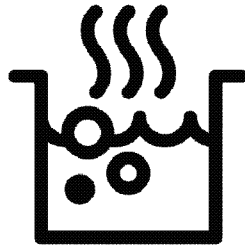




Built-in Hob
User Manual
Einbau-Kochfeld
Gebrauchsanleitung



HIXI 84700 UF

EN / DE

185.9288.96/R.AD/21.07.2022/5-1
7757183604



RECYCLED &
RECYCLABLE PAPER

Dear Customer,

Please read this manual before using the product.

Thank you for choosing this Beko product. We want your product, manufactured with high quality and technology, to offer you the best efficiency. To do this, carefully read this manual and any other documentation provided before using the product and keep it as a reference. Include this guide with the product if you hand it over to someone else. Follow the instructions, taking into account all the information and warnings stated in the user manual.

Heed all information and warnings in the user manual. This way, you will protect yourself and your product against the dangers that may occur.

Keep the user manual. If you give the product to someone else, give the manual with it. The user manual contains the following symbols:



Hazard that may result in death or injury.

NOTICE Hazard that may result in material damage to the product or its environment.



Hazard that may result in burns due to contact with hot surfaces.



Important information or useful usage tips.



Read the user manual.



Arçelik A.Ş.
Karaağaç caddesi No:2-6
34445 Sütlüce/İstanbul/TURKEY
Made in TURKEY

This product was manufactured using the latest technology in environmentally friendly conditions.

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1 Safety instructions

- This section includes the safety instructions necessary to prevent the risk of personal injury or material damage.
- If the product is handed over to someone else for personal use or second-hand use purposes, the user manual, product labels and other relevant documents and parts should be also given.
- Our company shall not be held responsible for damages that may occur if these instructions are not observed.
- Failure to follow these instructions shall void any warranty.
-  Always have the installation and repair works made by the manufacturer, the authorised service or a person that the importer company shall designate.
-  Use original spare parts and accessories only.
-  Do not repair or replace any component of the product unless it is clearly specified in the user manual.
-  Do not modify the product.



Intended Use

- This product is designed for home use. It is not suitable for commercial use.
- Do not use the product in gardens, balconies or other outdoor environments. This product is intended to be used in households and in the staff kitchens of shops, office and other working environments.
- **WARNING:** This product should be used for cooking purposes only. It should not be used for different purposes, such as heating the room.



Child, vulnerable person and pet safety

- This product can be used by children 8 years of age and older, and people who are underdeveloped in physical, sensory or mental skills, or lack of experience and knowledge, as long as they are supervised or trained about the safe use and hazards of the product.
- Children should not play with the product. Cleaning and

user maintenance should not be performed by children unless there is someone overseeing them.

- This product should not be used by people with limited physical, sensory or mental capacity (including children), unless they are kept under supervision or receive the necessary instructions.
- Children should be supervised to ensure that they do not play with the product.
- Electrical products are dangerous for children and pets. Children and pets must not play with, climb on, or enter the product.
- Do not put objects that children may reach on the product.
- Turn the handle of the pots and pans to the side of the counter so that children cannot grab and burn.
- **WARNING:** During use, the accessible surfaces of the product are hot. Keep children away from the product.
- Keep the packaging materials out of the reach of children. There is a hazard of injury and suffocation.



Electrical safety

- Plug the product into a grounded outlet protected by a fuse that matches the current ratings indicated on the type label. Have the grounding installation made by a qualified electrician. Do not use the product without grounding in accordance with local / national regulations.
- The plug or the electrical connection of the product should be in an easily accessible place (where it will not be affected by the flame of the hob). If this is not possible, there should be a mechanism (fuse, switch, key switch, etc.) on the electrical installation to which the product is connected, in compliance with the electrical regulations and separating all poles from the network.
- The product must not be plugged into the outlet during installation, repair, and transportation.
- Plug the product into an outlet that meets the voltage and frequency values specified on the type label.

- Do not jam the power cord under and behind the product. Do not put a heavy object on the power cord. The power cord should not be bent, crushed, and come into contact with any heat source.
- Use original cable only. Do not use cut or damaged cables or intermediate cables.
- If the power cord is damaged, it must be replaced by a manufacturer, an authorized service or a person to be specified by the importer company in order to prevent possible dangers.

Transportation safety

- Disconnect the product from the mains before transporting the product.
- When you need to transport the product, wrap it with bubble wrap packaging material or thick cardboard and tape it tightly. Secure the product tightly with tape to prevent the removable or moving parts of the product and the product from damage.
- Check the overall appearance of the product for any

damage that may have occurred during transportation.

Installation safety

- Before the product is installed, check the product for any damage. If the product is damaged, do not install it.
- Do not install the product near heat sources (radiators, stoves, etc.).
- Keep all ventilation ducts open around the product.

Safety of use

- Ensure that the product function knobs are switched off after every use.
- If you do not use the product for a long time, unplug it or turn off the fuse from the fuse box.
- Do not operate defective or damaged product. If any, disconnect the electricity / gas connections of the product and call the authorized service.
- **WARNING:** If the oven surface is cracked, disconnect the product from the mains to avoid the risk of electric shock.

- Do not climb on the product to reach anything or for any other reason.
- Never use the product when your judgement or coordination is impaired by the use of alcohol and/or drugs.
- Flammable objects kept in the cooking area may catch fire. Never store flammable objects in the cooking area.
- Cast iron, aluminum or cookware with damaged / rough bottom parts may lead to scratching the glass surface. When replacing cookware, always raise the containers, do not slide on the surface.
- Vapor pressure from the oven surface and moisture can cause the pot to slide or hop. For this reason, make sure that the bottom of the pot and the hob surface are always dry.
- This product is not suitable for use with a remote control or an external clock.
- Do not operate the appliance without an oil entrapment filter. Do not remove the filters while the appliance is operating. For safety purposes, magnetic switch is used in oil filter and liquid protection plastic parts. The product will not work without the assembly of these parts.
- Do not leave your hob unattended while cooking fried foods, oils may catch fire while cooking, and hot oil may cause fire. Therefore keep a safe distance between the appliance and curtains, blankets, etc.
- If cleaning is not performed in a timely manner, the hood may present a risk of fire.
- Adequate ventilation must be available in the room when gas or other fuel-burning appliances are used at the same time as an oven hood with a hob. (not applicable for appliances that discharge air back into the room).
- Gas or fuel oil burning appliances, such as room heaters, which share the same environment with ventilation, must be fully insulated from the exhaust of this product or they must be hermetical.
- If there is another appliance operating with fuel oil or gaseous fuels in the environ-

ment, adequate ventilation of the environment is required.

- If there is another appliance operating with energy other than electrical energy in the same environment with ventilation, the negative pressure in the room should be at most 0.04 mbar so that the exhaust of the other appliance is not drawn back into the room by the ventilation.
- Do not connect to flues with heating stove connection, flues where waste gas is disposed from or flues with rising flames. Comply with local regulations on purging the outflow.
- Our company shall not be responsible for problems that arise for not observing any of the warnings above.
- There is a risk of fire if cleaning is not carried out in accordance with the instructions.
- It is recommended to clean the filter once per month under normal usage.
- The appliance temperature may be high. Do not store flammable objects or spray

cans in drawers directly under the hob.



Temperature warnings

- **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children under the age of 8 should not be brought close to the product without an adult.
- Do not place flammable / explosive materials near the product, as the edges will be hot while it is operating.
- **WARNING:** Fire hazard: Do not put any materials on the hob for storing.



Accessory use

- **WARNING:** Use only a oven safekeeping case designed by the manufacturer of the product or manufactured to standards specified by the manufacturer. Improper oven safekeeping case may cause accidents.



Cooking safety

- **WARNING:** The cooking process must be observed. Short-term cooking proc-

esses must be constantly observed.

- **WARNING:** In solid or liquid oil cooking, it is dangerous to leave the hob unattended, which may cause a fire. NEVER try to extinguish the fire with water; Disconnect the product from the mains, and then cover the flames with a cover or fire cover (etc.).
- Be careful when using alcoholic drinks in your dishes. Alcohol evaporates at high temperatures and may cause fire since it can ignite when it comes into contact with hot surfaces.

Ventilation safety

- **Poisoning Danger!** While the appliance is operating, air is drawn from the whole house. If adequate ventilation is not provided, air flow occurs and the waste and toxic gases released as a result of combustion in the house are reabsorbed. Do not operate the product together with products that provide air circulation and may emit toxic gas (wood, gas, oil and coal

stoves, boilers, water heaters, etc.).

- Have the adequacy of your building's ventilation and chimney system checked by authorized persons.

Induction

- The electrically operated hotplates of your oven are equipped with advanced "Induction" technology. On the induction hob zones, which save time and energy, cookware suitable for induction cooking must be used; otherwise the hob zone will not work. For detailed information, see the section "Pot selection". ,
- Since the induction hob creates a magnetic field, it can have harmful effects for people who use devices such as pacemakers or insulin pumps.
- Close the hotplate from its control panel after use, do not rely on the pot sensor.
- Metal objects such as knives, forks, spoons and lids should not be placed in the hotplate as they will get hot.
- Metal items stored in drawers under the oven may become very hot during long and in-

tensive use. Do not store metal objects in drawers under the oven.

- Do not place electronic products such as mobile phones, tablets, computers on the induction hob. Your appliance may be damaged.



Maintenance and cleaning safety

- Wait for the product to cool before cleaning the product. Hot surfaces may cause burns!
 - Never wash the appliance by spraying or pouring water on it! There is a risk of electric shock!
 - Do not use steam cleaners to clean the appliance as this may cause an electric shock.
- Salt, sugar residues on the bottom of the cookware or such particles on the glass surface can cause the glass to scratch and crack. Make sure that the bottom is clean before placing the cookware. Keep the glass ceramic surface clean.
 - While the oil filter is being removed from the product, condensation-induced liquid collection may occur at the bottom. While removing the filter for cleaning after cooking, it is important for ease of cleaning that this liquid is taken without spilling into the appliance.

2 Environmental Instructions

Waste regulation

Compliance with the WEEE Directive and Disposing of the Waste Product:



This product complies with EU WEEE Directive (2012/19/EU). This product bears a classification symbol for waste electrical and electronic equipment (WEEE).

This product has been manufactured with high quality parts and materials which can be reused and are suitable for recycling. Therefore, do not dispose of the waste product with normal domestic and other wastes at the end of its service life. Take it to a collection point for the recycling of electrical and electronic equipment. Please consult your local authorities to learn the nearest collection point.

Disposing the appliance properly helps prevent negative consequences for the environment and human health.

Compliance with RoHS Directive:

The product you have purchased complies with EU RoHS Directive (2011/65/EU). It does not contain harmful and prohibited materials specified in the Directive.

Package information

- Packaging materials of the product are manufactured from recyclable ma-

terials in accordance with our National Environment Regulations. Do not dispose the packaging waste with the household or other wastes, take them to the packaging material collection points designated by the local authorities.

Recommendations for energy saving

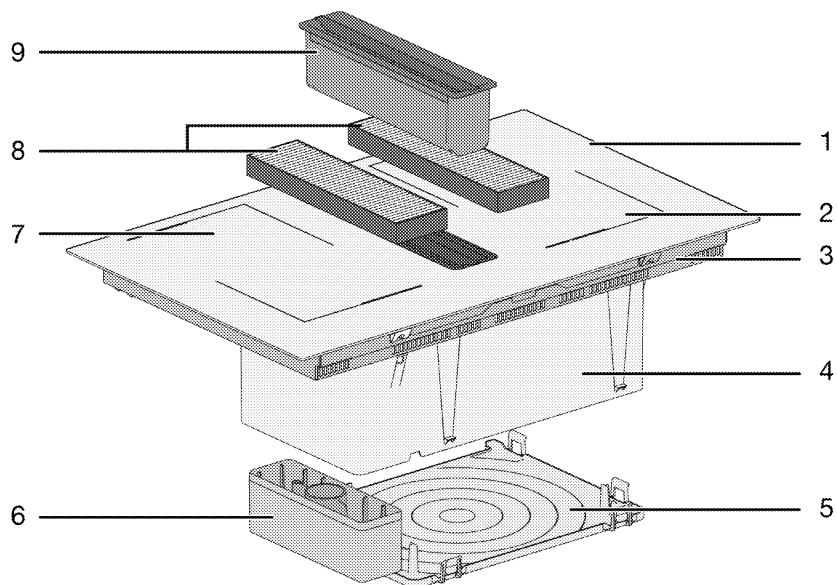
Information on energy efficiency according to EU 66/2014 can be found on the product fiche given with the product.

The following suggestions will help you use your product in an ecological and energy-efficient way:

- Defrost frozen food before cooking.
- Turn off the product 5 to 10 minutes before the end time of cooking for prolonged cooking. Now you can save up to 20% electricity by using heat.
- Use pots / pans with a size and lid suitable for the hotplate. Always choose the right size pot for your meals. More than necessary energy is needed for containers of the wrong size.
- Keep oven cooking areas and pot bases clean. Dirt reduces the heat transfer between the cooking area and the pot base.

3 Your Product

Product introduction



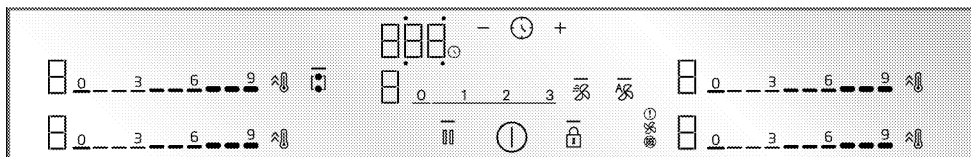
- 1 Glass cooking surface
- 2 Induction hob zone
- 3 Lower housing
- 4 Ventilation assembly
- 5 Bottom cover

- 6 Overflow liquid collection chamber
- 7 Induction hob zone
- 8 Carbon Filter
- 9 Oil Filter

Product control panel introduction and usage

In this section, you can find the overview and basic uses of the product's control panel. There may be differences in images and some features depending on the type of product.

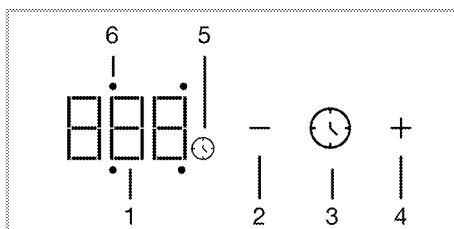
Hob control



Keys and symbols

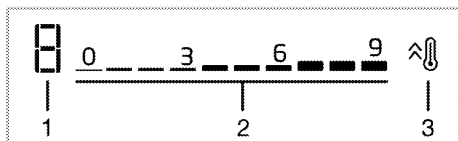
- : The light indicating that the relevant key is operated
- ⓘ : On/off button
- 🔒 : Key lock button
- 🔥 : Hob with wide surface combination key
- 🔥 : Quick Heating button/High power setting (Booster) button
- || : Cleaning lock key
- ⌚ : Timer key
- ⊕ : Timer increase key
- ⊖ : Timer decrease key

* This varies depending on the product model. It may not be available on your product.



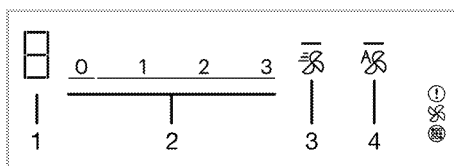
Timer screen

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



The hob zone display

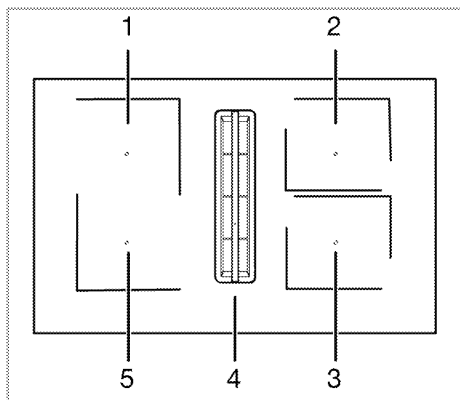
- 1 Temperature - flow rate level indicator of the relevant hob
- 2 Temperature - flow rate level setting zone
- 3 Quick Heating button/High power setting (Booster) button



Ventilation display

- 1 Ventilation level indicator
- 2 Ventilation level setting field
- 3 Booster key
- 4 Ventilation automatic mod key

General information on the hob



- 1 Rear left - Induction hob zone
- 2 Rear right - Induction hob zone
- 3 Front right - Induction hob zone
- 4 Mid - Ventilation
- 5 Front left - Induction hob zone

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

Technical specifications

General specifications

External dimensions of the product (height / width / depth)	223,5 mm*/820 mm/520 mm
Hob installation dimensions (width / depth)	740 (+2)mm /490 (+2)mm
Voltage / frequency	1N 220-240 / 2N 380-415V ~ 50/60 Hz
Cable type and section used/suitable for use in the product	min. H05V2V2-F 4 x 2,5 mm ²
Total power consumption	maks. 7.4 kW




Hobs

Rear left	Induction hob zone
Dimension	180x210 mm
Power	2200 W / Booster: 3100 W
Front left	Induction hob zone
Dimension	180x210 mm
Power	2200 W / Booster: 3100 W
Front right	Induction hob zone
Dimension	180x210 mm
Power	2200 W / Booster: 3100 W
Rear right	Induction hob zone
Dimension	180x210 mm
Power	2200 W / Booster: 3100 W

Ventilation features

Control	3 levels + 1 Booster
Suction Power	630 m ³ /h

The hob height specified in the technical table is the lower casing height of the product.

-  Technical specifications may be changed without prior notice to improve the quality of the product.
-  Figures in this manual are schematic and may not exactly match your product.
-  Values stated on the product labels or in the documentation accompanying it are obtained in laboratory conditions in accordance with relevant standards. Depending on operational and environmental conditions of the product, these values may vary.

4 Initial use

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

Initial cleaning

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

NOTICE Some detergents or cleaning agents may damage the surface. Do not use abrasive detergents, cleaning powders, cleaning creams or sharp objects during cleaning.

NOTICE During the first use, smoke and odour may come up for several hours. This is normal and you just need good ventilation to remove it. Avoid directly inhaling the smoke and odours that form.

5 Using the hob

General information on hob usage

General warnings

- Do not let any objects to fall on the oven. Even small objects such as salt-shakers may damage the oven. Do not use cracked ovens. Water may seep through these cracks and cause a short circuit. If the surface is damaged in any way (for example, visible cracks), to reduce the risk of electric shock, first turn off the fuse, then unplug the appliance and call the authorized service.
- Do not use unbalanced and easily tilting vessels on the hob.
- Do not heat the vessels and pots empty. The pots and the appliance may be damaged.
- Always turn off the hob's burners after each use.
- You shall damage the appliance if you operate the hobs without any pot or vessel. Always turn off the hobs after each operation.
- The cooking surface will be hot after each use, so do not put plastic pots/pans on the cooking surface. Clean such material on the surface immediately.
- Put a sufficient amount of food in pots and pans. Thus, you can prevent food from pouring forth out of the vessel and will not need to clean unnecessarily.
- Do not place the covers of pots and pans on burners.
- Align the burners with the centre of pots. If you wish to place a pot on a different burner, do not slide it towards the desired burner; rather, lift it first and then put it on the other burner.

Operating principle of the induction hob

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

Advantages of cooking with induction

Induction hobs offer some advantages as the heat is transferred directly to the cooking vessel.

- Foods that overflow during cooking do not burn rapidly as the glass cooking surface is not heated directly. It is cleaned more easily.
- Cooking shall be faster as the heat is generated directly on the cooking vessel. Thus, it saves time and energy with respect to other hob types.
- As the heat is given directly to the cooking vessel, there is no heat loss, and it provides a more efficient cooking.
- The fact that the heat transfer stops and the cooking surface is not heated directly when the cooking vessel is removed from the cooking surface provides a safer use against possible accidents while cooking.

For a safe operation:

- Do not select high heating levels when using non-sticking cooking vessels

coated with little amount of oil or used without oil (teflon type).

- Do not use glass cooking surface as a surface where you can place something on it or as a cutting surface.
- Do not place metal objects such as cutlery or pot lids on your hob as they may get hot.
- Never use aluminium foil for cooking. Never place food wrapped in aluminium foil on the induction hotplate.
- Keep magnetic objects such as credit cards or tapes away from the hob while it is operating.
- If there is an oven under your hob and it is being operated, the sensors on the hob may reduce the cooking level or turn off the hob.
- Your hob has an automatic shut-off system. Detailed information about this system is provided in the following sections. However, if you use thin based pots for your cooking, these pots shall heat up very quickly and the bottom of the pan may melt and damage the cooking surface and the appliance before the automatic shut-off system is activated.

Cooking vessels

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

Suitable vessels:

- Cast iron vessels
- Enamelled steel vessels

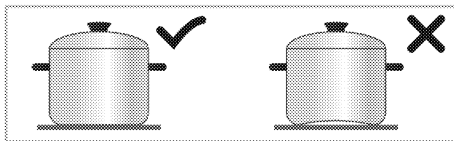
- Steel and stainless steel vessels (with label or warning indicating that it is induction compatible)

Unsuitable vessels:

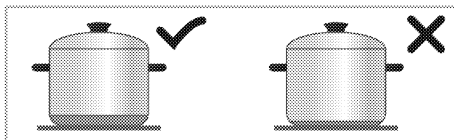
- Aluminium vessels
- Copper vessels
- Brass vessels
- Glass vessels
- Pottery
- Ceramic and porcelain

Recommendations:

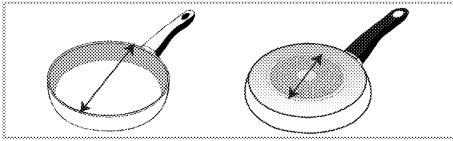
- Use flat bottomed cooking vessels only. Do not use vessels with convex or concave bases.



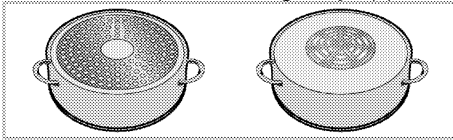
- Use cooking vessels with thick, processed bases only. If you use thin based pots, these pots shall heat up very quickly and the bottom of the pan may melt and damage the cooking surface and the appliance before the automatic shut-off system is activated. Sharp edges may cause scratches on the surface.



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



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



Cooking vessel test

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

- It is compatible if the base of your pot holds a magnet.
- When you place your pot on the hob if "Q" and "Q" or "L" are not flashing, then it is suitable.

Recommended cooking vessel sizes

Hob zone size - mm	Pan diameter - mm
210x190	min. 100 - max 210
Cooking zone with wide (flexi) surface	Width 210 - length 390

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

Boiling manner may vary depending on the type of pot, the size of the pot and the size of the cooking zone. For a more

homogeneous boiling manner, a one step larger cooking zone can be used. Using a larger cooking zone does not waste energy on induction hobs, because heat is only created in the respective pan area.

Automatic detection of the cooking vessel

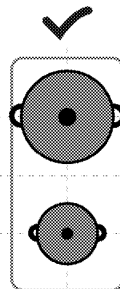
When you place any cooking vessel compatible with induction on your hob, your hob automatically detects which hob the cooking vessel is placed on and provides directions on the control panel.

Cooking zone with wide surface (flexi)

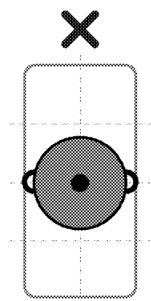
Your hob is equipped with hob cooking surfaces with wide surfaces (Flexi surfaces). You may operate this cooking surface as individual hobs independent from each other for your smaller cooking vessels. You may activate the combination function for these hobs and transform them to a single cooking surface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

As two independent hob zones

Hobs with wide surface have two cooking zones, as front and rear. You may use these zones as two independent hob zones for different temperature levels with two different cooking vessels. Place the cooking vessels by centering the separate cooking zones.

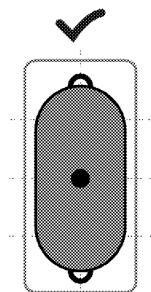


As two independent hob zones



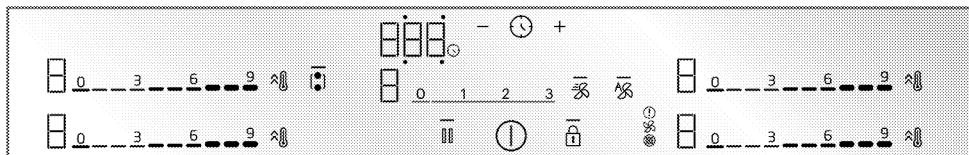
For cooking operation with a single cooking vessel, place it in the centre of the front or rear cooking zone. Do not place the cooking vessel at the centre of the cooking zone.

As a single hob zone



For cooking operations on large cooking vessels, place the vessel so that it covers the centres of both cooking zones and that it is centred on the cooking zone.

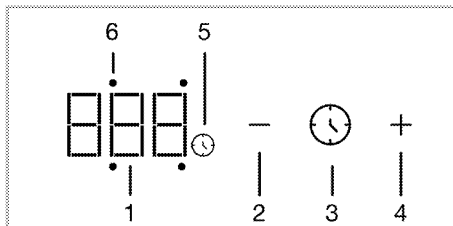
Control panel



Keys and symbols

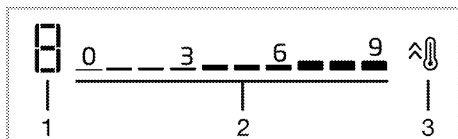
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- ⌚ : Timer key
- ⏮ : Timer increase key
- ⏭ : Timer decrease key

* This varies depending on the product model. It may not be available on your product.



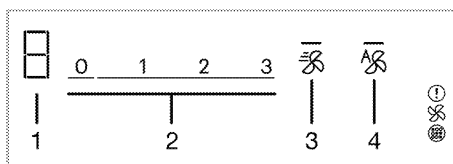
Timer screen

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



The hob zone display

- 1 Temperature - flow rate level indicator of the relevant hob
- 2 Temperature - flow rate level setting zone
- 3 Quick Heating button/High power setting (Booster) button



Ventilation display

- 1 Ventilation level indicator
- 2 Ventilation level setting field
- 3 Booster key
- 4 Ventilation automatic mod key

General warnings for the control panel

- i** This appliance is controlled with a touch control panel. Each operation performed in the touch control panel is confirmed with an audible signal.
- i** Always keep the control panel clean and dry. A damp and dirty surface may cause problems in operating the functions.
- i** The hob automatically returns to stand-by mode if no operation is performed within 20 seconds.
- i** The appliance will display "FF" alert due to safety reasons if any key (⏏ key) is touched.
- i** The — light on the activated or selected keys are illuminated.

Turning the hob on

1. Touch the ① key on the control panel.
- » The hob is ready to use.

Turning the hob off

1. Touch the ① key on the control panel.
- » The hob turns off and returns to stand-by mode.

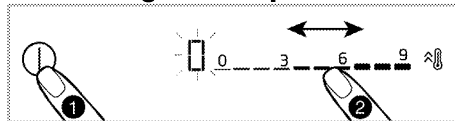
Remaining heat indicator

There is a heat indicator for each hob zone on the control panel. This indicator indicates that the hob is still hot when it is turned off. Do not touch the relevant hob(s) until the remaining heat indicator disappears.

Symbol	Description
H	High temperature
h	Low temperature

- i** In case of a power failure, the remaining heat indicator does not illuminate and warn the user against hot hobs.

Turning the hobs on (cooking zone) and setting the temperature level



1. Turn the hob on by touching the ① key.
- >> The "0" symbol will be displayed on the displays of the hob zones.
2. Depending on the are you want to turn on, by tapping on the setting area or by sliding your finger on the area, set the temperature level between "0" and "9".

While the temperature level is increased as 1,2,3...19 on some models, it may be increased as 1,1.,2,2. ... 9. on some other models. This varies as per product model.

Turning off the hobs:

A selected hob zone may be turned off in 2 different ways:

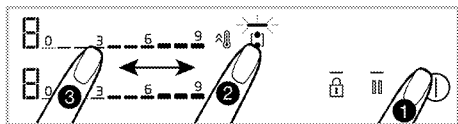
1. **By setting the temperature as "0"**
You may turn the hob off by reducing the temperature setting to "0".
2. **Using the timer off function for the desired hob zone**

When the time is off, the timer turns off the hob connected to it. All displays show "0" or "00". The ⌚ symbol on the hob display disappears.

The setting of the timer for the hob zone is described in the following chapters.

Combination of the hob zones with wide surface (flexi) (if hob zones with wide surfaces are available on your hob)

1. Turn the hob on by touching the ① key.
 2. Tap the ⏏ button.
- » The 0 symbol appears on the left cooking zone screen and the ⏏ button lights up — .



3. By tapping on the setting area or by sliding your finger on the area, set the temperature level between **0** and **9**.

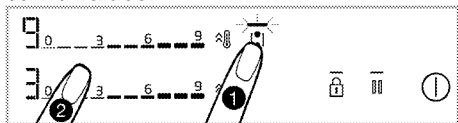
While the temperature level is increased as 1,2,3...19 on some models, it may be increased as 1,1.,2,2. ... 9. on some other models. This varies as per product model.

» The hob starts to operate. If another hob is selected or if you wait for 10 seconds without any operation, the light — of the key will fade.

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

Combination of the hob zones with wide surface (flexi) while one or both of the hob zones on the left are operating (if hob zones with wide surfaces are available on your hob)

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



1. While one or both of the hob zones on the left are operating, touch the key.
» On both of the hob zone displays, the hob zone with the lower degree will be displayed and — light of the key will illuminate.

>> Combined hobs resume to operate with the temperature of the hob zone which have a lower degree and, if applicable, with the timer setting value. Temperature and timer values of the hob zone that had a higher temperature value before combining will be cancelled.



>> To change the temperature value afterwards, set the desired temperature level from the setting area.

Turning the hob zones with wide surface off (if hob zones with wide surfaces are available on your hob)

You may separate and turn off hobs by pressing the key


High power setting (BOOSTER)

You may use the booster to heat with maximum power. However, we do not recommend cooking for a long period at this position. High power setting may not be available on all hobs. When the period for High power setting (See Operating period limits table) has expired, the hob zone is turned off.


Selecting high power setting (BOOSTER) directly:

1. Turn the hob on by touching the key.
2. Touch the key of the hob you want. The selected hob zone operates with maximum power and 3 lights flash on the hob zone display respectively. When the period for High power setting (See Operating period limits table) has expired, hob zone will continue operating on the highest temperature level.

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

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

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





 You may turn the high power setting off whenever you desire by touching the key. The hob zone continues to operate at the highest temperature value. Bring to 0 by touching active hob zone setting area or sliding your finger on the area to turn off.

Cleaning lock



Cleaning lock allows the user to clean for a short period of time by preventing the operation of all keys on the control panel while the hob is on. The appliance does not draw power during this period.

Activating the cleaning lock



1. Press and hold on the  key when the hob is on.
»  lights on. The  symbol will be displayed on the displays of the hob zones. No key other than the  key may be operated during this period.




Deactivating the cleaning lock





Press and hold  button to disable cleaning lock.  light will fade and cleaning lock will be disabled.

Key Lock

When the hob is on or off, you can activate the key lock to prevent accidental changing of its functions.




Activating the key lock

1. To activate the key lock,  touch the key until **a single beep sounds**.
 The  light of the key shall flash and all hobs shall be locked.

 Only the  key operates while the key lock is active. When you touch any other key, the  light of the  key flashes to indicate that the key lock is active.

If you turn off the hob while the keys are locked, the key lock shall be deactivated to turn the hob on again.

Deactivating the key lock



1. Press and hold the  key until one signal is heard. The operation shall be confirmed with an audible signal.  The  light of the key will fade and the key lock will be deactivated.


Timer function


This function facilitates cooking for you. You do not need to attend the hob throughout the cooking period. The hob zone turns off automatically after the period you have selected.





Activating the timer







1. Turn the hob on by touching the  key.
2. Depending on the are you want to turn on, by tapping on the setting area or by sliding your finger on the area, set the temperature level you want.
3. Activate the timer by touching the  key.


"00" lights up on the timer display and  the symbol starts to flash.


4. There are 4 activity LEDs around "00" appearing on the timer screen. For the hob zone to be set a timer, touch the  key to select the relevant hob zone side.


5. Set the desired period by touching the  keys.  You may also advance the timer faster by pressing the  key or  for a long period of time.

 The  symbol illuminates solidly after flashing on the hob zone display for a specific period of time.  When the symbol illuminates solidly, this shows that the function is activated.

 The timer may only be used for hobs that are being operated.

 Repeat the procedure above for other hobs that you want to set a timer for.

 Timer cannot be set without selecting the hob zone and the temperature level of the hob zone.

 While the timer is active, the time set for the selected hob zone is displayed on the timer screen.

Turning off the timers



The hob turns off automatically and an audible warning is given when the set time has expired.



Touch any key to turn off the audible warning.


Turning off the timers prematurely

If the timer is turned off prematurely, the hob continues to operate with the set temperature until it is turned off.

Turning off by reducing the timer setting to "00" level:


1. Select the timer of the relevant hob by touching the  key.
2. Decrease the value by touching the  key until "00" appears on the timer



display.  You may also advance the timer faster by pressing the  key for a long period of time.

After the symbol flashes  on the hob zone display for a certain period of time, it turns off **completely** and the timer is cancelled.

Stop function

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

 If the timer is set for any hob zone, the timer resumes to operate during the stop function.

1. Touch the  key while your hob is on. All hobs that are being operated continue to operate at 1st level.
3. Touch the  key again to operate all stopped hobs with their previous settings.

Settings

Using this function, you may change power management, cooking-end audible signal time, and hob- hood connection settings.

cF1: Power management setting

cF2: Cooking-end audible signal time






cF5: Ventilation mode selection

cF6: Life display of the active carbon filter

cF7: Active carbon filter reset


1- Power management setting (cF1)

You may set the total power of the hob as you desire with this function.

1. Turn on the hob by touching the  key, and turn it off by touching  key again.
2. Within 10 seconds after turning off the product, touch // keys respectively.

» On the timer display, cF1 appears, and "9" appears on the left rear hob zone display.

3.By tapping on the setting area of the left rear hob setting area or by sliding your finger on the area, set the power level between (see Table - Power management level) set between “1” and “9”.


4.Confirm the selected level setting by touching the  key.

» Your hob will turn off and will start to operate with the total power setting at the selected level.

“Power management” includes 9 different power levels (see Table - Power management level).






Table - Power management level

Power management level	Total power
1	1.2 kW
2	2.4 kW
3	3 kW
4	3.6 kW
5	4.4 kW
6	5.4 kW
7	5.7 kW
8	6.7 kW
9	7,4 kW*


 Total power value for the power management level of 5, 6, 7, 8, 9 is 3.6 kW in products that with the maximum total power consumption of 3.6 kW.

2- Cooking-end audible signal time setting (cF2)

Using this function, you may set the cooking-end signal time of the hob as you want.


- 1.Turn on the hob by touching the  key, and turn it off by touching  key again.
- 2.Within 10 seconds after turning off the product, touch / /  keys respectively.

» Default setting cF1 will be displayed on the timer screen.

3.For cooking-send audible signal setting, touch  key once.

» On the timer display, cF2 appears, and “2” appears on the left rear hob zone display.

4.By tapping on the setting area of the left rear hob setting area or by sliding your finger on the area, set the signal time setting (see Table - End of cooking buzzer time) set between “0” and “3”.

5.By touching the  key, confirm the cooking-end audible signal time setting.

>> Your hob will turn off and will start to operate with the signal time setting at the selected level.


 Factory default value for the cooking-end audible signal time setting is standard 2nd level.



Table - Cooking-end audible signal time setting

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

3- Ventilation mode setting (cF5)

This device is used in 2 modes: Internal circulation and external circulation mode. (Detail P. 16 /Ventilation Modes)

The device comes pre-set in accordance with the internal circulation mode. To change;

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

2. Within 10 seconds after turning off the product, touch /00/ /00 keys respectively.

» Default setting cFI will be displayed on the timer screen.

3. Touch key four times for ventilation 00 mode setting.

» Timer display shows cF5. "1" appears on the left rear cooking hob zone display

4. Ventilation mode can be set as external circulation by touching the setting area of the left rear hob zone or by swiping your finger over the area, the hotplate screen is brought to "2".

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

>>The appliance will turn off and your appliance starts to work with the selected level of ventilation setting.

The ventilation setting will appear as the internal circulation in the "1" option on the cF5 setting screen as standard during production.

4 - Life display of the active carbon filter

(cF6)

The active carbon filters used in the product used

as internal circulation must be changed after a certain use.

as well.

Activated carbon filters should be changed after 150 hours of operation.

It is possible to view the remaining operating hours level of the activated carbon filter on the settings screen. Remaining operation time

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

2. Within 10 seconds after turning off the product, touch /00/ /00 keys respectively.

» Default setting cFI will be displayed on the timer screen.

3. Touch the 00 key five times for the activated carbon filter life screen.

» cF6 appears on the timer screen, the remaining active carbon filter remaining operating hours on the left rear hob zone screen are shown as follows.

- If it is more than 100 hours "3"
- Between 50-100 hours "2"
- Between 5-50 hours "1"
- Between 0-5 hours "0"

4. By touching the key setting display can be closed.

5 - Reset display of the active carbon filter (cF7)

After 150 hours of active carbon filter operation, "F" warning appears on cooking hob screens. As a result of removing and replacing the active carbon filters as described in the maintenance-cleaning section, the following steps are followed to reset the display:

1. Within 10 seconds after turning off the product, touch /00/ /00 keys respectively.

» Default setting cFI will be displayed on the timer screen.

2. Touch the 00 key five times for the activated carbon filter life screen.

» cF7 appears on the timer screen, the remaining active carbon filter remaining operating hours on the left rear hob zone screen are mutually shown with cF7 menu.

3. In this display by touching the key, it can be reset.

Using induction hobs safely and effectively

Operating principle: Induction heater heats the cooking pot directly due to its operating principle. Thus, it has many advantages over other hob types. It operates more efficiently and the hob surface is cooler.

Your induction hob is equipped with superior safety system that shall ensure operation with maximum safety.

i Your hob may be equipped with hobs with a diameter of 145, 180, 210 and 280 mm with induction feature depending on the model. Thanks to the induction feature, each hob zone automatically detects the pot placed on it. Energy occurs on the contact area of the pot only, and thus minimum level of power is consumed.

Automatic turning off system

The hob control has an automatic turn off system. If one or more hob zone(s) are left on, the hob zone turns off automatically after a while (See Table-1). In case of a timer assigned to the hob zone, the timer screen is turned off then, too.

The time limit for automatic turn off depends on the selected temperature level. Maximum operating period is applied for this temperature level.

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

Table-1: Cooking zone automatic turning off periods

Temperature level	Automatic turning off periods - hours
0	0
1	6
2	6

Temperature level	Automatic turning off periods - hours
3	5
4	5
5	4
6	4
7	2
8	2
9	1
Quick Heating	10 minute

Table-2: Ventilation automatic turning off periods

Speed level	Automatic turning off periods - hours
0	0
1	6
2	6
3	5
Intense work-ing (booster)	8 minute

While the temperature level is increased as 1,2,3...19 on some models, it may be increased as 1,1.,2,2. ... 9. on some other models. This varies as per product model.

Overheating protection

Your hob is equipped with some sensors that ensure protection against overheating. You may observe the following in case of overheating:

- The hob zone that is operating may be turned off.
 - The selected level may be reduced.
- However, this is not reflected on the display.

Overflow protection system

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

Meanwhile, "F" warning appears on the display.

Precise power setting

Induction hob responds to the commands issued immediately as per its

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

6 Using the ventilation

General information on ventilation usage

General warnings

- There is a motor with various speeds for ventilation. In order for the device to perform well, we recommend using low speeds under normal conditions and high speeds in case of strong odour and vapour condensation.

Ventilation modes

This device is used in 2 modes: Internal circulation and external circulation mode.

Inner circulation



The air sucked from the middle of the hob is first purified from oil by passing it through the oil filter. It is then passed through an activated carbon filter and transferred back into the kitchen.

Warning: In internal circulation mode, activated carbon filters should be installed in the area defined in the product to keep the odour particles in the inhaled air. For different types of installation versions defined for internal circulation of the appliance, refer to the installation manual or consult your authorized dealer.

Outer circulation



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

Ventilation Mode setting


The appliance is pre-set to inner circulation mode.

In order for the appliance to be in external circulation mode, the cf5 setting must be made appropriate in the settings section.

Using the ventilation

Manual ventilation setting


Ventilation can be set manually.

1. Turn the hob on by touching the  key.
>> The “0” symbol will be displayed on the displays of the ventilation.
2. By tapping on the ventilation setting area or by sliding your finger on the area, set the speed level between “1” and “3”.

Turning off manual ventilation

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

Turning on the intensive ventilation mode

1. Intensive ventilation mode can be activated by touching the  key.
» Intensive ventilation mode works for a maximum of 8 minutes. During this time, the P symbol lights up on the display. After 8 minutes, the ventilation speed drops to 3 and continues to operate at this speed level.

Turning off the intensive ventilation mode

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

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

Automatic start

Your appliance measures the cooking zone temperature level, temperatures and operating time. It determines the most appropriate ventilation operating speed according to these values and operates at the levels it automatically determines.

1. To enable automatic mode touch the  key.


» Automatic mode is activated and turns off automatically when the parameters fall below the specified critical value. It must be re-enabled for it to reactivate

- i** While automatic mode is active, automatic mode will be cancelled when you turn the product on and off at any speed.

2. To turn automatic mode off early touch the  key once more.

Consecutive Fan Operation Function

The auxiliary fan operation function ensures that the odour and smoke that may arise at the end of cooking are removed by automatically determining

the time and speed level according to the cooking area temperature, speed level and operating time, when the product is turned off as a result of cooking on the cooking zones while the ventilation is operated in automatic mode. If desired to turn off the successor operation, it can be turned off by pressing the button  key.

- i** While the ventilation is operating in automatic mode, the ventilation continues to operate for a maximum of 20 minutes and at least 2 more minutes when the cooking is completed on the stoves and the pots are removed.

7 General information about cooking

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

General warnings about cooking on the hob

- Never fill the pan with more than a third of oil. Do not leave while heating the oil. Excessively heated oil is a fire hazard. Never try to extinguish a possible fire with water! When the oil catches fire, cover it with a fire blanket or a wet cloth. When it is safe, turn off the oven and call the fire department.
- Before frying foods, always remove their excess water and put them inside the heated oil slowly. Make sure that frozen foods are defrosted before frying.
- Make sure that the container you use while heating oil is dry and keep the lid open.
- For recommendations on cooking with power saving, refer to the “Environmental Instructions” section.
- The cooking temperature and time values given for foods may vary depending on the recipe and amount. For this reason, these values are given as ranges.

8 Maintenance and cleaning

General cleaning information

General warnings

- Wait for the product to cool before cleaning the product. Hot surfaces may cause burns!
- Do not apply the detergents directly on the hot surfaces. This may cause a permanent stains.
- The appliance shall be thoroughly cleaned and dried after each operation. Thus, food residues shall be easily cleaned and these residues shall be prevented from burning when the appliance is used again later. Thus, the service life of the appliance extends and frequently faced problems are decreased.
- Do not use steam cleaning products for cleaning.
- Some detergents or cleaning agents may damage the surface. Do not use abrasive detergents, cleaning powders, cleaning creams, descalers or sharp objects during cleaning.
- No special cleaning material is needed in the cleaning made each use. Clean the appliance using dishwashing detergent, warm water and a soft cloth or sponge and dry it with a dry cloth.
- Be sure to completely wipe off any remaining liquid after cleaning and immediately clean any food splashing around during cooking.
- Do not wash any component of your appliance in a dishwasher.

For the hobs:

- Acidic dirt such as milk, tomato paste and oil may cause permanent stains on the hobs and components of the hob zones, clean any overflowed fluids

immediately after cooling down the hob by turning it off.

Inox - stainless surfaces

- Do not use acid or chlorine-containing cleaning agents to clean stainless-inox surfaces and handles.
- Stainless-inox surface may change colour in time. This is normal. After each operation, clean with a detergent suitable for the stainless or inox surface.
- Clean with a soft soapy cloth and liquid (non-scratching) detergent suitable for inox surfaces, taking care to wipe in one direction.
- Remove lime, oil, starch, milk and protein stains on the glass and inox surfaces immediately without waiting. Stains may rust under long periods of time.

Glass surfaces

- When cleaning glass surfaces, do not use hard metal scrapers and abrasive cleaning materials. They can damage the glass surface.
- Clean the appliance using dishwashing detergent, warm water and a microfiber cloth specific for glass surfaces and dry it with a dry microfiber cloth.
- If there is residual detergent after cleaning, wipe it with cold water and dry with a clean and dry microfiber cloth. Residual detergent residue may damage the glass surface next time.
- Under no circumstances should the dried-up residue on the glass surface be cleaned off with serrated knives, wire wool or similar scratching tools.
- You can remove the calcium stains (yellow stains) on the glass surface with the commercially available des-

caling agent, with a descaling agent such as vinegar or lemon juice.

- If the surface is heavily soiled, apply the cleaning agent on the stain with a sponge and wait a long time for it to work properly. Then clean the glass surface with a wet cloth.
- Discolorations and stains on the glass surface are normal and not defects.

Plastic parts and painted surfaces

- Clean plastic parts and painted surfaces using dishwashing detergent, warm water and a soft cloth or sponge and dry them with a dry cloth.
- Do not use hard metal scrapers and abrasive cleaners. It may damage the surfaces.
- Ensure that the joints of the components of the appliance are not left as damp and with detergent. Otherwise, corrosion may occur on these joints.

Cleaning the hob

Glass cooking surface

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

- Sugar-based foods such as dark cream, starch and syrup should be cleaned immediately, without waiting for the surface to cool. Otherwise, the glass hob surface may be permanently damaged.
- Do not use cleaning agents for cleaning operations you perform while the hob is hot, otherwise permanent stains may occur.

Cleaning the control panel

- When cleaning the control panels from the button, wipe the panel and buttons with a damp soft cloth and dry with a dry cloth. Do not remove the

buttons and gaskets underneath to clean the panel. The control panel and buttons may be damaged.

- While cleaning the inox panels with button control, do not use inox cleaning agents around the button. The indicators around the button may be deleted.
- Clean the touch control panels with a damp soft cloth and dry with a dry cloth. If your product has a key lock feature, set the key lock before performing control panel cleaning. Otherwise, incorrect detection may occur on the keys.

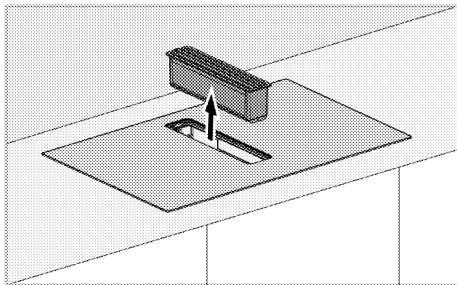
Cleaning the ventilation

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

Metal oil filter cleaning

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

1. Remove the oil filter by pulling it upwards.



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

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

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

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

i You can also wash the aluminium filter in the washing machine. (max 70 °C) For optimum cleaning results, it is recommended to place the grease filter in the dishwasher upside down.

3. Replace the oil filter after cleaning.

Removing the active carbon filter

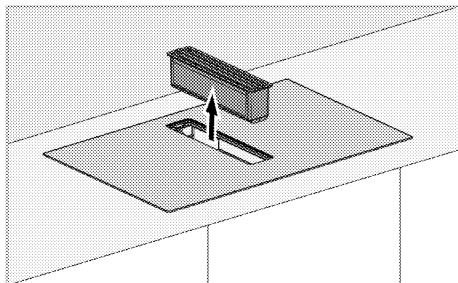
Active carbon filters provide odour retention in the product and must be changed at regular intervals for optimum performance. Pay attention to the fill warning indicator for replacement.

i When the product has completed 150 hours of operation, an F-shaped warning is seen on the hotplates. The filter should be changed at the latest when this warning is seen. To reset this warning, follow the detailed explanation in Settings .

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

To remove;

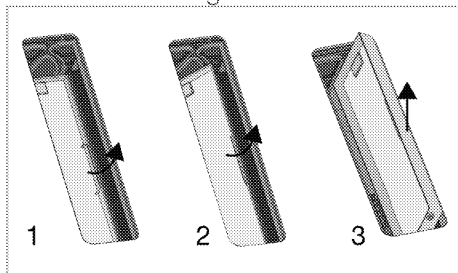
1. Remove the oil filter by pulling it upwards.



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

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

2. Remove the liquid collection chamber as shown in the figure below.

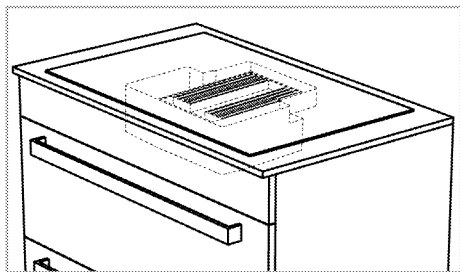


i There is a magnetic switch in the liquid collection chamber part. Ventilation is not possible without the part in place for fluid protection.

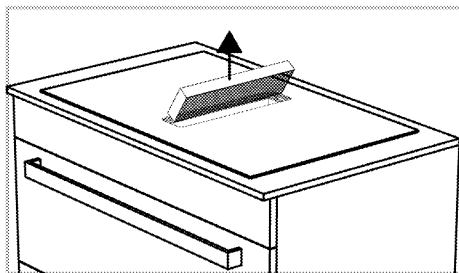
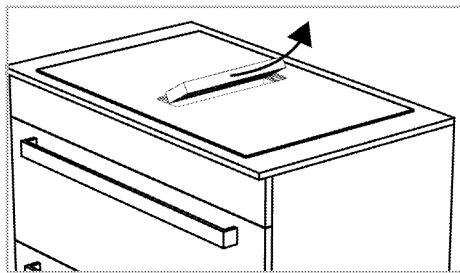
i The liquid collection chamber needs to be cleaned periodically. The part can be cleaned by washing in water with liquid detergent and rinsing, or it should be washed in the dishwasher at max 70 °C.

i When reassembling the liquid collection chamber part, it should be positioned so that the arrow direction on the part comes first.

3. After removing the liquid collection chamber, there are two carbon filters on the right and left in the lower chamber.

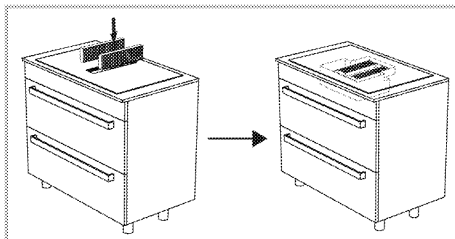


4. First of all, in order to remove one of the carbon filters from its magnetic slot from the ventilation gap, pull it towards you by tilting it and take it out as shown in the figure.



5. In the same way, remove the other carbon filter from its housing.

6. Place the 2 new activated carbon filters in their magnetic slots by tilting them through the ventilation gap in turn. Make sure it is fully seated in the magnetic slots



7. Reinstall the liquid protection plastic in the same way as when it was removed.

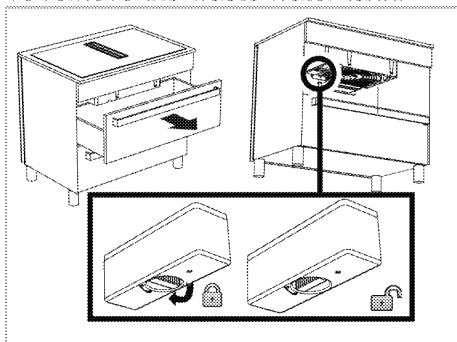
8. Insert the oil filter.

Waste water tank

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

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

To remove the waste water tank:



1. Remove the top drawer located under the hob. You should be able to reach under the stove.

2. Reach the waste water tank under the hob.

3. Unlock and remove the waste water tank by turning the lock knob.

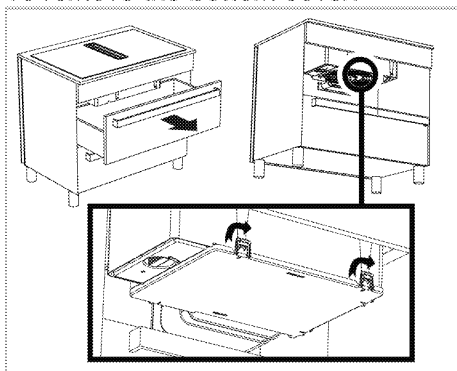
4. Pour out the liquid in the chamber and clean the chamber.

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

Cleaning the bottom cover

If the bottom cover on the bottom of the product becomes dirty, you may not be able to remove it and clean it.

To remove the bottom cover:



1. Remove the top drawer located under the hob. You should be able to reach under the stove.

2. Reach the bottom cover from under the hob

3. There are 5 locks in the directions shown by the arrow symbols on the bottom cover. By releasing these locks, remove the bottom cover by holding it downwards.

4. After cleaning the bottom cover, push it upwards hard in the same direction so that the locks fit into their slots.

9 Troubleshooting

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

Appliance is not working.

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

On the hob zone display "" and "" or "" icon is always on.

- Pots may not be placed on the operating hob. >>> *Check if there is a pot on the hob zone.*
- Your pot may not be induction suitable. >>> *Check if your hob is suitable for the induction hob.*
- The pot may not be centred correctly on the hob zone or the bottom surface of the pan may not be wide enough for the selected hob zone. >>> *Center the hob by choosing a pot that is wide enough for the hob zone.*
- The pot or hob zone may be too hot. >>> **Wait for them to cool down.**

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

- The cooking time of the selected compartment may have expired. >>> *You can set a new cooking time or finish cooking.*
- It has overheat protection. >>> *Wait for your hob to cool down.*
- An object may have covered the touch control panel. >>> *Remove the object on the panel.*

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

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

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

- This is not a fault. The cooling fan continues to operate until the electronic equipment in the hob falls to the appropriate temperature.

Noise from the hob during cooking

Some sounds may be heard from the hob while cooking. These sounds are due to the composition of the cooking vessel. These sounds are normal, they are not a malfunction and they are a part of induction technology.

Possible noises and reasons

- **Fan noise:** The hob is equipped with a fan that activates automatically according to the temperature of the appliance. The fan has various operating levels and operates at different levels as per the temperature. If the temperature is higher than the product temperature after the hob is turned off, the fan may run for a while.
- **Lower buzz like the operating noise of a transformer:** This is due to the nature of the induction technology. As the heat is transmitted directly to the base of the cooking vessel, such buzz sounds may be heard as per the material of the cooking vessel. Thus, different noises may be heard with different cookware.
- **Crackling sound:** The reason of this is the structure and material of the base of the cooking vessel. If the cookware is made of different materials and layers, a crackling sound may occur.
- **Whining noise:** A whining sound may be heard when two cooking zones on the same side of the hob are used to cook with different cooking levels.

Error codes/reasons and possible solutions

Error codes	Error reasons	Possible solutions
E 22 E 26	Induction hob is overheated.	Turn the induction hob off and wait until it is cooled down. The error shall be resolved when temperature of the hob comes down below the limits.
E 46	One or more keys are kept pressed for more than 10 seconds. An object is left on the control panel or the control is exposed to vapour.	The problem shall be resolved when you remove your hand from the hob. The problem shall be resolved when the control panel is cleaned.
E 47	A pot suitable for induction heating is not used.	The error shall be resolved when a pot suitable for induction heating is used.
E 1 - E 15	Communication error on induction hob.	Turn the induction hob off and operate again after 30 seconds. Contact the authorized dealership if the issue is resumed.
E 16 - E 21	Temperature sensor error on induction hob.	Turn the induction hob off and operate again after 30 seconds. Contact the authorized dealership if the issue is resumed.

Error codes	Error reasons	Possible solutions
E 23 E 24	Software error on induction hob.	Turn the induction hob off and operate again after 30 seconds. Contact the authorized dealership if the issue is resumed.
E 25	Fan operation error on induction hob.	Turn the induction hob off and operate again after 30 seconds. Contact the authorized dealership if the issue is resumed.
E 31 - E 45	Electronic board hardware error on induction hob.	Turn the induction hob off and operate again after 30 seconds. Contact the authorized dealership if the issue is resumed.
E 48 E 49 E 51	Sensor error on induction hob.	Sensor equipment shall be rendered compatible for the operating conditions. Contact the authorized dealership if the issue is resumed.
E 52 - E 57	High temperature error on induction hob.	Turn the induction hob off and wait until it is cooled down. The error shall be resolved when temperature of the sensor comes down below the limits. Contact the authorized dealership if the issue is resumed.
FF	Any one of the keys may have been touched long.	When long touching on one of the keys was stopped,
	A cooking pot may have come over the control unit.	When the cooking pot over the control unit is lifted,
	There may be food/liquid poured over the control unit.	Error will disappear when the food/liquid residues are cleaned.