

HDMC 32400 TX

# **Built-in Hob**

## **User Manual**



## **Please read this manual first.**

Dear Customer,

We would like you to obtain best performance with your product that has been manufactured in modern facilities and passed through strict quality control procedures.


Therefore, we advise you to read through this User Manual carefully before using your product and keep it for future reference. If you hand over the product to someone else, deliver the User Manual as well.

## **The User Manual will help you use the product in a fast and safe way.**


- Read the User Manual before installing and operating the product.
  - You must strictly observe the safety instructions.
  - Keep this User Manual within easy reach for future reference.
  - Also read other documents supplied with the product.
- Remember that this User Manual may also be applicable for several other models.
- Differences between models are explicitly identified in the manual.


## **Explanation of symbols**

Throughout this User Manual the following symbols are used:

 Important information or useful hints about usage.

 Warning for hazardous situations with regard to life and property.

 Warning for electric shock.

 Warning for risk of fire.

 Warning for hot surfaces.



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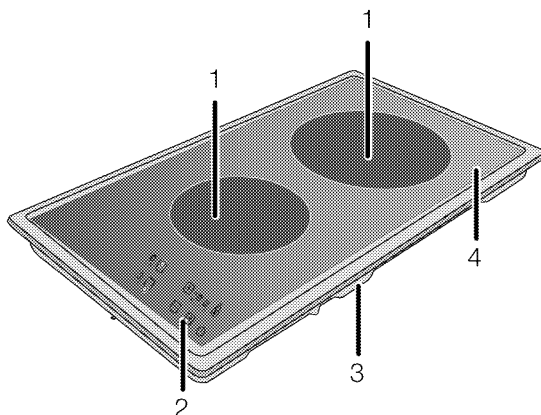
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# 1 General information

## Overview



- 1 Single-circuit cooking plate
- 2 Control panel

- 3 Base cover
- 4 Burner plate

## Technical specifications

Voltage / frequency	220-240 V ~ 50 Hz
Total power consumption	3.0 kW
Fuse	min. 16 A
Cable type / section	H05RR-FG 3 x 1,5 mm <sup>2</sup>
Cable length	max. 2 m
External dimensions (height / width / depth)	75 mm/288 mm/510 mm
Installation dimensions (width / depth)	268 mm/490 mm
<b>Burners</b>	
Front	<b>Single-circuit cooking plate</b>
Dimension	140 mm
Power	1200 W
Rear	<b>Single-circuit cooking plate</b>
Dimension	180 mm
Power	1800 W



**Important**

Technical specifications may be changed without prior notice to improve the quality of the product.

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**Important**

Figures in this manual are schematic and may not exactly match your product.

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**Important**

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.

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## 2 Important safety instructions

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This section contains safety instructions that will help you avoid risk of injury and damage. All warranties will become void if you do not follow these instructions.

### General safety

- This product is not intended to be used by persons with physical, sensory or mental disorders or unlearned or inexperienced people (including children) unless they are attended by a person who will be responsible for their safety or who will instruct them accordingly for use of the product. Children must be supervised to prevent them from tampering with the product.
- Connect the product to an earthed outlet/line protected by a fuse of suitable capacity as stated in the "Technical specifications" table. Have the earthing installation made by a qualified electrician while using the product with or without a transformer. Our company shall not be liable for any problems arising due to the product not being earthed in accordance with the local regulations.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Do not operate the product if it is defective or has any visible damage.
- Do not carry out any repairs or modifications on the product. However, you may remedy some troubles that do not require any repairs or modifications. See *Troubleshooting, page 24*.
- Never wash down the product with water! There is the risk of electric shock!
- Never use the product when your judgment or coordination is impaired by the use of alcohol and/or drugs.
- Product must be disconnected from the mains during installation, maintenance, cleaning and repair procedures.
- Installation and repair procedures must always be performed by Authorized Service Agents. The manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorized persons which may also void the warranty.
- 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.
- Do not heat closed tins and glass jars in the oven. The pressure that would build-up in the tin/jar may cause it to burst.
- Do not place any flammable materials close to the product as the sides may become hot during use.

- Keep all ventilation slots clear of obstructions.
- Make sure that the product function knobs are switched off after every use.
- Vapour pressure that build up due to the moisture on the hob surface or at the bottom of the pot can cause the pot to move. Therefore, make sure that the oven surface and bottom of the pots are always dry.

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 Important  
Product must be installed by a qualified person in accordance with the regulations in force. Otherwise, the warranty shall become void.

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 Important

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## **Safety when working with electricity**

Defective electric equipment is one of the major causes of house fires.

- Any work on electrical equipment and systems should only be carried out by authorised and qualified persons.
- In case of any damage, switch off the product and disconnect it from the mains. To do this, turn off the fuse at home.

- Make sure that fuserating is compatible with the product.

## **Intended use**

This product is designed for domestic use. Commercial use will void the guarantee.

"CAUTION: This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating."

The manufacturer shall not be liable for any damage caused by improper use or handling errors.

## **Safety for children**

- Electrical and/or gas products are dangerous to children. Keep children away from the product when it is operating and do not allow them to play with the product.
- Accessible parts of the appliance will become hot whilst the appliance is in use. Children should be kept away until the product has cooled down.
- Do not place any items above the appliance that children may reach for.
- The packaging materials will be dangerous for children. Keep the packaging materials away from children. Please dispose of all parts of the packaging according to environmental standards.



## 3 Installation

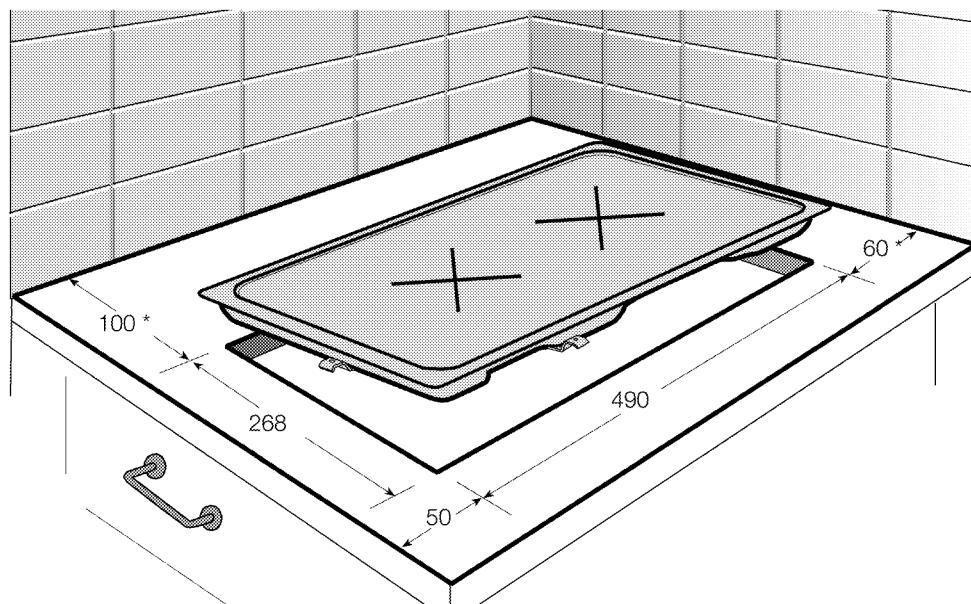
### Before installation

The hob is designed for installation in a commercial worktop. A safety distance must be left between the appliance and the kitchen walls and furniture. See figure (values in mm).

- It can also be used in a free standing position. Allow a minimum distance of 750 mm above the hob surface.
- (\*) If a cooker hood is to be installed above the cooker, refer to cooker hood manufacturer'

instructions regarding installation height (min 650 mm)

- Remove packaging materials and transport locks.
- Surfaces, synthetic laminates and adhesives used must be heat resistant (100 °C minimum).
- The worktop must be aligned and fixed horizontally.
- Cut aperture for the hob in worktop as per installation dimensions.



\* min.

### Installation and connection

- The product must be installed in accordance with all local gas and electrical regulations.



#### NOTICE

Do not install the hob on places with sharp edges or corners. There is the risk of breaking of glass ceramic surface!

## Electrical connection

Connect the product to a grounded outlet/line protected by a fuse of suitable capacity as stated in the "Technical specifications" table. Have the grounding installation made by a qualified electrician while using the product with or without a transformer. Our company shall not be liable for any damages that will arise due to using the product without a grounding installation in accordance with the local regulations.



### DANGER

The product must be connected to the mains supply only by an authorised and qualified person. The product's warranty period starts only after correct installation.

Manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorised persons.



### DANGER

The power cable must not be clamped, bent or trapped or come into contact with hot parts of the product.

A damaged power cable must be replaced by a qualified electrician. Otherwise, there is risk of electric shock, short circuit or fire!

- Connection must comply with national regulations.
- The mains supply data must correspond to the data specified on the type label of the product.

Type label is at the rear housing of the product.

- Power cable of your product must comply with the values in "Technical specifications" table.



### DANGER

Before starting any work on the electrical installation, disconnect the product from the mains supply.

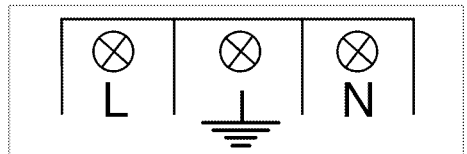
There is the risk of electric shock!

## Connecting the power cable


1. If it is not possible to disconnect all poles in the supply power, a disconnection unit with at least 3 mm contact clearance (fuses, line safety switches, contactors) must be connected and all the poles of this disconnection unit must be adjacent to (not above) the product in accordance with IEE directives. Failure to obey this instruction may cause operational problems and invalidate the product warranty.

Additional protection by a residual current circuit breaker is recommended.

### If a cable is supplied with the product:



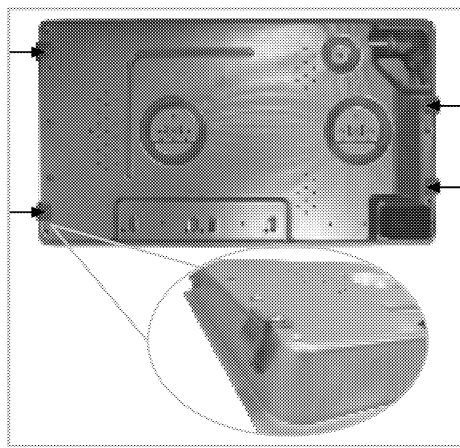
2. **For single-phase connection,** connect the wires as identified below:

- Brown/Black cable = L (Phase)
- Blue/Grey cable = N (Neutral)
- Green/yellow cable = (E)  (Ground)

## Installing the product

1. Prepare the counter according to the installation dimensions in the user manual.
2. In order to avoid the foreign substances and liquids penetrate between the hob and the counter, please apply the putty supplied in the package to the contour of the housing in the counter before installation but make sure that the putty does not overlap.
3. Place the hob onto the counter so that the control buttons will face forwards.

### » Rear view (connection holes)



**i** Important  
Connection clamps will be supplied as installed onto the hob.  
Making connections to different holes is not a good practice in terms of safety since it can damage the gas and electrical system.

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## Final check

1. Plug in the power cable and switch on the product's fuse.
2. Check the functions.

## Disposal

### Disposing of packaging material

Packaging materials are dangerous to children. Keep packaging materials in a safe place out of reach of children. Packaging materials of the product are manufactured from recyclable materials. Dispose of them properly and sort in accordance with recycled waste instructions. Do not dispose of them with normal domestic waste.

### Disposing of the old product



Dispose of the old product in an environmentally friendly manner. This equipment bears the selective sorting symbol for waste electrical and electronic equipment (WEEE). This means that this equipment must be handled pursuant to European Directive 2002/96/EC in order to be recycled or dismantled to minimize its impact on the environment. For further information, please contact local or regional authorities.  
Refer to your local dealer or solid waste collection centre in your area to learn how to dispose of your product. Before disposing of the product, cut off the power cable plug and make the door lock (if any) unusable to avoid dangerous conditions to children.

## Future Transportation

- Keep the product's original carton and transport the product in it. Follow the instructions on the carton. If you do not have the original carton, pack the product in bubble wrap or thick cardboard and tape it securely.



### Important

Check the general appearance of your product for any damages that might have occurred during transportation.

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## 4 Preparation

### Tips for saving energy

The following information will help you to use your appliance in an ecological way, and to save energy:

- Defrost frozen dishes before cooking them.
- Use pots/pans with cover for cooking. If there is no cover, energy consumption may increase 4 times.
- Select the burner which is suitable for the bottom size of the pot to be used. Always select the correct pot size for your dishes. Larger pots require more energy.
- Pay attention to use flat bottom pots when cooking with electric hobs.

Pots with thick bottom will provide a better heat conduction. You can obtain energy savings up to 1/3.

- Vessels and pots must be compatible with the cooking zones. Bottom of the vessels or pots must not be smaller than the hotplate.
- Keep the cooking zones and bottom of the pots clean. Dirt will decrease the heat conduction between the cooking zone and bottom of the pot.
- For long cookings, turn off the cooking zone 5 or 10 minutes

before the end of cooking time.

You can obtain energy savings up to 20% by using the residual heat.

### Initial use

#### First cleaning of the appliance



#### NOTICE

The surface might get damaged by some detergents or cleaning materials.

Do not use aggressive detergents, cleaning powders/creams or any sharp objects during cleaning.

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

### Initial heating



#### Important

Smoke and smell may emit for a couple of hours during the initial operation. This is quite normal. Ensure that the room is well ventilated to remove the smoke and smell. Avoid directly inhaling the smoke and the smell that emits.

## 5 How to use the hob

### General information about cooking



#### DANGER

Never fill the pan with oil more than one third of it. Do not leave the hob unattended when heating oil. Overheated oils bring risk of fire.

**Never attempt to extinguish a possible fire with water!** When oil catches fire, cover it with a fire blanket or damp cloth. Turn off the hob if it is safe to do so and call the fire department.

- Before frying foods, always dry them well and gently place into the hot oil. Ensure complete thawing of frozen foods before frying.
- Do not cover the vessel you use when heating oil.
- Place the pans and saucepans in a manner so that their handles are not over the hob to prevent heating of the handles. Do not place unbalanced and easily tilting vessels on the hob.
- Do not place empty vessels and saucepans on cooking zones that are switched on. They might get damaged.
- Operating a cooking zone without a vessel or saucepan on it will cause damage to the product. Turn off the cooking zones after the cooking is complete.
- As the surface of the product can be hot, do not put plastic and aluminum vessels on it.

Clean any melted such materials on the surface immediately. Such vessels should not be used to keep foods either.

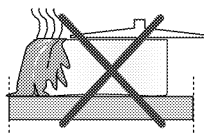
- Use flat bottomed saucepans or vessels only.
- Put appropriate amount of food in saucepans and pans. Thus, you will not have to make any unnecessary cleaning by preventing the dishes from overflowing.

Do not put covers of saucepans or pans on cooking zones.

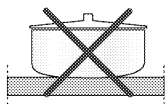
Place the saucepans in a manner so that they are centered on the cooking zone. When you want to move the saucepan onto another cooking zone, lift and place it onto the cooking zone you want instead of sliding it.

### Tips about glass ceramic hobs

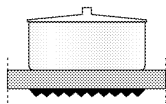
- Glass ceramic surface is heatproof and is not affected by big temperature differences.
- Do not use the glass ceramic surface as a place of storage or as a cutting board.
- Use only the saucepans and pans with machined bottoms. Sharp edges create scratches on the surface.
- Do not use aluminum vessels and saucepans. Aluminum damages the glass ceramic surface.



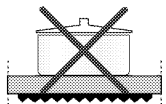
Spills may damage the glass ceramic surface and cause fire.



Do not use vessels with concave or convex bottoms.

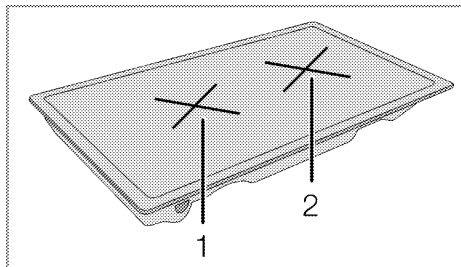


Use only the saucepans and pans with flat bottoms. They ensure easier heat transfer.



If the diameter of the saucepan is too small, energy will be wasted.

## Using the hobs



- 1 Single-circuit cooking plate 14-16 cm
- 2 Single-circuit cooking plate 18-20 cm is list of advised diameter of pots to be used on related burners.



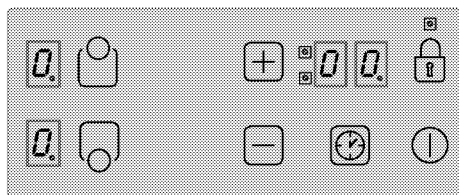
### DANGER

Do not allow any object to drop on the hob. Even small objects such as a saltshaker may damage the hob.

Do not use cracked hobs. Water may leak through these cracks and cause short circuit.

In case of any kind of damage on the surface (eg., visible cracks), switch off the product immediately to minimize the risk of electric shock.

## Control panel



### Specifications

	Main key - ON/OFF key
	Keylock
	Temperature setting/Increasing timer
	Temperature setting/Decreasing timer
	* Enable/disable timer
	Cooking zone selection controls
	Cooking zone display (temperature setting 0 ... 9)
	* Timer display (there are 4 LEDs for 4 different cooking zones)

**NOTICE**  
This device is controlled with a touch control panel. Each operation you make on your touch control panel will be confirmed by an audible signal.

**NOTICE**  
Always keep the control panels clean and dry. Humidity and dirt can cause problems in functions.

**NOTICE**  
Graphics and figures are for informational purposes only. Actual appearance or functions may vary.

### Turning on the hob

**Important**  
During the initial startup of the hob or power failures, "H" symbol and decimal points will flash continuously on every display for the cooking zones. The oven is independent of the time it is left out of power; when turned on, the surface cooling time will be calculated electronically and "H" symbol will disappear at the end of this period.

Touch the "ⓘ" key on control panel for 1 second. Cooking zone displays illuminate. The hob is ready for use now. You can select different cooking zones within the following 10 seconds. Other controls are not allowed to function when main key "ⓘ" is being operated.

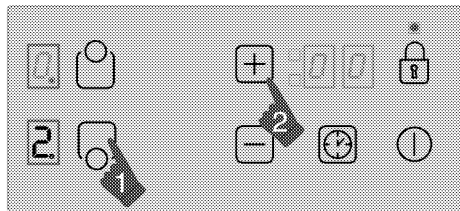
"Q." symbol and all decimal points on all cooking zone displays will flash and the time display will show 00.

**If no operation is performed within 10 seconds, the hob will automatically return to Standby mode.**



If you press main key "①" for longer than 2 seconds, the hob will turn off and return to Standby mode.

### Selecting the cooking zones



1. Turn on the hob.
2. Touch one of the cooking zone selection controls to turn on the desired cooking zone. After selecting the cooking zone of the hob, "0" symbol will appear on the display of the relevant cooking zone.

**If no operation is performed within 10 seconds, the hob will automatically return to Standby mode.**

3. Touch "+" or "-" keys to set the temperature level to a value between "1" and "9" or between "9" and "1".

"+" and "-" keys are equipped with repeat function. If you touch any of these keys for a long time, temperature level will continuously increase or decrease at every 0.5 seconds.

If you start with "+" key, "1" appears on display. If you start with "-" key, set value appears on display (e.g., half second "A" and half second "9"). This indicates that Booster is activated.

### Booster

This function facilitates cooking. When Booster is activated, the cooking will operate at maximum power for a certain period of time (see, Table-1).

Booster time depends on the selected temperature level. This is indicated with an "A" and the set temperature value which flash alternately on cooking zone display (e.g., half second "A", half second "9") One the Booster time is over, power of cooking zone will be reduced and the temperature value will be displayed continuously. All cooking zones are equipped with Booster function.

### Enabling the Booster function:


1. Turn on the hob.
2. Select the desired cooking zone by touching the cooking zone selection keys.
3. Use "-" key to set the cooking zone temperature value to "9". Once the temperature setting is made, "9" and "A" will appear on the display alternately. This indicates that temperature value is set to "9" and Booster function is activated.
4. Then, use "-" key within 8 seconds to select the temperature setting you want to be activated for the remainder of cooking process after the Booster time is over. Use "+" or "-" keys to set the cooking zone to a value between "1" or "9" (it is supposed that level 6 is selected for the example).
5. "A" and "6" appears alternately on the display during Booster function (at the end of Booster period, "6" will be displayed continuously).


### Turning off the Booster function:

- Touch "-" key until temperature level decreases "0" to disable the Booster function earlier.

- If "9" will be selected as temperature level that will be activated after Booster period and no other lower level is selected, then flashing of the screen will cease in 10 seconds. Booster is now deactivated.




### Turn off the hob.

If you press main key "" for longer than 2 seconds, the hob will turn off and return to Standby mode.


If there is residual temperature that can be used after the hob is turned off, this will be indicated with "" symbol that appears on the relevant cooking zone display continuously.




### Turning off cooking zones individually:

A cooking zone can be turned off in 3 different ways:

1. By touching "" and "" keys simultaneously.
2. By decreasing the temperature level to "0" with "" key.
3. By using the timer function (if any) for the relevant cooking zone

### 1.Touching "" and "" keys simultaneously

Select the desired cooking zone with cooking zone selection key "".

Decimal point appears on "" cooking zone display. Touch "" and "" keys simultaneously to turn off the cooking zone.

### 2. Decreasing the temperature level of the desired cooking zone to "0" with "" key


Furthermore, cooking zone can also be turned off by decreasing the temperature level to "0".


### 3. Using the timer off function (if any) for the relevant cooking zone

When the time is over, the timer will turn off the cooking zone assigned to it. "0" and "00" will appear on all displays. Dual/triplet cooking zone and the LEDs connected to the timer will be deactivated.



Furthermore, when the time is over, an audible alarm will sound. Touch any key on the touch control panel to silence the audible alarm.

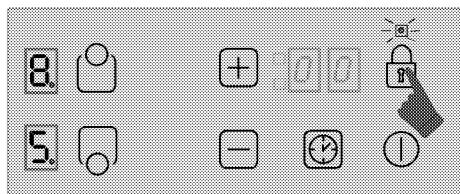
### Keylock

Touch the "" key for longer than 2 seconds to lock the touch control. Operation will be confirmed with an


audible signal. Then, "" LED will flash and all cooking zones will be locked.


Cooking zones, can only be locked in the operation mode. If the cooking zones are locked: only the main key

"" can be operated. "" LED will flash and indicate a key lock module. If you turn the hob off when the keys are locked, the keylock will be activated next time you turn the hob on again. Key lock must be deactivated in order to be able to operate the hob.



**"" key will allow you to lock or unlock the touch control in operation mode.**






Touch "" key for 2 seconds to unlock the cooking zones. Operation will be confirmed with an audible signal.

Then, "" LED turns off. Now the touch control is unlocked and can be operated normally.

### Child Lock







You can protect the hob against being operated unintentionally in order to prevent children from turning on the cooking zone. Child Lock function contains a few complex steps to lock the touch control unit. Child Lock can only be activated and deactivated in Standby mode.

#### Locking the module:

1. Touch main key "" to turn on the hob.
2. Touch "" and "" keys simultaneously for at least 2 seconds.
3. Then, touch "" key once again.  
» Child Lock function is activated and "" appears on all cooking zone displays.

#### Disabling the Child Lock:

You can disable the child lock as you have activated it.

1. Touch main key "" to turn on the hob.
2. Touch "" and "" keys simultaneously for at least 2 seconds.
3. Then, touch "" key once again.  
» "" appears on all cooking zone displays as long as the Child lock is activated. "" will disappear when the lock is deactivated successfully.

### Timer function






This feature facilitates cooking for you. You will not have to attend the hob continuously during the cooking process and the cooking zone will turn off automatically at the end of the time you have selected.

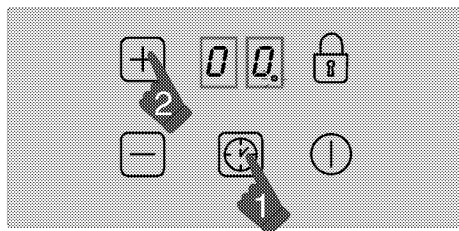
Timer provides following features:

Touch control can command to maximum 2 cooking zone timers and one alarm cooking timer assigned at the same time. All timers can only be used in operation mode.

#### Timer as an alarm

**Alarm timer operates independently from other cooking zones. Therefore, it is not important whether a cooking zone is selected or not.**

1. Touch "" key to enable the alarm timer. "**00**" and "" will appear on the timer display and a dot will appear on the lower right side. Thus, alarm timer is activated.
2. Then, set the desired time value by touching "" and "" keys.
3. Timer will start to countdown after you have made the time setting.



» When the time is over, an audible alarm will sound. Touch any key on the touch control panel to silence the audible alarm.

### Cooking zone timer:

**The cooking zone timers can only be set for the cooking zones that are activated.**

1. First turn on the hob and then enable the desired cooking zone. (cooking zone must be set to a value between **1** and **9**)
2. As in the alarm timer, enable the cooking zone timer by touching "". "**00**" and " will appear on the timer display and a dot " will appear on the lower right side. Thus, alarm timer is activated.
3. You must touch " key for a second time in order to enable cooking zone timer. Now you can assign the timer.
4. Set the desired time value by touching " and " keys.

### To set the hob timers:

1. After enabling the first cooking zone timer, touch the " key again. The control will turn clockwise towards the next active cooking zone assigned to the timer. Assignment proposal will be shown

with a flashing " LED that belongs to the relevant cooking zone.

2. Set the desired time value by touching " and " keys.
3. Timer activated for the cooking zone which was set first is indicated with a continuously flashing " LED.
  - More timers can be assigned for other active cooking zones by touching the " key once again.
  - After 10 seconds, timer display reverts back to the timer that will end first.
  - " LEDs that illuminate continuously on the timer display indicate the timer that is currently counting down.
  - You can display the values set for cooking zone timers and alarm timer by changing the position of " key.

A flashing " LED always shows an assignment. If no LED is flashing, value of the alarm timer will be displayed on the timer screen.

### Disabling the timers:

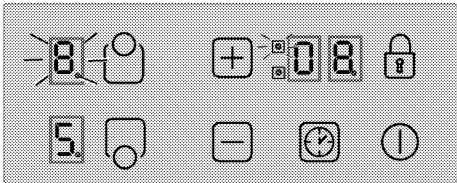
First you must display the timer by

changing the position of the " key until the timer appears. This value can later be cancelled in 2 different ways:

- By decreasing the value step by step to "**00**" by touching " key.
- By touching " and " keys simultaneously for half second until "**00**" appears on timer display.

When the time is over, an audible alarm will sound. Touch any key on the

touch control panel to silence the audible alarm.



Move the remaining time value on the rear burner timer (indicator LED flashes) to the Timer Display (the indicator LED of the operating timer of the front burner will in fact not be visible on the timer display).

**Operation time constraints**

The hob control is equipped with an operation time limit. When one or more cooking zones are left on

**Table-1:** Temperature setting parameters; Cycle time 47.0 seconds

Temperature setting	OFF Time - seconds	ON Time - seconds	Operation time limit - hour	Booster time - seconds
0	0	0	0	-
U	45,9	1,1	10	1
1	45,6	1,4	10	82
2	43,5	3,5	5	164
3	41,1	5,9	5	246
4	38,3	8,7	4	328
5	35,7	11,3	3	410
6	32,9	14,1	2	82
7	25,8	21,2	2	164
8	18,8	28,2	2	164
9	0	47,0	1	10

**Residual Heat Functions**

For a deactivated cooking zone whose surface temperature is sensed to be above 60°C or whose display indicates a value above 60°C, a "H" (residual heat) symbol appears on the display. When residual heat falls below 60°C, "0" appears on the display. When power restores after a power failure and if the residual heat of the

unintentionally, the cooking zone will automatically be deactivated after a certain period of time. (see, Table-1). Operation time limit depends on the selected temperature setting. If there is a timer assigned for the cooking zone, "00" appears on the timer display for 10 seconds (10 seconds later, residual heat indicator turns on). Then, timer display is turned off. After disabling the cooking zone automatically as described above, it becomes operational again and maximum operation time is applied for this temperature setting.

relevant cooking zone was above 60°C before the failure, residual heat display flashes. Display continues to flash until the maximum residual heat time is over or the cooking zone is selected and enabled.

**Sensor Calibration and Error Messages**

When the supply power is applied, hob control system performs calibration

depending on the sensor, glass and ambient conditions. Do not cover the glass part of the sensor with anything during calibration. Hob control system should also not be exposed to strong light sources such as sun light, strong halogen lamps and etc.

In case of soiling of the surfaces of touch control keys and presence of any substance covering the surfaces of the sensors (leaving a spoon, etc.), the unit will send an audible “F” error and turns off automatically.

**Table-2:**Error codes and error sources

Cause of error	Display
There is a substance on the sensor.	F
Ambient light is too high	F1
Fluorescent lamp	F2
Sensor is covered with a bright substance	F3
Ambient light is fluctuating strongly	F4

**Sample application:**  
**Following lightning conditions will allow a smooth calibration:**

Illumination with a bulb without a reflector (100W, dull) 70 cm above the glass ceramic hob. After a successful calibration, it is warranted that the hob will operate as intended even under a strong illumination such as halogen spot lamp wit reflector (50 W).

If an error occurs, calibration is repeated until the ambient conditions allow for a successful calibration. Hob control system can only be operated when the calibration of all sensors are successful.

You must remove all substances on the hob during calibration. Also the ambient illumination should not be too strong during calibration. If one of the F1, F2 or F4 messages is obtained, user must turn off all light sources or close the window during the calibration process at first connection to the supply power. When the calibration is completed successfully, control system can tolerate high amount of ambient light. Hob control system adopts and recalibrates itself according to the changes in ambient conditions while it is in use.





**Important**  
Touch control is equipped with a sensor ensuring protection against overheating. Relevant cooking zone will be deactivated when reacting to this sensor. To obtain more information about the error messages, please see the table.  
If a key is activated repeatedly (for longer than 10 seconds), all control system is deactivated and audio signal is given.

## 6 Maintenance and care


### General information


Service life of the product will extend and the possibility of problems will decrease if the product is cleaned at regular intervals.

 **DANGER**  
Disconnect the product from mains supply before starting maintenance and cleaning works.  
There is the risk of electric shock!

 **DANGER**  
Allow the product to cool down before you clean it.  
Hot surfaces may cause burns!

- Clean the product thoroughly after each use. In this way it will be possible to remove cooking residues more easily, thus avoiding these from burning the next time the appliance is used.
- No special cleaning agents are required for cleaning the product. Use warm water with washing liquid, a soft cloth or sponge to clean the product and wipe it with a dry cloth.
- Always ensure any excess liquid is thoroughly wiped off after cleaning and any spillage is immediately wiped dry.
- Do not use cleaning agents that contain acid or chloride to clean the stainless or inox surfaces and the handle. Use a soft cloth with a liquid detergent (not abrasive) to wipe those parts clean, paying attention to sweep in one direction.

 **NOTICE**  
The surface might get damaged by some detergents or cleaning materials.  
Do not use aggressive detergents, cleaning powders/creams or any sharp objects during cleaning.

 **Important**  
Do not use steam cleaners for cleaning.

### Cleaning the hob

#### Glass ceramic surfaces

Wipe the glass ceramic surface using a piece of cloth dampened with cold water in a manner as not to leave any cleaning agent on it. Dry with a soft and dry cloth. Residues may cause damage on the glass ceramic surface when using the hob for the next time. Dried residues on the glass ceramic surface should under no circumstances be scraped with hook blades, steel wool or similar tools. Remove calcium stains (yellow stains) by a small amount of lime remover such as vinegar or lemon juice. You can also use suitable commercially available products.  
If the surface is heavily soiled, apply the cleaning agent on a sponge and wait until it is absorbed well. Then, clean the surface of the hob with a damp cloth.



### Important

Sugar-based foods such as thick cream and syrup must be cleaned promptly without waiting the surface to cool down.

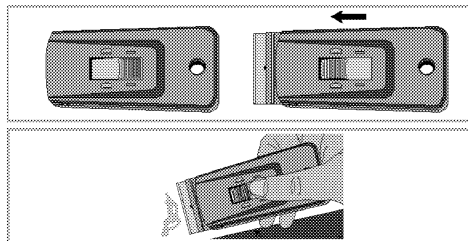
Otherwise, glass ceramic surface may be damaged permanently.

Slight color fading may occur on coatings or other surfaces in time. This will not affect operation of the product. Color fading and stains on the glass ceramic surface is a normal condition, and not a defect.

### Scraper for cleaning the glass ceramic surface

Clean the spilled residues and stuck dirt with a commercially available scraper which is specially designed for glass ceramic surfaces.

To avoid scratches, hold the scraper at a narrow angle.





## 7 Troubleshooting

### Product emits metal noises while heating and cooling.



#### Important

When the metal parts are heated, they may expand and cause noise. This is not a fault.

### Product does not operate.



The mains fuse is defective or has tripped. >>> *Check fuses in the fuse box. If necessary, replace or reset them.*



Product is not plugged into the (grounded) socket. >>> *Check the plug connection.*



If the display does not light up when you switch the hob on again. >>> *Disconnect the appliance at the circuit breaker. Wait 20 seconds and then reconnect it.*



#### Important

Consult the Authorised Service Agent or the dealer where you have purchased the product if you can not remedy the trouble although you have implemented the instructions in this section. Never attempt to repair a defective product yourself.





