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## *TABLE INDUCTION & HOTTE INTEGREE*

*INDUCTION HOB & BUILT-IN HOOD*

*INDUKČNÍ DESKA & INTEGROVANÝ ODSAVAČ PAR*

*INDUKTIONSPLADE OG INTEGRERET EMHÆTTE*

*INDUKTIONSKOCHFELD &*

*INTEGRIERTE DUNSTABZUGSHAUBE*

*PLACA DE INDUCCIÓN Y CAMPANA INTGRADA*

*INDUKTIOTASO JA KIINTEÄ LIESITUULETIN*

*PIANO A INDUZIONE E CAPP A INTEGRATA*

*INDUCTIEKOOKPLAAT & INGEBOUWDE AFZUIGKAP*

*INDUKSJONSTOPP & INTEGRERT VIFTE*

*PLYTA INDUKCYJNA ZE ZINTEGROWANYM OKAPEM*

*PLACA DE INDUÇÃO E EXAUSTOR INTEGRADO*

*INDUKČNÁ VARNÁ PLATŇA A INTEGROVANÝ DIGESTOR*

*INDUKTIONSHÄLL MED INBYGGD KÖKSFLÄKT*

**De Dietrich** 

EN

USER GUIDE

# *INDUCTION HOB & BUILT-IN HOOD*

De Dietrich 

EN

# DEAR CUSTOMER

Discovering De Dietrich products means experiencing unique emotions. The attraction is immediate from the moment you set eyes on the product.

The sheer quality of the design shines through, thanks to the timeless style and outstanding finishes which make each component an elegant and refined masterpiece in its own right, each one in perfect harmony with the others.

Next, comes the irresistible urge to touch it.

De Dietrich's design makes extensive use of robust and prestigious materials. By combining state-of-the-art technology with top quality materials,

De Dietrich

produces beautifully crafted products to help you get the most from the culinary arts, a passion shared by all lovers of cooking and fine food.

We hope that you enjoy using this new appliance.

Thank you for choosing a De Dietrich product.

[www.dedietrich-electromenager.com](http://www.dedietrich-electromenager.com)



**De Dietrich** 



**Important :**

Before using your appliance, read this user guide carefully to familiarise yourself more quickly with its operation.

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## *IMPORTANT SAFETY ADVICE AND PRECAUTIONS*

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### **IMPORTANT SAFETY INSTRUCTIONS TO BE READ CAREFULLY AND KEPT FOR FUTURE USE.**

This guide can be downloaded from the brand web site.

Your appliance complies with applicable European Directives and regulations.

This appliance may be used by children aged 8 years and older, and by persons with impaired physical, sensory or mental capacities, or without experience or knowledge, if they are supervised or have received prior instructions on how to use the appliance safely and have understood the risks involved. Children must not be allowed to play with the appliance. The appliance should not be cleaned or maintained by unsupervised children.

It must be possible to disconnect the appliance from the power supply; fit a switch on the fixed wiring system in accordance with installation rules. The green-yellow earth wire must be connected to the installation's earth terminal.

If the power cable is damaged, it should be replaced by the manufacturer, its after-sales service department or by a similarly

qualified person in order to avoid danger.

**WARNING:** If the surface is cracked, unplug the appliance from the power supply to avoid any risk of electrical shock.

**WARNING:** The cooking process must be supervised. A short cooking process must be continuously supervised.

Do not use a steam cleaner.

It is not recommended to place metal objects such as knives, forks, spoons and lids on the cooking surface as they may heat up.

After use, turn the control knob to switch off the hob and do not rely on the pan sensor.

The appliance is not designed to be switched on using an external timer or separate remote control system.

This applicants is designed to be fitted only on a worktop.

**WARNING:** Cooking with oil or fat left unattended on a hotplate can be dangerous and can cause a



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## *IMPORTANT SAFETY ADVICE AND PRECAUTIONS*

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fire. Never attempt to extinguish a fire with water, but switch off the appliance and then smother the flame with a cover or fire-retardant blanket.

**WARNING:** Fire risk: Do not store items on the cooking surface areas.

We do not recommend using any hob protection mechanisms. The use of unsuitable protectors could cause accidents.

The appliance and its accessible parts become hot during use.

Children under 8 should not be allowed near the appliance unless they are constantly supervised.

### **Electrical risks:**

If the power cable is damaged, it should be replaced by the manufacturer, its after-sales service department or by a similarly qualified person in order to avoid danger.

The appliance can be disconnected by using an accessible power outlet or by incorporating a switch in the fixed lines, in accordance with the installation rules.

Your cooktop is designed to operate at 50Hz or 60Hz

(50Hz/60Hz) without any special intervention on your part.

After use, switch off the hob by means of the control device and do not rely on the pot sensor.

Do not change or attempt to change the characteristics of this appliance. Doing so could be dangerous.

The appliance must only be repaired by an approved specialist.

Always disconnect the hood before carrying out cleaning or maintenance.

Never use steam or high-pressure equipment to clean your appliance (due to electrical safety considerations).

### **Risk of asphyxiation:**

Regulations on the evacuation of air must be complied with. Air must not be sent into a duct used to evacuate fumes from appliances that use gas or other fuels (this does not apply to appliances that only emit air into the room).



## ***IMPORTANT SAFETY ADVICE AND PRECAUTIONS***

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The room must be suitably ventilated when the cooker hood is used at the same time as appliances that use gas or other fuels (this does not apply to appliances that only emit air into the room).

### **Risk of fire:**

There is a risk of fire if the appliance is not cleaned and the filters are not replaced as often as stated in the instructions. Accumulated deposits of grease could cause a fire.

Keep these instructions near the appliance. If you sell this appliance or pass it on to anyone else, be sure to include this guide. Please heed these recommendations before installing and using the appliance; they are intended to protect your safety and that of others.

When taking delivery of the product, check the packaging and its general appearance. Write any objection on the delivery document, and keep a copy of it. Your appliance is intended for normal household use. It must not be used for commercial or industrial purposes and must only be used for its intended purpose.

No guarantee will be granted for any damage or other problems resulting from incorrect fitting or use of the appliance.

With a view to constantly improving our products, we reserve the right to make changes to their technical, functional and aesthetic characteristics. The appliance is already designed to operate either in recycling or in extraction mode. Before fitting the appliance, all its parts must be verified. If any parts are damaged or missing, contact the dealer and do not attempt to fit it.



## PROTECTING THE ENVIRONMENT



This symbol indicates that this product should not be treated as household waste.

Your appliance also contains a great amount of recyclable material. It is marked with this symbol to indicate that used appliances must be disposed of in certified collection points.

Contact your town hall or your retailer for the used appliance collection points closest to your home. This way, the appliance recycling organised by your manufacturer will be done under the best possible conditions, in compliance with European Directive on Waste Electrical and Electronic Equipment.

This appliance's packing materials are also recyclable. Help recycle it and protect the environment by dropping it off in the municipal receptacles provided for this purpose.

We thank you for your help in protecting the environment.

## Advice on how to save energy

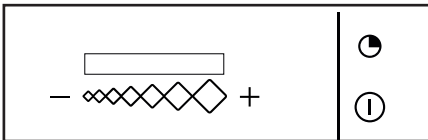
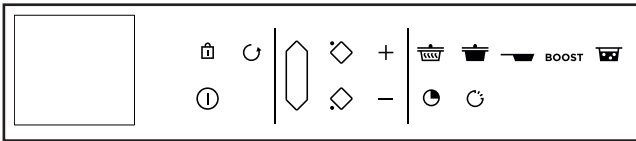
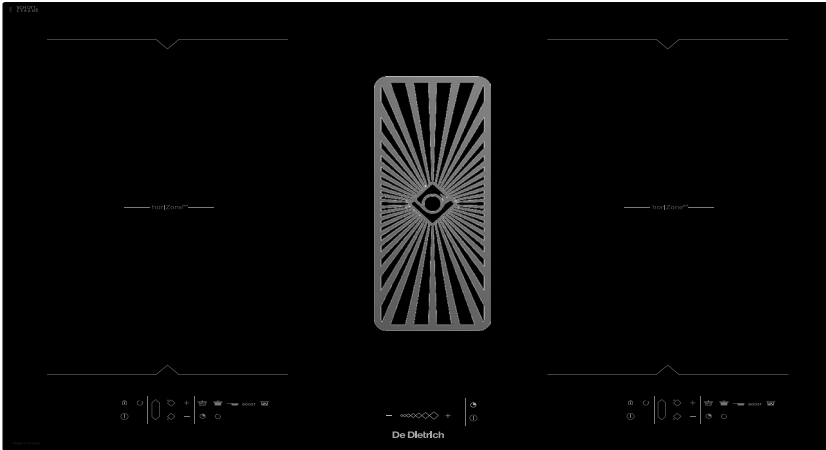
Cooking with the correctly sized lid saves energy. If you use a glass lid, you can control your cooking perfectly.

## ENERGY LABELLING AND ECODESIGN REGULATIONS

As European Commission Regulation (EU) No 65/2014 on energy labelling and Regulation (EU) No 66/2014 on Ecodesign came into force on 1st January 2015, our products have been brought into compliance with their requirements. All products in the Energy Label version feature electronics that limit duct speeds to 650 m<sup>3</sup>/h.



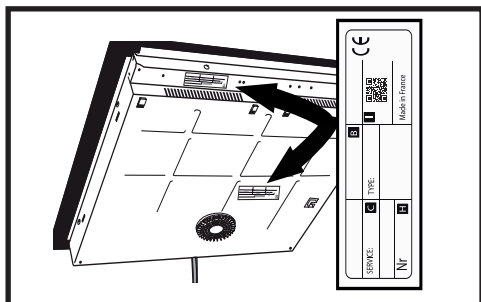
# 1 PRESENTATION



# 2 INSTALLING THE HOB

## 2.1 UNPACKING

Remove all the protective packing pieces. Check the appliance's characteristics on the nameplate and be sure to comply with them.



Note the service and standard references shown on this plate in the boxes below for future reference.

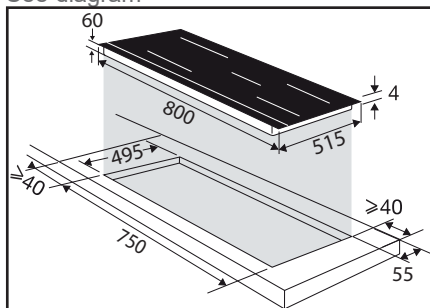
Service : .....

Type : .....

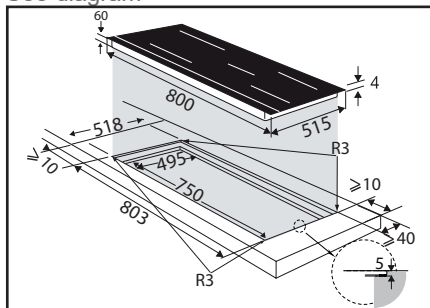
## 2.2 FITTING THE HOB INTO THE BASE UNIT

Check that the air intakes and outlets are free of obstruction. Comply with the information concerning the dimensions (in millimetres) of the base unit in which the hob will be fitted. Bear in mind that your hob requires special fitting arrangements, because it is not a traditional hob; room must be made for the extraction system's motor. Therefore it requires a made-to-measure unit underneath it. Generally we fit a unit with two ordinary and one pan drawer under the hob. In this instance, be aware that the upper drawer will be blocked up. Furthermore, the depth of the unit must be reduced. By the same token, there is never enough room for an oven under this type of appliance. But your kitchen specialist will explain this to you in detail, depending on the model you choose and the units offered in his catalogue.

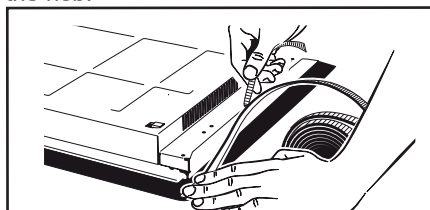
- Fitting into the worktop  
See diagram



- Fitting flush with the worktop  
See diagram



Apply the seal all around the glass edge of the hob.



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# 2 *INSTALLING THE HOB*

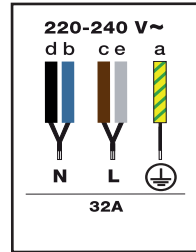
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## 2.3 Electric connections

These hobs must be connected to the power grid via an all-pole cut-off device that complies with installation regulations in effect. A disconnection device must be incorporated into the fixed wiring.

Identify the type of your hob's cable according to the number of wires and colours.

When power is first supplied to your hob, or after a prolonged power cut, a light code will appear on the control panel. Wait approximately 30 seconds or press any touchkey on the control panel to make the information disappear and use your hob (this display is normal and is reserved for use by After-Sales Service, where applicable). In all cases, it should be disregarded.

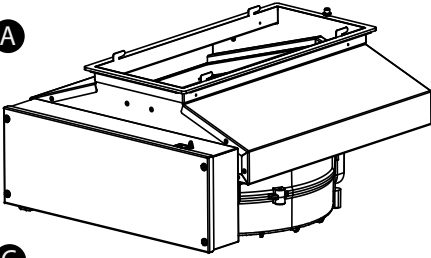


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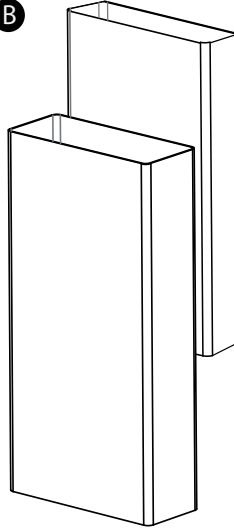
## 2 INSTALLING THE HOOD

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**A**



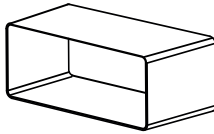
**B**



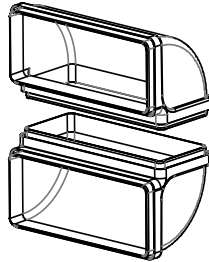
**C**



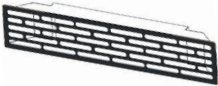
**D**



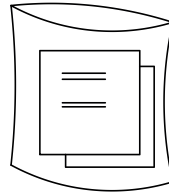
**E**



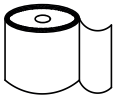
**G**



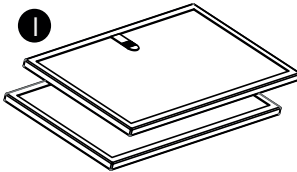
**F**



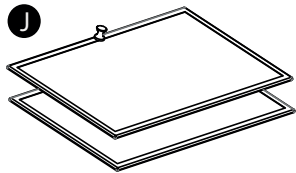
**H**



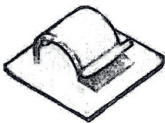
**I**



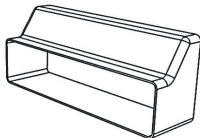
**J**



**K**



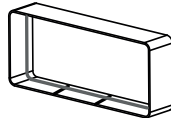
**L**



**M**



**N**



# 2 *INSTALLING THE HOOD*

## 2.4 IDENTIFICATION

A - Motor

B - Pipework

C - Metal grille

D - Adapter

E - Elbow fittings

F - User guide

G - Air vent

H - Adhesive

I - Charcoal filters

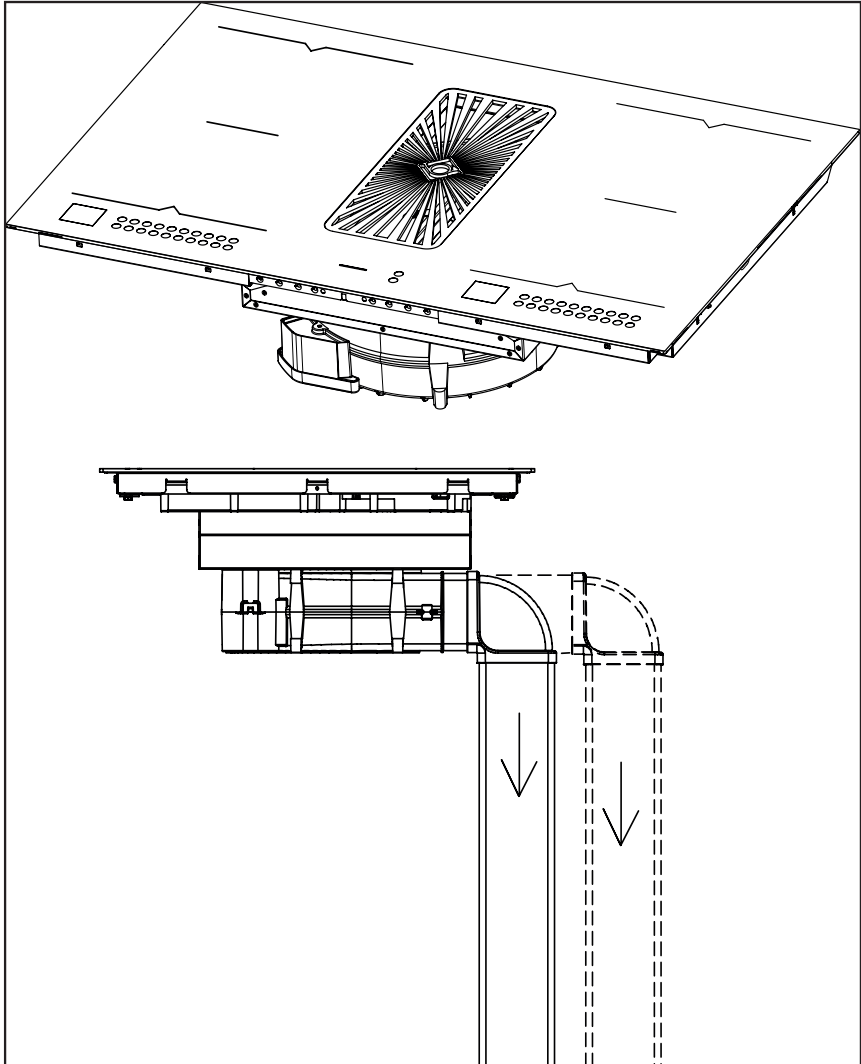
J - Grease filter

K - Adhesive clips

L - Check valve

M - Motor fixing screw

N - junction

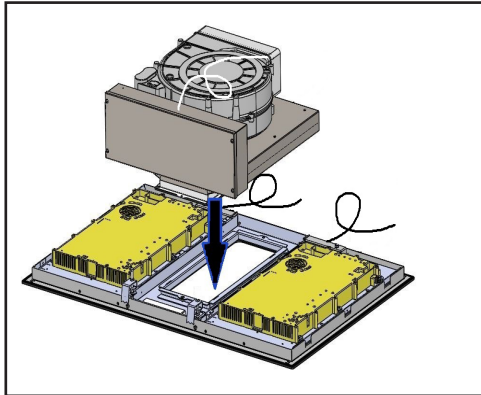


## 2 INSTALLING THE HOOD

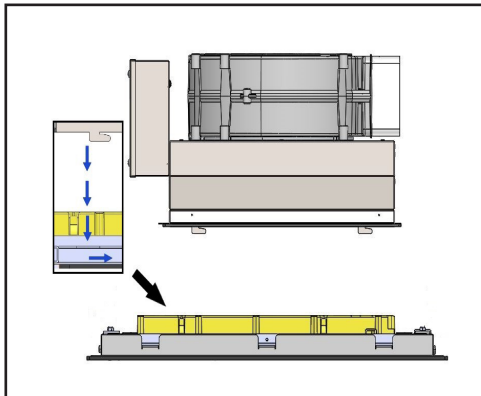
Before starting the installation, make sure the appliance is disconnected from the power supply.

### 2.5 FITTING OPERATIONS

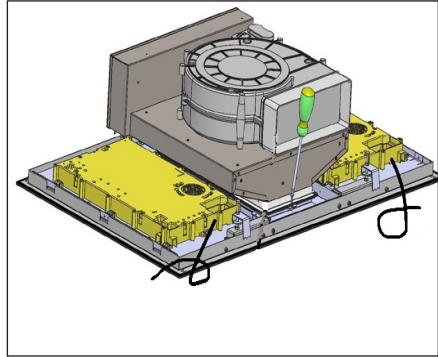
Place the hob upside down on an appropriate surface to avoid scratching the glass. Take the hood out of its packaging and fit it as shown.



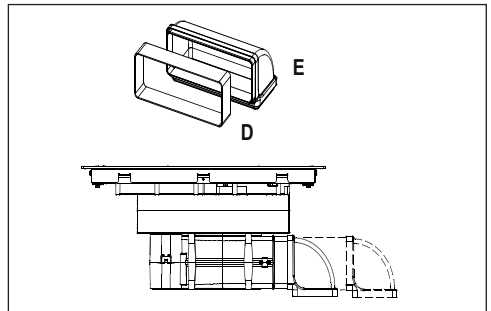
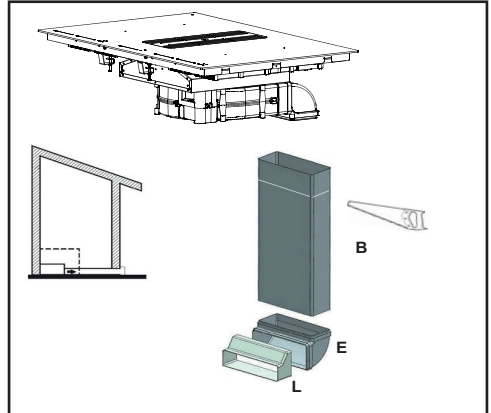
The metal hooks of the exhaust hood must be inserted into specific slot, as shown.



After attaching the hood (A) to the hob, fix it with the supplied metric screw (M), use as shown.

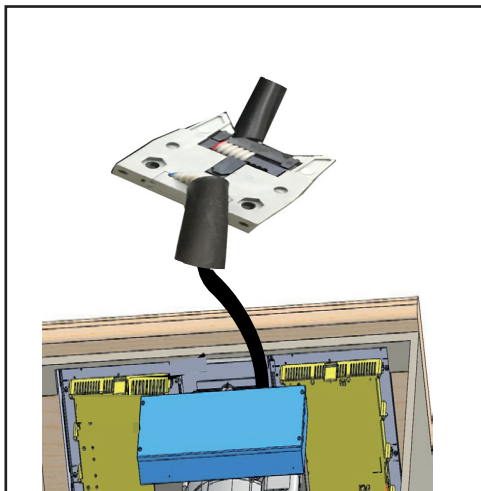


Now fit the adapter (D) and elbow fitting (E).



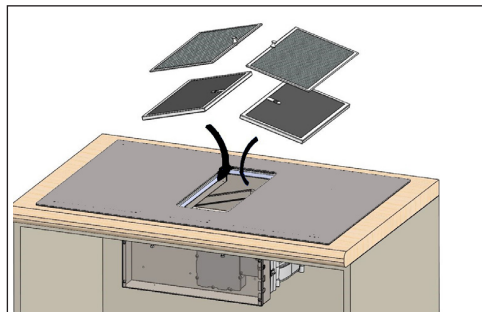
## 2 INSTALLING THE HOOD

The controls under the hob's glass top have a cable that must be connected to the control box.



Fit the hob in with the built-in hood.

be recycled in the kitchen. Charcoal filters (I) are needed in this configuration. They must be fitted as shown.



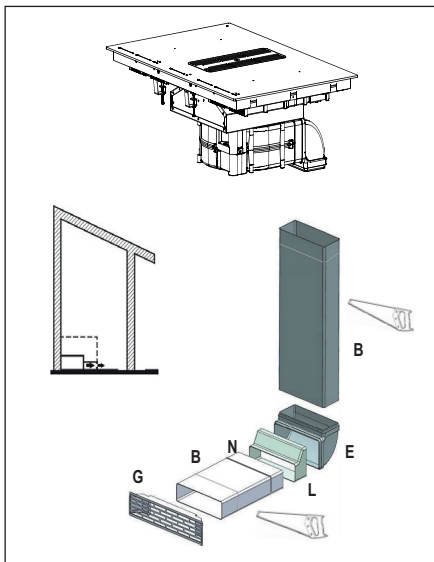
The charcoal filters (I) are located just under the grease filters (J), so fit them before fitting the grease filters. A pipework kit (B) with grille (G) (at the end to be fitted into the unit) is supplied with the product.



Tip

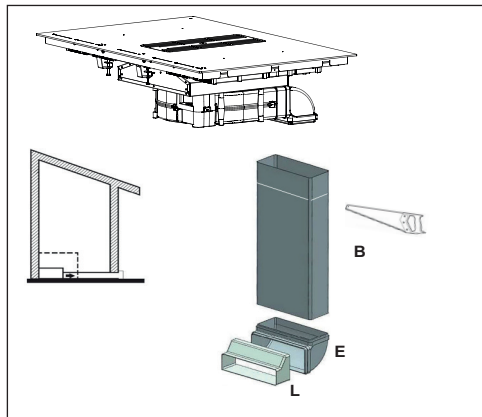
Use a hacksaw to cut the pipes.

### 2.6 FOR RECYCLING MODE



The product's air outlet must be connected to the unit's opening so that the outgoing air can

### 2.7 FOR EXTRACTION MODE



The product's air outlet must be connected to the outside of the house. The duct to be fitted between the product's air outlet and the

## 2 INSTALLING THE HOOD

outside of the house is not supplied with the appliance.

It is imperative to fit the supplied check valve (L).



If a duct is fitted, limit the number of elbow sections, as each bend reduces the efficiency of the ductwork by one running metre. Avoid any sudden change in direction in the ductwork.

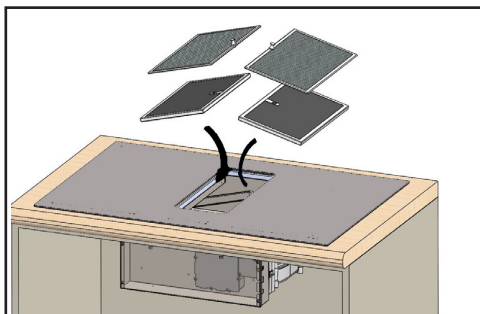
The duct connected to the fan's air outlet must have a constant section of 220x90 mm; it must be made in a material approved by current regulations. Non-observance of the aforementioned instructions may result in performance or noise problems, for which no guarantee will be provided.

We advise you to glue the ducts and elbow sections together (except for the adapter (D) at the hood's outlet), or use the supplied adhesive (H) to facilitate any after-sales work.

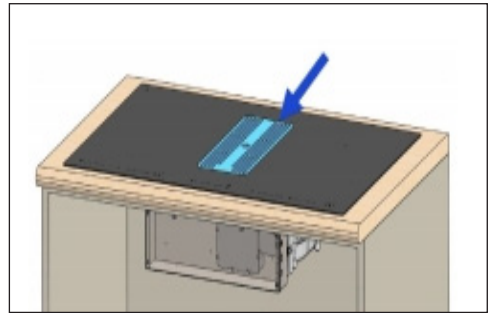
The product is fitted with 220 x 90 mm ducts.

### 2.8 FINAL OPERATIONS

Fit the grease filters (J) in their housing, passing them through the hob's central opening.



To close the hob's central opening, place the metal grille (C) on it as shown.



### 2.9 WIRING

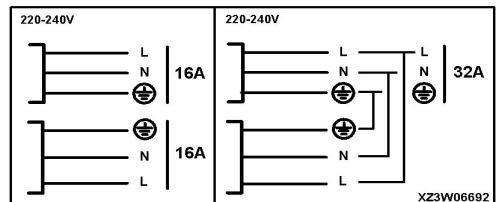
The product's connection to the power supply must be compliant with current international and local regulations.

The various parts of this appliance can be interconnected by a qualified technician in accordance with wiring rules.

It must be connected to the power supply with a plug and this can also be done by the end user.

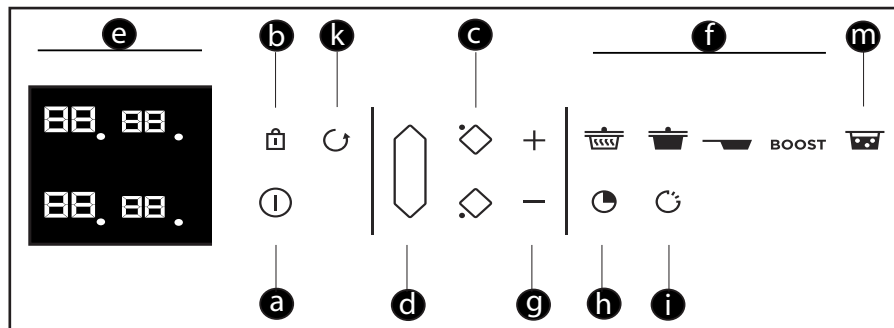
Adhesive clips (K) are supplied with the products for arranging and organizing the cables along the sides of the unit.

We cannot accept any liability in the event of an accident caused by incorrect layout of the earthing cable or connection.





# 3 USE THE HOB




## Control panel glossary


- a** = Switch on and off
- b** = Locking/Clean Lock
- c** = Choice of cooking ring
- d** = Horizone
- e** = Display
- f** = Pre-selection
- g** = Power/time setting
- h** = Timer
- i** = Elapsed time function
- k** = Recall function
- m** = Boil function

# 3 USE USE THE HOB

## 3.1 CHOICE OF COOKWARE

Most cookware is compatible with induction. Only glass, terracotta, aluminium without a special base, copper and some non-magnetic stainless steels do not work with induction cooking.

 **We suggest that you choose cookware with a thick, flat bottom.** The heat will be distributed better and cooking will be more uniform. Never leave an empty pan to heat unattended.


 Avoid putting cookware on the control panel and the metal grille.

## 3.2 COOKING RING SELECTION

You have several cooking rings available. Select one that is suitable, based on the size of the pan. If the base of the cookware is too small, the power indicator will start to flash and the cooking ring will not work, even if the cookware's material is recommended for induction. Take care not to use pans which are smaller in diameter than the cooking ring (see table)

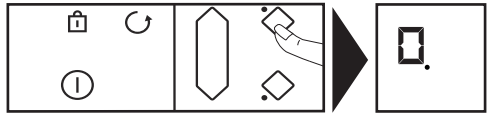
Cooking ring diameter	Cooking ring's maximum wattage	Diameter of bottom of cookware
Horizone	3800	18 cm, oval, fish

## 3.3 SWITCHING ON/OFF

Press the On/Off touchkey . A "0" flashes for 2 seconds on each ring then stays on fixed for 8 seconds.




If no pan is detected, select a ring.



If a pan is detected, the "0" flashes with a dot. You can then adjust the power. If you do not select a power level, the cooking ring will automatically turn itself off.

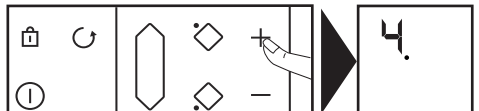
## Switching off a ring on the hob

Press and hold down the ring's touchkey , a long beep sounds and the display turns itself off or the "H" symbol (residual heat) appears.

Press the On/Off touchkey to switch the hob off completely.

## 3.4 SETTING THE POWER

Press the **+** or **-** to set the power level from 1 to 19.



When switching on, you can directly select maximum power (apart from boost) by pressing the ring's **"-"** touchkey.

## Power presets:

There are four touchkeys available that provide direct access to pre-set power levels:

 = level 2 - Keep warm

 = level 10 - Simmer

 = level 19 - Sear

BOOST = maximum power






# 3 USE USE THE HOB

All these power values apart from BOOST can be modified.

Proceed as follows:

The hob must be switched off.

- Select  or  or  by pressing and holding it.

- Set the new power level by pressing **+** or **-**.

- After a few moments, a beep confirms your action.


Note: Power levels must be between

1 and 3 for 

4 and 11 for 

12 and 19 for 

## 3.5 HORIZONE

The free ring is selected with .



The power and timer are adjusted as for a normal cooking ring.

To switch the ring off, press and hold the key



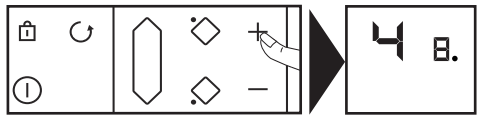
; a long beep sounds and the displays go off or the "H" symbol appears.

Pressing the touchkey in front of or behind the ring deactivates the function and transfers the settings to the selected ring.

## 3.6 SETTING THE TIMER

Each cooking ring has a dedicated timer. This can be set once the relevant cooking ring is on. To switch it on or change it, press the timer

 touchkey then the **+** or **-** key.



To easily set a very long cooking time, you can go straight to 99 minutes by pressing the

- touchkey.


At the end of cooking, the display indicates 0 and a warning beep sounds. To cancel this information, press any button for the particular cooking zone being used. Otherwise, they will switch off after a few seconds.

To stop the timer during cooking, press the **+** and **-**, keys or reset to 0 with the **-** key.

## Independent timer

With this function, you can time an event without cooking.

- Select a free ring.

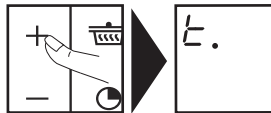
- Press it briefly 

- Set the time with **+** or **-**.

A "t" flashes in the display.

- When you have set the time, the "t" becomes fixed and the timer starts.


You can stop the timer by pressing and holding down the cooking ring selection key.

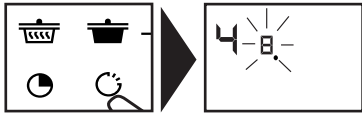



# 3 USE USE THE HOB

## 3.7 ELAPSED TIME key


This function displays the time since the power setting was last changed for a selected cooking zone.

To use this function, press the  key. The elapsed time flashes in the selected ring's timer display.



If you want cooking to end within a specified time, press the  key then, within 5 seconds, press **+** on the timer to increase the desired cooking time. The elapsed time is displayed fixed for 3 seconds and then the remaining time is displayed. A beep sounds to confirm your choice.

This function is available with or without the timer function.


Remark: if the timer displays a time, it cannot be changed for 5 seconds after pressing . After 5 seconds, cooking time can be modified.

## 3.8 LOCKING THE CONTROLS:

### Child safety

Your hob has a child safety device which locks the controls when the hob is not in use or during cooking (to maintain the current settings). For safety reasons, only the stop control and ring selection keys are still active, allowing the hob or a cooking ring to be switched off.

### Locking

Press the  key (padlock) until the "bloc" lock symbol appears and a beep confirms your action.




### Table locked in operation

The displays of cooking rings that are on alternately indicates power and the locked symbol.

When you press the power or timer controls for the rings which are "on":

"bloc" appears for 2 seconds and then goes off.


### Unlocking


Press the  key until the "bloc" locked symbol disappears and a beep confirms this.

### CLEAN LOCK function

This function locks the hob off while it is being cleaned.

To activate Clean lock :

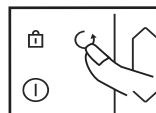
Press the  key (padlock) briefly. A beep sounds and the "bloc" symbol flashes in the display.

After a predefined time, the lock will automatically disengage. Two beeps sound and "bloc" switches off. You can stop Clean Lock at any time by pressing and holding the  touchkey.

## 3.9 RECALL FUNCTION

This function lets you display the last "power and timer" settings for all the burners which were switched off less than 3 minutes previously.

To use this function, the hob must be unlocked. Press the On/Off touchkey then briefly press




# 3 USE USE THE HOB

When the hob is on, the function shown the power and timer settings for the ring(s) that have been switched off for less than 30 seconds.

## 3.10 BOIL FUNCTION

With this function you can boil and simmer water, to cook pasta for example.

Select your ring and briefly press the "Boil" key .



The default quantity of water displayed is 2 litres, but you can change it using the + or - keys.



Set the quantity of water required (from 0.5 to 6 litres).

Confirm by pressing the "Boil" symbol or wait a few seconds for automatic confirmation.

Cooking starts.

A beep sounds when the water is boiling and the "Boil" symbol scrolls.



You can then add the pasta and confirm by pressing the "Boil" key.

By default, the display shows the power and a cooking time of 8 minutes.

You can still adjust the power and the cooking time suggested.

A beep sounds out when cooking is finished.

**NOTE:** It is important that water is at ambient temperature at the start of cooking or the final result will be distorted.

Do not use a cast iron pan with this function. You can also use this function to boil any food that needs to be cooked in boiling water.



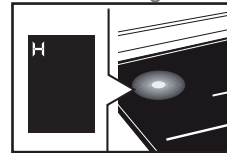
### Advice on how to save energy

Cooking with the correctly sized lid saves energy. If you use a glass lid, you can control your cooking perfectly.

## 3.11 SAFETY PRECAUTIONS AND RECOMMENDATIONS

### Residual heat

After intensive use, the cooking ring you have just used will remain hot for several minutes, during which time an "H" is displayed. So avoid touching the rings concerned.



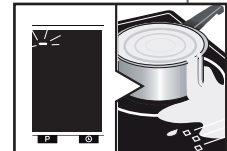
### Temperature limiter

Each cooking ring is fitted with a safety sensor that continuously monitors the temperature of the bottom of the pan. In the event that an empty pan is left on a zone that is switched on, the sensor automatically adapts the power delivered by the hob and limits the risk of damaging the cookware or the hob.

### Spillage protection

The hob may be switched off in the following three cases:

- Overflow that spills onto the control keys.

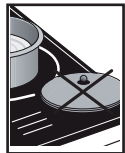


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## 3 USE USE THE HOB

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- Damp cloth placed over the keys.
- Metallic object placed on the control keys



Remove the object or clean and dry the keys and resume cooking.

In such cases, the  symbol is displayed and an audible signal sounds.

### "Auto-Stop" system

If you forget to switch off a pan, your hob has an "Auto-Stop" safety function that automatically switches off the forgotten cooking ring after a pre-set time (between 1 and 10 hours based on the power level setting).

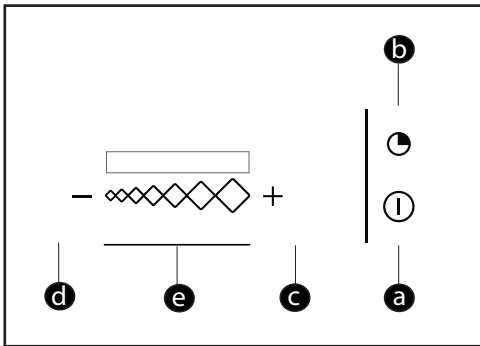
If the safety system is triggered, the cooking ring is shown as switched off with "AS" displayed on the control panel and a beep sounds for about 2 minutes. To stop it, simply press any of the control keys.



Sounds similar to the ticking of a clock may be heard.

These sounds occur when the hob is in operation and disappear or decrease according to the heating configuration. Low whistling or humming may also occur depending on the model and on the quality of your pan. Such noises are a normal part of induction technology and do not indicate a fault.

# 3 USE USE THE HOOD



## Control panel glossary

- a** = On/Off switch
  - b** = Timer
  - c** = + key
  - d** = - key
  - e** = Speed setting slider
- LED display

### 3.12 Switching on

Press the On/Off touchkey **I**. The hood starts at speed 2. Pressing On/Off again **I** stops the hood, regardless of its power setting.

### 3.13 Changing speed

Swipe the slider  with your finger to change fan speed. The LEDs light up according to speed.

### Automatic speed reset:

At maximum speed, the hood will automatically change to the lower speed setting after 9 minutes.

### 3.14 Timer

Press the timer key **L** to maintain ventilation at the selected speed for 10 minutes.

Your hood will switch off automatically after 4 hours' operation or if no touch keys have been pressed for 4 hours.

### 3.15 Saturated filters

After 30 hours' operation and when all the LEDs flash simultaneously, this means that the grease filters are saturated and need to be cleaned or replaced. A long press on the timer key **L** switches off the LEDs and resets the process.



Tip

Avoid rubbing the containers on the grid.

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# 4 CARE

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## HOB

For light soiling, use a kitchen sponge. Use hot water to wet the area to be cleaned and then wipe dry.

For a build-up of baked-on dirt or sugary spillages, use a disinfectant sponge and/or a special glass scraper. Use hot water to wet the area to be cleaned, use a special glass cleaning scraper to remove the dirt, finish off with a scouring sponge and then wipe dry.

For rings and hard water residue, apply warm white vinegar to the stain, let stand, then wipe with a soft cloth.

For shiny metal streaks and weekly maintenance, use a special vitroceramic glass product. Apply the special product (which contains silicon and preferably has a protective effect) to the vitroceramic glass.

**Important note:** do not use abrasive powders or scourers. Use cleaning creams and special gentle washing up sponges.

## COOKER HOOD

Before any cleaning or maintenance, the appliance must always be disconnected from the power supply.

- If the power cord is damaged, it can only be replaced by the After-Sales service or by experienced staff.

Do not attempt to alter or repair the appliance, this could be very dangerous. Maintenance or repairs must be carried out by experienced staff.

If there is a problem, disconnect the appliance from the power supply.

Cleaning and maintenance must not be carried out by unsupervised children.

Precise maintenance guarantees the good working order and performance of the appliance over time.

The grease filter can be cleaned either by hand or in the dishwasher.

Filters should be cleaned according to use, but at least once every other month.

Filters should be replaced according to use, but at least once every six months.

The bottom of the grid filter holder is fitted with a drain plug to help drain the water build-up.

We recommend cleaning the appliance with warm water and mild soap. Abrasive products must be avoided.

Do not wash the grill in a dishwasher.



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# 5 PROBLEMS

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## When using for the first time

**You notice that something appears in the display.** This is normal. It will disappear after 30 seconds.

**The circuit breaker trips/blows a fuse or only one side of the hob works.** The hob has been wired incorrectly. Check the wiring (see connections section).

**The hob gives off a smell during the first few uses.** The appliance is new. Heat each zone for half an hour with a pan full of water.

## When switching on

**The hob does not operate and the lights on the panel remain off.**

There is no power to the hob. The power supply or connection is faulty. Inspect the fuses and the circuit-breaker.

**The hob does not operate** and another message is displayed. The electronic circuit does not operate properly. Call the After-Sales Service Department.

**The hob does not work, the «bloc» information is displayed.** Unlock the child safety lock.

**Fault code F9:** voltage is below 170 V.

**Fault code F0:** temperature is below 5°C.

## During use:

**The hob does not operate. The panel displays — and a beep can be heard.**

There was a spillage or an object obstructing the control panel. Clean or remove the object and continue cooking.

## **Code F7 is displayed.**

The electronic circuits have overheated (see 'building in' section).

During the operation of a **cooking area, the illuminated symbols of the control panel are still flashing.**

The pan being used is not suitable.

**The cookware makes a noise and your hob clicks during cooking** (see section on «Safety devices and recommendations»).

This is normal. With certain types of pan, heat passing from the hob to the pan causes this clicking.

**The ventilation continues to operate after the hob is switched off.**

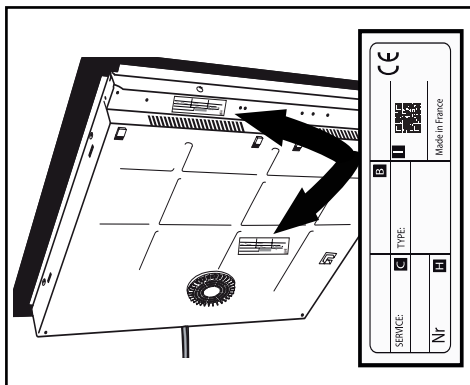
This is normal. It helps cool the electronics.

## **In the event of a persistent malfunction.**

Switch off the hob for one minute. If the problem persists, contact the After-Sales Department.

# 6 CUSTOMER SERVICE

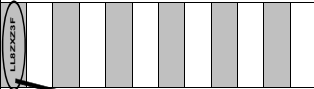
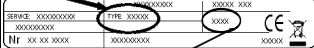
Any repairs to your appliance must be made by a qualified professional accredited to work on the brand. When you call, in order to facilitate processing your request, make sure to have the following information relating to your appliance in front of you (commercial reference, service reference, serial number).



- B: Sales code
- C: Service number
- H: Serial number
- I: QR Code

**FR** Informations concernant les plaques de cuisson domestiques électriques - UE n° 662014  
**CS** Informacia týkajúca sa elektrických varných desiek pre domácnosť - UE n° 662014  
**DA** Oplysninger for elkøkkenplader til husholdninger - UE n° 662014  
**DE** Informationen zu elektrischen Haushaltskochfeldern - UE n° 662014  
**EL** Πληροφορίες για οικιακές ηλεκτρικές εστίες - UE n° 662014  
**EN** Information for domestic electric hobs - UE n° 662014  
**ES** Información sobre las placas de cocina domésticas eléctricas - UE n° 662014

**IT** Informazioni relative ai piani cottura elettrici per uso domestico - UE n° 662014  
**NL** Informatie met betrekking tot huishoudelijke elektrische kookplaten - UE n° 662014  
**PL** Informacja dotycząca domowych płyt grzewczych elektrycznych - UE n° 662014  
**PT** Informações relativas a placas elétricas domésticas - UE n° 662014  
**SK** Informácia o prípadě elektrických varných desiek pre domácnosť - UE n° 662014  
**SV** Information om elektriska hällar för hushållbruk - UE n° 662014

Symbol	Value	Unit	FR: Symbole CS: Znaketa DA: Symbol DE: Symbol EN: Emblema ES: Símbolo IT: Simbolo NL: Symbool PL: Oznaczenie PT: Símbolo SK: Symbol SV: Symbol
Model identification			FR: Identification du modèle CS: Identifica modelo DA: Modelidentifikation DE: Modellkennung EL: Ταυτοποίηση μοντέλου ES: Identificación de modelo IT: Identificativo del modelo NL: Identificatie van het model PL: Identyfikator modelu PT: Identificação de modelo SK: Identifikácia modelu SV: Modellbeteckning
Rating plate			FR: Plaque signalétique CS: Úvaha štítu DA: Tjesskilte DE: Typenschild EL: Ηλεκτρικό σήμα ES: Placa de características IT: Etichetta segnalatoria NL: Identificatieplaat PL: Tabliczka znamionowa PT: Placa sinalética SK: Tjepisový štítok SV: Märkningsplåt
Type of hob	Induction **		FR: Type de plaque CS: Typ varné desky DA: Køgeflader/Type DE: Art der Kochfläche EL: Τύπος εστίας ES: Tipo de placa de cocina IT: Tipologia di piano cottura NL: Type kookplaat PL: Typ płyty grzewczej PT: Tipo de placa SK: Typ varnej desky SV: Typ av häll
Total power	7400	W	** FR: Induction CS: Indukce DA: Induktion DE: Induktion EL: Εμπύση ES: Inducción IT: Induzione NL: Inductie PT: Indução SK: Indukce SV: Induktion
Number of cooking zones and/or areas	4		FR: Nombre de zones et/ou aires de cuisson CS: Počet varných zón alebo ploch DA: Antallet af kogeplad og arealer ES: Número de Cocedores and/or Cocificadores EL: Αριθμός επιπέδων μαγειρέματος/επιπέδων/επιπέδων μαγειρέματος/επιπέδων/επιπέδων μαγειρέματος ES: Número de cocedores and/or cocedores SK: Počet zón alebo ploch na varenie na varenie SV: Antalet kokare och/eller kokareområden
Heating technology (induction cooking zones and cooking areas, radiant cooking zones, solid plates)	Induction **		FR: Technologie de chauffage ES: aires de cuisson par induction, zones de cuisson conventionnelles, plaques électriques CS: Technologie ohřevu (indukční varná zóna a varné plochy, solivé varné zóny, varné plochy) DA: Opvarningsplader (induktionskogeplader og kogeplader, strålekogeplader, emblekplader) DE: Heiztechnik (Induktionskochzonen und -kochflächen, Strahlungskochzonen, Kochplatten) EL: Τεχνολογία θέρμανσης (ζώνες μαγειρέματος, ζώνες μαγειρέματος, ζώνες μαγειρέματος, ζώνες μαγειρέματος, ζώνες μαγειρέματος, ζώνες μαγειρέματος) NL: Verwarmingstechnologie (inductie-kookzones en -kookgebieden, keramische en halgeleiderkookzonen, vaste kookplaten) PT: Tecnologia de aquecimento (zonas e áreas de cocção por indução, zonas e áreas de cocção radiante, placas sólidas) SK: Technológia ohrevu (indukčné zóny a plochy na varenie, solivé zóny na varenie, pevné plochy) SV: Värmeteknik (induktionszoner och -områden, strålköket, fasta kookplattor)
For circular cooking zones or area: diameter of useful surface area per electric heated cooking zone, rounded to the nearest 5 mm	1	∅	cm
	2	∅	cm
	3	∅	cm
	4	∅	cm
	5	∅	cm
For non-circular cooking zones or area: length and width of useful surface area per electric heated cooking zone or area, rounded to the nearest 5 mm	6	LxW 40x23	cm
	7	LxW 40x23	cm
	8	LxW	cm
Energy consumption per cooking zone or area calculated per kg	1	EC <sub>Electric cooking</sub>	Wh/kg
	2	EC <sub>Electric cooking</sub>	Wh/kg
	3	EC <sub>Electric cooking</sub>	Wh/kg
	4	EC <sub>Electric cooking</sub>	Wh/kg
	5	EC <sub>Electric cooking</sub>	Wh/kg
	6	EC <sub>Electric cooking</sub> 180,2	Wh/kg
	7	EC <sub>Electric cooking</sub> 180,2	Wh/kg
	8	EC <sub>Electric cooking</sub>	Wh/kg
Energy consumption for the hob calculated per kg	EC <sub>Electric hob</sub> 180	Wh/kg	FR: Consommation d'énergie par zone ou aire de cuisson calculée par kg CS: Spotřeba energie na varnou zónu nebo plochu přepočteno na kg DA: Kogepladets energiforbrug pr. kogeplade og areal beregnet pr. kg ES: Consumo de energía por cocedor o área de cocción calculado por kg DE: Kochfeldenergieverbrauch pro kg EL: Ενέργεια που καταναλώνεται ανά ζώνη μαγειρέματος ή περιοχή μαγειρέματος ανά kg EN: Energy consumption per cooking zone or area calculated per kg ES: Consumo de energía por cocedor o área de cocción calculado por kg IT: Consumo energetico per zona o area di cottura calcolato al kg NL: Energieverbruik per kookzone of -gebied, berekend per kg PL: Zużycie energii przez strefę grzewczą i przeliczone na kilogramy PT: Consumo de energia por zona ou área de cocção, calculado por kg SK: Spotřeba energie na jednu zónu alebo plochu na varenie na kg SV: Energiförbrukning per kokare eller kokareområde per kg