



installation and operating instructions



SE284ID gas cooktop



You now own an induction glass ceramic hob with sensor keys.

Chapters 2 and 3 of these Operating Instructions contain information on how you can make sure that your hob gives many years of service.

These Operating Instructions are for use with several types of hobs. The rating label on the front of these Instructions will show you which type you have bought.

Contents

1. Operations

- 1.1 Your new hob
- 1.2 Touch-Control keys
- 1.3 Touch-Control operations

2. Things to watch out for

- 2.1 Important tips for induction
 - 2.1.1 Induction cooking zones and cooking ware
 - 2.1.2 Protection against overheating
 - 2.1.3 General
- 2.2 Important

3. Cleaning and maintenance

4. Fitting by trained personnel

- 4.1 Worktop cut-out
- 4.2 Installation
- 4.3 Electrical connection
- 4.4 Service work

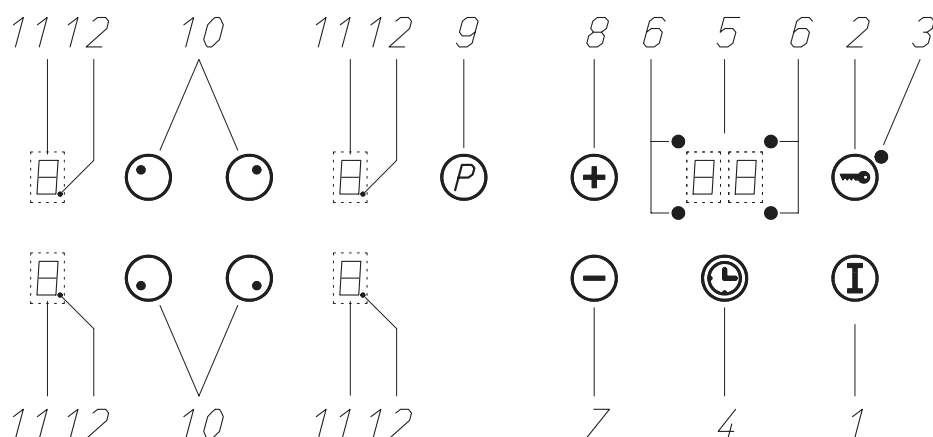
1. Operations

1.1 Your new hob

This manual covers the models: SE 2642 ID, SE 2742 ID, SE 2842 ID.

1.2 Touch-Control panel

After the supply voltage has been applied (mains connection), a rapid self-test of the control unit (calibration adjustment) is then carried out.



- | | |
|----------------------------|---|
| ① On/off key | ⑧ Plus key (to turn up) |
| ② Locking key | ⑨ Power key (turbo cooking zone) |
| ③ Control lamp lock | ⑩ Cooking zone key |
| ④ Timer key | ⑪ Cooking level display |
| ⑤ Timer display | ⑫ Cooking zone stand-by dot |
| ⑥ Timer control lamp | (lights up if cooking zone can be used) |
| ⑦ Minus key (to turn down) | |

1.3 Touch-Control operations

Each key operation is always confirmed by an acoustic signal.

Pressing the on/off key ① switches on the control system. A “0” is lit for all cooking level indicators ⑪ and the cooking zone stand-by dot ⑫ blinks. The next action must be carried out within **10 seconds**, otherwise the control system will automatically switch off again.

To switch on a cooking zone, press the corresponding cooking zone key ⑩ of the required cooking zone. The appropriate cooking zone stand-by dot ⑫ of the activated cooking zone lights up.

Select a cooking level from 1 to 9 by means of the Minus or Plus keys ⑦/⑧. When switched on, each cooking zone can be switched off again at any time.

The Minus key ⑦ can be used to turn the cooking level down to “0”; if the Minus and Plus keys ⑦+⑧ are pressed at the same time, the cooking zone can be switched off directly.

In all cases the complete control system can be switched off at any time by pressing the on/off key ①.

Pressing locking key ② prevents all the keys - with the exception of the on/off key - from being operated by mistake. This state is indicated by control lamp ③. Pressing the locking key ② cancels this command again.

Residual heat display

The residual heat display is by means of an illuminated “H” on the appropriate cooking zone display. The “H” switches off as soon as the cooking zone has cooled down.

Induction cooking zones with Pan Recognition

An advantage of the induction heating method is the pan recognition. If there is no pan or a too small pan placed on the hotplates, no energy is transmitted. If the cooking zone is switched on, the pan symbol “u” flashes in the cooking level display ⑪. During the next 10 minutes the pan detection will identify a pan that has been placed and it will switch on the selected level. In the same way, the power supply to the cooking zone is interrupted, if the pan is removed from the cooking zone. If the pots and pans placed on the cooking zone are of smaller dimension, and the pan recognition still switches on, then the power supply will take place with less power.

The induction cooking zones have an inner circle which represents the diameter of the bottom of cooking pans and which switches on when quality cookware suitable for the induction mode is used (see the chart in section 2.1.3).

The inner circle can also be used to centre pans when placing them on cooking zones.

The dimensions and the layout of the two rear cooking zones mean that the SE 2842 ID model has an additional roasting zone which is recognisable by means of the two connecting lines. This roasting zone can be used for large oval pans and roasters provided that the bottom of the roasting pan is large enough to activate the pan-on detection device. In this case, setting the cooking level and the temperature is carried out by means of setting the cooking level controls of the two rear cooking zones at the same setting.

Any humming noises which may occur during cooking are quite normal and will neither cause any damage nor impair the functioning of the hob in any way.

Power boost

For the induction cooking zone marked by a “P” an additional power boost can be activated for a fast parboiling boost. To switch on and off the power key ⑨ must be activated. The induction cooking zone must be activated and switched on (cooking zones with a power boost are located at the front left and rear right). When one of these cooking zones is used with a power boost at the same time as another one without a power boost (front right and/or rear left) the output of the cooking zone without a power boost will be reduced. This can be recognised by the fact that the cooking level display ⑪ will alternately flash the cooking level set and the reduced cooking level, but only if the cooking level set is higher than the level of the limited cooking level.

Timer

The cooking zones of all of the models in this instruction manual each have their own timer.

The timer can be used to automatically switch off a cooking zone at the end of the cooking time after a pre-set time of between 1 and 99 minutes. The required cooking zone must be activated, stand-by dot ⑫ lights up. Select a cooking level from 1 to 9 by means of the Plus or Minus key ⑧/⑦. Then press timer key ④. The timer display ⑤ shows “00”. Select the required cooking time between 01 and 99 minutes by means of the Plus or Minus key ⑧/⑦. The control lamp ⑥ of the selected cooking zone lights up.

The selected cooking time can be altered at any time. Activate the relevant cooking zone, press timer key ④ and change the cooking time by means of the Minus or Plus keys ⑦/⑧. If the timer has been set for several cooking zones at the same time, the remaining time for each individual cooking zone can be called up by selecting the cooking zone with the cooking zone key ⑩.

When the pre-set cooking time has finished, the cooking zone switches off automatically and an acoustic signal sounds for 30 seconds. This can be switched off by pressing the timer key ④.

If you want to switch the timer off beforehand, press cooking zone key ⑩ and timer key ④. By simultaneously pressing the Minus and the Plus keys ⑦+⑧ the timer ⑤ can be set at “00”.

The timer can also be used as an egg timer when none of the cooking zones are activated. In this case, no cooking zone should be activated when the timer ④ is being set (the cooking zone stand-by dot ⑫ does not light up).

Safety switch-off

The maximum operating time for each individual cooking zone is limited, and details are shown in the enclosed table of times. When the safety switch-off has switched off the touch control system, a "0" or an "H" is shown in the cooking level display ⑪ if there is still any residual heat left. Pressing the on/off key makes the control system ready for operation again.

If more than one key is pressed simultaneously - with the exception of the Minus and Plus keys - the control system will not accept this as a valid command. If one or more keys are activated for longer than 30 seconds, for example by boiling over or the weight of a pan, the control system assumes that there is an error and switches off automatically. If key operation continues, a constant acoustic signal sounds.

Table of times

MOT = maximum operating time, in hours

Cooking level	MOT (h)
1	6
2	6
3	5
4	5
5	4
6	1,5
7	1,5
8	1,5
9	1,5

2. Things to watch out for

2.1 Important tips for induction

2.1.1 Induction cooking zones and cooking ware

Your hob is equipped with induction cooking zones which are characterised by high performance when it comes to quick heating and energy saving. The heat is generated direct in the bottom of the pots, where it's needed, without a loss of energy through the ceramic hob. That's why the energy consumption is lower than with normal radiation heating elements, as for example with glass ceramic hobs.

The glass is not directly heated, though it becomes hot due to the effect of heat reflected by the pan. When the cooking zones are switched off, a hot cooking zone is indicated by the flashing "H" (residual heat indicator). In induction cooking zones, heating is achieved by means of an induction coil installed below the ceramic hob which produces an electromagnetic field. With the use of magnetizable pans or dishes made of steel, steel mesh or iron cast (suitable for induction ceramic hob), energy is transmitted directly to the bottom of the equipment.

Only use induction cooking zones with suitable cooking utensils, made of materials such as steel, steel mesh or cast iron. Stainless steel pans with copper or aluminium bottoms are not suitable and neither is cookware made of fireproof glass or terracotta or ceramic cookware (for the minimal or maximum diameter of pot bottoms see the chart in section 2.1.3). When you purchase a set of pans, check for the label "Suitable for induction".

2.1.2 Protection against overheating

The ceramic hob is provided with a protection against overheating, which protects the electronics against damage. The protection against overheating works in several stages. If there is a significant increase in the heat of the ceramic hob, then a two-stage fan switches on. If this is not enough, then the power level mode will be deactivated and the power for the individual cooking zones decreased or switched off completely. Full power will be available again once the ceramic hob has cooled down.

2.1.3 General

The best transmission is obtained when the pans and the cooking zone are of equal dimension.

For the minimum or maximum pan bottom diameter for the cooking zone, please see the following table. The minimum pot bottom diameter depends on the quality of the cookware.

Cooking zones	Pan bottom diameter	
	min.	max.
Diameter		
210 mm	140 mm	220 mm
180 mm	110 mm	190 mm
145 mm	90 mm	160 mm

Always use a lid. Energy is wasted if you cook without a lid placed correctly on the pan. Always take away overflow food.

Clean the hob before using it for the first time.

2.2 Important

Attention: The surfaces of the heating and cooking zones become hot during use. Keep small children away at all times during cooking.

Always ensure that no hard objects are dropped onto the cooking surface. Under certain circumstances the material is sensitive to mechanical stresses and strains. A heavy knock or blow in a small area can cause the ceramic hob to break. **If careless treatment results in a break, split or crack, the ceramic hob must immediately be taken out of use and disconnected from the mains power supply.** To do this, switch off the safety switch for the oven connection in the fuse box. Customer Service must be contacted.

Objects made out of metal, such as knives, forks, spoons and lids should not be placed on the cooking zones, because they might become hot or melt.

After using, the cooking zone has to be switched off through the sensor keys, and not only through the pan recognition. This is to avoid unintentional switching on.

Do not use the glass ceramic hob as a storage area! Never prepare food in aluminium foil and plastic containers on the hot cooking zone.

Do not switch the hob on without using it for cooking. Do not place combustible, volatile or heat deformable objects directly underneath the hob.

When preparing food with fat or oil stay nearby. Overheated oil can ignite. Never pour water into burning fat or oil. Risk of burning! Cover the dish in order to extinguish the fire and switch off the cooking hob. Let the dish cool down on the cooking zone.

When using other electrical appliances near the hob, make sure that their leads do not come into contact with hot cooking zones.

Never clean the glass ceramic hob with a steam cleaner or similar appliance!

Warnung! Care must be taken when using double boilers (bain maries), for the simmering water may dry up unnoticed, resulting in damage to the pot and to the hob, in the event of which no liability will be assumed.

3. Cleaning and maintenance

Always clean the glass surface after it has cooled down. Even the slightest amount of dirt will burn into the surface the next time you switch it on. Use only recommended cleaners. Steel wool, sponges and powdered cleaning agents must not be used since they may scratch the surface. Do not use oven sprays as these are aggressive and damage the surface.

Light amounts of dirt

Use a damp cloth or a warm rinse to clean light amounts of dirt from the surface. Rinse with cold water and then dry thoroughly. Use vinegar, lemon juice or a calcium dissolving agent to remove water stains from the surface. If these agents come into contact with the frame, wipe them off with a wet cloth, otherwise the frame loses its gloss.

Heavy dirt

Use "Special cleaner for Stainless Steel", "Stahlfix" or "Cerafix" to remove heavy dirt. Apply the cleaner with kitchen paper and rub it in. Leave it to take effect, then wipe off completely with cold water and dry the surface thoroughly. Cleaning residues on the surface can become aggressive when the hob is reheated.

Persistent dirt and caking can best be removed with a glass scraper [Ⓒ]. A glass scraper can be obtained in household goods stores, painting and DIY shops or from our Customer service. Pay attention to handle on purchasing. If you buy a glass scraper, make sure that the handle is not made of plastic as this will stick to the hot surface. Take care when using the scraper. Risk of injury!

Food that contains sugar may permanently damage the glass ceramic surface because they can produce scratches or permanent stains after they have become dry. In order to prevent such surface damage, such substances must be immediately removed with the glass scraper while they are still hot [Ⓓ], [Ⓔ].

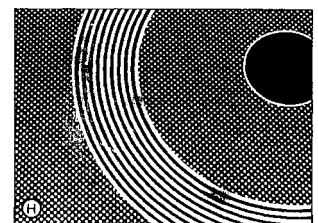
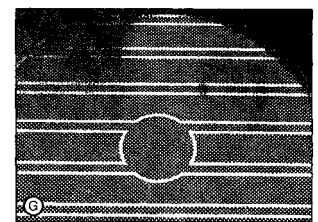
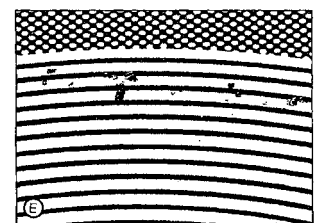
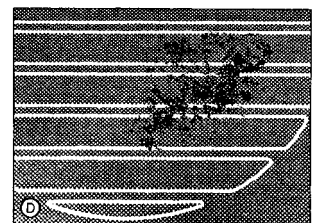
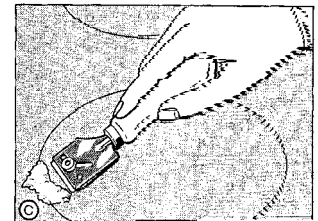
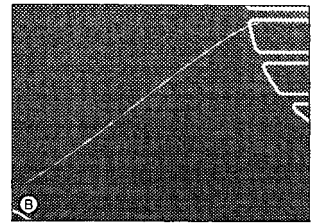
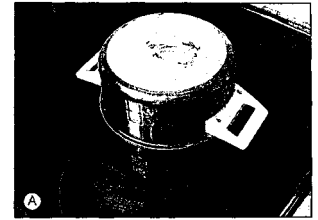
Changes to the colour of the ceramic surface

These have no effect on the function and stability of the glass ceramic. These colour changes are not changes in the material but food residues which were not removed and which have burnt in.

Metallic iridescent discolouring [Ⓒ] is caused by wear from pan bottoms or unsuitable cleaning agents. This discolouring can be removed with great difficulty with "Special cleaner for Stainless Steel" or "Stahlfix". You may have to clean several times to remove the discolouring.

Worn decoration [Ⓓ]. In time, the decoration will wear off and dark stains will appear as a result of using aggressive cleaning agents and faulty pan bottoms. If cared for properly, your hob will remain beautiful for many years and cleaning will be easier.

To care for your hob we recommend that you use "Cerafix". The high silicone percentage of this cleaner creates a protective film which keeps off water and dirt. All dirt remains on the film and can be removed easily. Clean your hob and the cooking zones regularly.



4. Fitting by trained personnel

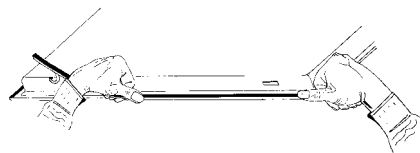
4.1 Worktop cut-out

Carry out all cutting out of furniture units and worktops before fitting the appliance, and remove all sawdust and chips.

The dimensions of the worktop recess can be seen in the dimension drawing (figs. 1+2)

The cut sections should be sealed with a water-repellent protection paint.

The worktop and the hob must be fitted horizontally. A tilted hob is under tension and this increases the danger of breaking.



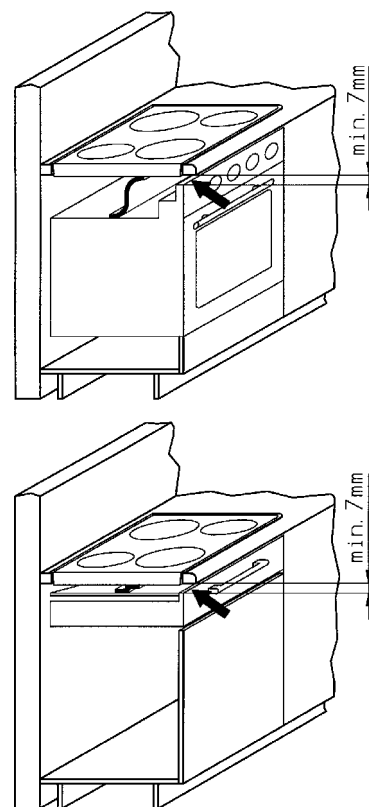
4.2 Installation

Before installing the hob, check that the all-round hob seal has no gaps.

If the induction hob is installed in a worktop with a ceramic or similar cover (tiles), remove the hob seal and seal the hob from the worktop with a plastic seal, such as heat-resistant silicone rubber.

Attention!

If the hob is installed above furniture parts (side walls, drawers, etc.) it must be ensured that accidental contact with the underside of the hob is prevented by means of a touch guard. The touch guard may only be capable of removal with suitable tools and must be attached to the underside of the cooking surface at a minimum distance of 20 mm so that the mains connection cable does not touch the underside of the cooking surface (fig. 4). The back wall of the cabinet must be open in order to provide for air circulation. The front transverse strip of the furniture must be removed so that an opening is provided for air flow underneath the worktop over the entire width of the unit. The distance between induction hob and kitchen furniture resp. built-in unit must provide for sufficient ventilation of the induction. The ventilation openings must be thermally divided with the attached screen shield. Thus a back-flow of warmed air is prevented from entering the cool air intake. Attention! The screen shield must not cover the ventilation openings. If necessary, shorten the shield up to the furniture or built-in unit. Avoid excessive thermal development from below e.g. from a baking oven without a appliance cooling device.



Remove any transverse strips underneath the worktop at least in the area of the worktop cut-out.

Place the hob carefully into the cut-out and fasten it to the worktop with the fasteners (fig. 3). Tighten the screws with a hand screw driver only; do not use a battery-operated screw driver.

Make sure that the worktop and the hob are horizontal. In addition, make sure that no liquids can penetrate between the edge of the hob and the worktop or between the hob and the wall and come into contact with any electrical appliances. Use sealing sections, strips, agents, etc.

4.3 Electrical connections (connected loads)

(Connected loads and model designation: see front of the operating instructions)

This appliance may only be connected to the electricity supply by an approved electrician who must ensure that installation complies with statutory safety regulations, norms and instructions valid in your country. The electrician must ensure that these regulations and those laid down by the local electricity supply company are observed.

When connecting the electrical appliance, install an all-pole disconnecting device with a contact gap of at least 3 mm. Make sure that the local mains voltage is the same as the voltage on the rating label.

To connect the appliance, unscrew the switchbox cover on the underside of the appliance to access the terminal block. After connecting the appliance, replace the cover and secure the connection cable with the strain relief clamp.

The connection cable must be at least H05 VV-F.

Make sure that the excess cable length is not laid in the hob's installation area.

See fig. 4 for the position of the cable cut-out.

Electrical connections

400 V 3N~	400 V 2N~	230 V 1~ (*)	230 V 3~
5 x 1,5 mm ²	4 x 1,5 mm ²	3 x 2,5 mm ²	4 x 4 mm ²

(*) This type of electrical connection is not permitted by the SEV (Swiss Association of Electrical Engineers) in Switzerland.

4.4 Service work

Always disconnect the appliance from the mains before carrying out repairs, this means the cut-out device must be opened. If you have to contact our service department, always quote the type and make numbers. You can find these numbers on the rating label or on page 1 of the Operating Instructions. Each time the induction hob is removed from the worktop, check the seals and replace if necessary.

Types: SE 2642 ID, SE 2742 ID, SE 2842 ID

Type: SE 2642 ID

Fig. 1

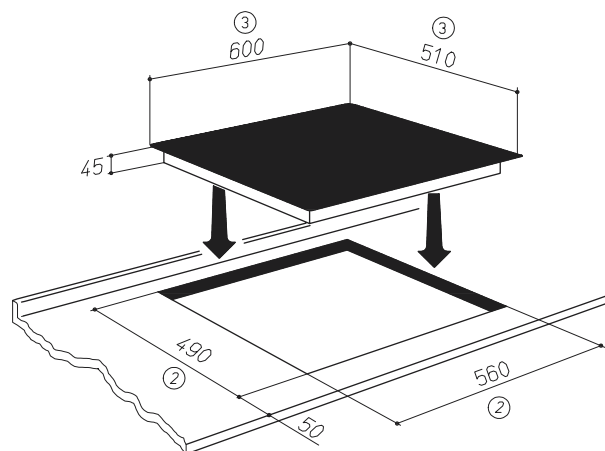
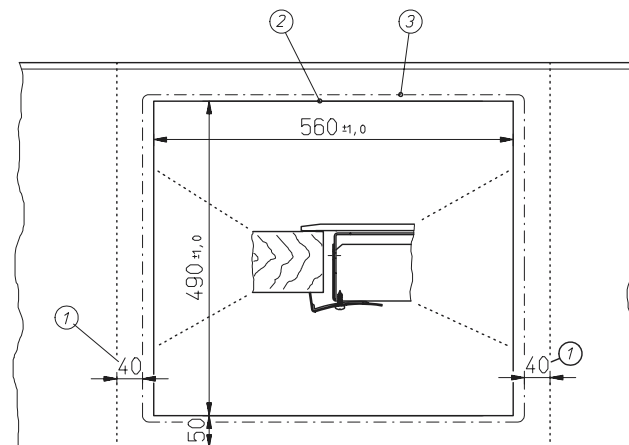


Fig. 2



Type: SE 2742 ID

Fig. 1

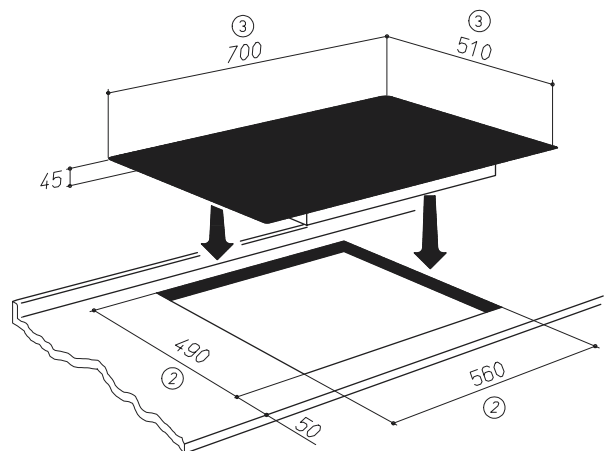
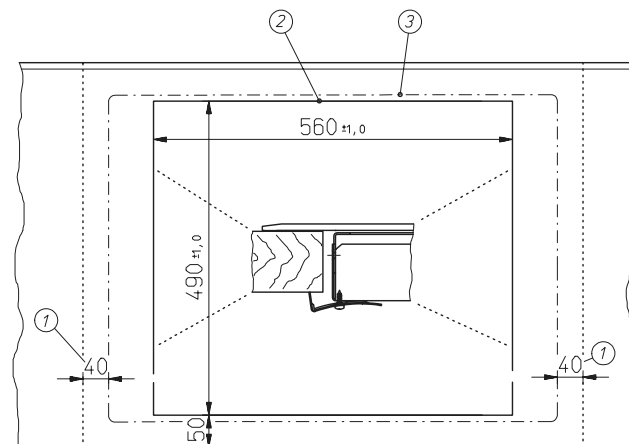


Fig. 2



Type: SE 2842 ID

Fig. 1

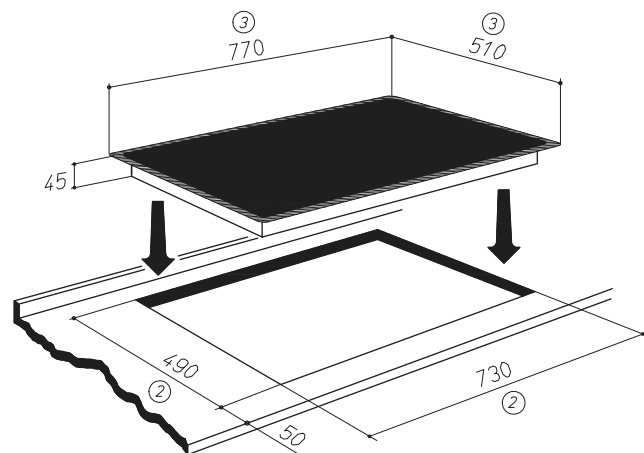
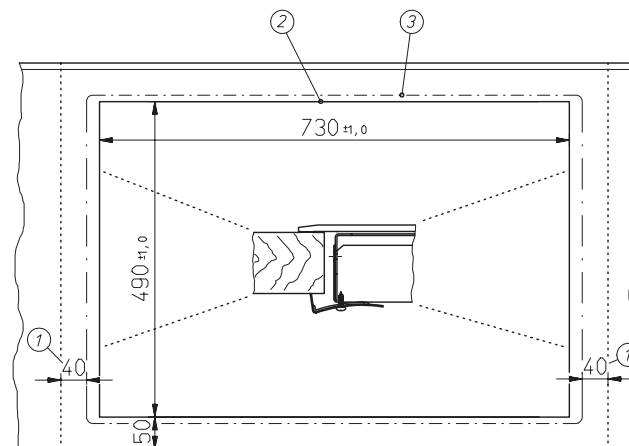


Fig. 2



- ① Minimum distances to adjacent walls
- ② Cut-out dimension
- ③ Outside dimensions of recess
- ④ Cable routing in rear wall

Types: SE 2642 ID, SE 2742 ID, SE 2842 ID

Fig. 3

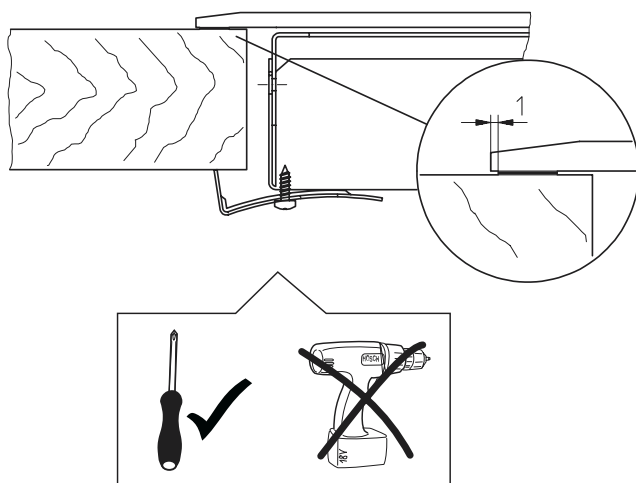


Fig. 4

