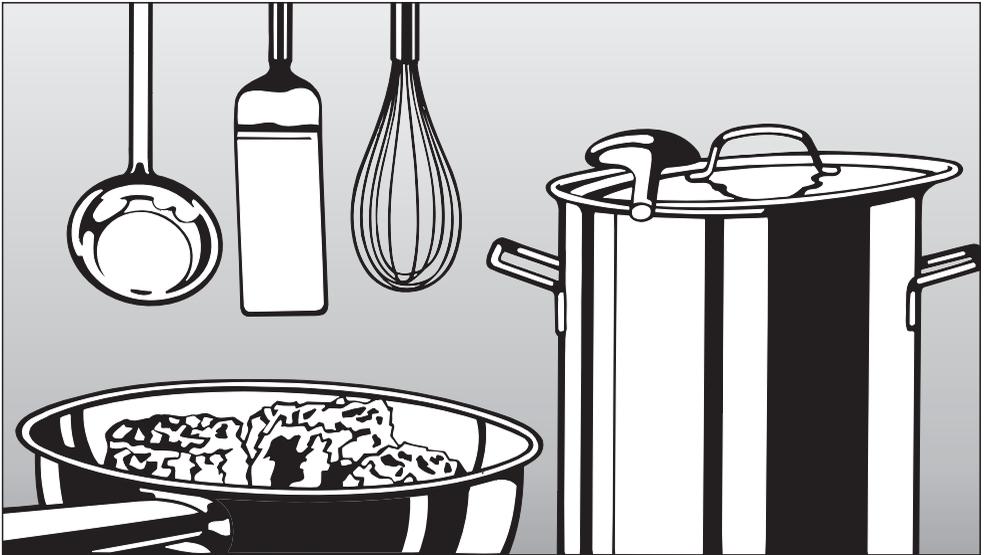


Operating instructions



Ceramic hobs with induction

KM 490 / KM 491 / KM 493

KM 494 / KM 497 / KM 498

KM 490-1 / KM 491-1 / KM 493-1

KM 494-1 / KM 497-1 / KM 498-1

To avoid the risk of accidents or damage to the appliance it is **essential** to read these operating instructions before it is installed or used for the first time.



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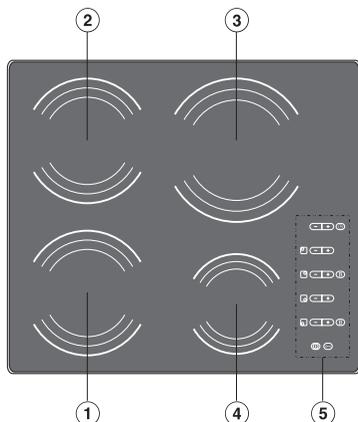
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Description of the appliance

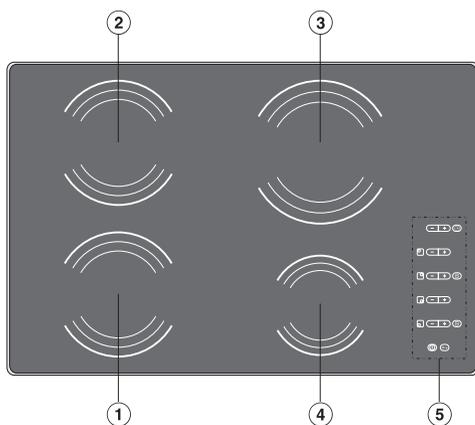
Models

KM 490 / KM 491
KM 490-1 / KM 491-1



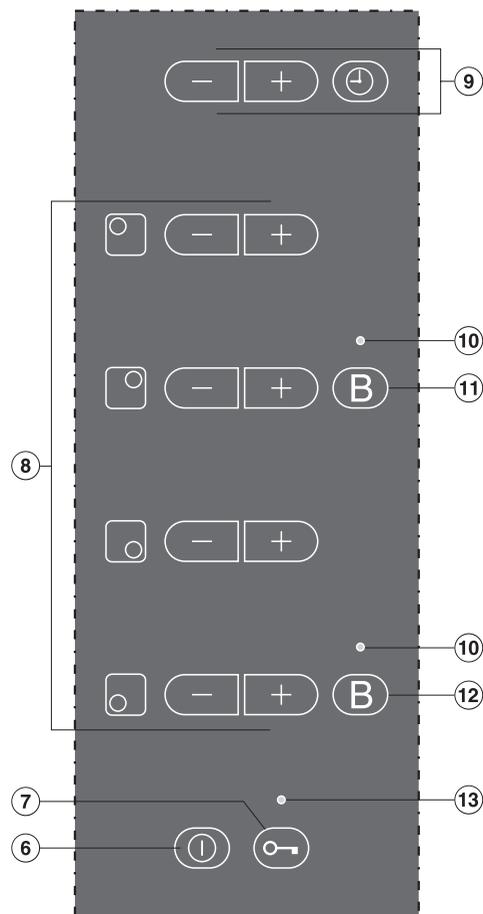
- ①③ Induction cooking zones with booster
- ②④ Induction cooking zones
- ⑤ Control panel

KM 493 / KM 494 / KM 497 / KM 498
KM 493-1 / KM 494-1
KM 497-1 / KM 498-1



- ①③ Induction cooking zones with booster
- ②④ Induction cooking zones
- ⑤ Control panel

Control panel



Sensor switches for:

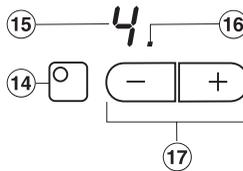
- ⑥ Hob ON/OFF
- ⑦ Safety lock
- ⑧ Cooking zones
- ⑨ Timer (see "Timer sensors and display")
- ⑩ Booster
- ⑪ Booster for rear right cooking zone
- ⑫ Booster for front left cooking zone

Indicator lamps for:

- ⑩ Booster
- ⑬ Safety lock

Description of the appliance

Cooking zone sensors and displays



⑭ Cooking zone symbol

⑮ Displays:

0 = Cooking zone ready for use

1 to 9 = Power settings

H = Residual heat

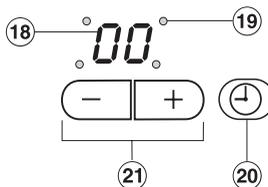
⏟ = No pan on cooking zone or pan unsuitable
(see section on suitable pans)

F = Fault message (see "Problem solving guide")

⑯ Indicator lamp for auto heat-up

⑰ Sensors for setting the power level

Timer sensors and display



⑱ Timer display

⑲ Indicator lamp for automatic switch off, e.g. of the rear right cooking zone

Sensor switches for:

⑳ alternating between timer functions and selecting a cooking zone with automatic switch off

㉑ setting the timer

Description of the appliance

Cooking zones

Cooking zones	KM 490 / KM 491 / KM 493 / KM 494 / KM 497 / KM 498 KM 490-1 / KM 491-1 / KM 493-1 / KM 494-1 / KM 497-1 / KM 498-1	
	minimum to maximum Ø in cm*	Rating in watts**
	14 - 20	normal: 1800 with booster: 2300
	14 - 20	normal: 1800 if booster front left is engaged: 1080
	16 - 23	normal: 2200 with booster: 3000
	10 - 16	normal: 1400 if booster rear right is engaged: 630
		Total: 7200

* Pans of any diameter within the given range may be used.

** The wattage quoted may vary depending on the size and material of the pans used.

Warning and Safety instructions

Installation and connection

■ The appliance must be installed and connected by a suitably qualified and competent person in strict accordance with local and national safety regulations. The manufacturer cannot be held liable for damage caused by incorrect installation or connection.

■ The electrical safety of this appliance can only be guaranteed when continuity is complete between the appliance and an effective earthing system, which complies with local and national safety regulations. It is most important that this basic safety requirement is regularly tested, and if there is any doubt, the electrical wiring in the home should be inspected by a qualified electrician. The manufacturer cannot be held liable for the consequences of an inadequate earthing system (e.g. electric shock).

■ Do not connect the appliance to the mains electricity supply by an extension lead. Extension leads do not guarantee the required safety of the appliance (e.g. danger of overheating).

■ This appliance must not be installed over a dishwasher, washing machine, tumble dryer, refrigerator, freezer or fridge-freezer. The high temperatures radiated by it could damage the appliance below. This could also impair the hob's ventilation system.

■ This equipment may only be used in mobile installations such as ships, caravans, aircraft etc. if a risk assessment of the installation has been carried out by a suitably qualified engineer.

■ On hobs with bevelled glass edges a small gap may be visible between the hob and the worktop during the first few days after installation. This gap will reduce with time as the appliance is used and will not affect the electrical safety of your appliance.

Warning and Safety instructions

Correct usage

■ To avoid the risk of accidents and damage to the appliance, you should read these operating instructions carefully before using it for the first time. They contain important notes on the installation, safety, operation and care of the appliance.

■ For safety reasons this appliance must only be operated after it has been built in. This is necessary to ensure that all electrical components are shielded.

■ This appliance is intended for domestic use only and is not to be used for commercial purposes.

■ Only use the appliance to prepare food in the home. Any other usage is at the owner's risk and could be dangerous. The manufacturer cannot be held liable for damage caused by incorrect or improper use of the appliance.

Warning and Safety instructions

Safety with children

■ The appliance is only intended for use by adults who have read these operating instructions.

■ This appliance is not a toy! To avoid the risk of injury keep children well away and do not let them play with it or use the controls. They will not understand the potential dangers posed by it. They should be supervised whenever you are working in the kitchen.

■ Older children may use the appliance only when its operation has been clearly explained to them, and they are able to use it safely, recognising the dangers of misuse. Supervise its use by the elderly or infirm.

■ Use the safety lock to prevent children operating the appliance or altering the settings.

■ The appliance gets hot when in use and remains hot for quite a while after being switched off. To safeguard against burning, keep children well away from the appliance at all times.

■ Do not store anything which might arouse a child's interest in storage areas above or next to the appliance. Otherwise they could be tempted into climbing onto the appliance with the risk of burning themselves.

■ Keep all pans out of reach of children. Turn pan handles inwards away from the edge of the hob. Danger of burning or scalding. Special hob guards are available from good retail outlets.

■ Packaging (e.g. cling film, polystyrene) and plastic wrappings must be kept out of the reach of babies and young children. Danger of suffocation. Dispose of or recycle all packaging safely as soon as possible.

■ Old appliances must be disconnected from the power supply, any plug rendered useless and the cable cut off directly behind the appliance to ensure it presents no danger to children while being stored for disposal. This should be done by a competent person.

Warning and Safety instructions

Protecting the appliance from damage

Do not drop anything on the ceramic surface. Even a light object could cause damage in certain circumstances.

Do not use pots or pans on the ceramic hob with bases with pronounced edges or ridges. These could scratch or scour the hob surface permanently. Grains of salt and sand can also scratch.

Do not allow either solid or liquid sugar, or pieces of plastic or aluminium foil to get on the ceramic surface when it is hot. If this should occur, switch off the appliance and carefully, while they are still hot, scrape off all remains of these materials using a shielded scraper blade. Take care not to burn yourself. If residues are allowed to cool before being removed, the ceramic surface will be susceptible to pitting or even cracking. Clean the appliance once it has cooled down.

To prevent the risk of spillages etc. burning on, remove any soiling as quickly as possible and ensure that pan bases are clean, dry and free of grease.

Do not use a steam cleaner to clean this appliance. The steam could reach electrical components and cause a short circuit. Pressurised steam could also cause permanent damage to the surface and to other components, for which the manufacturer cannot accept liability.

Never place hot pans near the control area. This could damage the electronic unit underneath.

If a drawer is fitted directly underneath the hob, ensure that there is sufficient space between the drawer and its contents and the underside of the appliance in order to ensure sufficient ventilation for the hob.

In countries where there are areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings in a clean condition at all times. Any damage which may be caused by cockroaches or other vermin will not be covered by the appliance guarantee.

Warning and Safety instructions

Protection from burning and scalding

■ The surface of the appliance is hot when in use, and remains hot for quite a while after being switched off. There is a danger of burning until the residual heat indicators go out.

■ For added protection it is advisable to use heat-resistant pot holders or gloves when using the appliance. Do not let them get damp or wet, as this causes heat to transfer through the material more quickly with the risk of scalding or burning yourself.

■ Do not heat up unopened tins of food on the hob as pressure will build up in the tin and it can explode. This could result in injury and scalding or damage.

■ Do not use the hob as a resting place for anything else. The article could melt or catch fire if residual heat is still present or if the appliance is switched on by mistake.

■ Do not cover the appliance, e.g. with a cloth, kitchen foil, etc. There is a danger of this burning or catching fire if the hob is hot.

■ Never leave the appliance unattended when cooking with oil or fat as these are fire hazards if overheated. Very hot oil can catch fire and could even set a cooker hood above on fire. Always heat fat slowly, watching as it heats.

■ If, despite this, oil or fat does catch fire, do not attempt to put out the flames with water. Use a suitable fire blanket, saucepan lid, damp towel or similar to smother the flames.

■ Do not flambé under a cooker hood. The flames could set the cooker hood on fire.

Warning and Safety instructions

Appliance faults

■ In the event of damage or a defect, switch off the appliance immediately. Disconnect completely from the electricity supply. If the appliance has not yet been fully installed, the electricity cable must be disconnected from the supply point. If connected via a plug and socket, switch off at the socket and withdraw the plug. Contact the Service Department. Do not reconnect the appliance to the mains electricity supply until after it has been repaired.

■ If there is any damage to the ceramic surface the appliance must be disconnected from the mains electricity supply immediately and not used until it has been repaired. Danger of electric shock.

■ Repairs must only be carried out by a suitably qualified and competent person. Repairs and other work by unqualified persons could be very dangerous and could damage the appliance. The manufacturer cannot be held liable for unauthorised work. Never open the housing of the appliance.

■ While the appliance is under guarantee, repairs should only be undertaken by a service technician authorised by the manufacturer. Otherwise the guarantee is invalidated.

Electromagnetic fields

■ For people fitted with a heart pacemaker:
Please note that the area immediately surrounding the hob is electromagnetically charged, and that this could affect a pacemaker. If in any doubt consult the manufacturer of the pacemaker or your doctor.

■ Ensure pans are placed centrally over the cooking zone to prevent unnecessary exposure to the electromagnetic field.

■ To prevent damage to items which are susceptible to magnetic fields, e.g. credit cards, diskettes, pocket calculators etc, do not leave them in the immediate vicinity of the hob.

Warning and Safety instructions

Further safety notes

■ When using an electric socket near the appliance, care should be taken that the cable of the electrical appliance does not come into contact with the hot appliance. The insulation on the cable could become damaged, giving rise to an electric shock hazard.

■ Always ensure that food is sufficiently cooked or reheated. Many factors will affect the overall cooking time, including the size and amount of food and its temperature. Some foods may contain micro-organisms which are only destroyed by thorough cooking; therefore when cooking or reheating foods such as poultry, it is particularly important that the food is completely cooked through. If in doubt, select a longer cooking or reheating time.

■ Do not use plastic or aluminium foil containers. These melt at high temperatures and could damage the ceramic surface or catch fire.

■ Spray canisters, aerosols and other inflammable substances must not be stored in a drawer under the hob. Cutlery inserts must be heat-resistant.

The manufacturer cannot be held liable for damage caused by non-compliance with these Warning and Safety instructions.

Disposal of the packing material

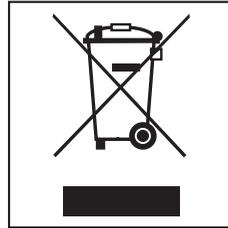
The transport and protective packing has been selected from materials which are environmentally friendly for disposal and can normally be recycled.

Packaging (e.g. cling film, polystyrene) and plastic wrappings must be kept out of the reach of babies and young children. Danger of suffocation.

Dispose of or recycle all packaging materials safely as soon as possible.

Disposal of your old appliance

Electrical and electronic appliances often contain materials which, if handled or disposed of incorrectly, could be potentially hazardous to human health and to the environment. They are, however, essential for the correct functioning of your appliance. Please do not therefore dispose of your old appliance with your household waste.



Please dispose of it at your local community waste collection / recycling centre and ensure that it presents no danger to children while being stored for disposal.

It should be unplugged or disconnected from the mains electricity supply by a competent person. If connected by a plug, the plug must be rendered useless and the cable cut off directly behind the appliance to prevent misuse.

Before using for the first time

General notes

This appliance operates using the induction principle. This means that the cooking zones will only work if they are covered by a pan with a magnetic base (see "Suitable pans").

A light humming or clicking sound may be audible when the appliance is switched on. This is quite normal with induction heat.

A data plate for your appliance is supplied with this documentation. It should be stuck into the space provided at the end of the instruction book.

Keep these instructions in a safe place for reference and pass them on to any future user.

Cleaning and heating up for the first time

Before using for the first time, clean the appliance with a damp cloth only and then wipe dry.

Do not use washing up liquid on the ceramic surface as it can leave a blue sheen which may be difficult to remove.

Metal components have a protective coating which may give off a slight smell when the hob is heated up for the first time. The smell and any vapours will dissipate after a short time and do not indicate a faulty connection or appliance.

The induction principle

An induction coil is located under each cooking zone. When a zone is switched on this coil creates a magnetic field which creates or induces current in the base of the pan on it (which must be magnetic). This heats up the base of the pan. The cooking zone itself is heated up indirectly by the heat given off by the pan.

The following points should be noted when cooking by induction:

- Pans:
An induction cooking zone will only react to pans with a magnetic base (see "Suitable pans"). Unsuitable pans will not heat up.
- Pan recognition:
If an unsuitable pan is placed on the cooking zone the induction heat will not work.
- Pan size recognition:
Induction cooking zones adapt their power output automatically to the diameter of the pan base.

Detailed information on these points can be found in the next section.

Noises

When using an induction hob, the following noises can occur in the pan, depending on what it is made of and how it has been constructed:

- On the higher power settings, it might buzz. This will decrease or cease altogether when the power setting is reduced.
- If the pan base is made of layers of different materials (e.g. in a sandwiched base), it might emit a cracking sound.
- Whistling might occur if linked zones (see "Booster function") are being used on the highest setting at the same time, and the pans also have bases made of layers of different materials.
- You might hear a clicking sound from the electronic switches, especially on lower settings.

The appliance has a cooling fan to help extend the life of the electronics. When the hob is being used intensively, this will come on and you will hear a whirring sound. The fan may continue to run after the appliance has been switched off.

Operation

Pans

Suitable pans

Induction cooking zones will only work when covered by a pan with a magnetic base.

Suitable pans include:

- stainless steel pans with a magnetic base
- enamelled steel pans
- cast iron pans

Unsuitable pans:

- stainless steel pans without a magnetic base
- aluminium and copper pans
- glass, ceramic or earthenware pots and pans

To test whether a pot or pan is suitable for use on an induction hob:

- Fill the pan with some water and place it on a cooking zone.
- Switch the zone on and touch - or + to set a power level.

If the pan is not suitable the **D** symbol will start flashing immediately in the cooking zone display alternating with the **U** symbol.

Please be aware that the properties of the pan base can affect the evenness with which food heats up in the pan.

Unless the pan manufacturer states that you can do so, do not use pans with very thin bases on this hob, and never heat up empty pans as they could get damaged. This could also damage the appliance.

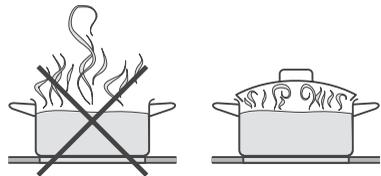
Pan size

The diameter of the pan base must be at least as big as the inner marking on the zone it is being used on. If the diameter of the base is too small the induction heating will not work (see "Pan size recognition").

Please note that the maximum diameter quoted by manufacturers often refers to the diameter of the top rim of the pot or pan. The diameter of the base (generally smaller) is more important.

Tips on saving energy

Use a pan lid whenever possible to minimise heat loss.



uncovered

covered

Sensor switches

This hob is equipped with electronic sensor switches which react to finger contact.

To operate a cooking zone, touch the relevant sensor. Each time you touch a sensor, an audible tone sounds.

Make sure that you only touch the sensor you require, and that you touch the centre of the sensor.

Take care to keep the control area clean. Do not place anything on the control area. The sensors may fail to react or they could mistake the article or any dirt for a fingertip contact, thereby activating a function or even causing the hob to switch off automatically (see "Safety switch-off").

Never place hot pans on the sensors. The electronic unit underneath could get damaged.

Switching on

The hob must be switched on before any of the zones can be used.

To switch the hob on:

- Touch the ON/OFF sensor ①.

A \mathcal{U} appears in the display for each of the zones. If no further entry is made, the hob will switch itself off after a few seconds for safety reasons.

To switch a cooking zone on:

- Select a power setting between 1 and 9 by touching the - or + sensor.

To select cooking **with** Auto heat-up, touch the - sensor first (see "Auto heat-up"). To select cooking **without** Auto heat-up touch the + sensor first.

Operation

Settings

Cooking process	Settings
Melting butter, chocolate etc. Dissolving gelatine Preparing yoghurt	1 - 2
Thickening sauces containing egg yolk and butter Warming small quantities of food/liquid Keeping warm food which sticks easily Cooking rice	1 - 3
Warming liquid and semi-solid foods Thickening sauces, e.g. hollandaise Making porridge Preparing omelettes, lightly fried eggs Steaming fruit	2 - 4
Defrosting deep frozen food Steaming vegetables, fish Cooking dumplings, potatoes, pulses Cooking broths, pulse soups	3 - 5
Bringing to the boil and continued cooking of large quantities of food	5 - 6
Gentle frying (without overheating the fat) of meat, fish, vegetables, fried eggs etc.	7
Frying pancakes etc.	7 - 8
Boiling large quantities of water Bringing to the boil	9

These settings and figures, which envisage approx. 4 helpings, should only be taken as a guide. With deep pans, large quantities or without the lid on, a higher setting is needed. For smaller quantities, select a lower setting.

Pan recognition

Pan recognition is an additional safety feature. Induction heating does not work, ...

... if a cooking zone is switched on without a pan in place or if the pan is unsuitable:

If this is the case a power setting cannot be set. As soon as the - or + sensor is touched, a  will start flashing in the cooking zone display, alternating with the  symbol for approx. 3 minutes.

It will stop flashing when this time has elapsed or when a suitable pan is placed on the zone. The  will then light up constantly.

... if the pan is taken off the cooking zone:

Operation is interrupted in this instance. The last power setting selected will start flashing in the cooking zone display, alternating with the  symbol for approx. 3 minutes.

It will stop flashing if a suitable pan is placed on the zone during this period. The power setting will then light up constantly and operation will recommence.

If, during these 3 minutes, a pan is not placed on the zone or if an unsuitable pan is placed on it, the flashing will stop after the 3 minutes have elapsed and  will light up constantly.

Pan recognition protects against:

- unintentional switching on of a cooking zone, e.g. by children;
- the risk of burning caused by forgetting to switch off a zone after removing a pan.

With pan recognition, induction reacts to metallic items which are magnetic. Do not use the hob as a resting place for anything else.

Operation

Pan size recognition

With induction heating, heat is only produced on the surface which is covered by a pan. The smaller the pan, the smaller the diameter which is heated

To make optimum use of the cooking zones, choose pans with diameters larger than the inner markings but smaller than the outer markings. If the diameter of the pan is smaller than the inner marking, the induction heating will not work. The cooking zone will react as if there is no pan on it (see "Pan recognition").

This safety feature prevents small metallic objects (e.g. a teaspoon) being heated up if they are laid down on a cooking zone which is switched on.

Operation

Auto heat-up

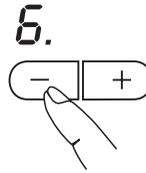
When Auto heat-up has been activated, the cooking zone switches on automatically at the highest setting and then switches to the continued cooking setting which you have previously selected. The heat-up time depends on which continued cooking setting has been chosen (see chart).

As the higher continued cooking settings are generally used for frying food, only a relatively short heat-up time is needed to heat up the pan initially.

Continued cooking setting	Heat-up time in minutes and seconds (approx.)
1	1 : 15
2	1 : 40
3	2 : 10
4	3 : 00
5	5 : 05
6	7 : 40
7	1 : 40
8	2 : 10
9	-

How to activate Auto heat-up

- Touch the - sensor until the required continued cooking setting appears, e.g. 5.



During the heat-up time a dot will light up to the right of the continued cooking setting, and go out at the end of it.

During the heat-up time the continued cooking setting can be increased using the + sensor. The heat-up time will increase accordingly.

The continued cooking setting can, however, only be reduced using the - sensor during the first few seconds after activating the Auto heat-up function. At the end of this time, reducing the continued cooking time will switch the Auto heat-up function off.

Taking a pan off the zone whilst Auto heat-up is in operation interrupts the Auto heat-up. It will resume if a pan is placed back on the zone within 3 minutes.

Operation

Booster

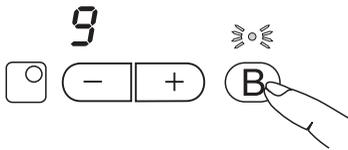
The rear right and front left cooking zones are equipped with a booster, i. e. an increase in the power level.

If activated, the cooking zone will operate on power setting **9** with an extra boost of power for a period of 10 minutes. This boost is intended for quickly bringing large quantities of water to the boil, e.g. when cooking pasta.

If wished, both boosters can be used at the same time.

Proceed as follows:

- Touch the booster sensor **B** for the relevant cooking zone.



Power setting **9** will show in the cooking zone display, and the indicator lamp for the booster will also light up.

After a period of 10 minutes the zone will automatically revert to the normal power setting **9**, and the indicator lamp will go out.

The booster can be cancelled early by

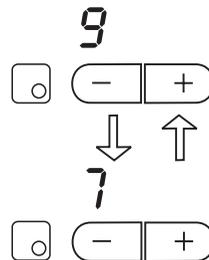
- touching the **B** sensor again,
- touching the - sensor on the relevant cooking zone.

The extra boost of energy is only available by taking a proportion of energy away from the front right or rear left cooking zone.

Whilst the booster is engaged the

- front right cooking zone will operate at a maximum setting of **7**,
- rear left cooking zone will operate at a maximum setting of **8**,

even if a higher power setting, e.g. **9**, is selected. To indicate that this is happening, e.g. with the front right cooking zone, the **9** will flash alternately with the **7** until the booster switches off again.



Engaging the booster also automatically overrides any Auto heat-up function set for both left or right hand cooking zones.

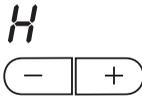
Taking a pan off the zone whilst the booster is in operation interrupts the booster. It will resume if a pan is placed back on the zone within 3 minutes.

Switching off and residual heat indicators

To switch off a cooking zone:

- Touch the - and + sensors for the zone you want to switch off **at the same time**.

A **H** will light up in the display for that zone for a few seconds. If the cooking zone is still hot, residual heat will then be indicated in the display.



To switch off the hob:

- Touch the ON/OFF sensor ①.

This switches off all cooking zones. The residual heat indicator will appear in the display of any cooking zone which is still hot.

The residual heat indicator will not go out until the cooking zone is safe to touch.

Do not touch or place any heat-sensitive objects on the cooking zones while the residual heat indicators are on.
Danger of burning and fire.

Safety features

Safety lock

Keep children away from the hob for their own safety.

Your appliance is equipped with a safety lock to prevent the hob and the cooking zones being switched on or any settings being altered.

The safety lock can be activated when the hob is switched off as well as when it is in use.

If the safety lock is activated **when the hob is switched off**, then the hob cannot be switched on.

If the safety lock is activated **when the hob is in use**, please note the **following**:

- The settings for the cooking zones and the timer settings cannot be changed.
- The cooking zones and hob can be switched off but once switched off cannot be switched on again.

To activate the safety lock:

- Touch the safety lock sensor  until the relevant indicator lamp comes on.

The indicator lamp will go out after a short while.

The light will come on again to show that the safety lock has been activated, if

- you touch the safety lock sensor .
- you try to change a setting.

To deactivate the safety lock:

- Touch the safety lock sensor  until the indicator lamp goes out.

You can alter the setting from one finger to three finger operation (see "Programming - P4") to make it harder for children to operate the appliance.

Please note that the safety lock will deactivate if there is a power cut.

Safety switch-off

Safety switch-off with an over-long cooking time

Your hob is fitted with a safety switch-off feature in case you forget to switch it off yourself.

If one of the cooking zones is heated for an unusually long period of time (see chart), and the power settings are not altered, the zone will switch itself off automatically and the appropriate residual heat indicator will appear.

Power setting	Maximum operating time in hours
1	10
2	5
3	5
4	4
5	3
6	2
7	2
8	2
9	1

Safety switch-off if the sensors are covered

Your hob will switch itself off automatically if one or several of the sensors remain covered for more than about 10 seconds, for example by finger contact, food boiling over, or by an object such as an oven glove or a tea towel. The residual heat symbol *H* will light up in the display of any cooking zones that are still hot.

- Clean the control area or remove the obstruction.
- Switch the hob back on again with the ON/OFF sensor ①. The cooking zones can now be used again as normal.

- To use the cooking zone again, switch it back on in the usual way.

Safety features

Overheating protection

The induction coil on a cooking zone can overheat if:

- the pan is not conducting heat properly
- fats or oils are heated up on the highest power setting.

The overheating protection works on the affected cooking zone in one of the following ways:

- If a cooking zone with the Booster function is affected and the Booster is switched on, then the Booster will be switched off.
- If power setting **9** has been set, the **9** will flash, alternating with the **8**, i. e. the cooking zone power level has been reduced to **8**.
- The affected cooking zone switches itself off automatically. The display first shows a **0** and then the residual heat indicator.

The cooking zone can be used again as soon as it has cooled down to a safe level.

To prevent the overheating protection from cutting in again:

- use pots and pans which conduct heat properly.
- heat fats or oils up on a medium power setting only.

If the cooling elements overheat:

The cooking zone cooling elements can overheat if the appliance does not have sufficient ventilation.

The overheating protection affects the whole hob in one of the following ways:

- If the Booster is operating it will be switched off.
- If power setting **9** has been set, the **9** will flash, alternating with the **8**, i. e. the cooking zone power level has been reduced to **8**.
- All cooking zones switch themselves off automatically and the displays all show a flashing **0**.

As soon as the cooling elements have cooled down sufficiently, the cooking zones will automatically continue to operate at the power setting previously selected.

Note:

If a drawer is fitted directly underneath the hob, ensure that there is sufficient space between the drawer and its contents and underside of the appliance in order to ensure sufficient ventilation for the hob.

If the overheating protection is activated again contact the Service Department.

This hob is equipped with a timer which can be used as a minute minder or to automatically switch off a zone of your choice. Both functions can be operated at the same time.

Setting the timer

Setting the timer	from 99 to 00 minutes use the - sensor from 00 to 99 minutes use the + sensor
Switching between timer functions	Touch 
Re-setting the timer to 00	Touch - and + at the same time
Switching off	Touch  whilst 00 is showing in the display

Setting the minute minder

The minute minder can be used with the hob switched on or off. It works like a manual kitchen timer.

Proceed as follows:

- Touch the **-** or **+** sensor on the timer.

00 will appear in the timer display.

- Touch **-** or **+** until the time you require appears in the display, e.g. 15 minutes.



The time then counts down in minutes. The time remaining can be seen in the display and changed at any time by touching **-** or **+**.

When the set time has elapsed **00** will appear in the display. At the same time an audible tone will sound for approx. 30 seconds. **00** will go out when the audible tone stops. To turn the audible tone off before this, touch the  sensor.

Timer

Switching a cooking zone off automatically

It is only possible to switch a cooking zone off automatically if a power setting has already been selected for that zone.

Proceed as follows:

- Select a power setting for the relevant zone e.g. rear right, in the usual way.
- Touch the ⊕ sensor.

An indicator lamp will appear in the timer display.

- If several cooking zones are being used, touch the ⊕ sensor repeatedly until the indicator lamp comes on next to the cooking zone you wish to use this function for, e.g. rear right.

Each time the ⊕ sensor is touched the indicator lamps will appear one after the other clockwise from front left to front right, however only for those zones which are switched on.

- Touch - or + sensor.

00 will appear in the timer display.

- Touch - or + until the time you require appears in the display, e.g. 15 minutes.



The time then counts down in minutes. The time remaining can be seen in the display and changed at any time by touching - or +. The cooking zone power setting can also be changed at any time.

At the end of the time set, the cooking zone will switch itself off automatically. ⊕ will appear in the cooking zone display, and 00 in the time display. An audible tone will sound for approx. 30 seconds at the same time. 00 will go out when the audible tone stops. To turn the audible tone off before this, touch the ⊕ sensor.

Switching between timer functions

If you are already using the timer for one function and you also wish to use the other function, touch the ⊕ sensor. The timer display will go out. Now proceed as before.

To check the remaining time of the function not displayed, touch the ⊕ sensor once.

Do not use a steam cleaner to clean this appliance. The steam could reach electrical components and cause a short circuit. Pressurised steam could also cause permanent damage to the surface and to components, for which the manufacturer cannot accept liability.

Do not use any sharp objects which could damage the seal between the ceramic surface and the surrounding frame and between the frame and the worktop.

Never use cleaners containing sand, soda, alkalis, acids or chlorides, oven sprays, dishwasher detergents, nor steel wool, abrasive cleaning agents, hard brushes, scouring pads and cloths. You should also avoid using sponges etc. which have previously been used with abrasive cleaning agents, as this will damage the surface.

Do not use washing up liquid to clean the ceramic surface as it can leave a blue sheen which may be difficult to remove.

Clean the appliance regularly, preferably after each use. Allow the hob to cool down before cleaning.

To prevent the risk of spillages burning on, remove any soiling as soon as possible, and ensure that pan bases are clean, dry and free of grease.

Most soiling can be wiped off using a damp cloth. Stubborn soiling may need to be removed with a shielded scraper blade.

After cleaning, dry thoroughly with a soft cloth to prevent a build-up of limescale deposits

To remove any limescale deposits, caused for example by water boiling oven as well as metallic marks e.g. from saucepan bases, the ceramic surface can be cleaned using a proprietary cleaning agent for ceramic surfaces. Follow the manufacturer's instructions on the packaging and apply using a soft cloth or kitchen paper towel.

Finally, wipe the hob surface with a damp cloth and then dry it with a clean soft cloth. Ensure that every trace of cleaner has been removed from the surface. Any remaining trace could have a corrosive effect on the hob when it is next heated up.

Note that some cleaning agents contain a protective additive designed to prevent water marks and smears adhering to the surface.

E-Cloth

A microfibre "E-Cloth" is available from the Miele UK Spare Parts Department which is suitable for cleaning surfaces such as stainless steel, glass, plastic and chrome without the use of chemicals.

Cleaning and care

Should any **sugar, plastic or aluminium foil** spill or fall on to a hot cooking zone while it is in use, first switch off the cooking zone. Then, **immediately**, while it is still hot, scrape off all remains of these materials using a shielded scraper blade. Take care not to burn yourself.

Allow the cooking zone to cool down and then clean with a suitable proprietary ceramic cleaner.

Installation work and repairs to electrical components of this appliance must only be carried out by a suitably qualified and competent person in accordance with local and national safety regulations. Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

What to do if, ...

... the hob or cooking zones cannot be switched on

Check whether

- the pans being used are suitable.
- the safety lock is activated.
If necessary, deactivate it (see "Safety lock").
- the mains fuse has blown.

If none of the above is the case, then disconnect the appliance from the electricity supply for approx. 1 minute. To do this:

- switch off at the isolator, or
- withdraw the mains fuse.

Reconnect to the mains supply and switch the appliance on. If it still will not start, contact a qualified electrician or the Miele Service Department.

... an \cup appears in the display for a cooking zone

Check whether

- the zone was switched on by mistake without a pan on it.
- the pan being used is suitable for use on an induction zone, and that it is large enough (see "Suitable pans").

... an F appears in the display for a cooking zone

The temperature sensor for that cooking zone is defective.

Do not use this zone until it has been repaired.

Contact your nearest Service Dept. (See back page for address).

... an individual cooking zone or the whole hob has switched itself off automatically

The safety switch-off feature or the overheating protection mechanism has been triggered (see "Safety switch-off" and "Overheating protection").

Problem solving guide

... one of the following has occurred:

- The booster has automatically switched off early.
- The set power setting of **9** flashes alternately in the display with **8**.
- A **0** flashes in the display for all zones.

The overheating protection mechanism has been triggered (see "Overheating protection").

... the food in the pan hardly heats up or does not heat up at all when the Auto heat-up function is switched on

This could be because:

- there is too much food in the pan.
- the pan is not conducting heat properly.

Select a higher continued cooking setting next time, or start cooking at the highest setting and then turn down to a lower setting manually later on.

... The cooling fan continues to run after the appliance has been switched off

This is not a fault. The fan will continue running until the appliance has cooled down. It will then switch itself off automatically.

All electrical work should be carried out by a suitably qualified and competent person in strict accordance with national and local safety regulations.

Installation, repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

Ensure power is not supplied to the appliance until after installation or repair work has been carried out

The appliance must only be operated when built-in. This is to ensure that all electrical parts are shielded. Live parts must not be exposed.

Do not connect the appliance to the mains electricity supply by an extension lead. These do not guarantee the required safety of the appliance.

The **voltage and connected load** are given on the **data plate**. Ensure that these match the household mains supply.

Connection should be made via a suitable isolator which complies with national and local safety regulations, and the On/Off switch should be easily accessible after the appliance has been built in.

If the switch is not accessible after installation (depending on country) an additional means of disconnection must be provided for all poles.

For extra safety it is advisable to install a residual current device (RCD), with a trip current of 30 mA.

When switched off there must be an all-pole contact gap of at least 3 mm in the isolator switch (including switch, fuses and relays).

Important U.K.

The appliance is supplied for connection to a 230-240 V, 50 Hz supply with a 3-core cable.

The wires in the mains lead are coloured in accordance with the following code:

Green/yellow = earth

Blue = neutral

Brown = live

Electrical connection

WARNING **THIS APPLIANCE MUST BE** **EARTHED**

The electrical safety of this appliance can only be guaranteed when continuity is complete between the appliance and an effective earthing system, which complies with local and national regulations. It is most important that this basic safety requirement is regularly tested and if there is any doubt, the electrical wiring in the home should be inspected by a qualified electrician. The manufacturer cannot be held liable for the consequences of an inadequate earthing system such as an electric shock.

The manufacturer cannot be held liable for damage which is the direct or indirect result of incorrect installation or connection.

After sales service

In the event of any faults which you cannot remedy yourself, please contact

– Your Miele Dealer

or

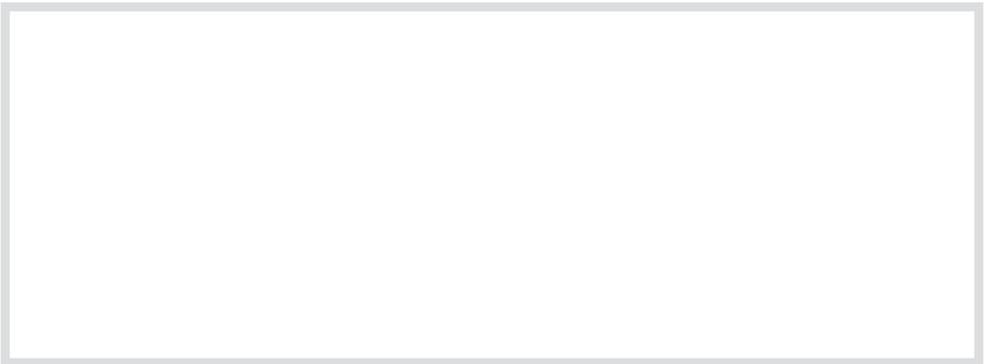
– The Miele Service Department (see address on back cover).

When contacting your Dealer or the Service Department, please quote the model and serial number of your appliance. These are given on the data plate.

Please note that telephone calls may be monitored and recorded to improve our service.

Data Plate

Space in which to stick the extra data plate supplied with the appliance. Ensure that the model number is the same as the one on the front of these operating instructions.



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