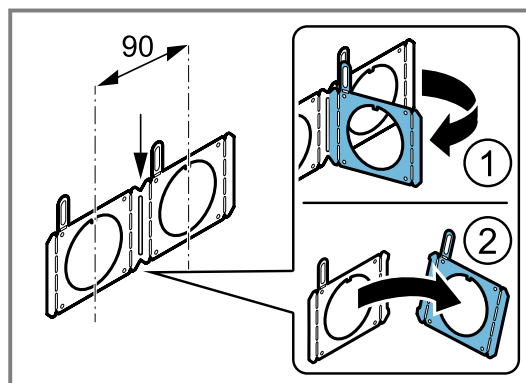
### Attaching adhesive tape

- Attach the enclosed adhesive tape to the worktop section.

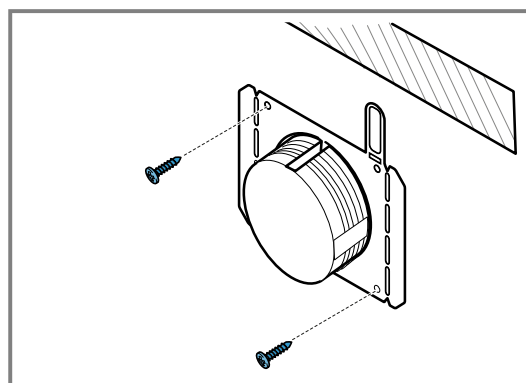


### Installing the control knob

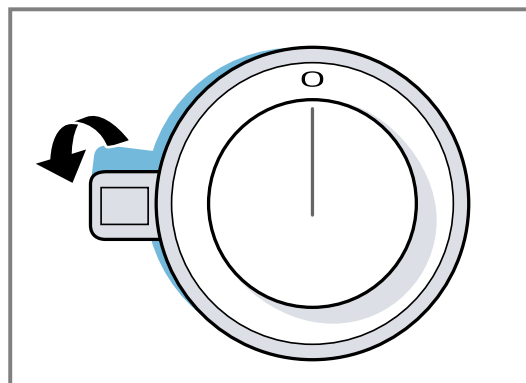
1. If required, and depending on the distance between the control knobs, break off the retaining plate at the perforation.



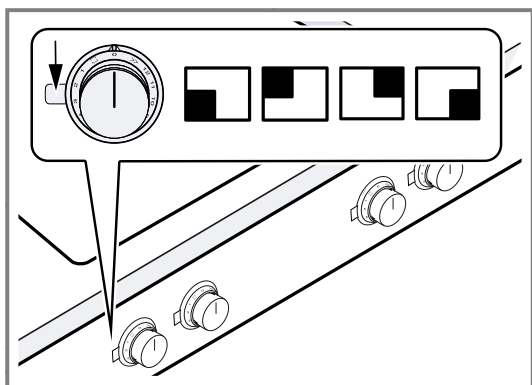
2. Hold the retaining plate in place against the rear of the control panel.
3. When fitting an individual control knob, use 2 screws to hold the retaining plate in place and prevent it from rotating.
  - In the case of stone worktops, stick the retaining plate using heat-resistant, two-component adhesive.



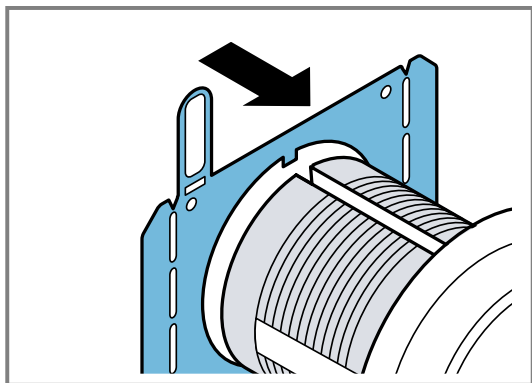
4. Remove the protective film from the rear of the illuminated ring.



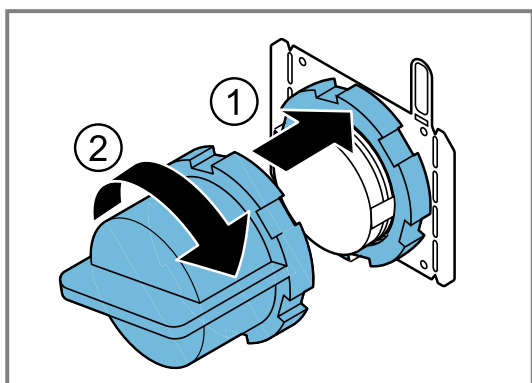
5. Install the control knob in the correct sequence.



6. Push the control knob into the hole.  
 ▶ Always position the side marking on the control knob on the left.
7. Ensure that the retaining lug on the retaining plate is located on the upper side and the control knob is in the zero setting.



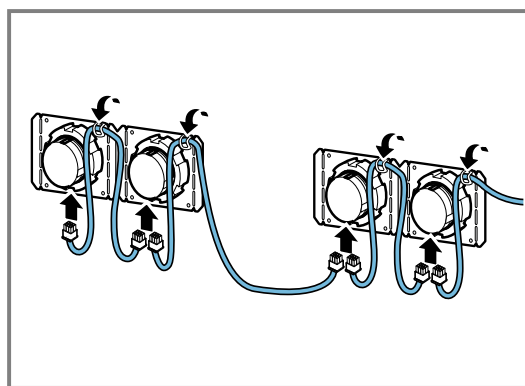
8. On the rear of the control knob, tighten the retaining nut using the installation tool provided.



9. Align the control knob precisely in the zero setting.

## Connecting the control knob to the connection cables

1. Connect all of the control knobs to the enclosed connection cables.



- The two connectors on the control knob are identical.
2. Ensure that the plugs snap into place in the connectors.
3. Connect the central control knobs to one of the longer connection cables.
4. After installation, check that all of the plug connections are seated correctly.
5. To secure all connection cables after installation, bend the mounting brackets on the retaining plates.

## Installing the appliance

### ⚠ WARNING – Risk of injury!

Parts that are accessible during installation may have sharp edges and may lead to cutting injuries.

- ▶ Wear protective gloves.
- The appliance is heavy.
- ▶ To move the appliance, two people are required.
- ▶ Use only suitable tools and equipment.
- ▶ Install the appliance for air extraction mode → *Page 48*, circulating-air mode → *Page 45* or circulating-air mode with circulating-air duct → *Page 47*.

**Note:** The appliance is only intended for flush installation.

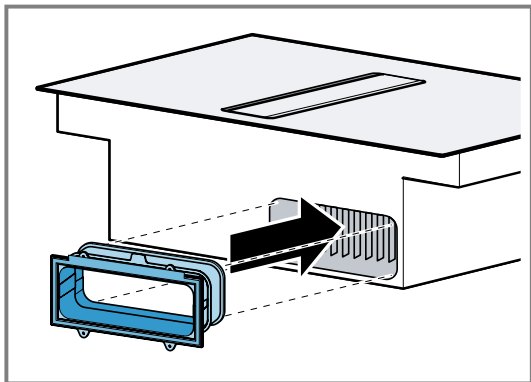
## Installing the appliance for circulating-air mode with adapter

1. For the circulating-air mode, use the adapter and the odour filter.
2. Ensure that the clearance between the appliance and the rear panel of the unit is between 10 and 80 mm.

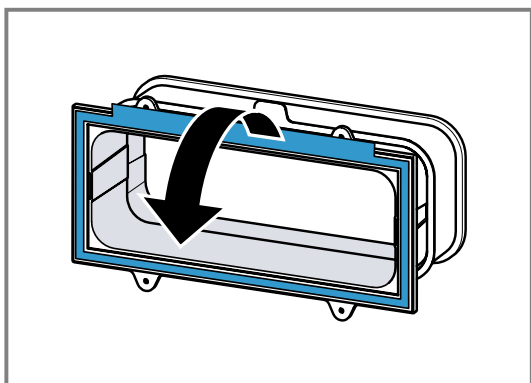
## Attaching the adapter

1. Clean and degrease the adhesive surface around the cut-out in the unit's back panel.

2. Insert the adapter into the outlet opening on the rear of the hob.

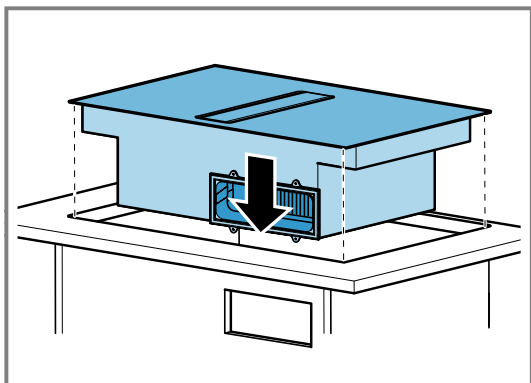


3. Remove the adhesive tape's protective film from the adapter.



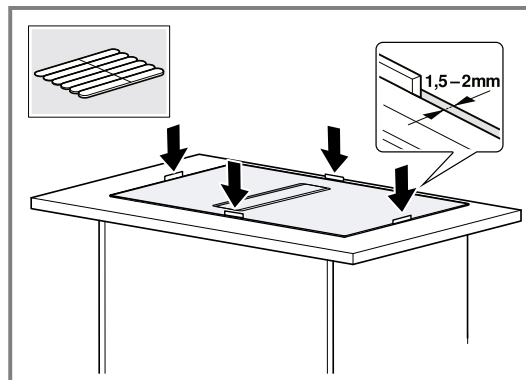
### Inserting the appliance into the worktop cut-out

1. Ensure that the connection cable is connected to the appliance.
2. Carefully insert the appliance into the worktop cut-out.



### Aligning the appliance in the worktop cut-out

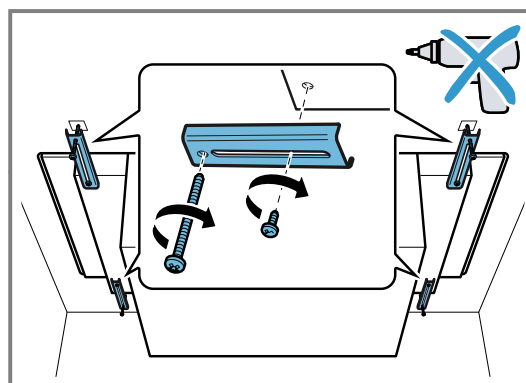
1. Use the enclosed spacers to adjust the circumferential gap between the appliance and the worktop to a uniform distance of 1.5 to 2 mm.



2. Remove the spacers before sealing the join.

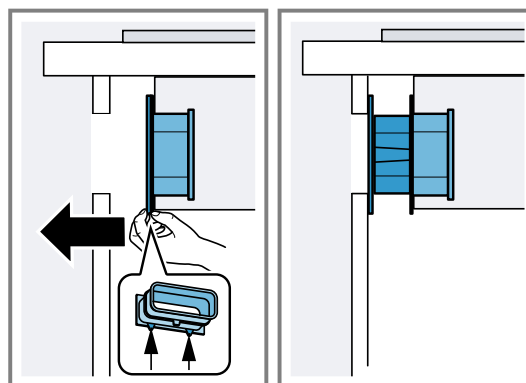
### Screwing the retaining clips in place

- Screw the enclosed retaining clips onto the worktop and carefully onto the appliance.
- Ensure that the hob is at the same height as the worktop and the appliance does not slip.
- Do not use an electric screwdriver.

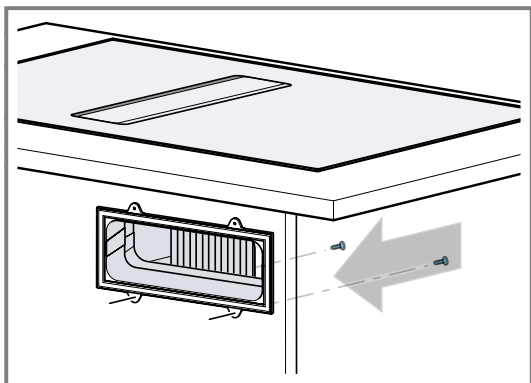


### Securing the adapter

1. Hold the adapter at the central holder and use the side holders to slide it towards the unit's back panel in the base unit, then affix it.



2. If required, also use screws to secure it.

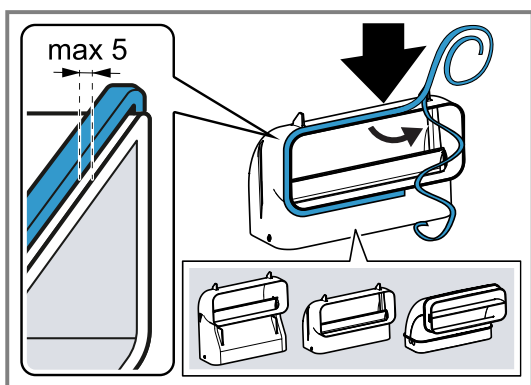


### Installing the appliance for air recirculation mode with circulating-air duct

1. For circulating-air mode, use the seal, the circulating-air duct, the diffuser and the odour filter.
2. Observe the dimensions for the different flat duct bends. → Page 34

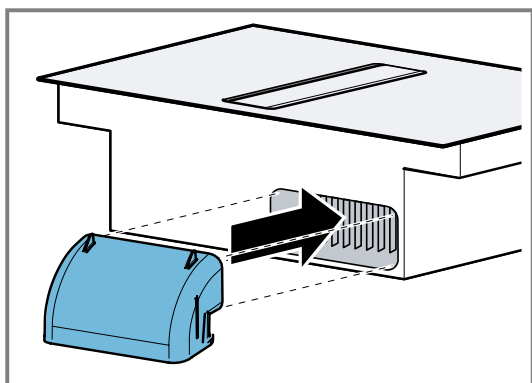
#### Securing the seal

- Secure the enclosed seal on the flat duct elbow at a maximum of 5 mm from the edge.



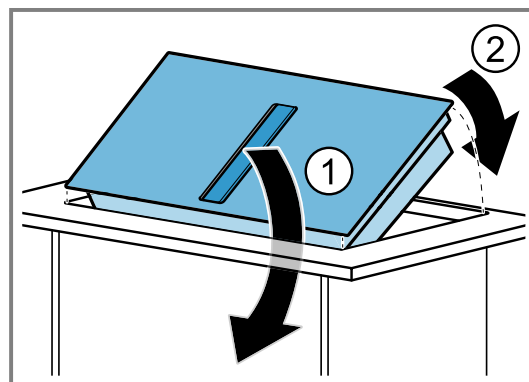
#### Inserting the flat duct elbow

- Insert the flat duct elbow into the outlet opening on the rear of the appliance.



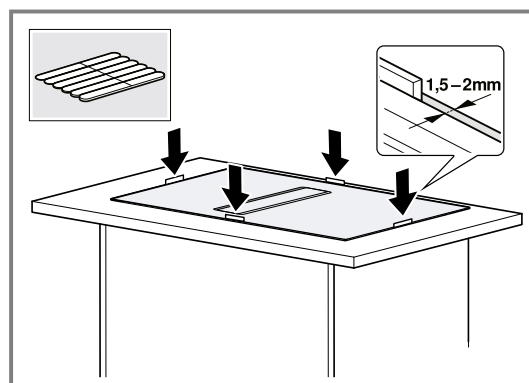
### Inserting the appliance into the worktop cut-out

1. Ensure that the connection cable is connected to the appliance.
2. Carefully insert the appliance into the worktop cut-out.



### Aligning the appliance in the worktop cut-out

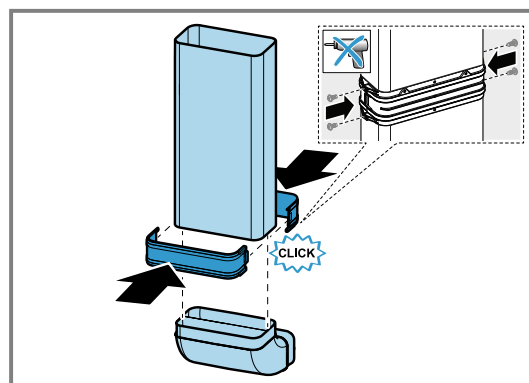
1. Use the enclosed spacers to adjust the circumferential gap between the appliance and the worktop to a uniform distance of 1.5 to 2 mm.



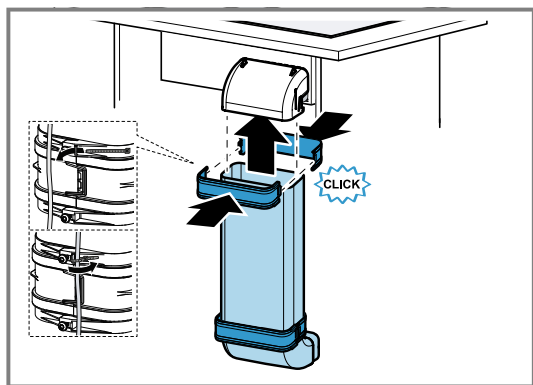
2. Remove the spacers before sealing the join.

### Establishing the pipework between the appliance and the diffuser

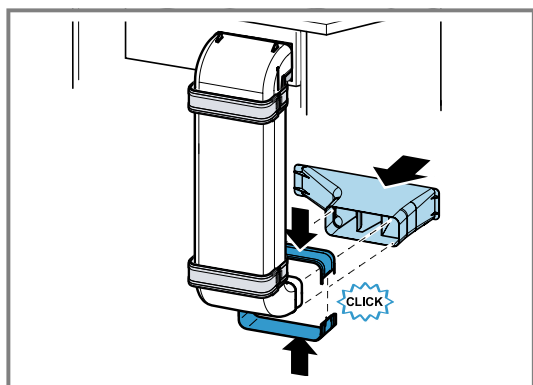
1. Connect the components of the circulating-air duct to each other.
  - Secure the flat duct pipe connector by engaging it in place.
  - For an additional fixing, screw the flat duct pipe connector together using 4 x PT 4x8 mm screws for plastic.



2. Connect the circulating-air duct to the flat duct elbow on the rear of the hob.

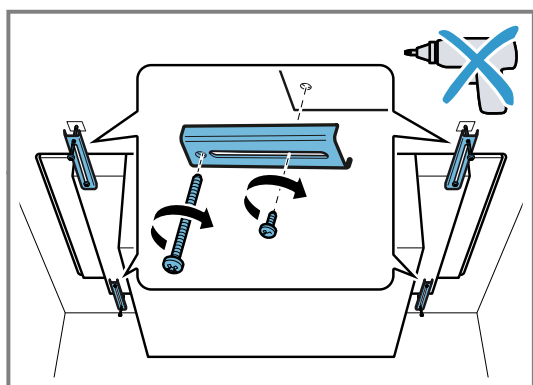


3. Connect the diffuser to the circulating-air duct.



#### Screwing the retaining clips in place

- Screw the enclosed retaining clips onto the worktop and carefully onto the appliance.
- Ensure that the hob is at the same height as the worktop and the appliance does not slip.
- Do not use an electric screwdriver.

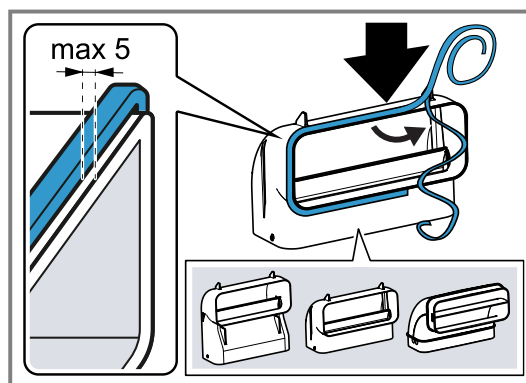


#### Install the appliance for air extraction mode

1. For air extraction mode, use the seal and the acoustics filters.
2. Observe the instructions for the exhaust air pipe.  
→ Page 40

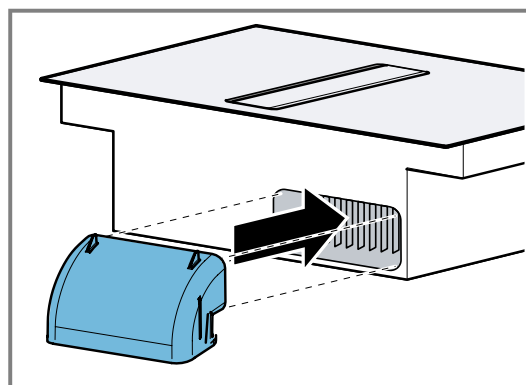
#### Securing the seal

- Secure the enclosed seal on the flat duct elbow at a maximum of 5 mm from the edge.



#### Establishing the piping

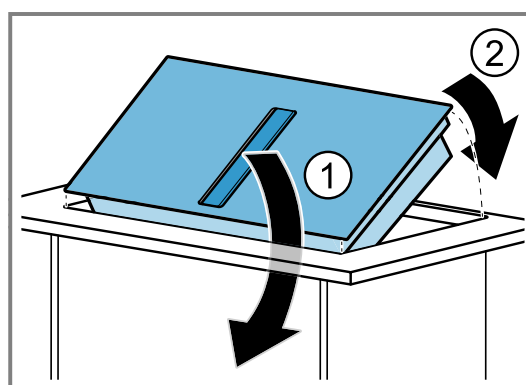
1. Insert the flat duct elbow into the outlet opening on the rear of the appliance.



2. If required, install additional piping elements.

#### Inserting the appliance into the worktop cut-out

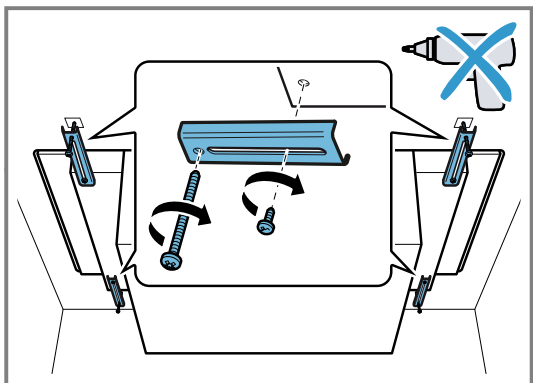
1. Ensure that the connection cable is connected to the appliance.
2. Carefully insert the appliance into the worktop cut-out.



#### Screwing the retaining clips in place

- Screw the enclosed retaining clips onto the worktop and carefully onto the appliance.
- Ensure that the hob is at the same height as the worktop and the appliance does not slip.

- Do not use an electric screwdriver.

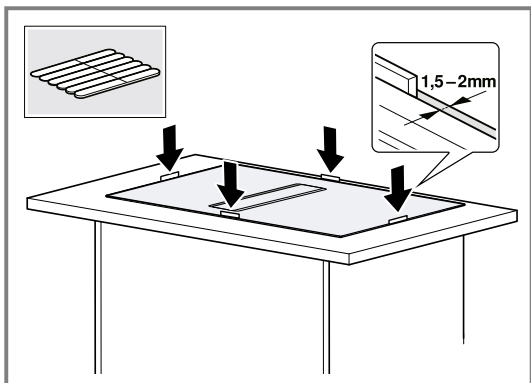


### Connecting the exhaust air pipe

1. Secure the exhaust air pipe to the flat duct bend.
2. Establish the connection to the exhaust air opening.
3. Seal the joints appropriately.

### Aligning the appliance in the worktop cut-out

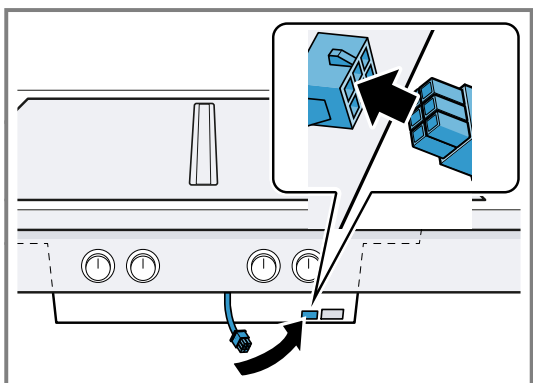
1. Use the enclosed spacers to adjust the circumferential gap between the appliance and the worktop to a uniform distance of 1.5 to 2 mm.



2. Remove the spacers before sealing the join.

### Connecting the cables to the appliance

1. Connect one of the longer cables to the appliance and to any control knob.



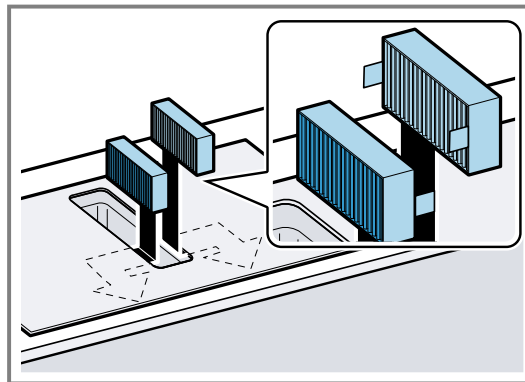
2. Ensure that the plugs snap into place in the sockets.

### Inserting filters

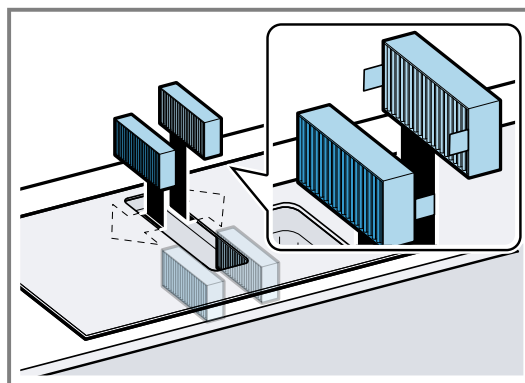
**Note:** For circulating-air mode, insert the odour filters. For air extraction mode, insert the acoustics filters.

1. Observe the filters' air flow direction.

2. Insert two of the filters into the left and right of the appliance, and slide them forwards.

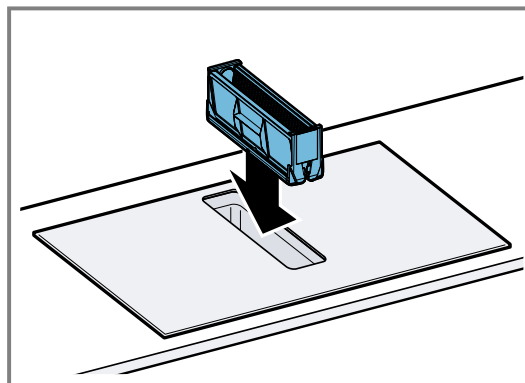


3. Insert the other filters into the left and right of the appliance.



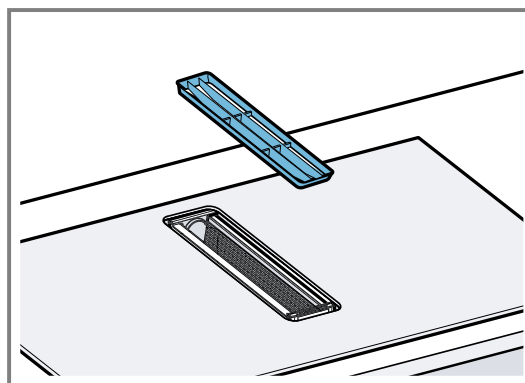
### Inserting grease filters

- Insert the grease filter.



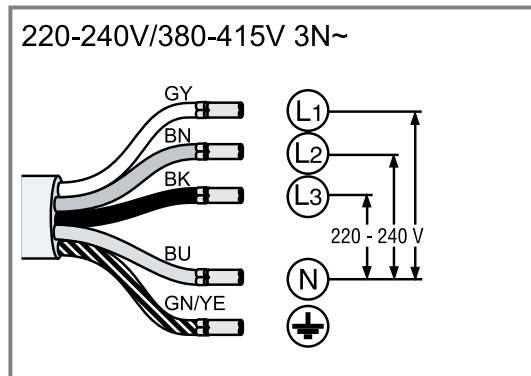
### Positioning the ventilation grille

- Position the ventilation grille.

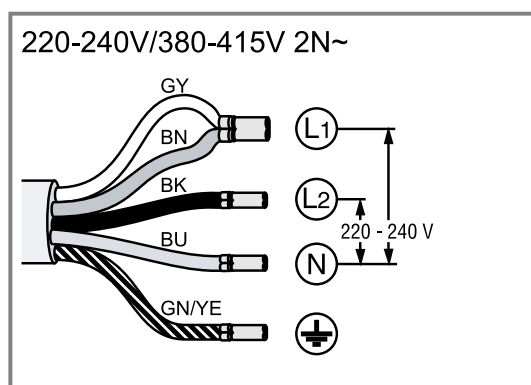


## Establishing the connection to the power supply

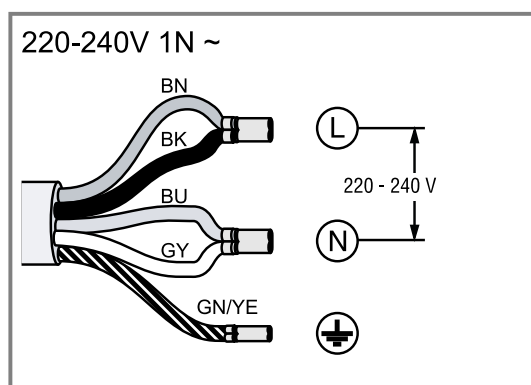
1. Observe the connection data on the rating plate.
2. For 3 N, connect the cable to the mains socket in accordance with the figure.



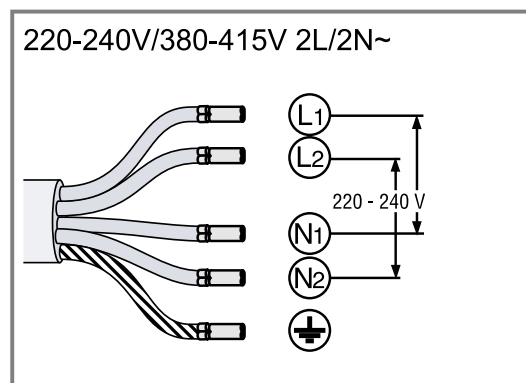
3. For 2 N, connect the cable to the mains socket in accordance with the figure.



4. For 1 N, connect the cable to the mains socket in accordance with the figure.



5. For 2 L/2 N, connect the cable to the mains socket in accordance with the figure.



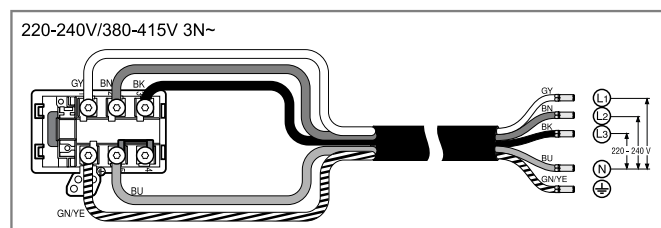
6. Note the colours of the cables.
  - BN: Brown
  - BU: Blue
  - GN/YE: Yellow and green
  - BK: Black
  - GY: Grey
7. If required, arrange the supplied wire end ferrules differently depending on the type of connection.
8. To connect two cables, if required, use a wire end ferrule.
  - Shorten the wires.
  - Remove the insulation.

## Checking the function

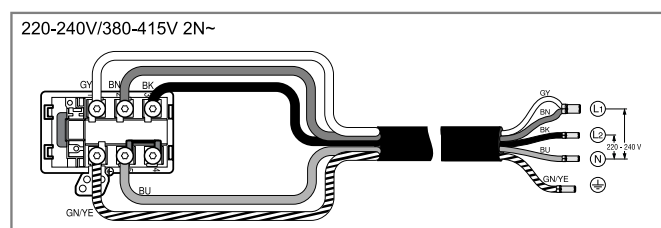
1. Switch on the appliance.
2. If *U400*, *ED513* or *E* lights up, the appliance is not connected correctly.
3. If no faults appear in the appliance's display, use the operating instructions to check that the ventilation is working.

## Checking and correcting the electrical connection

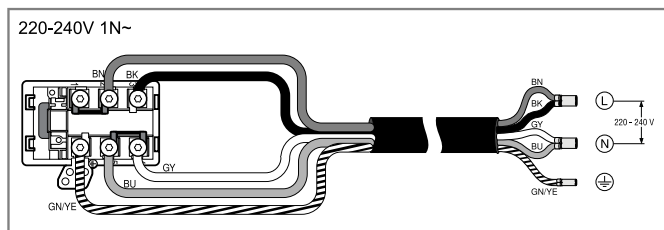
1. Disconnect the appliance from the power supply.
2. Check whether the connection to the appliance and the building-side connection correspond to the connection diagram in these installation instructions.
  - "Preparing the electrical connection", Page 38
3. For 3 N, observe the following figure.



4. For 2 N, observe the following figure.



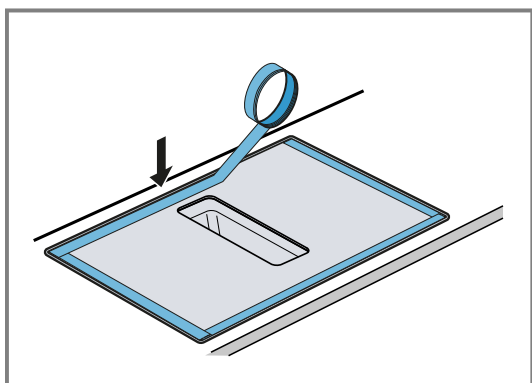
5. For 1 N, observe the following figure.



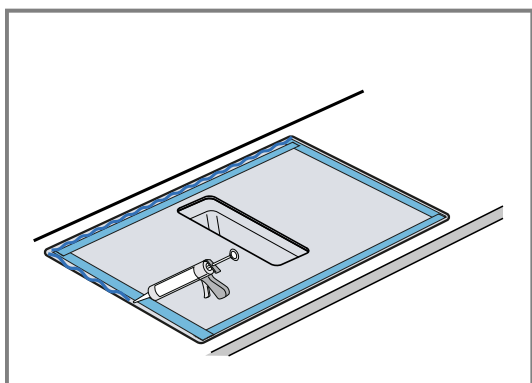
## Sealing crevices

**Requirement:** You must carry out a function test before sealing any joints.

1. Protect the glass surface by applying residue-free adhesive tape along the edge.



2. Seal all around the gap using suitable, heat-resistant silicone, e.g. Novasil® S70 or Ottoseal® S70.



Use matte silicone for matte surfaces.

Using unsuitable silicone adhesive on natural stone work surfaces may cause permanent discolouration.

3. Use the smoothing agent recommended by the manufacturer to smooth the joint.
4. Observe the usage instructions for the silicone adhesive.
5. Leave the silicone adhesive to dry for at least 24 hours.  
The drying time depends on the ambient temperature.
6. Do not operate the appliance until the silicone has dried completely.

## Switching the display for air extraction mode

1. If required for the air extraction mode and the air recirculation mode, change the display of the electronic control in the basic settings.
2. Observe the basic settings section in the instruction manual.

## Removing the appliance

### ATTENTION

Tools may damage the appliance frame.

- Do not prise out the appliance from above.

1. Disconnect the appliance from the power supply.
2. Remove the exhaust air duct or undo the circulating-air connections.
3. Remove the silicone joint.
4. Push out the appliance from below.

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