(D) **Gebrauchs- und Montageanweisung**
Induktions-Glaskeramik-Kochfeld

(GB) **Instructions for fitting and use**
Glass ceramic induction hob

(F) **Instructions de montage et d'utilisation**
Table de cuisson vitrocéramique à induction

(NL) **Gebruiks- en montage-instructies**
Keramische inductiekookplaat

(I) **Istruzioni per uso e montaggio**
Piano di cottura ad induzione in vetroceramica

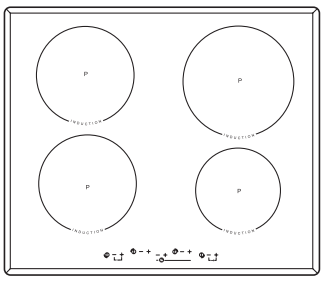
(E) **Instrucciones para el uso y montaje**
Encimera vitrocerámica per inducción

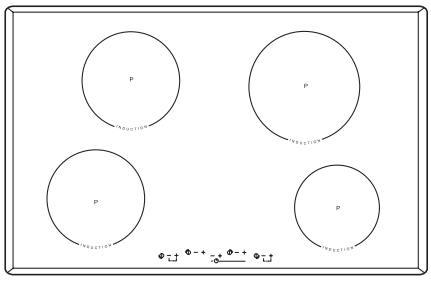
(P) **Manual de instruções de uso e de montagem**
Placa de cozinhar de indução em vitrocerâmica

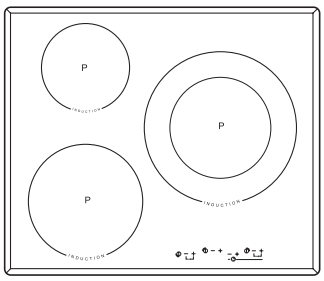
(GR) **Οδηγίες χρήσης καί συναρμολόγησης**
Επαγωγικό υαλοκεραμικό πεδίο μαγειρέματος

(PL) **Instrukcja obsługi i montażu**
Indukcyjna płyta kuchenna ze szkła ceramicznego

(HU) **Használati és szerelési utasítás**
Indukciós üvegkerámia-főzőtér







Disposing of the packaging

Please ensure the environmentally-friendly disposal of the packaging that came with your appliance. Recycling the packaging material saves on resources and cuts down on waste.

Disposing of old appliances

The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it must be handed over to a collection point for the recycling of electrical and electronic equipment.

By ensuring that this product is disposed of correctly you will help to protect the environment and human health, which could otherwise be harmed through the inappropriate disposal of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

Appropriate use

- The hob is designed for installation in a worktop.
- The hob is to be used solely for preparing food in the home. It may not be used for any other purpose.

For your information...

Please read this manual carefully before using your appliance. It contains important safety advice; it explains how to use and look after your appliance so that it will provide you with many years of reliable service.

Should a fault arise, please first consult chapter “What to do if trouble occurs?”. You can often fix minor problems yourself, without having to call in an engineer.

Please keep this manual in a safe place and pass it on to new owners for their information and safety.

Safety instructions

GB

Connection and operation

- The appliances are constructed in accordance with the relevant safety regulations.
- Fitting a mains socket, repairing and servicing the appliance are jobs that should be left to a qualified electrician according to valid safety regulations. For your own safety, do not allow anyone other than a qualified service technician to install, service or repair this appliance.

For the hob

- **Owing to the very fast reaction at the high power setting (max. power setting), do not use the induction hob without supervision!**
- When cooking, pay attention to the heat-up speed of the cooking zones. Avoiding boiling the pots dry as there is a risk of the pots overheating!
- Do not place empty pots and pans on cooking zones which have been switched on.
- Take care when using simmering pans 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.
- Immediately switch off the cooking zone after using with the respective **sensor key ON/OFF** ⏻ and not just by pan recognition.
- Overheated fats and oils may spontaneously ignite. Prepare meals with greases and oils only under control. Never extinguish ignited fats and oils with water! Put the lid on the pan and switch off the cooking zone.
- The glass ceramic hob is extremely robust. Avoid dropping hard objects onto the glass ceramic hob. Pointed objects falling onto your hob might break it.
- If cracks, fractures or any other defects appear in your glass ceramic hob, immediately switch off the appliance. Disconnect fuse immediately and call the Customer service.
- If the hob cannot be switched off due to a defect in the sensor control immediately disconnect your appliance and call the Customer service.
- Take care when working with attachments! The connecting cable must not contact the hot cooking zones.
- The glass ceramic hob should not be used as a storage area.
- Do not put kitchen foil or plastic onto the cooking zones. Keep everything which could melt, such as plastics, foil and in particular sugar and sugary foods away from the hot cooking zone. Remove sugar immediately from the hob when it is still hot with a scraper to avoid damage
- Metal objects, e.g. kitchen utensils, cutlery, must not be left on the surface of the induction hob as they can become hot.
- Do not place combustible, volatile or heat deformable objects directly underneath the hob.
- Take care with metal objects which are worn on the body if they come into the direct vicinity of the induction hob as they can become hot. Non-magnetisable objects (e.g. gold or silver rings) are not affected.
- Do not heat any unopened food cans or laminated packing on the hob. There is a risk of bursting!
- Be especially careful to keep the sensor keys clean since soiling could be mistaken for finger contact by the appliance. Never put anything (pans, tea towels etc.) onto the sensor keys!
  If food boils over onto the sensor keys, we advise you to activate the OFF key.
- Hot pans should not cover the sensor keys, otherwise the appliance switches itself off automatically. In this case the oven automatically shuts off.
- If there are any pets in the apartment which could come near the hob, activate the childproof lock.
- The induction hob may not be used when the pyrolysis mode is in operation.

For persons

- **Caution!**
  People who are not familiar with the built-in hob must only be allowed to operate it under supervision. Generally keep little children away from the appliance and never allow them to play with the appliance.
- **Attention!**
  The surfaces of the heating and cooking zones become hot during use. Keep small children away at all times.
- Persons with cardiac pacemakers or implanted insulin pumps must make sure that their implants are not affected by the induction field (the frequency range of the induction field is 20-50 kHz).

Appliance description

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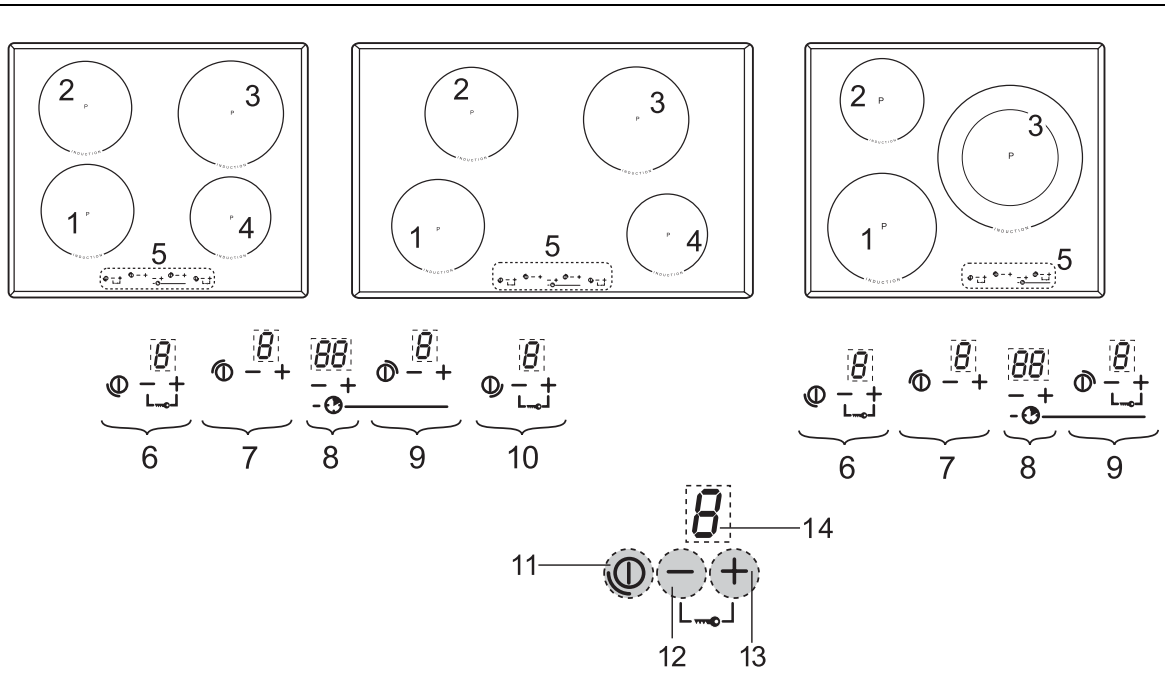


The decorative design may deviate from the illustrations.

1. Front left induction cooking zone
2. Back left induction cooking zone
3. Back right induction cooking zone
4. Front right induction cooking zone
5. Touch-Control operating panel
6. Control keys, front left cooking zone
7. Control keys, back left cooking zone
8. Timer control keys for the back right cooking zone
9. Control keys, back right cooking zone
10. Control keys, front right cooking zone
11. ON/OFF key
12. Minus key (lower)
13. Plus key (raise)
14. Power setting display

Operating the hob with the touch keys

The glass ceramic hob is operated by means of “touch control” sensor keys which are located at the front of the hob.

The touch keys are operated as follows: with your fingertip, lightly touch the symbols −, + or ⏻ on the glass ceramic surface.

For purposes of simplification, the following describes the “keys“.

ON/OFFf key ⏻ (11)

This key is used to switch the respective cooking zones on and off.

Minus key − (12) Plus key + (13)

These keys are used to select the required power setting from 1 to 9.

Important! Pressing the two cooking zone keys for front left and front right simultaneously will activate the child safety device on the left or the right (symbol 🔑).

Power setting display (14)

The power setting display shows the power setting which has been selected, or if the cooking zone is switched off it will indicate H for residual heat present.

The power setting display will blink for pan detection.

A will be displayed when the safety cut-off device has switched off.

o will be displayed when the child safety device has been activated.

A row of dashes or “F7” will be displayed when the overheat protection device has been activated.

The hob

The hob is equipped with an induction cooking mode. An induction coil underneath the glass ceramic hob generates an electromagnetic alternating field which penetrates the glass ceramic and induces the heat-generating current in the pot base. With an induction cooking zone the heat is no longer transferred from a heating element through the cooking pot into the food being cooked but the necessary heat is generated directly in the container by means of induction currents.

Advantages of the induction hob

– Energy-saving cooking through the direct transfer of energy to the pot (suitable pots/pans made of magnetisable material are required).
– Increased safety as the energy is only transferred when a pot is placed on the hob.
– Energy transfer between induction cooking zone and pot base with high efficiency.
– High heat-up speed.
– The risk of burns is low as the cooking area is only heated through the pan base, any food which boils over does not stick to the surface.
– Rapid, sensitive control of the energy supply.

Pan recognition

If a cooking zone is switched on and there is no pan on the zone or if the pan is too small, there will be no transmission of power and the power setting display will blink.
If a suitable pot or pan is placed on the cooking zone, the power setting will switch on and the power setting display will light up.
The power supply will be cut off when the pan is removed and the power setting display will blink. 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.

Some instructions on cookware

The cookware used for the induction cooking zone must be made of metal, have magnetic properties and a sufficient base area. **Only use pots with a base suitable for induction**.

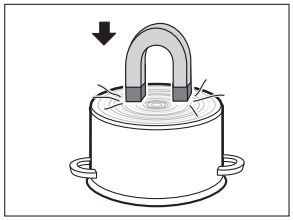
Suitable cookware	Unsuitable cookware
Enamelled steel pots with thick base	Pots made of copper, stainless steel, aluminium, oven-proof glass, wood, ceramic and terracotta
Cast iron pots with an enamelled base	
Pots made of multi-layer stainless steel, stainless ferrite steel and aluminium with special base	

This is how to establish the suitability of a pot:

Conduct the magnet test described below or make sure that the pot bears the symbol for suitability for cooking with induction current.

Magnet test:
Move the magnet towards the base of your cookware.
If it is attracted, you can use the cookware on the induction hob.

Note!
When using pans suitable for induction from some manufacturers, noises may occur which are attributable to the design of these pans.



Take care when using simmering pans 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.

How to cut power consumption

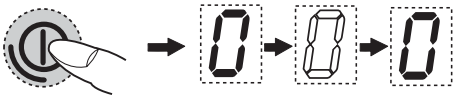
The following are a few useful instructions to help you cut your consumption of energy and use your induction hob and the cookware efficiently.

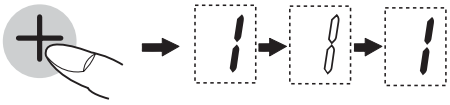
- The base of your cooking pots should be the same size as the cooking zone.
- When buying cooking pots note that it is frequently the diameter of the top of the pot that it indicated. This is usually larger than the base of a pot.
- Pressure cookers are particularly low on energy and time required thanks to the pressure and the fact that they are tightly closed. Short cooking times mean that vitamins are preserved.
- Always make sure that there is sufficient fluid in your pressure cooker since the cooking zone and the cooker may be damaged as a result of overheating if the cooker boils dry.
- Always close cooking pots with a suitable lid.
- Use the right pot for the quantity of food you are cooking.
  A large pot which is hardly filled will use up a lot of energy.

Power settings

There are 9 power settings. In the chart you will find examples of how to use each setting.

Cooking level	Suitable for
0	Off, using remaining heat
1-2	Keeping food warm, simmering small quantities of food **(lowest setting)**
3	Simmering
4-5	Simmering larger quantities, roasting larger pieces of meat through
6	Roasting, getting juices
7-8	Roasting
9	Bringing to the boil, browning, roasting **(highest setting)**

1. 

2. 

3. 

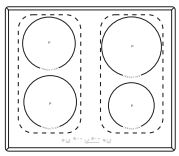
Suitable for induction cooking

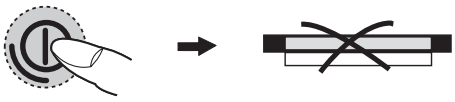
Switching on a cooking zone

1. **Press the ON/OFF key** ⏻ until the power setting “0“ blinks.
2. Then immediately press the **Plus key** ⊕ to select the power setting (1...9). The setting can be reduced by pressing the **Minus key** ⊖. The power setting display shows the power setting which has been selected.
3. The power setting display blinks (pan recognition). Immediately put cookware suitable for induction cooking onto the cooking zone. The pot or pan will be heated up.

Note!

- Should the cooking zone be switched on and no power setting be selected, the cooking zone will switch off automatically.
- Two cooking zones have been combined into one module for technical reasons: a left module and a right module. If one cooking zone of a module is operated at a high power setting, the power of the other cooking zone will be reduced. The setting is indicated in the cooking setting display.

Front cooking zone	Rear cooking zone	
9	5	
8	6	
7	**7**	
6	8	
5	9	

4. 

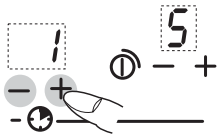
Switching off a cooking zone

4. Press the **ON/OFF key** ⏻. The cooking zone is switched off direct from any of the power settings. The control lamp will go off.

Note!

- Metal objects, e.g. kitchen utensils, cutlery, must not be left on the surface of the induction hob as they can become hot.
- Immediately switch off the cooking zone after using with the respective **sensor key ON/OFF** ⏻ and not just by pan recognition.

1. 

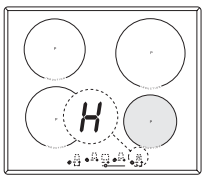
2. 

3. 

Automatic switch-off (timer)

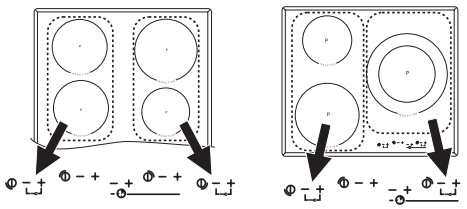
The timer can be used to automatically switch off the cooking zone at the right back after a certain period of time. Times ranging from 1 minute to 99 minutes can be set.

1. Set a power setting for the cooking zone at the right back and put cookware onto the cooking zone.
2. Press the **Plus key** ⊕ of the timer to select the cooking time. The **Minus key** ⊖ can be used to reduce the setting. The double-digit display will indicate the cooking time selected. The setting can be adjusted with the control dial at any time during the cooking process.
3. Once the time has lapsed the cooking zone will switch off and a signal will sound. To acknowledge the signal press any of the keys for the back right cooking zone, or alternatively, the signal will automatically stop after two minutes.



Residual heat display

The glass ceramic hob is equipped with a “H“ residual heat display.
The ceramic hob is not directly heated, though it becomes hot due to the effect of heat reflected by the pan.
As long as the “H“ lights up after the cooking zone has been switched off, the residual heat can be used for melting food or for keeping food warm.
The cooking zone may still be hot when the letter “H“ no longer lights up. Risk of burns!



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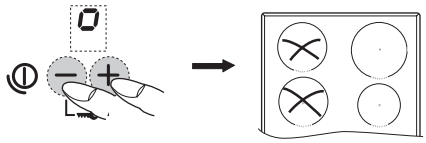

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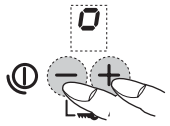


Lock /child safety device

The lock can be used to block operation and settings (e.g. power setting 4).

An activated lock will remain activated even if the hob is switched off!
The lock hence also serves as a child safety device in order to prevent the hob from being operated unintentionally or intentionally.

Switching on (left cooking zone)

1. Press the **Plus key** ⊕ and the **Minus key** ⊖ of the front left cooking zone simultaneously until the symbol is shown. Both of the left-hand cookingzones are locked. As soon as a key is pressed the symbol will re-appear to remind you of the lock function.

Switching off

2. Press the **Plus key** ⊕ and the **Minus key** ⊖ of the front left cooking zone simultaneously until the symbol goes off. Both of the left-hand cooking zones will have been released again.

Note!

- It is possible to switch the cooking zone off if the lock has been activated by means of pressing the **ON/OFF key** ⏻ . The lock will remain activated.
- Use the same procedure for locking the right-hand cooking zone.

Power setting	Automatic switch-off after ...
1 to 4	8 hours
5 to 7	2 hours
8 or 9	1 hour

Safety switch-off

The appliance has an automatic time limit function. It prevents the appliance from being in operation for a longer period of time.

The timer of the time limit function depends on the setting of the cooking level: The higher the setting of the cooking level the faster it switches off. The time limit function operates for each cooking zone seperately.

Important! After switching off the cooking zone, a A will appear in the display. The letter will remain. In order to acknowledge, press any key of the respective cooking zone. This will be confirmed when a double signal sounds.

Other functions

If two or more sensors are pressed at the same time – e.g. when a pan is mistakenly put onto a sensor key – no function is activated. After 10 seconds the entire electronic system will switch off and dashes - will appear.
Exception: lock/child safety device.

If you continue to press a sensor key after having set the highest cooking setting, the electronics switch off automatically after 10 seconds.

The appliance does not automatically switch on again after a power failure.

The hob is switched off if the electronics become overheated. A row of dashes or “F7“ will appear.

Protection against overheating

If the hob is used at full power for a lengthy period, the power electronics may no longer be cooled to the necessary extent at room temperature.

To ensure that no excessive temperatures occur in the electronics, the power of the cooking zones may be reduced automatically.

If, during normal use of the hob and at normal room temperature, a row of dashes or “F7” appears frequently in the cooking setting display, the cooling is probably not sufficient. The cause may be that the kitchen units do not have any openings for cooling purposes or that they do not have any screening. If necessary installation must be checked.

Cleaning and Care

GB

- Before cleaning, switch off the hob and let it cool down.
- Never clean the glass ceramic hob with a steam cleaner or similar appliance!
- When cleaning make sure that you only wipe lightly over the **ON/OFF keys** ⏻. The hob may otherwise be accidentally switched on!

Glass ceramic hob

Important!
Never use aggressive cleaning agents such as rough scouring agent, abrasive saucepan cleaners, rust and stain removers etc.

Cleaning after use

1. Always clean the entire hob when it has become soiled. It is recommended that you do so every time the hob is used. Use a damp cloth and a little washing up liquid for cleaning. Then dry the hob with a clean dry cloth to ensure that there is no detergent left on the surface of the hob.

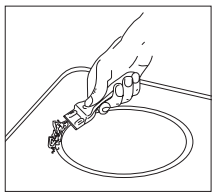
Weekly clean

2. Clean the entire hob thoroughly once a week with commercial glass ceramic cleaning agents.
Please follow the manufacturer's instructions carefully.
When applied, the cleaning agent will coat the hob in a protective film which is resistant to water and dirt. All dirt remains on the film and can be removed easily. Then rub the hob dry with a clean cloth. Make sure that no cleaning agent remains on the surface of the hob since this will react aggressively when the hob is heated up and will change the surface.

Specific soiling

Heavy soiling and stains (limescaling and shiny, mother-of-pearl-type stains) can best be removed when the hob is still slightly warm. Use commercial cleaning agents to clean the hob. Proceed as outlined under Item 2.

First soak food which has boiled over with a wet cloth and then remove remaining soiling with a special glass scraper for glass ceramic hobs. Then clean the hob again as described under Item 2.



Burnt sugar and melted plastic must be removed immediately, when they are still hot, with a glass scraper. Then clean the hob again as described under Item 2.

Grains of sand which may get onto the hob when you peel potatoes or clean lettuce may scratch the surface of the hob when you move pots around. Make sure that no grains of sand are left on the hob.

Changes in the colour of the hob will not affect the function and the stability of the glass ceramic material. These colour changes are not changes in the material but food residues which were not removed and which have burnt in.

Shiny spots result when the base of the cookware rubs on the surface of the hob, particularly when cookware with an aluminium base or unsuitable cleaning agents are used. They are difficult to remove with standard cleaning agents. You may need to repeat the cleaning process several times. In time, the decoration will wear off and dark stains will appear as a result of using aggressive cleaning agents and faulty pan bottoms.

What to do if trouble occurs

GB

Interference with and repairs to the appliance by unqualified persons are dangerous as they can result in electric shock, or short circuit. Do no interfere with or try to repair the appliance; this could cause injury and damage to the appliance. Therefore always have such work done by an expert, e.g. the technical Customer Service.

Please note

If your appliance is faulty, please check whether you can remove the problem yourself by consulting these instructions for use.

But there are some problems described below that you can fix yourself.

The fuses blow regularly?

Contact a technical customer service or an electrician!

You can't switch you induction hob on?

- Has the wiring system (fuse box) in the house blown a fuse?
- Has the hob been connected to the mains?
- Have the cooking zones been deactivated (child safety device), i.e. a 0 is shown in the display?
- Are the sensor keys partly covered by a damp cloth, fluid or a metallic object? Please rectify.
- Are you using unsuitable cookware? See the section on “Cookware for induction hobs“.

Has the hob or a cooking zone suddenly switched on and is the display showing - dashes?

- Food which has boiled over or another object is currently on the “touch-control“ sensor keys. Please clean or remove.
- The electronic unit is too hot. Check the installation of the hob. Make sure that there is sufficient ventilation.

Is the power setting blinking?

A cooking zone has been switched on and the hob is expecting a suitable pot or pan to be placed on the cooking zone (pan recognition). Only when a pot has been placed on the cooking zone will power be supplied.

Is the power setting blinking again, although a pot has been placed on the cooking zone?

The cookware is unsuitable for induction cooking or the pot or pan is too small.

Is the cookware you are using making noises?

This is due to technical reasons; the induction hob and the pot are not at risk.

Does the cooling fan still operate after it has been switched off?

This is normal since the electronic unit is being cooled down.

Is the hob making noises (clicking or cracking sounds)?

This is for technical reasons and cannot be avoided.

Does the hob have tears or cracks?

If cracks, fractures or any other defects appear in your glass ceramic hob, immediately switch off the appliance. Disconnect fuse immediately and call the technical Customer service.

Protection against overheating

If the hob is used at full power for a lengthy period, the power electronics may no longer be cooled to the necessary extent at room temperature.

To ensure that no excessive temperatures occur in the electronics, the power of the cooking zones may be reduced automatically.

If, during normal use of the hob and at normal room temperature, a row of dashes or “F7” appears frequently in the cooking setting display, the cooling is probably not sufficient.

The reason may be that there are no openings for cooling purposes in the kitchen units or that there is no insulation. It may be necessary to check the installation of the hob.

Instructions for assembly

GB

Safety instructions for the kitchen fitter

- Veneers, stuck-on or plastic surfaces of surrounding furniture must be temperature resistant (>75°C). If the veneers and surfaces are not sufficiently heat resistant they can become deformed.
- Ensure that all live connections are safely insulated when installing the hob.
- Cover strips between the wall and the worktop behind the hob which are made of solid wood are permissible as long as minimum clearances in accordance with the installation diagrams are maintained.
- Minimum clearances of the hob cut-out towards the rear are to be maintained in accordance with the installation diagram.
- For installation directly next to a tall cupboard, a safety distance of at least 40 mm. The side surface of the tall cupboard should be fitted with heat resistant material. Due to working requirements, however, the distance should be at least 300 mm.
- The clearance between the hob and an extraction hood must be at least as large as that stipulated in the assembly instructions for the cooker hood.
- The packaging materials (plastic foil, polystyrene, nails etc.) must be kept out of reach of children as these parts are potentially dangerous. Small parts can be swallowed and there is a danger of suffocation.

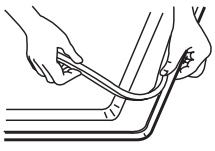
Installation

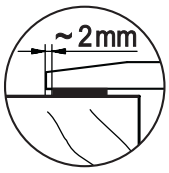
Important

- If the cooking surface is located above furniture parts (side panels, drawers, etc.), then an intermediate bottom must be inserted at a minimum distance of 20 mm in order to prevent accidental contact with the underside of the cooking surface. The intermediary shelf may only be removed by tools.
- To avoid danger of fire, make sure that no combustible objects which could easily catch fire or become deformed on exposure to heat are directly next to or above the surface.

Sealing of cooking zone

Before installation, correctly insert the sealing unit delivered with the hob.

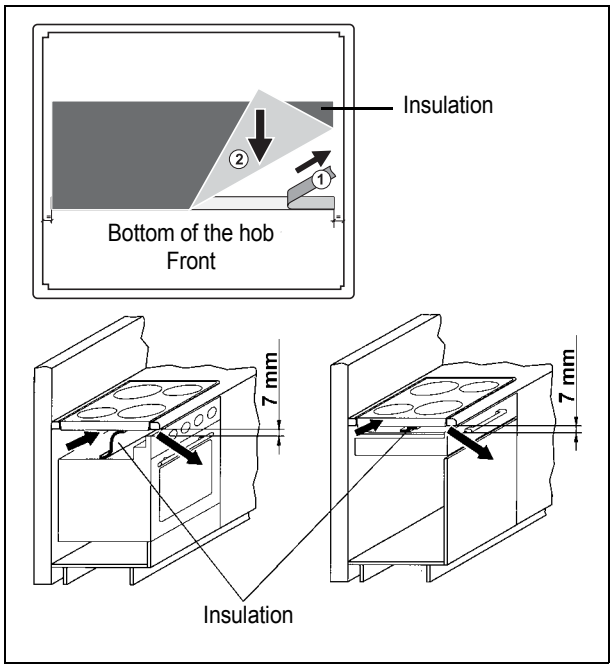




- In addition, make sure that no liquids can penetrate between the edge of the hob and the worktop or between the hob and the wall and come into contact with any electrical appliances.
- When installing a hob into an uneven worktop, e.g. with a ceramic or similar covering (tiles etc.), the seal on the hob is to be removed and the seal between the hob and worktop made with plastic sealing materials (putty).
- **The hob must under no circumstances be sealed with silicone sealant!**This would make it impossible to remove the hob at a later date without damaging it.

Ventilation

- The back wall of the cabinet must be open in the area of the cut-out 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.
- Remove any transverse strips underneath the worktop at least in the area of the worktop cut-out.
- 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 thermically devided 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 cross flow cooling device.
- The induction hob may not be used when pyrolysis operation is taking place in a built-in oven.



Instructions for assembly

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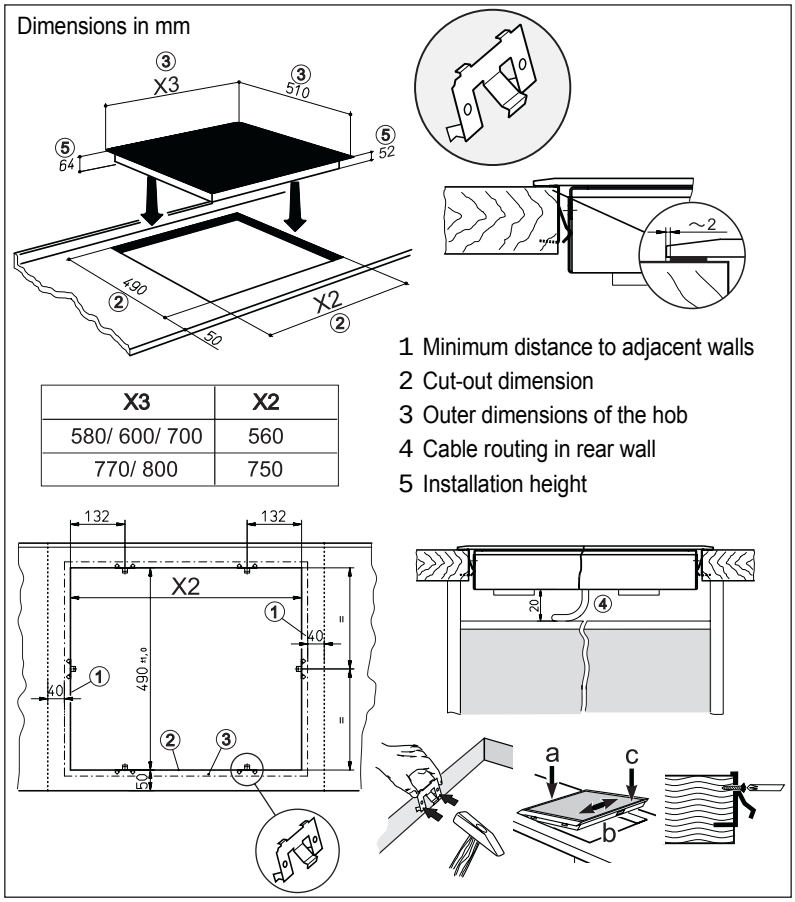


X3	X2
580/ 600/ 700	560
770/ 800	750

Working surface cut-out

Cut out the worktop recess accurately with a good, straight saw blade or recessing machine. The cut edges should then be sealed so that no moisture can penetrate. The area is cut out as illustrated.

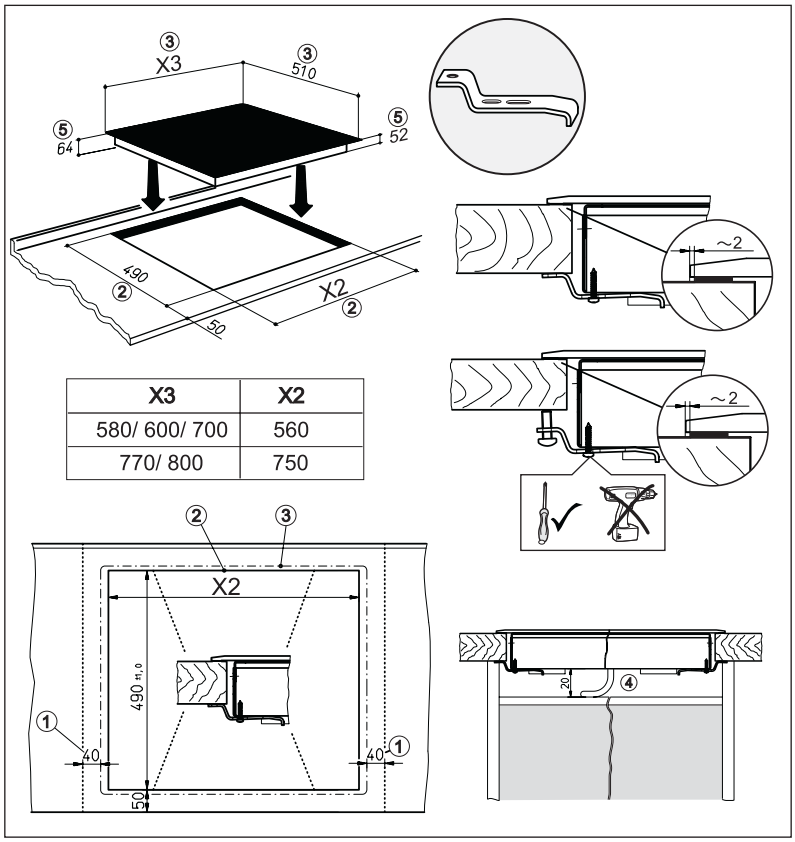
The glass ceramic hob must have a level and flush bearing. Any distortion may lead to fracture of the glass panel.

Make sure that the sealing of the hob is properly seated.

The glass ceramic hob is fastened with clips or with brackets.

Clips 

- Drive the clips into the worktop cut-out at the intervals indicated.
  It is not necessary to adjust the height due to the horizontal stop motion device.
  Important! The horizontal drive of the clips must be flush with the worktop (avoid the risk of breaks).
- Position the hob according to the illustration on the left side (a), align it (b) and insert the clips (c).
- Screws may be used to fasten the clips.



X3	X2
580/ 600/ 700	560
770/ 800	750

Brackets 

- Insert the hob and align it.
- From the bottom, insert the brackets with screws in the holes provided for fastening the brackets, align the brackets and screw them tight.
  Tighten the screws with a hand screw driver only; do not use a battery-operated screw driver.
- In the case of thin worktops make sure that the brackets are correctly positioned. A metric screw must be used on the bracket to balance it.

Important!

There is a risk of breakage if the hob is canted or subjected to stress during installation!

Instructions for assembly

GB

Start of operation

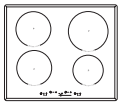
Once the hob has been installed and the power supply has been provided (mains connected) an automatic test of the controls will be carried out and information for customer service will be indicated.

This indication will go off after 30 seconds or as soon as a key has been pressed.

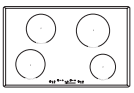
Briefly wipe over the surface of the hob with a sponge and soapy water and then dry with a clean cloth.

Technical data

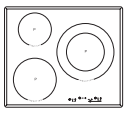
Dimensions		
Hob Height/ Width/ Depth	mm	52 x 580; 600; 700 x 510
Installation dimensions		
Width/ Depth	mm	560 x 490
Cooking zones		
Back left	Ø cm / kW	18/max. 2.8
Front left	Ø cm / kW	18/max. 2.8
Front right	Ø cm / kW	16/max. 2.0
Back rights	Ø cm / kW	21/max. 3.1
Minimal diameter of the saucepan bottom to activate the cooking zones)	Ø cm	10
Electrical connection		
Mains voltage		400-415V 2N~, 50-60 Hz
Component rated voltage		230 -240V
Hob, total	kW	5.9



Dimensions		
Hob Height/ Width/ Depth	mm	52 x 770; 800 x 510
Installation dimensions		
Width/ Depth	mm	560 x 490
Cooking zones		
Back left	Ø cm / kW	18/max. 2.8
Front left	Ø cm / kW	18/max. 2.8
Front right	Ø cm / kW	16/max. 2.0
Back rights	Ø cm / kW	21/max. 3.1
Minimal diameter of the saucepan bottom to activate the cooking zones)	Ø cm	10
Electrical connection		
Mains voltage		400-415V 2N~, 50-60 Hz
Component rated voltage		230 -240V
Hob, total	kW	5.9



Dimensions		
Hob Height/ Width/ Depth	mm	52 x 580; 600; 700 x 510
Installation dimensions		
Width/ Depth	mm	560 x 490
Cooking zones		
Back left	Ø cm / kW	16/max. 2.0
Front left	Ø cm / kW	21/max. 3.1
Right	Ø cm / kW	29/max. 2.8
Minimal diameter of the saucepan bottom to activate the cooking zones)	Ø cm	10
Electrical connection		
Mains voltage		400-415V 2N~, 50-60 Hz
Component rated voltage		230 -240V
Hob, total	kW	5.9



Electrical connection

- **The electrical connection must be carried out by a qualified electrician who is authorised to carry out such work!**
- Statutory regulations and the connection specifications issued by the local power supply company must be strictly observed.
- When connecting the appliance it must be ensured that there is a device which makes it possible to disconnect it from the mains at all poles with a contact opening width of at least 3mm. Line-protecting switches, fuses or contactors are suitable cut-out devices.
- When connecting and repairing the appliance disconnect it from the electricity supply with one of these devices.
- Ensure that all live connections are safely insulated when installing the oven.
- The earth wire must be so long that if the strain relief fails, the live wires of the connecting cable are subjected to tension before the earth wire.
- Any superfluous cable must be removed from the installation area beneath the appliance.

- The induction hob has been fitted with a temperature-resistant connection cable in the factory.
- Connection to the mains is carried out in accordance with the circuit diagram, unless the connection cable is already fitted with a plug.

- If damaged, the manufacturer or his customer service must replace the connection cable installed with a special connection cable.

Attention!

Incorrect connection may result in the power electronics unit being destroyed.