

Gaggenau

Use and care manual

# CX492610

Full surface induction cooktop

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# Table of Contents

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<b>▲ Safety Definitions</b>	<b>3</b>
<b>IMPORTANT SAFETY INSTRUCTIONS</b>	<b>4</b>
Fire Safety	4
Cooking Safety	5
Burn Prevention	6
Child Safety	7
Cleaning Safety	7
Cookware Safety	7
Proper Installation and Maintenance	8
Electromagnetic Interference	9
Cooling Fan	9
Proposition 65 Warning	10
<b>Causes of damage</b>	<b>11</b>
Overview	11
<b>Environmental protection</b>	<b>12</b>
Energy-Saving Advice	12
<b>Cooking with induction</b>	<b>12</b>
Advantages of Induction Cooking	12
Cookware	12
<b>Getting to Know your Appliance</b>	<b>14</b>
Cooking surface	14
The control panel	14
Overview of the Menus	15
Cooking Position Display	16
Residual heat indicator	17
<b>Operating the Appliance</b>	<b>17</b>
First-time use	17
Switching the cooktop on and off	17
Setting a cooking position	18
Chef's recommendations	18
<b>Dynamic cooking</b>	<b>21</b>
Activation	21
Deactivating	21
<b>Professional cooking</b>	<b>22</b>
Activation	22
Deactivating	23
<b>Time-setting options</b>	<b>23</b>
Cook Timer	23
Stopwatch function	24
Short-term Timer	25

<b>Power Boost function</b>	<b>26</b>
Activating	26
Deactivating	26
<b>Pan Boost function</b>	<b>27</b>
Recommendations for Use	27
Activating	27
Deactivating	27
<b>Keep warm function</b>	<b>28</b>
Activating	28
Deactivating	28
<b>Transfer function</b>	<b>28</b>
Activation	28
<b>Wireless Cooking Sensor</b>	<b>29</b>
Preparing and Caring for the Wireless Cooking Sensor	29
Connecting the Wireless Cooking Sensor to the Control Panel	29
Cleaning	30
Replacing the battery	30
Declaration of Conformity	31
<b>Cooking sensor mode</b>	<b>32</b>
Cooking processes with the cooking sensor	32
Advantages	33
Tips for cooking with Cooking Sensor mode	33
Setting the Boiling Point	33
Setting procedure	33
Table	34
<b>Dynamic cooking for an item of cookware</b>	<b>38</b>
Activation	38
Deactivating	38
<b>Teppanyaki mode</b>	<b>39</b>
Suitable Cookware	39
Activation	39
Deactivating	39
<b>Panel Lock</b>	<b>40</b>
Activation	40
Deactivating	40
Automatic panel lock	40
<b>Pause function</b>	<b>40</b>
Activation	40
Deactivating	40

<b>Automatic Shut-Off</b>	<b>40</b>
<b>Basic Settings</b>	<b>41</b>
To go to the basic settings	42
<b>Home Connect</b>	<b>42</b>
Connection to your home network	42
Home Connect Settings	45
Software Update	47
Information on Data Protection	47
Wi-Fi® Module	47
<b>Ventilation control</b>	<b>48</b>
Setting Up a Connection	48
Disconnecting from the network	49
Controlling the Hood via the Cooktop	49
Hood control settings	50
<b>Clean</b>	<b>51</b>
Daily Cleaning	51
Cleaning Guidelines	51
Cleaning Chart	51
Maintenance	52
<b>Frequently-asked questions and answers (FAQ)</b>	<b>53</b>
<b>Faults – what to do?</b>	<b>56</b>
Warnings and fault messages	56
Tips	56
Demo mode	57
<b>Customer Service</b>	<b>58</b>

Additional information on products, accessories, replacement parts and services can be found at [www.gaggenau.com](http://www.gaggenau.com) and in the online shop [www.gaggenau.com/zz/store](http://www.gaggenau.com/zz/store)

## Safety Definitions

### WARNING

This indicates that death or serious injuries may occur as a result of non-observance of this warning.

### CAUTION

This indicates that minor or moderate injuries may occur as a result of non-observance of this warning.

### **NOTICE**

This indicates that damage to the appliance or property may occur as a result of non-compliance with this advisory.

**Note:** This alerts you to important information and/or tips.

# IMPORTANT SAFETY INSTRUCTIONS

READ AND SAVE THESE INSTRUCTIONS

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## WARNING

When properly cared for, your new appliance has been designed to be safe and reliable. Read all instructions carefully before use. These precautions will reduce the risk of burns, electric shock, fire, and injury to persons. When using kitchen appliances, basic safety precautions must be followed, including those in the following pages.

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Examine the appliance after unpacking it. In the event of transport damage, do not plug it in.

### Fire Safety

Do not allow aluminum foil, plastic, paper or cloth to come in contact with a hot surface element, burner or grate. Do not allow pans to boil dry.

If the cooktop is near a window, forced air vent or fan, be certain that flammable materials such as window coverings do not blow over or near the burners or elements. They could catch on fire.

Always have a working smoke detector near the kitchen.

Never leave the cooktop unattended when in use. Boilovers cause smoking and greasy spillovers may ignite.

---

## WARNING

TO REDUCE THE RISK OF A GREASE FIRE:

1. Never leave surface units unattended at high settings. Boilovers cause smoking and greasy spillovers that may ignite. Heat oils slowly on low or medium settings.
  2. Always turn hood ON when cooking at high heat or when flambéing food (i.e. Crepes Suzette, Cherries Jubilee, Peppercorn Beef Flambé).
  3. Clean ventilating fans frequently. Grease should not be allowed to accumulate on fan or filter.
  4. Use proper pan size. Always use cookware appropriate for the size of the surface element.
- 

In the event that personal clothing or hair catches fire, drop and roll immediately to extinguish flames.

Have an appropriate fire extinguisher available, nearby, highly visible and easily accessible near the appliance.

Smother flames from food fires other than grease fires with baking soda. Never use water on cooking fires.



# IMPORTANT SAFETY INSTRUCTIONS

READ AND SAVE THESE INSTRUCTIONS



---

## WARNING

TO REDUCE THE RISK OF INJURY TO PERSONS IN THE EVENT OF A GREASE FIRE, OBSERVE THE FOLLOWING:

1. **SMOTHER FLAMES** with a close-fitting lid, cookie sheet, or metal tray, then turn off the burner. **BE CAREFUL TO PREVENT BURNS.** If the flames do not go out immediately, **EVACUATE AND CALL THE FIRE DEPARTMENT.**
  2. **NEVER PICK UP A FLAMING PAN** – You may be burned.
  3. **DO NOT USE WATER**, including wet dishcloths or towels – a violent steam explosion will result.
  4. Use an extinguisher **ONLY** if:
    - You know you have a Class ABC extinguisher, and you already know how to operate it.
    - The fire is small and contained in the area where it started.
    - The fire department is being called.
    - You can fight the fire with your back to an exit.
- 

Whenever possible, do not operate the ventilation system during a cooktop fire. However, do not reach through fire to turn it off.

## Cooking Safety



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## WARNING

Use this appliance only for its intended use as described in this manual. **NEVER** use this appliance as a space heater to heat or warm the room. Doing so may result in overheating the appliance. Never use the appliance for storage.

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When using the timer, always supervise the cooktop and do not allow anything to boil over or burn. Boilovers can cause smoke and some foods and oils may catch fire if left on high temperature settings.



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## CAUTION

If the temperature sensing system is not working properly, boilovers may result causing burns and injury.

**WHEN COOKING WITH THE COOKING SENSOR FUNCTION OBSERVE THE FOLLOWING:**

- Always put the lid on pots
  - Always fill pots with at least 1 ¼" (3 cm) of liquid
  - Always use pots of the appropriate size and type (enamelware pots, stainless steel and aluminum pots equipped with wireless temperature sensor)
  - Always keep the sensor's window clean
-



# IMPORTANT SAFETY INSTRUCTIONS

READ AND SAVE THESE INSTRUCTIONS

When using the Cooking Sensor mode, make sure that the selected cooking zone matches the one on which you have placed the cookware with the cooking sensor.



## WARNING

### Risk of injury!

The wireless cooking sensor is powered by a battery, which may become damaged if it is exposed to high temperatures. Remove the sensor from the cookware and store it away from any heat sources.

---



## WARNING

### Risk of injury!

The cooking sensor can be very hot when removing it from the cookware. Use potholders or a dish towel to remove it.

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Never use the appliance if liquids or foods have spilled around the control panel. Always turn off the cooktop and dry the control panel.

Injury and damage to the appliance may occur if control elements are not used properly.

If the cooktop turns off automatically and can no longer be operated, it may turn itself on unintentionally at a later point. Switch off the circuit breaker in the fuse box. Contact Customer Support for service.

## Burn Prevention

**DO NOT TOUCH SURFACE UNITS OR AREAS NEAR UNITS** - Surface units may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch, or let clothing, potholders, or other flammable materials contact surface units or areas near units until they have had sufficient time to cool. Among these areas are the cooktop and areas facing the cooktop.

Do not heat or warm unopened food containers. Build-up of pressure may cause the container to burst and cause injury.

Always use dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.

Always turn hood ON when cooking at high heat or when flambéing food (i.e. Crêpes Suzette, Cherries Jubilee, Peppercorn Beef Flambé).

Use high heat settings on the cooktop only when necessary. To avoid bubbling and splattering, heat oil slowly, on no more than a low-medium setting. Hot oil is capable of causing extreme burns and injury.

Never move a pan of hot oil, especially a deep fat fryer. Wait until it is cool.

# **IMPORTANT SAFETY INSTRUCTIONS**

READ AND SAVE THESE INSTRUCTIONS

Secure all loose garments, etc., before beginning. Tie long hair so that it does not hang loose, and do not wear loose-fitting clothing or hanging garments, such as ties, scarves, jewelry, or dangling sleeves.

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## **WARNING**

**Risk of burns!**

Metallic objects become hot very quickly on the cooktop. Never set down metallic objects such as knives, forks, spoons and lids on the cooktop.

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## **WARNING**

**Risk of burns!**

The pan detection shut-off feature may not turn off the cooking zone due to spilled food or objects placed on the cooktop.

If the display does not work when a cooking area is heating up, disconnect the circuit breaker or fuse in the electrical panel. Contact an authorized servicer.

### **Child Safety**

When children become old enough to use the appliance, it is the responsibility of the parents or legal guardians to ensure that they are instructed in safe practices by qualified persons.

Do not allow anyone to climb, stand, lean, sit, or hang on any part of an appliance, especially a door, warming drawer, or storage drawer. This can damage the

appliance, and the unit may tip over, potentially causing severe injury.

Do not allow children to use this appliance unless closely supervised by an adult. Children and pets should not be left alone or unattended in the area where the appliance is in use. They should never be allowed to play in its vicinity, whether or not the appliance is in use.

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## **CAUTION**

Items of interest to children should not be stored in an appliance, in cabinets above an appliance or on the backsplash. Children climbing on an appliance to reach items could be seriously injured.

### **Cleaning Safety**

Do not clean the appliance while it is still hot. Some cleaners produce noxious fumes when applied to a hot surface. Wet clothes and sponges can cause burns from steam.

Do not use steam cleaners to clean the appliance.

### **Cookware Safety**

Hold the handle of the pan when stirring or turning food. This helps prevent spills and movement of the pan.

Use Proper Pan Size.

The use of undersized cookware will expose a portion of the heating element or burner to direct contact and may result in ignition of clothing. Select cookware



# IMPORTANT SAFETY INSTRUCTIONS

READ AND SAVE THESE INSTRUCTIONS

having flat bottoms large enough to cover the surface heating unit. This appliance is equipped with one or more surface units of different sizes. Proper relationship of cookware to heating element or burner will also improve efficiency.

Cookware not approved for use with ceramic cooktops may break with sudden temperature changes. Use only pans that are appropriate for ceramic induction cooktops.

Always position handles of utensils inward so they do not extend over adjacent work areas, burners, or the edge of the cooktop. This reduces the risk of fires, spills and burns.



## WARNING

### RISK of injury!

When cooking with a double-boiler, the cooktop and cooking vessel may crack due to overheating. The cooking vessel in the double-boiler must not come in direct contact with the bottom of the pot filled with water. Use only heat-resistant cookware.

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## WARNING

### Danger of injury!

Cookware may jump upward due to fluid trapped between the cookware bottom and cooking zone. Always keep cooking zone and cookware bottom dry.

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## Proper Installation and Maintenance

Have the installer show you the location of the circuit breaker or fuse. Mark it for easy reference.

This appliance must be properly installed and grounded by a qualified technician. Connect only to properly grounded outlet. Refer to Installation Instructions for details.

This appliance is intended for use up to a maximum height of 13,100 feet (4,000 meters) above sea level.

This appliance is intended for normal family household use only. It is not approved for outdoor use. See the Statement of Limited Product Warranty. If you have any questions, contact the manufacturer.

Do not store or use corrosive chemicals, vapors, flammables or nonfood products on or near this appliance. It is specifically designed for use when heating or cooking food. The use of corrosive chemicals in heating or cleaning will damage the appliance and could result in injury.

Do not operate this appliance if it is not working properly, or if it has been damaged. Contact an authorized servicer.

Do not cook on a broken cooktop. Cleaning solutions and spillovers may create a risk of electric shock.

Do not repair or replace any part of the appliance unless specifically recommended in this manual. Refer all servicing to a factory authorized service center.

# **IMPORTANT SAFETY INSTRUCTIONS**

READ AND SAVE THESE INSTRUCTIONS

To avoid electrical shock hazard, before servicing the appliance, switch power off at the service panel and lock the panel to prevent the power from being switched on accidentally.

## **Electromagnetic Interference**

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### **WARNING**

This induction cooktop generates and uses ISM frequency energy that heats cookware by using an electromagnetic field. It has been tested and complies with Part 18 of the FCC Rules for ISM equipment. This induction cooktop meets the FCC requirements to minimize interference with other devices in residential installation. Induction cooktops may cause interference with television or radio reception. If interference occurs, the user should try to correct the interference by:

- Relocating the receiving antenna of the radio or television.
- Increasing the distance between the cooktop and the receiver.
- Connecting the receiver into an outlet different than the cooktop.

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It is the user's responsibility to correct any interference.

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### **CAUTION**

Persons with a pacemaker or similar medical device should exercise caution when standing near an induction cooktop while it is in use. Consult your doctor or the manufacturer of the pacemaker or similar medical device for additional information about its effects with electromagnetic fields from an induction cooktop.

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### **WARNING**

#### **Hazard due to magnetism!**

The wireless temperature sensor is magnetic. The magnetic elements can damage electronic implants such as pacemakers or insulin pumps. People with electronic implants should therefore not put the temperature sensor in the pockets of their clothes and should maintain a minimum distance of 4" (10 cm) with respect to their pacemaker or similar medical device.

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## **Cooling Fan**

The cooktop is equipped with a cooling fan on its underside. Should the cooktop lie above a drawer, there must be no objects or paper in it. They may be sucked in and compromise the cooling of the appliance or damage the fan.

There must be a minimum distance of ¾" (20mm) between the content of the drawer and the fan input.



# IMPORTANT SAFETY INSTRUCTIONS

READ AND SAVE THESE INSTRUCTIONS

## Proposition 65 Warning:

This product may contain a chemical known to the State of California, which can cause cancer or reproductive harm. Therefore, the packaging of your product may bear the following label as required by California:

STATE OF CALIFORNIA PROPOSITION 65 WARNING:

 **WARNING**

Cancer and Reproductive Harm - [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov)

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## Causes of damage

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### NOTICE

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- Rough pot and pan bases scratch the cooktop.
  - Never leave cookware cooking empty. This can cause damage.
  - Do not place hot pots or pans on the control panel, the displays or the cooktop surround. This can cause damage.
  - Damage can occur if hard or pointed objects fall on the cooktop.
  - Aluminum foil and plastic containers can melt and stick on hot burners. The use of oven protective foil on the cooktop is not recommended.
- 

## Overview

You will find the most frequently caused damage in the following table.

Damage	Cause	Remedy
Stains	Boiled-over food.	Remove boiled-over food immediately with a glass scraper.
	Unsuitable cleaning agent.	Only use cleaning agents that are suitable for this type of cooktop.
Scratches	Salt, sugar and sand.	Do not use the cooktop as a work surface or storage space.
	Cookware with rough bases scratch the cooktop.	Check the cookware.
Discoloration	Unsuitable cleaning agent.	Only use cleaning agents that are suitable for this type of cooktop.
	Pan abrasion.	Lift pots and pans when moving them.
Blisters	Sugar, food with a high sugar content.	Remove boiled-over food immediately with a glass scraper.

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## Environmental protection

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### Energy-Saving Advice

- Place a lid on cookware. Cooking with an uncovered pan will result in a considerable increase in energy use. Use a glass lid to provide visibility and avoid having to lift the lid.
- Use cookware equipped with a solid, flat bottom. Curved pan bases increase energy consumption.
- The diameter of the pan base must match the size of the cooking zone. Note: The manufacturer normally indicates the pan's upper diameter. This is normally greater than the diameter of the pan's base.
- Choose cookware of a size suited to the amount of food you are going to cook. A large pan that is only half full will use a lot of energy.
- Use a small amount of water when cooking. This saves energy, and vegetables retain a larger percentage of their vitamins and minerals.
- Select the lowest power level to maintain cooking. If the power level is too high, energy is wasted.

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## Cooking with induction

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### Advantages of Induction Cooking

Induction cooking is fundamentally different from traditional cooking methods, as heat builds up directly in the cookware. This offers numerous advantages:

- Saves time when boiling and frying.
- Saves energy.
- Easier to care for and clean. Spilled food does not burn on as quickly.
- Heat control and safety – the cooktop increases or decreases the amount of heat supplied as soon as the user changes the setting. If the cookware is removed, the induction burner immediately interrupts the heat supply without it having been switched off.

### Cookware

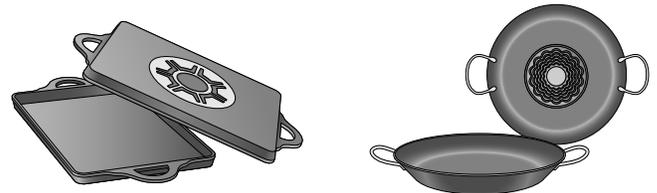
Only use ferromagnetic cookware for induction cooking, such as:

- Cookware made from enameled steel
- Cookware made from cast iron
- Special induction-compatible cookware made from stainless steel.

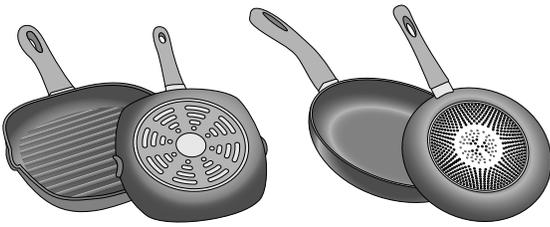
To find out whether your cookware is suitable for induction cooking, check whether a magnet is attracted to the base of the item or refer to the manufacturer's specifications.

Some induction cookware does not have a fully ferromagnetic base:

- If the base of the cookware is only partially ferromagnetic, only the area that is ferromagnetic will heat up. This may mean that heat will not be distributed evenly. The non-ferromagnetic area may not heat up to a sufficient temperature for cooking.



- The ferromagnetic area will also be reduced if the material from which the base of the cookware is made contains aluminum, for example. This may mean that the cookware will not become sufficiently hot or even that it will not be detected.



### Unsuitable Cookware

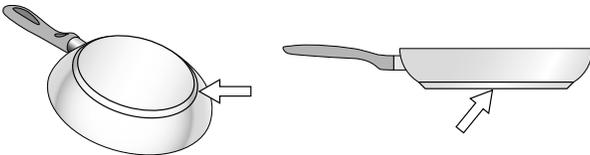
Do not ever use adapter plates for induction or cookware made of:

- Traditional stainless steel
- Glass
- Clay
- Copper
- Aluminum

### Properties of the base of the cookware

The properties of the base of the cookware can affect the cooking result. Cookware made of materials that distribute heat evenly, such as saucepans with a stainless steel sandwich base, save time and energy.

Cookware with a completely flat base works best. If the base of the cookware is uneven or embossed, this will reduce the heat supplied.



### No cookware/cookware of an unsuitable size

Always place cookware inside the usable area of the cooking surface. If the cookware is not positioned correctly, is made of an unsuitable material or is not the right size, the ⊖ symbol appears next to the cooking zone display. Move the cookware or try again with a different pot or pan.

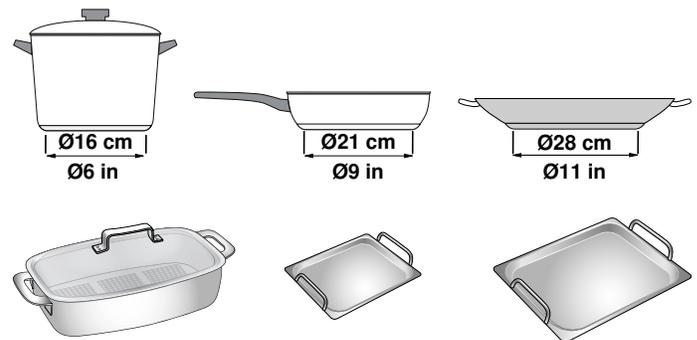
If the active cookware is lifted from the cooking surface for longer than 30 seconds, the cooking zone automatically switches off.

### Empty cookware or cookware with a thin base

Do not heat empty cookware and do not use cookware that has a thin base. The cooktop is equipped with an internal safety system. However, an empty item of cookware can heat up so quickly that the automatic switch-off function has no time to react and an excessively high temperature is reached. This could melt the base of the cookware and damage the glass plate. If this happens, switch off the cooktop and do not touch the cookware. If the cooktop no longer works once it has cooled down, contact Customer Support.

### Pot detection

The cooktop uses the ferromagnetic diameter and material of the base of the cookware to automatically detect the position, size and shape of the cookware being used. Cookware with a base measuring 3½" to 13½" (90 to 340 mm) in diameter is suitable for use.



**Note:** The cooking zone displays may show a size and shape that is different from the cookware actually being used. This is normal and does not affect the functioning of the hob. For more information, see the section entitled → "Frequently-asked questions and answers (FAQ)".

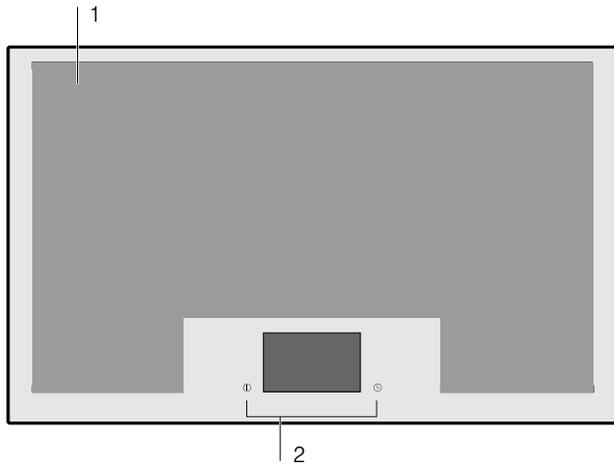
## Getting to Know your Appliance

This section explains how to use the cooking surface, the control panel and the various functions of the appliance.

### Cooking surface

The entire cooking surface of the cooktop supplies induction heating. You can place cookware anywhere inside the usable area of the cooking surface. The position, size and shape of the cookware will be detected automatically.

**Note:** Up to six items of cookware can be heated at the same time on the cooking surface.



#### Cooktop

- 1 Usable cooking surface
- 2 Control panel

### The control panel

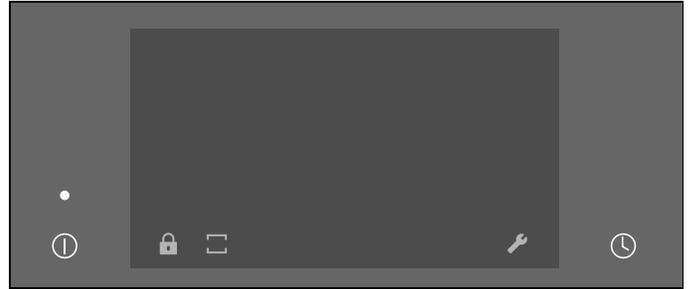
The control panel has buttons and a touchscreen display.

#### Buttons

The buttons are touch-sensitive. To select a function, touch the relevant symbol. The available functions will appear on the display.

#### Notes

- Always keep the control panel clean and dry. Moisture can prevent it from working properly.
- Never place hot cookware on the touchscreen display. There is a risk that the electronics will overheat.



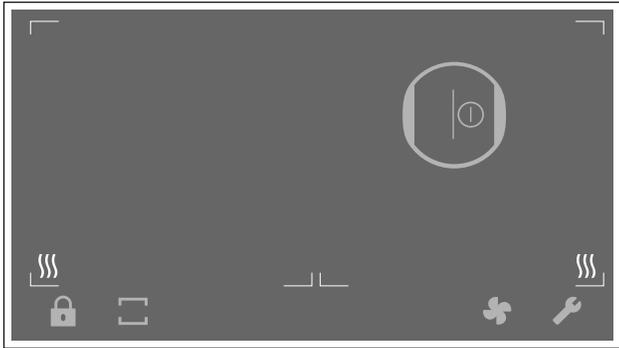
#### Touch buttons

ⓘ	Main switch
🕒	Time menu
⌚	Short-term timer
⌚	Stopwatch
🔒	Panel lock
⏸	Pause function
📏	Cooktop mode
📏	Dynamic cooking
📏	Professional cooking
📏	Classic cooking
🌀	Hood control
🔑	Basic settings
ⓘ	Detected cooking position
1.0 - 9.0	Power levels
⏩	Power Boost function
🔥	Pan Boost function
🔥	Keep Warm function
🕒	Cooking timer
🍳	Cookware mode
🍳	Single dynamic cooking for one item of cookware
🍳	Classic cooking for one item of cookware
🍳	Cooking Sensor
🍳	Teppan Yaki

## Touchscreen display

The touchscreen display gives you an overview of the cookware on the cooking surface and the buttons for activating the various functions.

When an item of cookware is placed on the cooking surface, the cooking position for this cookware is shown on the display.



## Overview of the Menus

The intuitive menu structure helps you to find your way around the control panel of your cooktop. You can find out more about the most important menus in this section.

### Main screen

The main display provides an overview of the indicators for the cookware on the cooking surface. It displays the cooking mode, power levels, and the timer functions that are set for the cooking positions that are switched on.

### Function bar

The function bar provides access to a number of functions and other menus.

The following options are shown in the function bar:

-  Panel lock
-  Pause function
-  Cooking mode
-  Hood control
-  Basic settings

### Info menu

The info menu provides you with information about the appliance or the functions that are currently active.

To access the info menu, touch the **i** symbol on the function bar. The sensor will show when the function is available.

## Notifications and alerts

Notifications let the user know that the appliance's status has changed or tell them when they need to confirm something.

To return to the main screen, touch the  symbol.

**Note:** The top line of the display lights up orange.

The alerts inform you that action is required.

Follow the instructions on the display and touch the  symbol to return to the main screen.

**Note:** The top line of the display lights up blue.

## Cooktop mode menu

The cooktop has various functions for the entire cooking surface.

Cooking mode	Function
 Professional cooking	Allows the power level to be selected based on the position of the cookware on the cooking surface, from right to left.
 Classic cooking	Allows you to select the power level for the cooking position.
 Dynamic cooking	Allows the power level to be selected based on the position of the cookware on the cooking surface, from front to back.

To access the cooktop mode menu, touch the  button on the function bar.

## Cookware mode menu

The cooktop has various functions for the cooking positions.

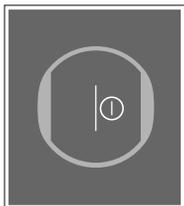
Cookware mode	Function
 Single dynamic cooking (for one item of cookware)	Allows a particular power level to be selected based on the position of the cookware by moving it from front to back on the cooking surface.
 Classic cooking for one item of cookware	Allows the power level for each item of cookware to be selected on the control panel.
 Cooking Sensor	You can use the cooking sensor that is attached to the outside of the cookware to automatically keep the temperature at a set level. Cooking Sensor mode is suitable for food that requires large quantities of water, oil or fat for boiling or deep fat frying in a pot.
 Teppan Yaki	This enables the Teppan Yaki surface to be divided into two sections. This means you can fry food on one section and keep food warm on the other section, or use the entire area to fry food at the same power level.

To access the cookware mode menu, tap the cooking position display and then touch the  button.

## Cooking Position Display

When you place cookware on the cooking surface, the indicator for the relevant cooking position will light up on the touchscreen display.

### Detected cooking position



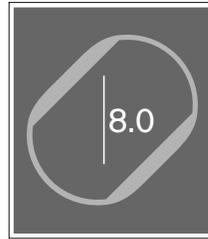
The cookware on the cooking surface has been detected. The cooking position display will light up. Touch the ① symbol to select the cooking position.

### Selected cooking position



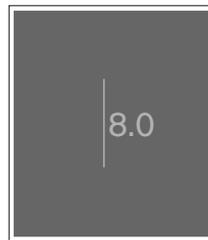
The cooking position shown has been selected. You can now set the power setting.

### Cooking position switched on



The indicated cooking position has been switched on. The selected power level lights up in the display.

### There is no cookware on the cooking position



The cookware has been removed from the cooking surface. The selected power level is dimmed.

### Other indicators and symbols



The settings for the selected cooking position cannot be configured. For more information, tap the display.

#### Possible causes:

- Up to six items of cookware evenly distributed over the cooking surface can be heated at the same time.
- The cookware is not suitable for use on an induction cooktop.
- The appliance has exceeded its maximum power consumption.

## Residual heat indicator

The cooktop has several residual heat indicators  to warn you that one or more cooking positions is/are still hot. One, two or all three bars of the indicator  will light up depending on how strong the residual heat is. Do not touch the cooking surface while the indicators are still lit or immediately after they have gone out.

The residual heat indicators will remain lit for as long as the cooking surface is still hot, even if you switch off the cooktop.

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## Operating the Appliance

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This chapter explains how to set a cooking position. The table shows heat settings and cooking times for various meals.

### First-time use

When you switch on the appliance for the first time, the menu for selecting the initial settings appears on the display. Select the settings you require.

Once you have confirmed these settings, the main screen will appear.

**Note:** You can change the settings at any time. For information on how to select these settings, see the section entitled → "*Basic settings*".

### Switching the cooktop on and off

The main switch is used to switch the cooktop on and off.

**To switch the cooktop on:** Touch the  symbol. The indicator above the main switch will light up. After a short time, the cooktop will be ready for operation.

**To switch the cooktop off:** Touch the  symbol. The indicator will go out. All cooking positions are now switched off.

The residual heat indicator will remain lit until the cooking positions have cooled down sufficiently.

#### Notes

- The cooktop will automatically switch off if the cooking positions have been switched off for more than 30 seconds.
- The settings are stored for 10 seconds after the cooktop has been switched off. If you switch the cooktop back on during this time, the option to confirm the previous settings will appear on the main screen. For information on this setting, see the section entitled → "*Basic settings*".

## Setting a cooking position

The required power level is selected in the settings area.

Power level 1.0	= lowest setting
Power level 9.0	= highest setting

Each power level has an intermediate setting, which is marked with .5.

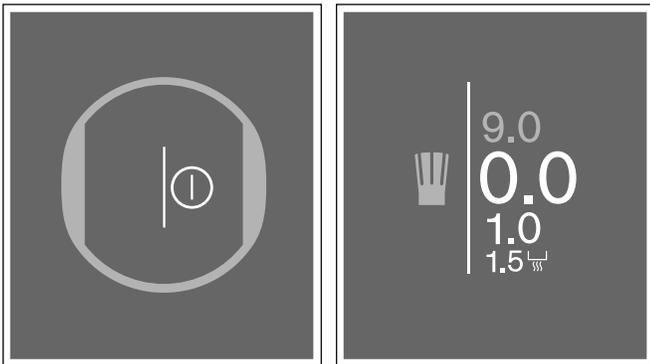
### Notes

- To protect the fragile parts of your appliance from overheating and electrical overloading, the cooktop may temporarily reduce the power automatically.
- In order to prevent the appliance from producing excess noise, the cooktop may temporarily reduce the power automatically.

### Selecting a Cooking Zone and Power Level

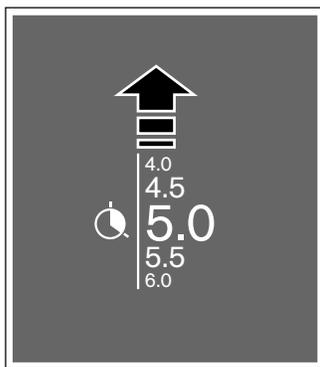
The cooktop must be switched on.

1. Place the cookware on the cooking surface.
2. Touch the  symbol for the cooking position on the touchscreen display. The settings area will light up on the cooking position display.



3. Within the next 4 seconds, scroll up with your finger and select the power level you require.

To select power level 9.0, tap 9.0 directly.



The power level is set.

## Changing the power level

Select the cooking position and then select the required power level in the settings area.

### Switching off a cooking position

Touch and hold the cooking position display until power level **0.0** is displayed in the settings area. The cooking position will switch off.

**Note:** If you place cookware on the cooking surface before switching on the cooktop, this will be detected when you touch the main switch, and the indicator for the cooking position will appear on the touchscreen display.

## Chef's recommendations

### Recommendations

- Stir occasionally when heating up purees, creamy soups and thick sauces.
- For preheating, select heat setting 8 or 9.
- When cooking with the lid on, turn the heat setting down as soon as steam starts to escape from between the lid and the cookware.
- After cooking, keep the lid on the cookware until you serve the food.
- To cook with the pressure cooker, follow the manufacturer's instructions.
- Do not cook food for too long, otherwise nutrients will be lost. The kitchen timer can be used to set the optimum cooking time.
- For healthier cooking results, oils and fats should not be heated to their smoke point.
- To brown food, fry small portions one after the other.
- Cookware may reach high temperatures while the food is cooking. We recommend that you use pot holders.
- You can find recommendations for energy-efficient cooking in the section entitled → *"Environmental protection"*

**Recommended dishes**

The table shows which heat setting is suitable for each type of food. The cooking time may vary depending on the type, weight, thickness and quality of the food.

	Ongoing cooking setting	Time (min)
<b>Melting</b>		
Chocolate, coating	1.0 - 1.5	-
Butter, honey, gelatin	1.0 - 2.0	-
<b>Heating or keeping warm</b>		
Stew, e.g. lentil stew	1.5 - 2.0	-
Milk <sup>1</sup>	1.5 - 2.5	-
Heating sausages in water <sup>1</sup>	3.0 - 4.0	-
<b>Defrosting and heating</b>		
Spinach, frozen	3.0 - 4.0	15 - 25
Goulash, frozen	3.0 - 4.0	35 - 55
<b>Poaching, simmering</b>		
Potato dumplings <sup>1</sup>	4.5 - 5.5	20 - 30
Fish <sup>1</sup>	4.0 - 5.0	10 - 15
White sauces, e.g. Béchamel sauce	1.0 - 2.0	3 - 6
Whisked sauces, e.g. Béarnaise sauce, Hollandaise sauce	3.0 - 4.0	8 - 12
<b>Boiling, steaming, braising</b>		
Rice (with double the volume of water)	2.5 - 3.5	15 - 30
Rice pudding <sup>3</sup>	2.0 - 3.0	30 - 40
Unpeeled boiled potatoes	4.5 - 5.5	25 - 35
Peeled boiled potatoes	4.5 - 5.5	15 - 30
Pasta <sup>1</sup>	6.0 - 7.0	6 - 10
Stew	3.5 - 4.5	120 - 180
Soups	3.5 - 4.5	15 - 60
Vegetables	2.5 - 3.5	10 - 20
Vegetables, frozen	3.5 - 4.5	7 - 20
Stew in a pressure cooker	4.5 - 5.5	-
<b>Braising</b>		
Rolled roasting joint	4.0 - 5.0	50 - 65
Pot roast	4.0 - 5.0	60 - 100
Goulash <sup>3</sup>	3.0 - 4.0	50 - 60

<sup>1</sup> Without a lid

<sup>2</sup> Turn several times

<sup>3</sup> Preheat at setting 8.0 - 8.5

	Ongoing cooking setting	Time (min)
<b>Braising/frying with a small amount of oil <sup>1</sup></b>		
Schnitzel, plain or breaded	6.0 - 7.0	6 - 10
Schnitzel, frozen	6.0 - 7.0	6 - 12
Chops, plain or breaded <sup>2</sup>	6.0 - 7.0	6 - 12
Steak (1¼" (3 cm) thick)	7.0 - 8.0	6 - 12
Poultry breast (¾" (2 cm) <sup>2</sup>	5.0 - 6.0	10 - 20
Poultry breast, frozen <sup>2</sup>	5.0 - 6.0	10 - 30
Rissoles (1¼" (3 cm) thick) <sup>2</sup>	4.5 - 5.5	20 - 30
Hamburgers (¾" (2 cm) <sup>2</sup>	6.0 - 7.0	10 - 20
Fish and fish fillet, plain	5.0 - 6.0	8 - 20
Fish and fish fillet, breaded	6.0 - 7.0	8 - 20
Fish, breaded and frozen, e.g. fish sticks	6.0 - 7.0	8 - 15
Shrimp and scampi	7.0 - 8.0	4 - 10
Sautéing fresh vegetables and mushrooms	7.0 - 8.0	10 - 20
Asian stir fries (vegetables and pieces of meat)	7.0 - 8.0	15 - 20
Stir fries, frozen	6.5 - 7.5	6 - 10
Pancakes (cooked one after the other)	6.5 - 7.5	-
Omelette (cooked one after the other)	3.5 - 4.5	3 - 10
Fried eggs	5.0 - 6.0	3 - 6
<b>Deep fat frying <sup>1</sup></b>		
[5 - 7 oz (150-200 g) per portion in 2 - 4 pints (1-2 liters) oil, fried in portions]		
Frozen products, e.g. fries, chicken nuggets	8.0 - 9.0	-
Croquettes, frozen	7.0 - 8.0	-
Meat, e.g. chicken portions	6.0 - 7.0	-
Fish, breaded	6.0 - 7.0	-
Vegetables, mushrooms, breaded or tempura	6.0 - 7.0	-
Small baked items, e.g. doughnuts	5.5 - 6.5	-

<sup>1</sup> Without a lid

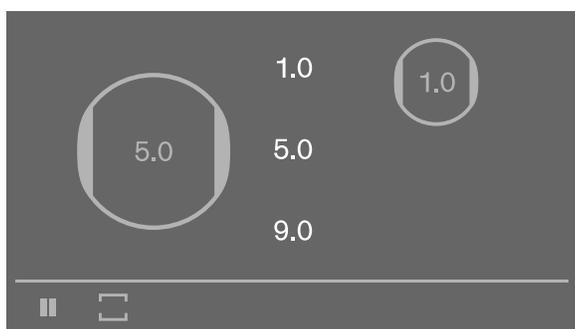
<sup>2</sup> Turn several times

<sup>3</sup> Preheat at setting 8.0 - 8.5

## Dynamic cooking

Use this special function in particular for cooking processes that require the heat setting to be changed frequently. This allows you to change the heat setting quickly and easily during cooking simply by moving the cookware forward or backward.

Activating this function turns the entire cooking surface into a single cooking area with three different heat settings. The appliance selects which of the default heat settings to use depending on the position of the cookware. The heat setting that is assigned to a particular item of cookware appears on the relevant cooking position display.



Default heat settings:

Front section = heat setting **9.0**

Middle section = heat setting **5.0**

Rear section = heat setting **1.0**

You can change the default heat settings. To change the heat settings, see the section entitled → *"Basic settings"*

### Notes

- The functions Power Boost, Pan Boost and Keep Warm are not available while dynamic cooking mode is active.
- While dynamic cooking mode is active, the different cookware modes will not be available and you will not be able to set the cooking time.
- If cookware is moved over the cooking surface, the cooktop will automatically start searching and the heat setting of the area on which the cookware has been detected will be set.
- For more information on the size and positioning of the cookware, see the section entitled → *"Cooking with induction"*.

## Activation

1. Touch the  symbol.
2. Touch the  symbol followed by the  symbol to confirm your choice. The three default heat settings are displayed on the main screen.

The function has now been activated.

### Setting down the cookware

If "active" cookware is on the cooking position before you activate the function, the cooking position display appears without a heat setting. To confirm the heat setting that is assigned, tap the cooking position display and then touch the  button.

If a new item of cookware is placed on the cooking position, tap the cooking position display and then touch the  button.

**Note:** If the size of the cookware is not suitable for this function, the  symbol will light up on the cooking position.

Touch the  symbol for information.

To return to the main screen, touch the  symbol.

### Changing the power level

You can change the power levels while you are cooking. To choose a different power level in the programming area, touch the area you want to change the power level of.

**Note:** If the function is deactivated, the power level will return to the default values.

## Deactivating

1. Touch the  symbol.
2. Select a different cooktop operating mode and then touch the  symbol to confirm your choice. The heat settings that are assigned to each item of cookware will be retained.

The function has now been deactivated.

## Professional cooking

Use this special function in particular for cooking processes that require the heat setting to be changed frequently. This allows you to change the heat setting quickly and easily during cooking simply by moving the cookware to the left or right.

Activating this function turns the entire cooking surface into a single cooking area with three different heat settings. The appliance selects which of the default heat settings to use depending on the position of the cookware. The heat setting that is assigned to each item of cookware appears on the relevant cooking position display.

Default heat settings:

Left-hand section = heat setting **1.5**

Middle section = heat setting **9.0**

Right-hand section = heat setting **5.0**

You can change the default heat settings. To change the heat settings, see the section entitled → *"Basic settings"*

### Notes

- For more information on the size and positioning of the cookware, see the section entitled → *"Cooking with induction"*.
- While this function is active, cookware mode and the booster functions for pots and frying pans will not be available and you will not be able to set the cooking time.

### Activation

1. Touch the  symbol.
2. Touch the  symbol followed by the  symbol to confirm your choice.

The default heat settings are displayed on the main screen.

The function has now been activated.

### Setting down the cookware

If "active" cookware is on the cooking position before you activate the function, the cooking position display appears without a heat setting. To confirm the heat setting that is assigned, tap the cooking position display and then touch the  button.

If a new item of cookware is placed on the cooking position, tap the cooking position display and then touch the  button.

**Note:** If the size of the cookware is not suitable for this function, the  symbol will light up on the cooking position.

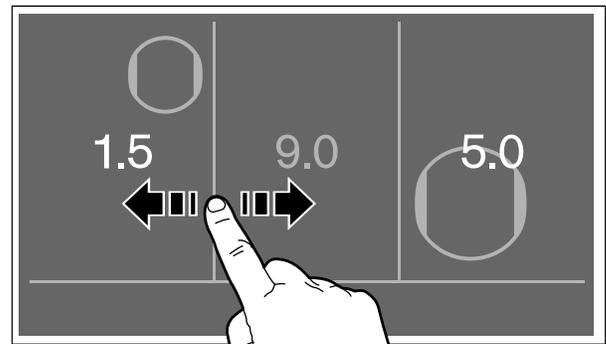
Touch the  symbol for information.

To return to the main screen, touch the  symbol.

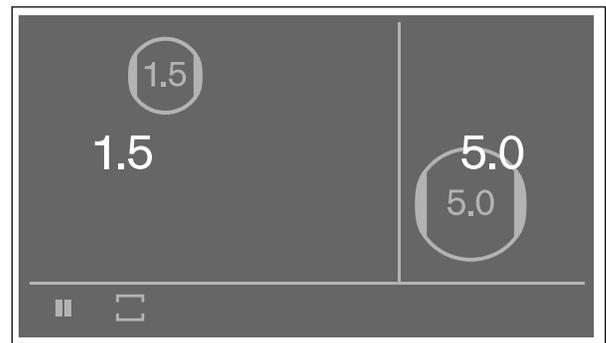
### Combining sections

The sections with the default heat settings can be combined to form one large surface with the same heat setting.

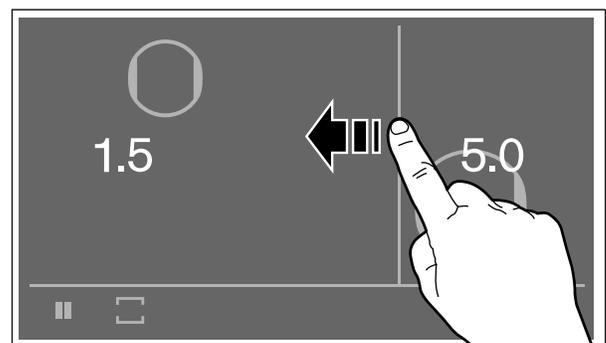
To do this, touch one of the vertical edges of the middle section and swipe left or right with your finger to the end of the adjacent section.



The heat setting of the combined area is the same as the heat setting of the section being expanded.



To separate the combined area again, touch one of the vertical edges of the area and swipe left or right with your finger until the hidden section reappears.



## Changing the power level

You can change the power levels while you are cooking. To choose a different power level in the programming area, touch the area you want to change the power level of.

**Note:** If the function is deactivated, the power level will return to the default values.

## Deactivating

1. Touch the  symbol.
2. Select a different cooktop operating mode and then touch the  symbol to confirm your choice. The heat settings that are assigned to each item of cookware will be retained.

The function has now been deactivated.

## Time-setting options

The cooktop has three timer functions:

- Cooking timer
- Stopwatch
- Short-term timer

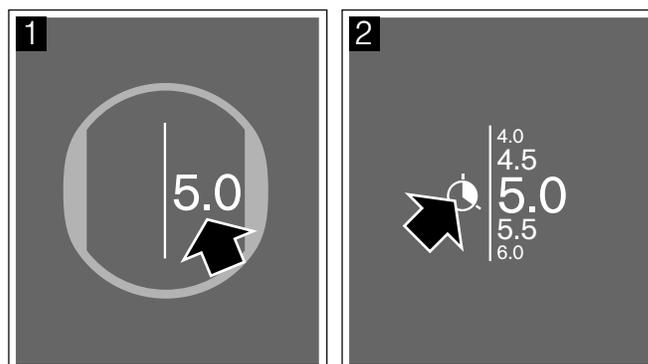
## Cook Timer

The cooking position will switch off automatically once the time that is set has elapsed.

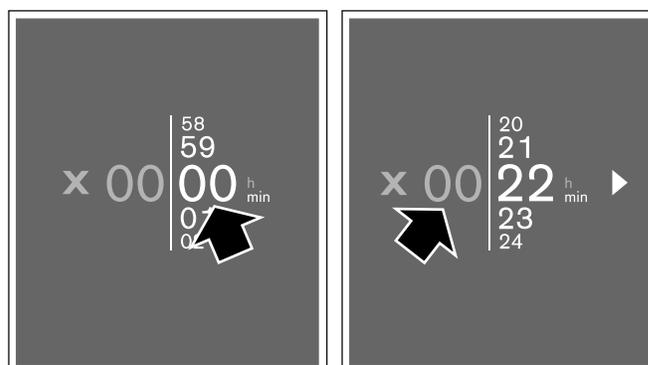
You can set a cooking time of up to 12 hours 59 minutes.

### Setting procedure:

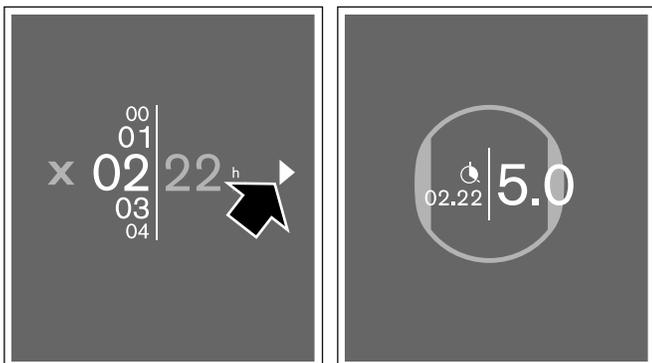
1. Select the cooking position and the required power level.
2. Tap the selected power level. The  symbol will light up on the cooking position display.
3. Touch the  symbol. **00|00** <sup>h</sup><sub>min</sub> will light up on the cooking position display.



4. Then select the cooking time you require in hours and minutes.



5. Touch the ► symbol to confirm the selected time. The time you have set will appear on the cooking position display.



The cooking time begins to elapse.

### Cooking Sensor mode

If a cooking time has been set for a cooking position and Cooking Sensor mode is active, the time will not start to count down until the selected temperature has been reached.

### Changing or deleting the time

Select the ⌚ symbol.

Change the time that is currently set and then touch the ► symbol to confirm the setting you have chosen.

To delete the time, touch the ■ symbol.

### When the time has elapsed

The cooking position will switch off. An audible signal will sound. The set cooking time will revert to **00.00** and the heat setting to **0.0**.

Tap the time indicator. The indicators will go out and the signal tone will stop.

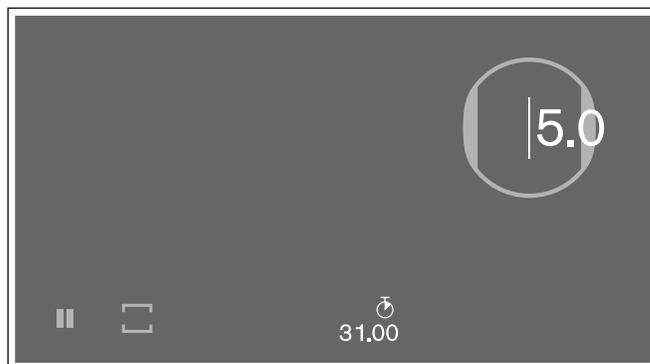
## Stopwatch function

The Stopwatch function displays the time that has elapsed since activation.

This works independently from the cooking positions and from other settings. This function does not automatically switch off a cooking position.

### Activating

Touch the ⌚ button and select the ⌚ symbol. Then touch the ► symbol to confirm your choice. **00.00** and the ⌚ symbol will light up in the function bar.



The stopwatch has now been activated. The time will begin to elapse.

### Pausing the stopwatch

Touch the ⌚ symbol followed by the || symbol. The stopwatch will pause and reappear on the main screen.

To start the stopwatch again, press the ⌚ symbol followed by the ► symbol.

### Deactivating

Touch the ⌚ symbol followed by the ■ symbol. The stopwatch will stop. The time will reset to **00.00** and reappear on the main screen.

The function has now been deactivated.

**Note:** To clear the menu and return to the main screen, touch the ✕ symbol.

## Short-term Timer

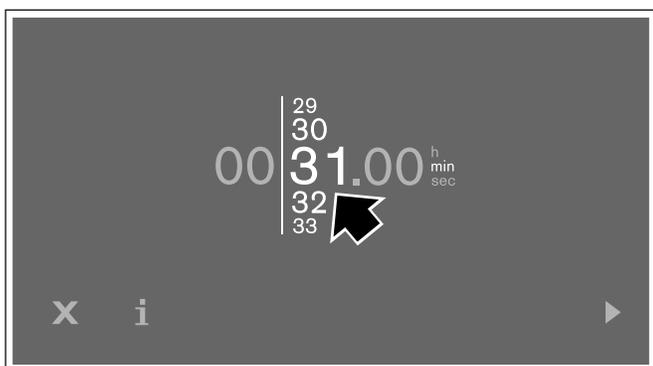
You can set a time of up to 9 hours, 59 minutes and 59 seconds on the short-term timer.

You can activate it whether the cooktop is switched on or off.

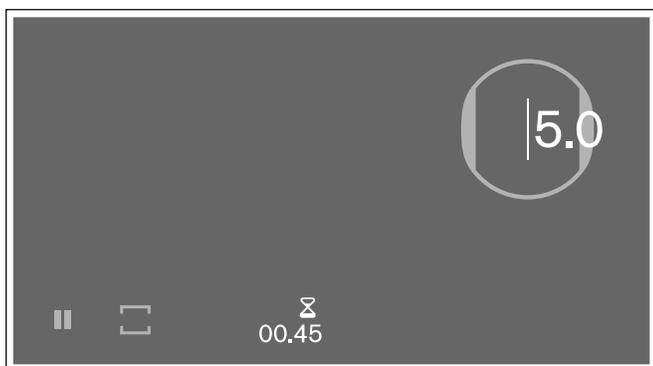
It works independently of the cooking positions and other settings. This function does not automatically switch off a cooking position.

### Setting procedure:

1. Touch the  button.
2. Touch the  symbol and confirm your choice by touching . **00 | 00.00<sup>h</sup>** will light up on the display.
3. Within the next 10 seconds, scroll up or down with your finger and set the time in hours, minutes and seconds.



4. Touch the  symbol to confirm the selected setting. The  symbol and the selected time will light up in the function bar.



The selected time will start to count down.

### Changing or deleting the time

Touch the  symbol.

Change the time that is currently set and touch the  symbol to confirm the setting you have chosen.

To delete the time, touch the  symbol.

### Pausing the Short-term timer

Touch the  symbol followed by the  symbol. The timer will pause and reappear on the main screen.

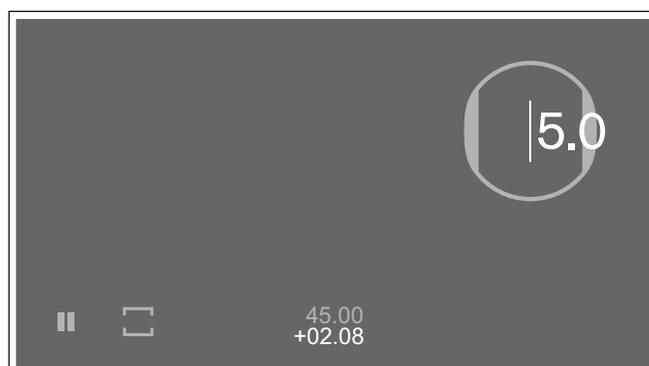
To start it again, touch the  symbol followed by the  symbol.

### When the time has elapsed

A signal tone will sound. **00.00** will flash on the timer display.

Touch the  symbol. The indicators will go out and the signal tone will stop.

Touching and holding the  symbol for a few seconds will activate the stopwatch. The time that has elapsed is shown on the display after the  symbol.



To set a new time on the short-term timer, tap the time indicator.

If you touch and hold the time indicator for a few seconds, the time information on the display will go out.

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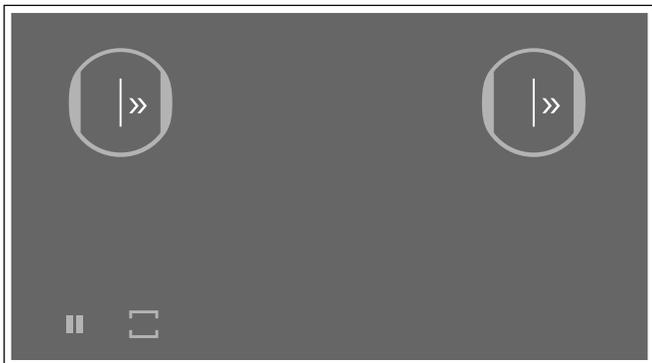
## Power Boost function

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The Power Boost function allows large volumes of water to be heated up more quickly than with heat setting 9.0.

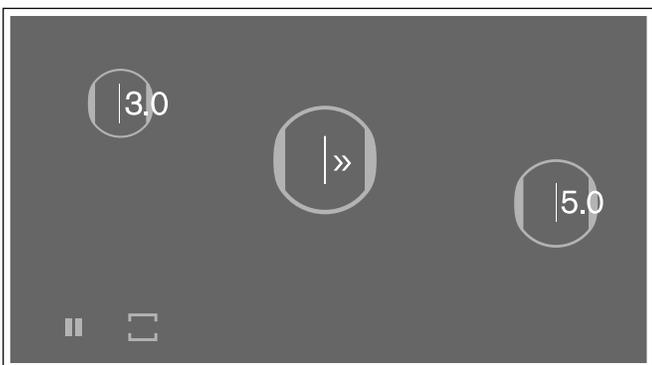
This function is available if the >> symbol is displayed in the settings area for the cookware.

The Power Boost function is available for a maximum of one pot per side of the cooking surface.



If the Power Boost function is active and you select a second cooking position on the same side of the cooking surface, the Power Boost function will be deactivated. The cooking position is automatically set to heat setting 9.0.

If the Power Boost function in the center of the cooking surface is active, settings can be implemented for other items of cookware on the left- and right-hand side of the cooktop.



## Activating

Select the cooking position and scroll up with your finger until the >> symbol appears.

The function has now been activated.

## Deactivating

Touch the cooking position display and select any power level in the settings area.

The function has now been deactivated.

**Note:** Under certain circumstances, the function will switch off automatically to protect the electronic components inside the cooktop.

The cooking position will automatically switch back to power level 9.0.

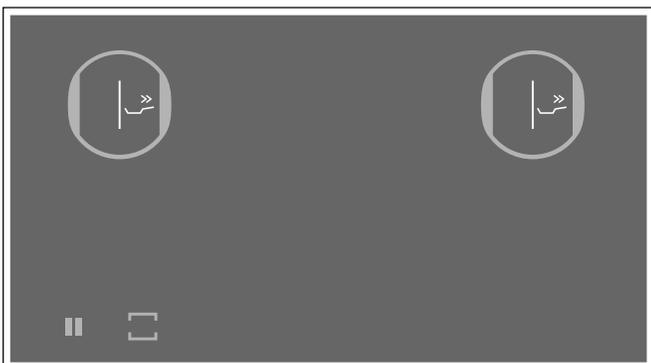
## Pan Boost function

The Pan Boost function allows cookware to be heated up more quickly than with heat setting 9.0.

After deactivating the function, select the appropriate heat setting for your food.

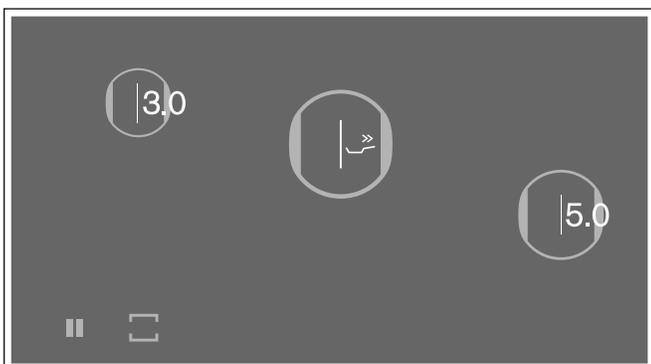
This function is available if the  symbol is displayed in the settings area for the cookware.

The Pan Boost function is available for a maximum of one item of cookware per cooking surface.



If the Pan Boost function is active and settings for a different cooking position on the same side of the cooking surface are selected, the Pan Boost function will be deactivated and heat setting 9.0 set automatically.

If the Pan Boost function for frying pans in the center of the cooking surface is active, settings can be implemented for other items of cookware on the left- and right-hand side of the cooktop.



## Recommendations for Use

- Always use cookware that has not been preheated.
- Use cookware with a completely flat base. Do not use cookware with a thin base.
- Never leave empty cookware, oil, butter or lard unattended when it is being heated.
- Do not place a lid on the cookware.
- For information on the type, size and positioning of the cookware, see the section entitled  "Cooking with induction"

## Activating

Tap the cooking zone display and select the  symbol in the settings area.

The function has now been activated.

## Deactivating

Touch the cooking position display and select any power level in the settings area.

The function has now been deactivated.

**Note:** After 30 seconds, this function will automatically switch itself off.

The cooking position will automatically switch back to power level 9.0.

## Keep warm function

This function is suitable for melting chocolate or butter and for keeping food warm.

### Activating

Select the cooking position you require and then select power level 1.5  in the settings area.

### Deactivating

Touch the cooking position display and select any power level in the settings area.

The function has now been deactivated.

## Transfer function

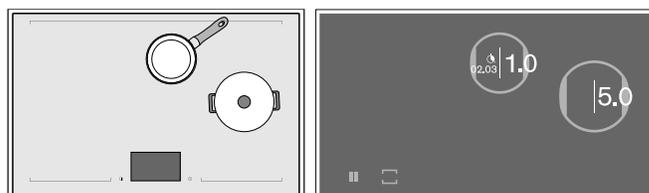
This function lets you transfer the selected power level or temperature setting and the cooking time from one cooking position to another.

If you remove an item of cookware from the cooking surface or move it, the cooking position it was previously on stops heating. The settings for the cooking position will be retained for 30 seconds.

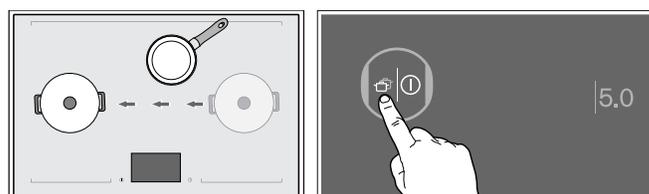
When you place the cookware back in this position, the same settings will be used.

### Activation

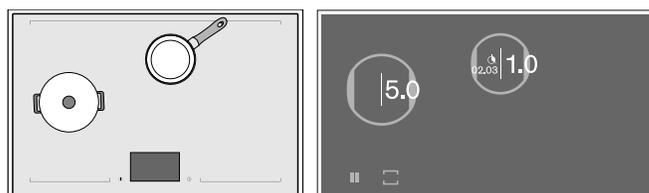
1. Place an item of cookware on the cooking surface.



The  symbol will appear on the new cooking position.



2. Touch the  symbol on the new cooking position to confirm transfer of the settings. The power level will light up.



The settings have now been transferred to the new cooking position.

## Wireless Cooking Sensor

You will need to connect the wireless cooking sensor to the cooktop before using Cooking Sensor mode for the first time.

### Preparing and Caring for the Wireless Cooking Sensor

This section provides information on:

- Attaching the silicone patch
- Attaching the wireless cooking sensor
- Cleaning
- Replacing the battery

The silicone patch and temperature sensor can be purchased from specialist retailers or through our technical after-sales service or our official website. To do this, quote the relevant reference number:

00577921 Set of 5 silicone patches

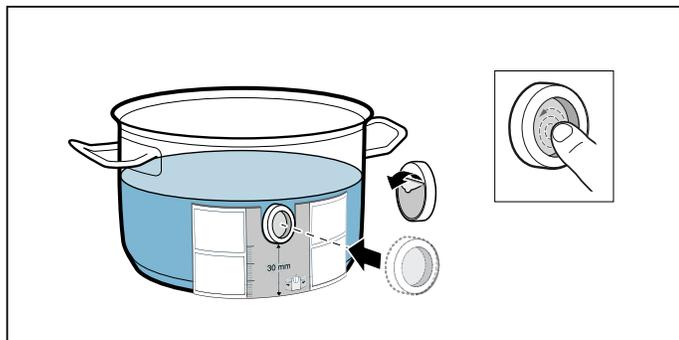
CA060300 Temperature sensor and set of 5 silicone patches

#### Gluing On the Silicone Patch

The silicone patch secures the cooking sensor to the cookware.

When using a piece of cookware with Cooking Sensor mode for the first time, the silicone patch must be attached directly to this piece of cookware. Proceed as follows:

1. The part of the cookware to which the patch is to be adhered must be free of grease. Clean the pan, dry it thoroughly and wipe the area where the patch is to be adhered with an all purpose degreasing agent.
2. Remove the protective film from the silicone patch. Adhere the silicone patch in the correct place on the outside of the pot using the supplied template as a guide.



3. Press down all over the surface of the silicone patch, including in the center.

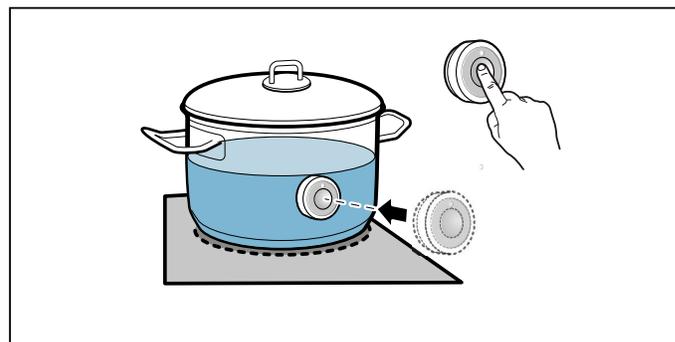
The adhesive requires 1 hour to fully cure. Do not use or clean the pot during this time.

#### Notes

- Do not leave the pot with the silicone patch to soak in soapy water for long periods of time.
- If the silicone patch comes off, replace it with a new one.

#### Attaching the Wireless Cooking Sensor

Place the cooking sensor squarely onto the silicone patch.



#### Notes

- Make sure that the silicone patch is completely dry before attaching the cooking sensor.
- Fill the pan so that the contents reach high enough to cover the cooking sensor's silicone patch.
- To prevent overheating, do not attach the cooking sensor to other hot cookware.
- Remove the cooking sensor from the saucepan after cooking. Store it in a clean, safe place away from sources of heat.
- You can use up to three cooking sensors at the same time.

### Connecting the Wireless Cooking Sensor to the Control Panel

To connect the wireless cooking sensor to the control panel, follow the instructions below:

1. Touch the  symbol on the main screen.
2. Select the **Cooking sensor pairing** option and then touch the  symbol to confirm your choice.
3. Briefly touch the  symbol on the wireless cooking sensor within the next 30 seconds.

After a few seconds, the result of the connection between the cooking sensor and the control panel will appear on the display.

Then touch the  symbol to confirm.

- To connect another cooking sensor, touch the ✓ symbol. To return to the basic settings, touch the X symbol.

The Cooking Sensor mode is made available once the cooking sensor has been connected to the control panel correctly.

### Notes

- If there is a fault with the cooking sensor, the connection may not be established correctly for the following reasons:
  - Bluetooth® communication error.
  - The symbol on the cooking sensor was not pressed within 30 seconds.
  - The battery in the cooking sensor no longer has a charge.Reset the cooking sensor and repeat the connection procedure.
- If there are problems with the connection due to a transmission error, repeat the connection procedure.

If the display continues to indicate a connection error, contact Customer Support.

### Resetting the Wireless Cooking Sensor

- Touch and hold the  symbol on the cooking sensor for 8-10 seconds.

While you are doing this, the cooking sensor's LED indicator will light up three times. When the LED lights up for the third time, the cooking sensor will start to reset. Take your finger off the symbol when this happens.

When the LED goes out, this means that the wireless cooking sensor has been reset.

- Repeat the connection procedure.

### Cleaning

Do not clean the wireless cooking sensor in the dishwasher.

#### Wireless Cooking Sensor

Clean with a damp cloth. Never put in the dishwasher, never get wet.

If the wireless cooking sensor is not used, remove it from the cookware and keep it in a clean, safe place and not near heat sources.

#### Silicone Patch

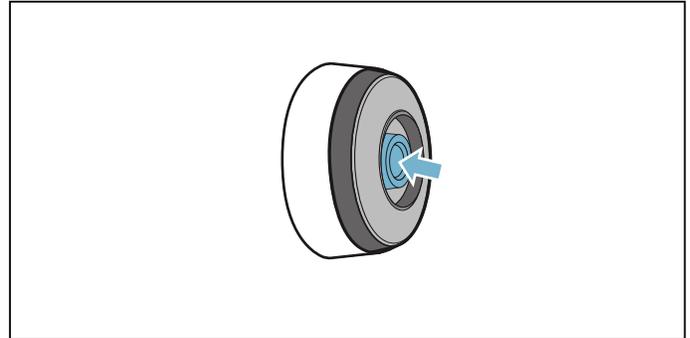
Clean and dry before attaching to the wireless cooking sensor. Suitable for dishwashers.

**Note:** Do not leave utensils with the silicone patch in soapy water for long periods of time.

### Cooking Sensor Window

The sensor window must always be clean and dry. Proceed as follows:

- Remove dirt and oil splatters regularly.
- For cleaning, use a soft cloth or Q-tips and window cleaner.



### Notes

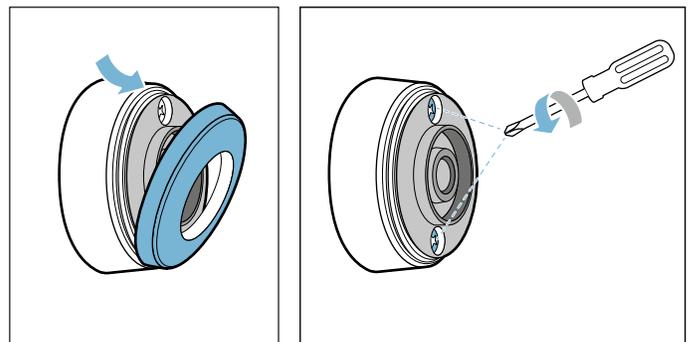
- Do not use abrasive cleaning products such as scouring pads, scrubbing brushes or cream cleaners.
- Do not touch the sensor window with your fingers. This may make it dirty or scratch it.

### Replacing the battery

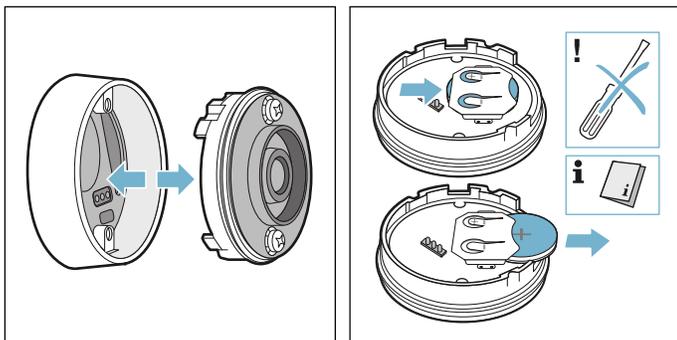
If the cooking sensor does not light up when the symbol is pressed, the battery no longer has a charge.

Replacing the battery:

- Remove the silicone cover from the lower section of the cooking sensor casing and remove both screws using a screwdriver.

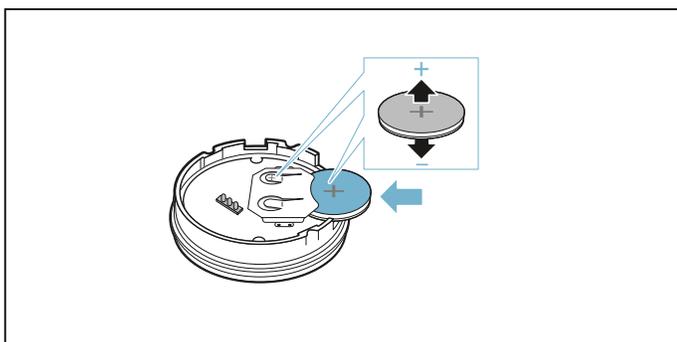


2. Open the cap on the cooking sensor. Remove the battery from the lower section of the casing and insert a new battery (make sure that the battery terminals (+/-) are the right way round).

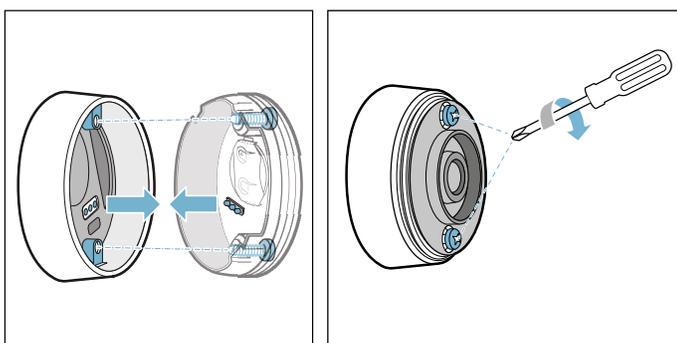


### **⚠ CAUTION**

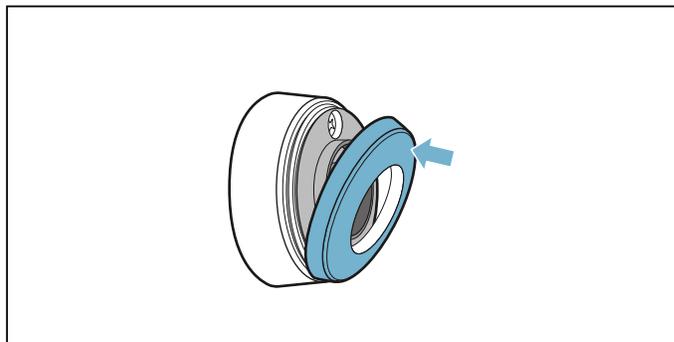
Do not use metal objects to remove the battery.  
Do not touch the battery terminals.



3. Close the cap on the cooking sensor (the indentations for the screws on the cap must be aligned with the indentations on the lower section of the casing). Tighten the screws with a screwdriver.



4. Put the silicone cover back on the lower section of the cooking sensor casing.



**Note:** Use only high-quality CR2032 batteries in order to maintain a long service life.

### **Declaration of Conformity**

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## Cooking sensor mode

The cooking sensor processes make cooking easy and produce exceptional results.

The wireless cooking sensor measures the temperature of the cookware continuously. This allows cooking to be controlled and the temperature to be maintained at the required level at all times in order to prevent excessively vigorous boiling and to achieve perfect cooking results.

You can add your food once the selected temperature has been reached. The temperature is automatically kept constant without you having to change the heat setting.

Cooking sensor mode is available anywhere on the cooking surface if you have a wireless cooking sensor.

The wireless cooking sensor forwards the temperature of the cookware to the control panel.

The cooktop has a wireless cooking sensor. If required, more cooking sensors can be purchased from specialist retailers, or through Customer Service or our online shop. You can use up to three cooking sensors at the same time.

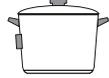
**Note:** You can order it by specifying the reference number CA060300.

For more information about the cooking sensor, see the section entitled → *"Wireless cooking sensor"*

## Cooking processes with the cooking sensor

Cooking Sensor mode is used to select the best cooking method for each kind of food.

The table shows the different cooking processes that are available:

Cooking processes	Temperature °F (°C)	Cookware	Suitable for
Keeping warm, heating	155 (70)		E.g. punch, goulash
Simmering in milk	185 (85)		E.g. panna cotta, rice pudding
Simmering in water	195 (90)		E.g. potato dumplings, rice, quinoa
Boiling	212 (100)		E.g. pasta, gnocchi, vegetables
Cooking in a pressure cooker	240 (115)		E.g. home-made broths, legumes
Deep fat frying at a low temperature*	320 (160)		E.g. donuts, fritters
Deep fat frying at a medium temperature*	340 (170)		E.g. breaded fish, dumplings
Deep fat frying at a high temperature*	350 (180)		E.g. frozen French fries

\*Preheat with lid and fry without lid.

## Advantages

- The cooking position is only powered when this is necessary to maintain the temperature. This saves energy.
- The temperature is maintained continuously. This prevents the food from boiling over. It also means that you do not have to change the temperature setting.
- Cooking Sensor mode will tell you when the water or oil has reached the optimal temperature for adding the food (see the exceptions where the food should be added at the very beginning).

### Notes

- Use pots or cookware with a thick, flat base. Do not use pots with a thin or deformed base.
- Fill the pot so that the contents reach high enough to cover the cooking sensor's silicone patch.
- Do not remove the cooking sensor from the pot during cooking.
- Remove the cooking sensor from the pot after cooking. Be careful as the cooking sensor may be very hot.

## Tips for cooking with Cooking Sensor mode

- Keeping warm/heating: Suitable for portions of frozen products, e.g. spinach. Place the frozen product in the cookware. Add the volume of water specified by the manufacturer. Cover the cookware with a lid. Select the temperature recommended in the table.
- Simmering: This cooking method is suitable for cooking food at low temperatures, thickening sauces, reducing stews and cooking with milk. Select the temperature recommended in the table for the food you want to cook.
- Boiling: This cooking method allows you to boil water with a lid on without it boiling over. This temperature control allows water to be boiled more efficiently. Select the temperature recommended in the table.
- Cooking in a pressure cooker: Follow the manufacturer's recommendations. After the signal tone sounds, continue cooking for the recommended time. Select the temperature recommended in the table.
- Deep fat frying: It is recommended that you heat oil with a lid on. Once the signal tone has sounded, remove the lid and add the food. Select the temperature recommended in the table for the food you want to cook.

### Notes

- Always cook with the lid on except when using the "Deep fat frying" function.
- If an audible signal does not sound, make sure there is a lid on the pot. If there is a lid on the pot, the appliance may have reached its maximum power consumption or the "Power management" setting may have been activated. This may affect the time required to reach the selected temperature. Switch off or reduce the temperature of the cooking positions on which the other pots are placed. See the section entitled → *"Basic settings"*
- Never leave oil unattended when it is being heated. Use oil that is suitable for deep fat frying. Do not mix different cooking fats and oils – e.g. oil and lard – as such mixtures may foam up when hot.
- If you are not satisfied with the cooking result, e.g. when boiling potatoes, next time use more water but keep the recommended temperature setting.

## Setting the Boiling Point

The point at which water starts to boil depends on the height of your home above sea level. If the water is boiling too vigorously or not vigorously enough, you can set the boiling point. Proceed as follows:

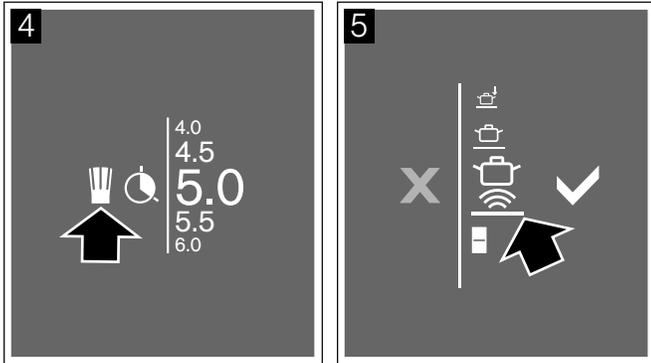
- Touch the  button and select the basic setting **Cooking sensor calibration**.
- The basic setting is set to 650 - 1300 ft (200-400 m) by default. If your home is between 650 - 1300 ft (200-400 m) above sea level, you do not need to set the boiling point. If it is not, select the setting that matches your home's height above sea level.

**Note:** A temperature setting of 212° F (100°C) is sufficient for efficient boiling, even if the water does not boil very vigorously. However, the boiling point can be changed. For example, you can set a lower altitude if you want the water to boil more vigorously.

## Setting procedure

1. Attach the wireless cooking sensor to the cookware; see the section entitled → *"Preparing and Caring for the Wireless Cooking Sensor"*
2. Fill the cookware with a sufficient amount of liquid, put the lid on and place it on the cooking surface. See the section entitled → *"Attaching the Wireless Cooking Sensor"*.
3. Tap the cooking position display for the cookware.
4. Touch the  symbol.

5. Use your finger to scroll up to the  symbol. Then touch the  symbol to confirm your choice.

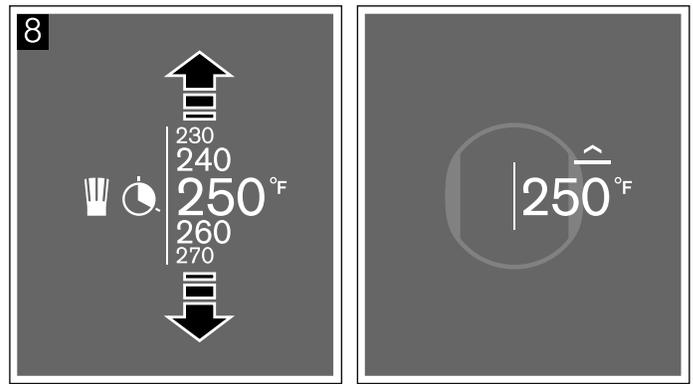


6. Touch the  symbol on the wireless cooking sensor as shown on the display.

7. Select the temperature setting.

Cooking Sensor mode is now active.

The temperature symbol  next to the cooking position will light up gradually until the selected temperature has been reached. Then an audible signal will sound and the temperature symbol will go out.



8. Once the signal tone has sounded, remove the lid and add the food. Leave the lid on while cooking.

**Note:** The temperature can be increased or decreased by 1 to 10 °F (1 to 5 °C). To do this, touch the selected temperature, followed by the  symbol.

Then select the required temperature and touch the  symbol to confirm, or touch the  symbol to cancel and exit the menu.

#### Deactivating

1. Tap the temperature setting.
2. Tap the  symbol and select a different cookware mode in the settings area.
3. Tap the  symbol to confirm your choice.

Cooking Sensor mode is deactivated.

## Table

The following table provides a selection of dishes and is sorted according to foods. Temperature and cooking time

depend on the quantity, condition and quality of the foods.

Meat	Temperature °F (°C)	Time (min)
<b>Simmering</b>		
Sausages <sup>1</sup>	195 (90)	10 - 20
<b>Boiling</b>		
Meatballs <sup>1</sup>	212 (100)	20 - 30
Stewing poultry <sup>1</sup>	212 (100)	60 - 90
Viennese boiled beef <sup>1</sup>	212 (100)	60 - 90
<b>Cooking in a pressure cooker</b>		
Stewing poultry in a pressure cooker <sup>2</sup>	240 (115)	15 - 25
Viennese boiled beef in a pressure cooker <sup>2</sup>	240 (115)	15 - 25
<b>Deep fat frying</b>		
Deep fat frying chicken portions <sup>3</sup>	340 (170)	10 - 15
Deep fat frying meatballs <sup>3</sup>	340 (170)	10 - 15

<sup>1</sup> Heat and cook with the lid on. Add the food after the signal sounds.

<sup>2</sup> Add the food at the start.

<sup>3</sup> Heat the oil with the lid on. Fry one portion after the other without the lid.

<b>Fish</b>	<b>Temperature °F (°C)</b>	<b>Time (min)</b>
<b>Simmering</b>		
Stewed fish <sup>1</sup>	195 (90)	15 - 20
<b>Deep fat frying</b>		
Deep fat frying fish in beer batter <sup>2</sup>	340 (170)	10 - 15
Deep fat frying breaded fish <sup>2</sup>	340 (170)	10 - 15

<sup>1</sup> Heat and cook with the lid on. Add the food after the signal sounds.

<sup>2</sup> Heat the oil with the lid on. Fry one portion after the other without the lid.

<b>Egg</b>	<b>Temperature °F (°C)</b>	<b>Time (min)</b>
<b>Boiling</b>		
Boiled eggs <sup>1</sup>	212 (100)	5 - 10

<sup>1</sup> Add the food at the start.

<b>Vegetables and legumes</b>	<b>Temperature °F (°C)</b>	<b>Time (min)</b>
<b>Boiling</b>		
Broccoli <sup>1</sup>	212 (100)	10 - 20
Cauliflower <sup>1</sup>	212 (100)	10 - 20
Spinach <sup>1</sup>	212 (100)	5 - 10
Brussels sprouts <sup>1</sup>	212 (100)	30 - 40
Green beans <sup>1</sup>	212 (100)	15 - 30
Chickpeas <sup>2</sup>	212 (100)	60 - 90
Peas <sup>1</sup>	212 (100)	15 - 20
Lentils <sup>2</sup>	212 (100)	45 - 60
<b>Cooking in a pressure cooker</b>		
Vegetables in a pressure cooker <sup>2</sup>	240 (115)	3 - 6
Chickpeas in a pressure cooker <sup>2</sup>	240 (115)	25 - 35
Beans in a pressure cooker <sup>2</sup>	240 (115)	25 - 35
Lentils in a pressure cooker <sup>2</sup>	240 (115)	10 - 20

#### **Deep fat frying**

Deep fat frying breaded vegetables <sup>3</sup>	340 (170)	4 - 8
Deep fat frying vegetables in beer batter <sup>3</sup>	340 (170)	4 - 8
Deep fat frying breaded mushrooms <sup>3</sup>	340 (170)	4 - 8
Deep fat frying mushrooms in beer batter <sup>3</sup>	340 (170)	4 - 8

<sup>1</sup> Heat and cook with the lid on. Add the food after the signal sounds.

<sup>2</sup> Add the food at the start.

<sup>3</sup> Heat the oil with the lid on. Fry one portion after the other without the lid.

<b>Potatoes</b>	<b>Temperature °F (°C)</b>	<b>Time (min)</b>
<b>Simmering</b>		
Cooking potato dumplings <sup>1</sup>	185 (85)	30 - 40

<sup>1</sup> Heat and cook with the lid on. Add the food after the signal sounds.

<sup>2</sup> Add the food at the start.

<sup>3</sup> Heat the oil with the lid on. Fry one portion after the other without the lid.

Potatoes	Temperature °F (°C)	Time (min)
<b>Boiling</b>		
Gnocchi <sup>1</sup>	212 (100)	3 - 6
Boiling potatoes <sup>2</sup>	212 (100)	30 - 45
Boiling sweet potatoes <sup>2</sup>	212 (100)	30 - 45
<b>Cooking in a pressure cooker</b>		
Potatoes in a pressure cooker <sup>2</sup>	240 (115)	10 - 20
Sweet potatoes in a pressure cooker <sup>2</sup>	240 (115)	10 - 20
<b>Deep fat frying</b>		
Potatoes in a spicy sauce <sup>3</sup>	320 (160)	8 - 12

<sup>1</sup> Heat and cook with the lid on. Add the food after the signal sounds.

<sup>2</sup> Add the food at the start.

<sup>3</sup> Heat the oil with the lid on. Fry one portion after the other without the lid.

Pasta and cereals	Temperature °F (°C)	Time (min)
<b>Poaching</b>		
Semolina pudding <sup>3</sup>	185 (85)	5 - 10
Parboiled rice <sup>1</sup>	195 (90)	25 - 35
Brown rice <sup>2</sup>	195 (90)	45 - 55
Exotic rice (e.g. basmati, Thai) <sup>2</sup>	195 (90)	8 - 12
Wild rice <sup>2</sup>	195 (90)	20 - 30
Quinoa <sup>1</sup>	195 (90)	10 - 12
Polenta <sup>3</sup>	185 (85)	3 - 8
<b>Boiling</b>		
Durum wheat pasta <sup>3</sup>	212 (100)	7 - 10
Fresh pasta <sup>3</sup>	212 (100)	3 - 5
Whole grain pasta <sup>3</sup>	212 (100)	7 - 10
Durum wheat pasta, stuffed <sup>3</sup>	212 (100)	15 - 20
Fresh pasta, stuffed <sup>3</sup>	212 (100)	5 - 8
<b>Cooking in a pressure cooker</b>		
Rice in a pressure cooker <sup>2</sup>	240 (115)	6 - 8
Brown rice in a pressure cooker <sup>2</sup>	240 (115)	12 - 18

<sup>1</sup> Heat and cook with the lid on. Add the food after the signal sounds.

<sup>2</sup> Add the food at the start.

<sup>3</sup> Stir frequently.

Soups	Temperature °F (°C)	Time (min)
<b>Simmering</b>		
Instant cream soups <sup>2</sup>	195 (90)	10 - 15
<b>Boiling</b>		
Home-made broths <sup>1</sup>	212 (100)	60 - 90
Instant soups <sup>2</sup>	212 (100)	5 - 10

<sup>1</sup> Add the food at the start.

<sup>2</sup> Stir frequently.

<b>Soups</b>	<b>Temperature °F (°C)</b>	<b>Time (min)</b>
<b>Cooking in a pressure cooker</b>		
Home-made broths in a pressure cooker <sup>1</sup>	240 (115)	20 - 30
<sup>1</sup> Add the food at the start.		
<sup>2</sup> Stir frequently.		
<b>Dessert</b>	<b>Temperature °F (°C)</b>	<b>Time (min)</b>
<b>Simmering</b>		
Rice pudding <sup>3</sup>	185 (85)	40 - 50
Porridge <sup>3</sup>	185 (85)	10 - 15
Chocolate pudding <sup>3</sup>	185 (85)	3 - 5
<b>Boiling</b>		
Compote <sup>1</sup>	212 (100)	15 - 25
<b>Deep fat frying</b>		
Deep fat frying jam-filled doughnuts <sup>2</sup>	320 (160)	5 - 10
Deep fat frying ring doughnuts <sup>2</sup>	320 (160)	5 - 10
Deep fat frying buñuelos <sup>2</sup>	320 (160)	5 - 10
<sup>1</sup> Add the food at the start.		
<sup>2</sup> Heat the oil with the lid on. Fry one portion after the other without the lid.		
<sup>3</sup> Stir frequently.		
<b>Frozen products</b>	<b>Temperature °F (°C)</b>	<b>Time (min)</b>
<b>Keeping warm, heating</b>		
Vegetables in cream sauce <sup>4</sup>	155 (70)	15 - 20
<b>Boiling</b>		
Green beans, frozen <sup>1</sup>	212 (100)	15 - 30
<b>Deep fat frying</b>		
Deep fat frying French fries <sup>3</sup>	350 (180)	4 - 8
<sup>1</sup> Heat and cook with the lid on. Add the food after the signal sounds.		
<sup>2</sup> Add the food at the start.		
<sup>3</sup> Heat the oil with the lid on. Fry one portion after the other without the lid.		
<sup>4</sup> Stir frequently.		
<b>Miscellaneous</b>	<b>Temperature °F (°C)</b>	<b>Time (min)</b>
<b>Keeping warm, heating</b>		
Heating goulash soup <sup>1</sup>	155 (70)	10 - 20
Heating mulled wine <sup>1</sup>	155 (70)	5 - 15
<b>Simmering</b>		
Heating milk <sup>1</sup>	185 (85)	3 - 10
<sup>1</sup> Add the food at the start.		

## Dynamic cooking for an item of cookware

With this function, the default power levels are displayed when cookware is placed on the cooking surface.

This allows you to change the power level during cooking simply by moving the cookware forward or backward.

Default heat settings: **1.0, 3.0, 5.0, 7.0** and **9.0**.

To change the default heat settings, see the section entitled → "*Basic settings*".

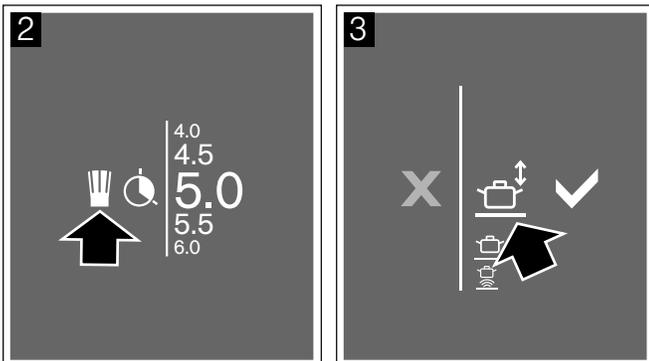
### Notes

- If this function is not available in the settings area, the cookware may be too big. Use a smaller item of cookware.
- If this does not activate when you select the heat setting, the appliance may have reached its maximum power consumption. See **Power management** setting in the section entitled → "*Basic settings*".
- For more information on the size and positioning of the cookware, see the section entitled → "*Cooking with induction*".

### Activation

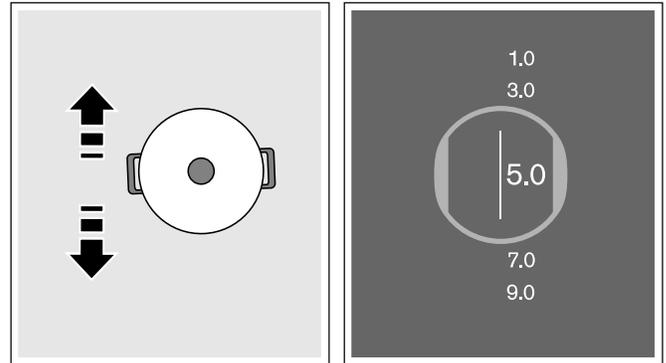
Place the cookware on the cooking surface.

1. Tap the cooking position display for the cookware.
2. Touch the  symbol.
3. Use your finger to scroll down to the  symbol. Then touch the  symbol to confirm your choice.



The function has now been activated.

4. Move the cookware over the cooking surface until the power level you require is set. The power level you have selected will appear on the cooking position display.



### Changing the power level

You can change the power levels while you are cooking. To choose a different power level in the programming area, touch the area you want to change the power level of.

**Note:** If the function is deactivated, the power level will return to the default values.

### Deactivating

1. Tap the heat setting.
2. Tap the  symbol and select a different cookware mode in the settings area.
3. Tap the  symbol to confirm your choice.

The function has now been deactivated. The heat setting you selected previously will be retained.

## Teppanyaki mode

This mode allows you to split the teppanyaki grilling area into two halves: A hot area to which a heat setting is assigned, and an area to which no heat setting is assigned.

You can change the heat settings during cooking.

**Note:** If this mode is not available in the settings area, the cookware may be too big. Use a smaller item of cookware.

### Suitable Cookware

There are teppanyaki griddle plates that are perfectly suited to this mode. These accessories can be purchased from specialist retailers, Customer Support or through our official website. Order the relevant reference number:

- GN232110  
Griddle style teppanyaki 13" x 21" (325 x 530 mm)
- CA051300  
Griddle style teppanyaki 10" x 16" (265 x 415 mm)

### Activation

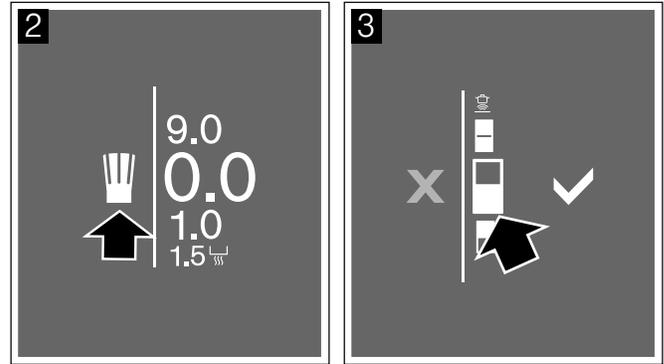
Place the cookware on the cooking surface horizontally or vertically.

1. Tap the cooking position display.
2. Touch the  symbol.
3. Scroll upward with your finger until you reach the symbol for the Teppanyaki griddle on the cooking surface.

Symbol	Position
	Vertical position, two areas warm
	Vertical position, bottom area warm
	Vertical position, top area warm
	Horizontal position, two areas warm
	Horizontal position, right-hand area warm
	Horizontal position, left-hand area warm

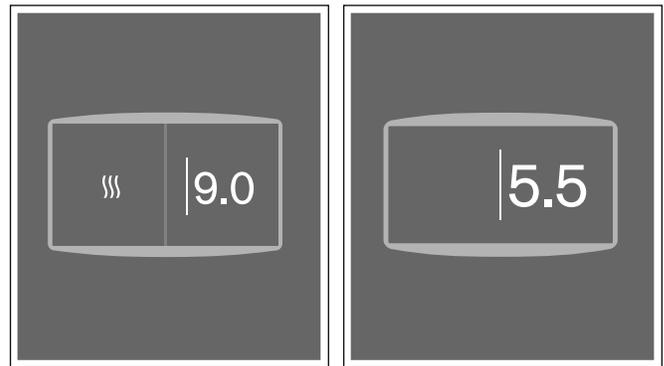
**Note:** Only the available symbols for the size of the Teppanyaki griddle and its position on the cooking surface are displayed.

Touch the  symbol to confirm your choice.



4. Select the heat setting you require from the settings area.

The display will show the orientation of the teppanyaki griddle with the power level selected for the cooking position or the entire area the cookware is taking up. The symbol for residual heat  will appear on the cooking position to which no power level has been assigned.



The mode is active.

### Changing the power level

Touch the assigned area of the power level and use your finger to scroll up or down to the power level you require.

**Note:** If the orientation of the Teppanyaki is changed, select the appropriate option for the new position on the cooking surface.

### Deactivating

1. Tap the heat setting.
2. Tap the  symbol and select a different cookware mode in the settings area.
3. Tap the  symbol to confirm your choice.

The mode is deactivated.

---

## Panel Lock

---

The panel lock lets you lock the cooktop so that it cannot be switched on accidentally.

**Note:** You will not be able to activate the panel lock if any of the cooking zones are switched on.

### Activation

The cooktop must be on.

Touch and hold the  symbol for approx. 4 seconds. The  symbol will light up.

The panel lock is now active. The cooktop is now disabled.

### Deactivating

The cooktop must be on.

Touch and hold the  symbol for approx. 4 seconds. The  symbol will light up.

This deactivates the panel lock. The cooktop is now enabled.

### Automatic panel lock

This function automatically activates the panel lock whenever the cooktop is switched off.

#### Activating and deactivating

You can find out how to activate the automatic panel lock in the section entitled → *"Basic settings"*

**Note:** To deactivate the automatic panel lock, touch and hold the  symbol for approx. 4 seconds.

---

## Pause function

---

While the Pause function is active, the settings you have selected appear in the display. No power level is used, and the cooking times you have set have stopped.

If the Short-term Timer or Stopwatch has been activated, it will continue running. If the Pause function has been activated, the timer duration cannot be changed.

The Pause function has no effect on the main switch. You can still switch off the cooktop at any time.

### Activation

Touch the  symbol. The cooktop will remain locked for 30 minutes. You can now clean the surface of the touchscreen display, for example, without altering the settings.

**Note:** The  symbol will only be displayed in the function bar if cooking has been started.

### Deactivating

The cooktop will automatically switch off after 30 minutes.

To switch the function off and resume cooking before 30 minutes have elapsed, touch the  symbol and then the  symbol to confirm.

**Note:** If you move the cookware across the cooking surface while the function is still activated, the settings may be lost.

---

## Automatic Shut-Off

---

If a cooking position is in operation for a long time and none of the settings are changed, the automatic safety cut-out function is activated.

The cooking position will stop heating and a notification will appear on the display.

Touch the  symbol. The cooking position can now be set again.

The point at which the automatic safety cut-out function is activated depends on the heat setting that has been set (after 1 to 10 hours).

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## Basic Settings

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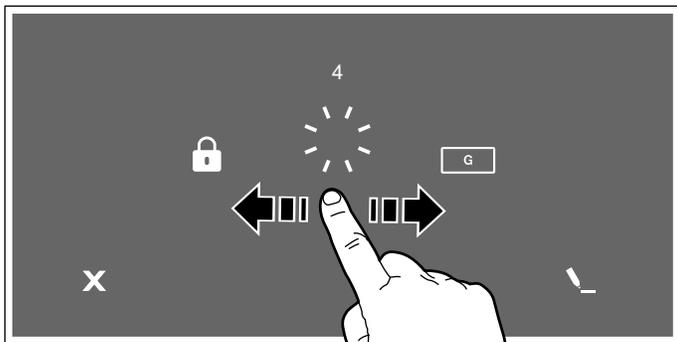
The appliance has various basic settings. You can adapt these settings to your personal requirements.

Settings	Description and options
 Brightness	You can change the brightness of the touchscreen display.
 Start screen	You can choose whether or not the brand logo will be displayed when you switch on the cooktop.
 Sounds	You can select which signal tones you want the appliance to use.
<b>kW</b> Power management	You can restrict the cooktop's total power and adapt it to the local mains connection.
 Professional cooking – power levels	You can change the default power levels of the cooking areas for professional cooking mode.
 Dynamic cooking – power levels	You can change the default power levels of the cooking areas for dynamic cooking mode.
 Single dynamic cooking – power levels	You can change the default power levels of the cooking areas for single dynamic cooking mode.
<b>CAL</b> Cooking sensor calibration	Set your height above sea level to adjust the boiling point.
 Cooking sensor pairing	Connect the wireless cooking sensor to the cooktop.
 Temperature format	You can change the temperature format.
 Language	You can change the language used on the display.
 Start mode	Select the cooking mode that you want the cooktop to start with.
 Appliance index and production date	You can view information about your appliance.
 Automatic restore	You can set how long the appliance saves the most recently used settings after it has been switched off.
 Presettings	You can restore all settings to the factory settings.
 Panel lock	You can use the panel lock to disable the cooktop and prevent children from using it without supervision.
 Hood control	The ventilation system can be controlled from the cooktop either by connecting the appliances to your home network or by directly connecting the ventilation system to the cooktop.
 Home Connect	The cooktop can be logged into your home network automatically (via WPS) or manually.

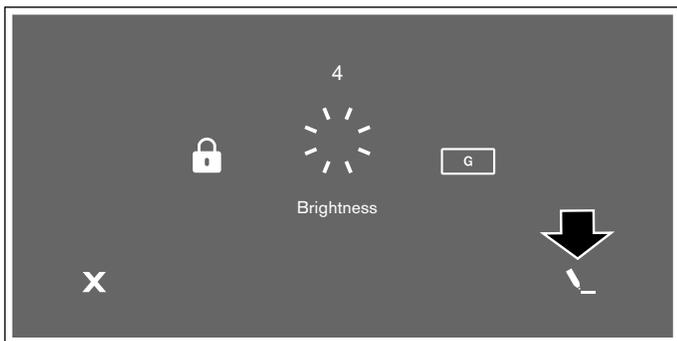
## To go to the basic settings

All cooking positions must be deactivated.

1. Touch the  symbol. The basic settings menu will appear on the display.
2. The default setting is **Brightness**. To select a different setting, scroll left or right with your finger.



3. To change the selected setting, tap the  symbol.



4. Change the selected setting.



5. Touch the  symbol to confirm your choice.  
This saves the settings.  
To cancel and exit the menu, touch the **X** symbol.

### Exiting the basic settings menu

To exit the basic settings, touch the  symbol on the main switch.

## Home Connect

This appliance is Wi-Fi enabled and settings can be sent to the appliance via a mobile device.

If the appliance is not connected to the home network, the appliance functions in the same way as a cooktop with no network connection. The cooktop can always be operated via the control panel.

The availability of the Home Connect function depends on the availability of Home Connect services in your country. Home Connect services are not available in every country. You can find more information on this at [www.home-connect.com](http://www.home-connect.com).

### Notes

- Cooktops are not designed to be used unattended – you must always keep an eye on the cooking process.
- Ensure that you follow the safety instructions in this instruction manual and that these are also observed when operating the appliance via the Home Connect app. Follow the instructions in the Home Connect app.
- Using the Home Connect app, you can send settings to your appliance, and you must then confirm these on the appliance. It is not possible to operate the appliance while you are away from home.
- If the appliance is being operated by the controls on the appliance itself, this mode of operation always has priority. It is not possible to operate the appliance using the Home Connect app during this time.

## Connection to your home network

To implement settings via Home Connect, you must have installed and set up the Home Connect app on your mobile device.

Refer to the Home Connect documents supplied for more information.

The appliances must be connected to the same home network.

### Setting up the Home Connect app

**Note:** You require a mobile device with the latest version of the relevant operating system.

1. On your mobile device, go to the App Store (Apple devices) or to the Google Play Store (Android devices).
2. Enter "Home Connect" in the search field.
3. Select the Home Connect app and install it on your mobile device.

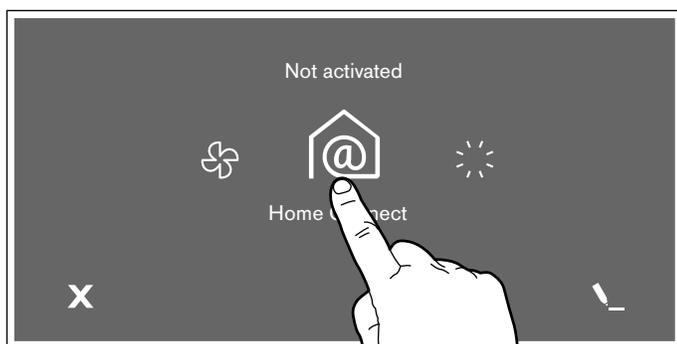
4. Start the app and create your Home Connect login details. The app will guide you through the registration process. Make a note of your e-mail address and password.

### Automatic Registration in the Home Network

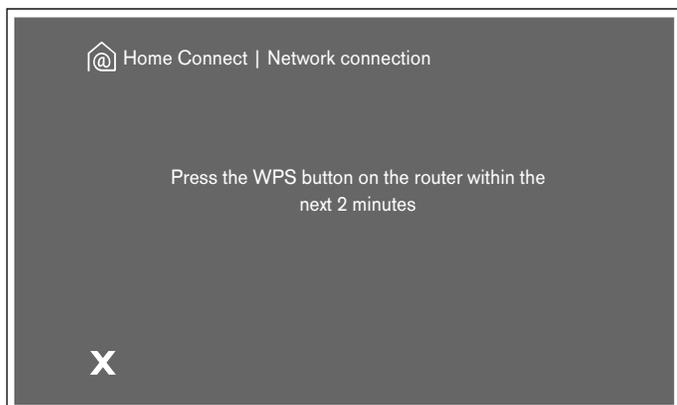
You require a router that has WPS functionality.

Access to the router is required. If you do not have this, follow the steps under "Manually logging into your home network".

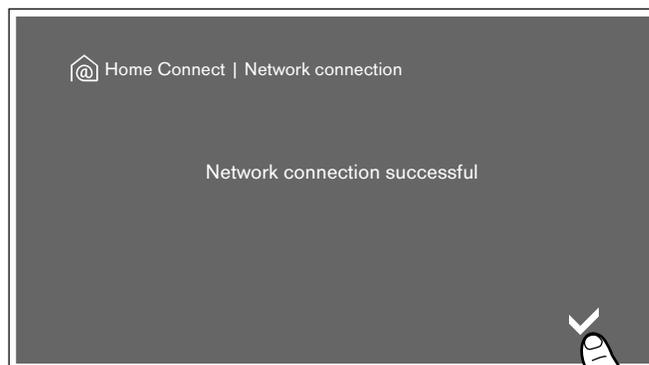
1. To open the basic settings, touch the  symbol on the main screen.
2. Scroll left or right with your finger and select the **Home Connect** setting.



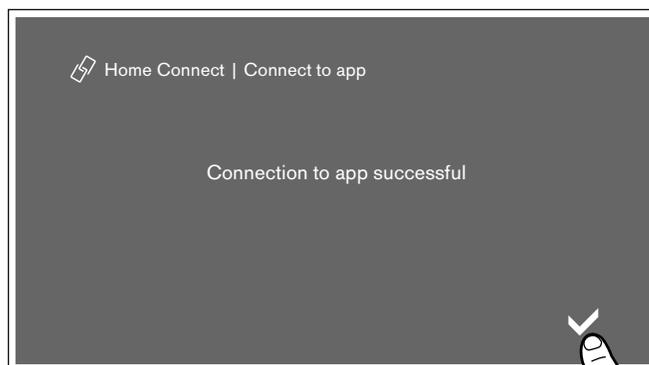
3. The requirements for connecting to Home Connect are displayed. Touch the  symbol to confirm.
4. Select the **Automatic (WPS)** option and then touch the  symbol to confirm your choice.
5. You have 2 minutes to tap the WPS button on the router, as indicated on the display.



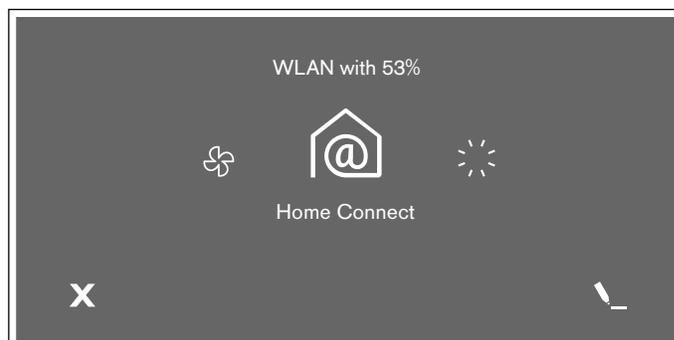
6. A message will be displayed to notify you when the cooktop is successfully connected to your home network. Touch the  symbol to confirm.



7. Then, open the Home Connect app on your mobile device and follow the instructions for establishing the connection on the display.
8. A message will be displayed to notify you when connection to the app has been successful. Touch the  symbol to confirm.



The basic settings menu will reappear on the display, with information on the type of connection and strength of the connection to your home network. Touch the **X** symbol to return to the main screen or select the **Home Connect** setting to go to the Home Connect settings.

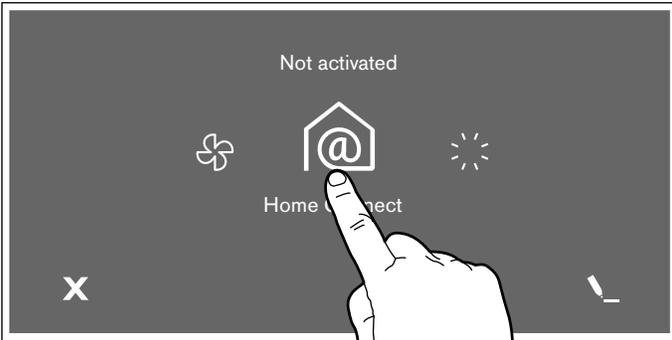


The  symbol will appear on the main screen.

**Note:** If the appliance is unable to connect, relaunch the assistant or manually log the appliance into your home network.

### Manual Registration in the Home Network

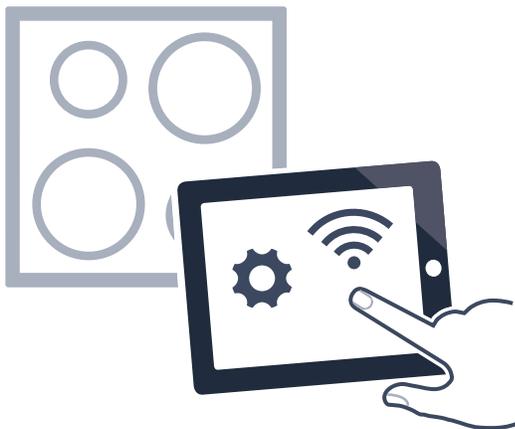
1. To open the basic settings, touch the  symbol on the main screen.
2. Scroll left or right with your finger and select the **Home Connect** setting.



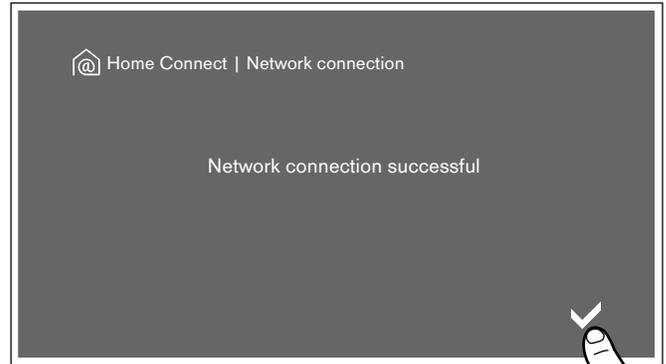
3. The requirements for connecting to Home Connect are displayed. Touch the  symbol to confirm.
4. Select the **Manual** option and then touch the  symbol to confirm your choice.
5. A message will appear on the display that allows you to open the network settings on your mobile device. Touch the  symbol to confirm.
6. You have 5 minutes to log in your mobile device using the SSID "HomeConnect" and password "HomeConnect".



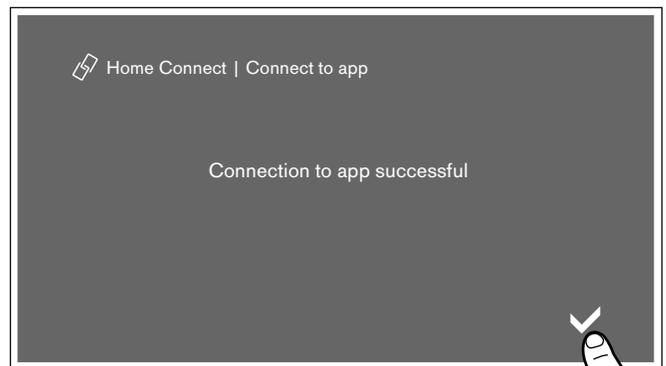
7. Then, open the Home Connect app on your mobile device.



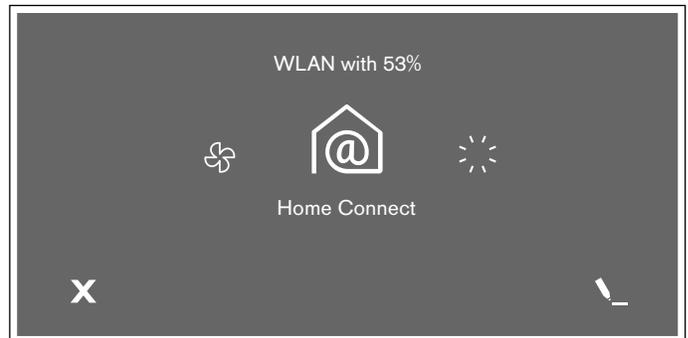
8. A message will be displayed to notify you when the cooktop is successfully connected to your home network. Touch the  symbol to confirm.



9. Then, open the Home Connect app on your mobile device and follow the instructions for establishing the connection on the display.
10. A message will be displayed to notify you when connection to the app has been successful. Touch the  symbol to confirm.



The basic settings menu will reappear on the display, with information on the type of connection and strength of the connection to your home network. Touch the **X** symbol to return to the main screen or select the **Home Connect** setting to go to the Home Connect settings.



The  symbol will appear on the main screen.

**Note:** If the appliance is unable to connect, relaunch the assistant or manually log the appliance into your home network.

## Home Connect Settings

You can adjust Home Connect to suit your requirements at any time.

In the basic settings for your cooktop, navigate to the Home Connect settings to display network and appliance information.

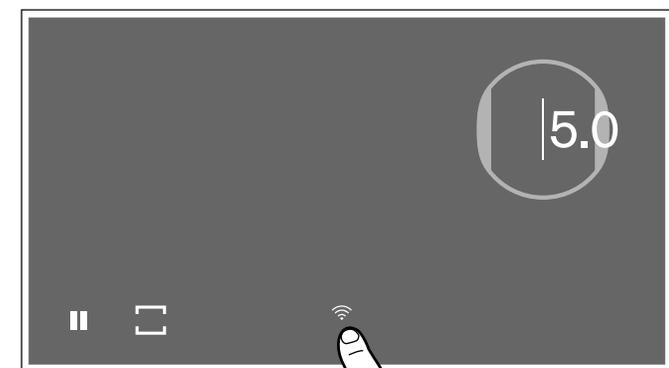
Settings	Description
 Connection	Enables the Wi-Fi network to be switched on and off.
 Connecting to the app	You can connect to one or more Home Connect accounts.
 Settings via the app	You can choose whether to allow cooking settings to be sent.
 Delete network settings	Delete all network settings from appliance

**Note:** These settings are only displayed if the appliance is already connected to your home network.

### Wi-Fi symbols

The Wi-Fi indicator on the main control panel changes depending on the status of the connection and the availability of the Home Connect server.

Symbol	Description
	Home network available and settings in the app enabled
	Home network available and settings in the app disabled
	Not connected to the Home Connect server and settings in the app enabled
	Not connected to the Home Connect server and settings in the app disabled
	No Wi-Fi network available and settings in the app enabled
	No Wi-Fi network available and settings in the app disabled
	Remote maintenance performed and Wi-Fi network available
	Remote maintenance performed and no Wi-Fi network available



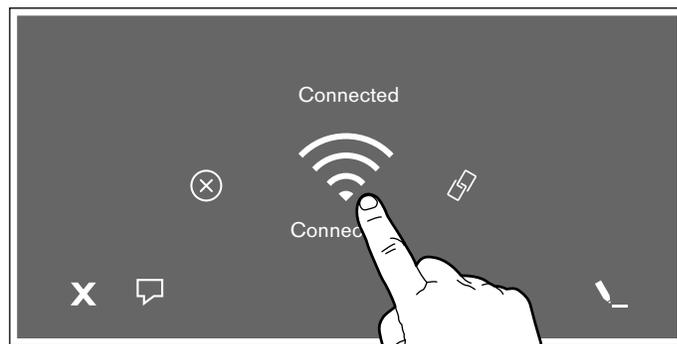
### Deactivate Wi-Fi

The Home Connect function can be used as long as Wi-Fi has been activated.

**Note:** In networked standby mode, the appliance requires a maximum of 2 W.

To deactivate Wi-Fi, proceed as follows:

1. To open the basic settings, touch the  symbol on the main screen.
2. Scroll left or right with your finger and select the **Home Connect** setting.
3. Select the **Connection** option.



4. Select the **Not connected** option.

This deactivates Wi-Fi; the  symbol will go out on the control panel.

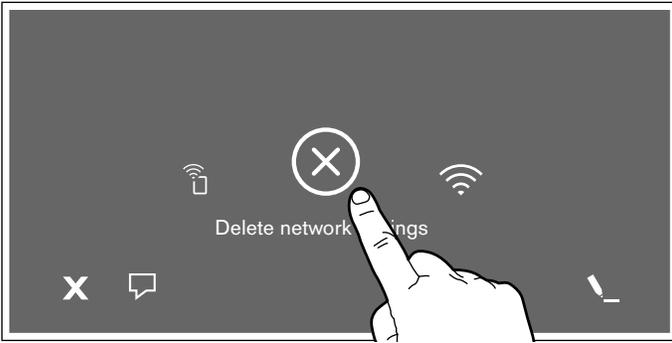
### Disconnecting from your home network

You can disconnect the cooktop from the network at any time.

**Note:** If the cooktop is disconnected from the network, it is not possible to operate it using Home Connect.

1. To open the basic settings, touch the  symbol on the main screen.
2. Scroll left or right with your finger and select the **Home Connect** setting.

3. Select **Delete Home Connect settings**.



4. Tap the ✓ symbol to confirm your choice.

This disconnects the appliance from your home network; the Wi-Fi symbol will go out on the control panel.

**Note:** The network connection will also be deleted if you restore the factory settings on your appliance.

**Connecting to your home network**

1. To open the basic settings, touch the ⚙ symbol on the main screen.
2. Scroll left or right with your finger and select the **Home Connect** setting.
3. Select **Connection**.
4. Follow the instructions in the section entitled "Manually logging into your home network" or "Automatic login to your home network".

**Connect to App**

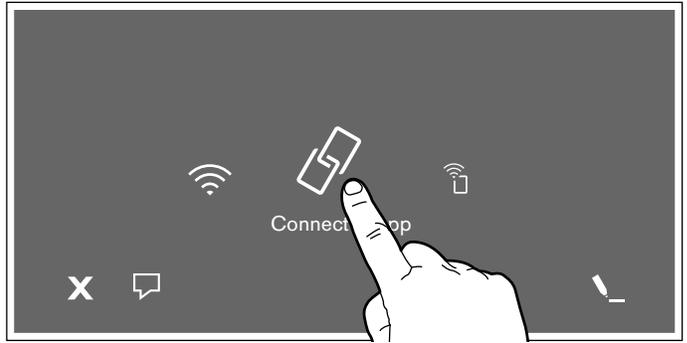
If the Home Connect app is installed on your mobile device, you can connect it to the cooktop.

You can connect more than one mobile device to the cooktop.

**Notes**

- The appliance must be connected to your home network.
  - The Home Connect app must be opened and configured on your mobile device.
  - If your hood is directly connected, first disconnect the cooktop from your home network and then repeat the connection process.
1. To open the basic settings, touch the ⚙ symbol on the main screen.
  2. Scroll left or right with your finger and select the **Home Connect** setting.

3. Touch **Connect to app**.



An additional Home Connect account can be connected to the cooktop. To do this, touch **Connect to another app**.

4. Follow the instructions in the app to complete the connection process.

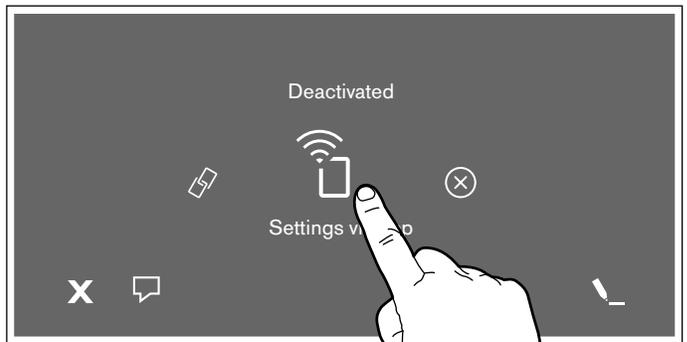
**Settings via App**

Using the Home Connect app, you can easily access the basic settings for your cooktop and send settings for the cooking positions to the cooktop.

**Notes**

- If the appliance is being operated by means of the controls on the appliance itself, this mode of operation always has priority. When the controls on the appliance itself are being used, you will not be able to operate it via the Home Connect app.
- The transfer settings option is activated by default.
- If the settings transfer option has been deactivated, only the cooktop's operating statuses will be displayed in the Home Connect app.

1. To open the basic settings, touch the ⚙ symbol on the main screen.
2. Scroll left or right with your finger and select the **Home Connect** setting.
3. Touch **Settings via app**.



4. To activate the settings transfer option, touch **Yes**; to deactivate the settings transfer option, touch **No**.

## Confirming Settings

Once the settings have been transferred to a cooking zone, a confirmation message will appear on the cooktop's touchscreen display.

## Software Update

Using the software update function, the cooktop's software can be updated (e.g. for the purpose of optimization, troubleshooting or security updates). To use the app, you must first register as a Home Connect user, install the app on your mobile device and connect to the Home Connect server.

The Home Connect app will tell you when a software update is available. You can start the software update via the app or the cooktop. To do this, refer to the instructions on the display.

Once the update has been successfully downloaded, you can install it via the Home Connect app if you are connected to your local area network.

The Home Connect app will notify you when the update has been successfully installed.

### Notes

- You can continue to use the cooktop as normal while updates are downloading.
- Depending on your personal settings in the app, software updates can also be set to download automatically.
- We recommend that you install security updates as soon as possible.

## Information on Data Protection

When your appliance is connected to a WLAN network that is connected to the Internet for the first time, your appliance transmits the following categories of data to the Home Connect server (initial registration):

- Unique appliance identification (consisting of appliance codes as well as the MAC address of the installed Wi-Fi communication module).
- Security certificate of the Wi-Fi communication module (to ensure a secure data connection).
- The current software and hardware version of your appliance.
- Status of any previous resetting to factory settings.

This initial registration prepares the Home Connect functions for use and is only required when you want to use these Home Connect functions for the first time.

**Note:** Ensure that the Home Connect functions can be used only in conjunction with the Home Connect app. Information on data protection can be accessed in the Home Connect app.

## Wi-Fi® Module

### FCC/IC Statements

**Model: COM2**  
**FCC ID: 2AHES-COM2**  
**IC ID: 21152-COM2**

The Home Connect module is a communication device designed to provide communication between appliances and smart devices.

This module is integrated at the factory, under direct control of BSH Home Appliances Corporation, and is not user servicable or upgradable. At least 7<sup>7</sup>/<sub>8</sub> inch (20 cm) separation distance should be maintained from device to user.

### FCC COMPLIANCE STATEMENT



### CAUTION

Changes or modifications not expressly approved could void your authority to use this equipment.

This device complies with Part 15 of the FCC Rules. Operation to the following two conditions:

1. This device may not cause harmful interference, and
2. This device must accept any interference received, including interference that may cause undesired operation.

### INDUSTRY CANADA STATEMENT

This device complies with Industry Canada license-exempt RSS standard(s).

Operation is subject to the following two conditions:

1. This device may not cause interference, and
2. This device must accept any interference, including interference that may cause undesired operation of the device.

## Ventilation control

You can connect this appliance to a matching hood and then control the functions of the hood via your cooktop.

There are various options for connecting the appliances:

### Home Connect

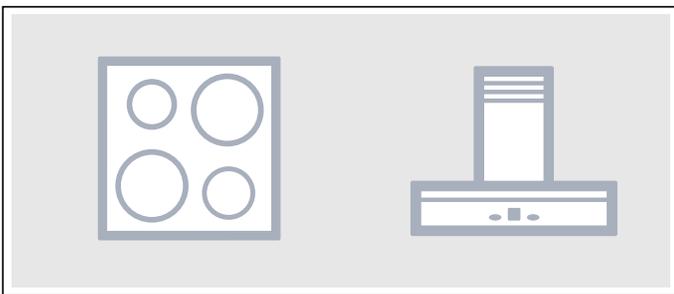
Two appliances can be connected using the Home Connect app provided, that both of them are Home Connect-compatible.

Refer to the Home Connect documents supplied for more information.



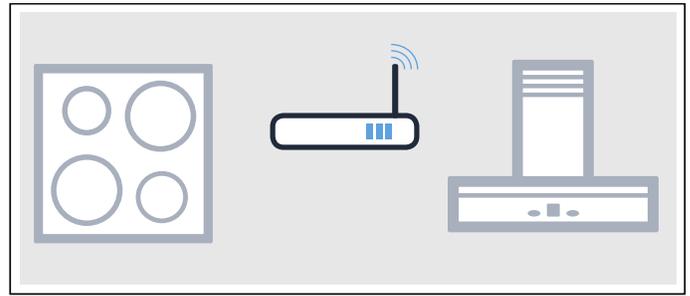
### Connecting appliances directly

If the appliance is connected directly to a hood, it cannot be connected to your home network as well. The appliance functions in the same way as a cooktop with no network connection. The cooktop can always be operated via the control panel.



### Connecting appliances via your home network

If the appliances are connected to each other via your home network, both the hood controls and Home Connect can be used to operate the cooktop.



### Notes

- Make sure you follow the safety instructions in the instruction manual for your hood and that these are complied with even when operating the appliance via the hood controls on the cooktop.
- If the appliance is being operated by means of the controls on the hood, this mode of operation always has priority. It is not possible to use the hood controls on the cooktop during this time.
- In networked standby mode, your appliance requires a maximum of 2 W.

## Setting Up a Connection

To set up the connection between the cooktop and the hood, the cooktop must be switched on.

### Connecting Directly

Make sure that the hood is switched off.

For more information, refer to the section entitled "Connecting to the cooktop" in the instruction manual for your hood.

**Note:** If you connect your cooktop directly to the hood, it cannot be connected to your home network as well and you will not be able to use Home Connect.

1. To open the basic settings, touch the  symbol on the main screen.
2. Scroll left or right with your finger and select the **Hood control** setting .
3. Select the **Hood control** option and then touch the  symbol to confirm your choice.
4. You have 2 minutes to initiate the connection process on the hood. See hood operating instructions.

Once the process is complete, a message will be displayed, informing you of the result of the connection process. If the connection has been successfully established, the  symbol for hood control from the cooktop will appear on the main screen.

If you wish to change the setting, select the **Hood control** option  again and then change the setting as required.

## Connecting via Your Home Network

You require a router that has WPS functionality.

Access to your router is required. If you do not have this, follow the steps listed under "Direct connection".

When you begin, make sure that the hood is connected to the same home network.

1. To open the basic settings, touch the  symbol on the main screen.
2. Scroll left or right with your finger and select the **Hood control** setting .
3. Select the **Home Connect** option and then touch the  symbol to confirm your choice.
4. Press the WPS button on the router within the next 2 minutes.

A message will be displayed to notify you when the cooktop is successfully connected to your home network.

5. You have 2 minutes to initiate the connection process on the hood. See hood operating instructions.

Once the process is complete, a message will be displayed, informing you of the result of the connection process. If the connection has been successfully established, the  symbol for hood control from the cooktop will appear on the main screen.

**Note:** Connection can only be established when both appliances are connected to your home network and the connection process has been initiated for both of them. If the time allowed for connecting has already expired for one of the two appliances, initiate the connection process again.

## Disconnecting from the network

The connection to your home network can be deleted.

1. To open the basic settings, touch the  symbol on the main screen.
2. Scroll left or right with your finger and select the **Hood control** setting .
3. Select the **Disconnect hood control** option  and then touch the  symbol to confirm your choice.

The connections have now been deleted.

**Note:** The connection to the home network can be re-established at any time.

## Controlling the Hood via the Cooktop

In the cooktop's basic settings, you can configure what the hood should do when the cooktop or individual cooking positions are switched on or off.

You can select other settings using the control panel.

### Setting the Fan

#### Activation

1. Touch the  symbol on the main screen.
2. Select the fan setting in the settings area. The following settings are possible:

0	Fan off
1, 2, 3	Fan settings. Intensity: Low, medium, high
	Intensive mode

The following will also be displayed, depending on which ventilation control setting is selected:

	Automatic mode
	Delay shut off function
U	Unknown mode

The selected setting will appear on the main screen next to the  symbol.

#### Deactivating

Select fan setting 0.

#### Setting Automatic Mode

##### Activation

1. Touch the  symbol on the main screen.
2. Select the option  **Hood control**.
3. Select the  **Automatic** option.

Depending on how the hood sensor is configured, the fan will start automatically when it detects smoke. For additional information, see hood operating instructions.

##### Deactivating

1. Touch the  symbol on the main screen.
2. Select a different fan setting.

### Setting the Hood Lighting

The hood light can be switched on and off using the control panel for the cooktop.

1. Touch the  symbol on the main screen.

2. Select the  **Light Brightness** option.

3. Select the brightness level.

Depending on the basic settings you have selected, the light will automatically be switched on or off when the cooktop is switched on or off.

### Hood control settings

You can adjust the cooktop-based hood controls to suit your requirements at any time.

**Note:** The settings will only be displayed if the appliance is connected to a hood.

Settings	Description
 Automatic control	You can choose the fan setting at which the hood runs when the cooktop is switched on.
 Delay shut off function	The Delay shut off function keeps the fan running for a certain amount of time after the cooktop is switched off.
 Light Brightness	You can choose the brightness setting at which the hood light lights up when the cooktop is switched on.
 Automatic switch off	You can choose whether the hood light is automatically switched off when the cooktop is switched off.
 Disconnecting the hood control	The connection to the home network can be deleted.

Some of these settings may not be available

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## Clean

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### Daily Cleaning

**Note:** Recommended cleaners indicate a type of cleaner and do not constitute an endorsement of a specific brand.

#### Glass Ceramic Cooktop

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#### CAUTION

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Do not use any kind of cleaner on the glass while the surface is hot; use only the razor blade scraper. The resulting fumes can be hazardous to your health. Heating the cleaner can chemically attack and damage the surface.

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Clean the surface when it is completely cool, with the following exception: remove dry sugar, sugar syrup, tomato products and milk immediately with the razor blade scraper (see cleaning chart).

Wipe off spatters with a clean, damp sponge or a paper towel. Rinse and dry. Use white vinegar if smudge remains; rinse.

### Cleaning Chart

Type of Soil	Possible Solution
<b>Dry sugar, sugar syrup, milk or tomato spills. Melted plastic film or foil. All these items REQUIRE IMMEDIATE REMOVAL. Failure to remove these immediately can permanently damage the surface.</b>	Remove these types of spills while the surface is hot using the razor blade scraper. Use a new, sharp razor in the scraper. Remove pan and turn off the cooking zone. Wearing an oven mitt, hold scraper at 30° angle, using care not to gouge or scratch the glass. Push soil off the heated area. After the surface has cooled, remove the residue and apply the glass ceramic cooktop cleaner.
	<hr/> <h4> WARNING</h4> <p><b>Risk of injury!</b> The blade is extremely sharp. Risk of cuts. Protect the blade when not in use. Replace the blade immediately when any imperfections are found. Follow manufacturer's instructions.</p> <hr/>
<b>Burned-on food soil, dark streaks, and specks</b>	Soften by laying a damp paper towel or sponge on top of soil for 30 minutes. Use a plastic scrubber and glass ceramic cooktop cleaner or use the razor blade scraper. Rinse and dry.

Apply a small amount of the glass ceramic cooktop cleaner. When dry, buff surface with a clean paper towel or cloth.

### Cleaning Guidelines

When using a cleaner, use only a small amount; apply to a clean paper towel or cloth. Wipe on the surface and buff with a clean dry towel.

For best results, use cleaners such as glass ceramic cooktop cleaner, BonAmi®, Soft Scrub® (without bleach), and white vinegar.

#### Avoid these Cleaners

- Glass cleaners which contain ammonia or chlorine bleach. These ingredients may damage or permanently stain the cooktop.
- Caustic cleaners - cleaners such as Easy Off® may stain the cooktop surface.
- Abrasive cleaners.
- Metal scouring pads and scrub sponges such as Scotch Brite® can scratch and/or leave metal marks.
- Soap-filled scouring pads such as SOS® can scratch the surface.
- Powdery cleaners containing chlorine bleach can permanently stain the cooktop.
- Flammable cleaners such as lighter fluid or WD-40.

Type of Soil	Possible Solution
<b>Greasy spatters</b>	Use a soapy sponge or cloth to remove grease; rinse thoroughly and dry. Apply glass ceramic cooktop cleaner.
<b>Metal marks: Iridescent stain</b>	Pans with aluminum, copper or stainless steel bases may leave marks. Treat immediately after surface has cooled with glass ceramic cooktop cleaner. If this does not remove the marks, try a mild abrasive (Bon Ami®, Soft Scrub® without bleach) with a damp paper towel. Rinse and reapply glass ceramic cooktop cleaner. Failure to remove metal marks before the next heating makes removal very difficult.
<b>Hard water spots:</b> Hot cooking liquids dripped on surface	Minerals in some water can be transferred onto the surface and cause stains. Use undiluted white vinegar, rinse and dry. Recondition with glass ceramic cooktop cleaner. Remove boilovers and stains before using the cooktop again.
<b>Surface scratches:</b> Small scratches are common and do not affect cooking. They become smoother and less noticeable with daily use of the glass ceramic cooktop cleaner.	Apply glass ceramic cooktop cleaner before using to remove sand-like grains and grit such as salt and seasoning. Scratches can be reduced by using pans with bases that are smooth, clean, and dry before use. Use recommended glass ceramic cooktop cleaner daily.
<b><i>NOTICE</i></b>	
Diamond rings may scratch the surface.	

## Maintenance

This appliance requires no maintenance other than daily cleaning. For best results, apply cooktop cleaning cream daily.

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## Frequently-asked questions and answers (FAQ)

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### Use

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#### Nothing appears on the display

The brightness may not be set correctly. Look at the display from above and set the brightness in the basic settings.

For more information about the settings, see the section entitled → *"Basic settings"*

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#### The main display shows a warning message and a signal tone sounds

Remove any liquid or remnants of food from the control panel. Remove any objects from the control panel.

For instructions on how to deactivate the signal tone, see the section entitled → *"Basic settings"*

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### Noises

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#### Why can I hear noises while I'm cooking?

Noises may be generated while using the cooktop depending on the properties of the base of the cookware. These noises are normal for induction technology. They do not indicate that there is a fault.

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#### Possible noises:

##### **A low humming noise of the kind a transformer makes:**

Occurs when cooking at a high heat setting. The noise disappears or becomes quieter when the heat setting is reduced.

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##### **Quiet humming:**

The cookware may be too small for the cooking position or not suitable for induction cooking. Use larger cookware or move it to a different position on the cooking surface.

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##### **Quiet whistling:**

This occurs when the cookware is empty. The noise disappears when water or food is added to the cookware.

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##### **High-pitched whistling noises:**

These may occur if two cooking positions are used at the highest heat setting at the same time. The whistling noises disappear or become quieter when the heat setting is reduced.

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##### **Crackling:**

This occurs when using cookware made from layers of different material or when using cookware of different sizes and different materials at the same time. How loud the noise is may vary depending on the quantity of food you are cooking and the method you are using.

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##### **Fan noise:**

The cooktop is equipped with a fan that switches on automatically at high temperatures. The fan may continue to run even after you have switched off the cooktop if the temperature detected is still too high.

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##### **Clicking:**

Occasional clicking when activating or moving an item of cookware is completely normal.

Now and again, other completely random noises that have nothing to do with the cookware may occur.

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## Cookware

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### **Which types of cookware can be used with an induction cooktop?**

For information on which types of cookware can be used with an induction cooktop, see the section entitled → *"Cooking with induction"*

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### **Why is the cooktop not heating?**

Make sure the cookware is suitable for use with an induction cooktop. For information on the type, size and positioning of the cookware, see the section entitled → *"Cooking with induction"*

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### **Why is it taking so long for the cookware to heat up or why is it not heating up correctly despite being on a high heat setting?**

Make sure the cookware is suitable for use with an induction cooktop. For information on the type, size and positioning of the cookware, see the section entitled → *"Cooking with induction"*

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### **The depiction of the cookware on the touchscreen display does not match the actual cookware in terms of size and shape**

The depiction of the cookware on the touchscreen display is purely indicative.

Make sure that the cookware is completely inside the usable area of the cooking surface.

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### **There is cookware on the cooking surface that is not being shown on the touchscreen display.**

There are more than eight items of cookware on the cooking surface.

The cookware is too small: A diameter of between 3½ and 13" (90 and 340 mm) is recommended.

Use a larger cookware or cookware that is suitable for induction cooking. Alternatively, switch the positions of the cookware on the cooking surface. For information on which types of cookware can be used with an induction cooktop, see the section entitled → *"Cooking with induction"*

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### **There are two items of cookware on the cooking surface. However, the touchscreen display displays this as just one item of cookware.**

If two pots or pans are placed very close together on the cooking surface, the touchscreen display may show them as one item of cookware.

Move the two items away from each other until the touchscreen display depicts them separately.

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### **There is one item of cookware on the cooking surface. However, the touchscreen display is showing two or more.**

The base of the cookware may be deformed or embossed, or the cookware may not be suitable for induction cooking.

Confirm that the base of the cookware is flat. For information on the type, size and positioning of the cookware, see the section entitled → *"Cooking with induction"*

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### **Not every item of cookware that is on the cooking surface can be activated.**

You can place up to eight items of cookware on the cooking surface but only up to six evenly distributed items can be used at the same time.

For information on positioning cookware, see the section entitled → *"Cooking with induction"*.

You can cook with up to three items of cookware on each side. If there is an item of cookware in the center of the cooking surface or an item of cookware is too large, the number of "active" pots or pans is restricted.

For information on positioning cookware, see the section entitled → *"Cooking with induction"*.

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One of the items of cookware is not suitable for induction cooking. The ⊖ symbol appears on the touchscreen display next to the unsuitable pot or pan.

For information on which types of cookware can be used with an induction cooktop, see the section entitled → *"Cooking with induction"*.

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The appliance has exceeded its maximum power consumption or the **Power management** setting has been activated.

Check the installation and correctly configure the **Power management** setting. See the section entitled → *"Basic settings"*

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**The heat setting cannot be increased.**

The appliance has reached its maximum power consumption or the **Power management** setting has been activated.

Switch the positions of the cookware on the cooking surface. Check the installation and correctly configure the **Power management** setting. See the section entitled → "*Basic settings*"

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**The Cooking Sensor mode is not available.**

The appliance has reached its maximum power consumption or the **Power management** setting has been activated.

To ensure that the Cooking Sensor mode is available, switch off the other cooking zones or reduce the heat setting for the other items of cookware. Switch the positions of the cookware on the cooking surface. Check the installation and correctly configure the **Power management** setting. See the section entitled → "*Basic settings*"

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**If you use the appliance intensively, this may increase the required cooking times.**

This may be due to the fact that internal safety mechanisms are preventing the cooktop from overheating.

Try moving the cookware to a different position.

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**Bubbles are forming with an uneven distribution within the cookware.**

Depending on the power level that is selected, the type of cookware or the combination with other cookware, bubbles may form unevenly. This does not affect the temperature or the cooking process.

For information on the type, size and positioning of the cookware, see the section entitled → "*Cooking with induction*".

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**Cleaning**

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**How do I clean the cooktop?**

You can achieve the best results by using special glass-ceramic cleaning products. Do not use harsh or abrasive cleaning products, dishwasher detergent (concentrated) or scouring pads.

For more information on cleaning and caring for your cooktop, see the section entitled → "*Clean*"

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**Home network**

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**Why will the cooktop not connect to the home network after the WPS button has been pressed on the router?**

Once the "Connect automatically" option has been selected, press the WPS button on the router within the next 2 minutes.

If this time has already elapsed, repeat the connection procedure. If the problems persist, restore the appliance to factory settings; see the section entitled → "*Basic settings*".

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**Why is my mobile device not logging into the Home Connect network?**

Use the SSID "HomeConnect" and password "HomeConnect" to connect.

Make sure that you have entered all the characters correctly and that you have used upper and lower case in the relevant places.

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## Faults – what to do?

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If a problem or fault occurs in the appliance, instructions, alerts, warnings or fault messages will be shown on the display.

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### CAUTION

Repairs should only be done by an authorized servicer.

Improper repair of your appliance may result in risk of severe physical injury or death.

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## Warnings and fault messages

Warnings are displayed if an internal fault has occurred that will compromise use of the cooktop.

Follow the instructions on the display and touch the ✓ symbol to return to the main screen.

Fault messages are displayed if an internal fault or malfunction has occurred that makes it impossible to use the cooktop.

Disconnect the appliance from the mains power supply and then wait for a few seconds before reconnecting it. If the message appears again, contact Customer Support.

Please quote the fault code when you call Customer Support.

### Notes

- The top line of the display lights up red.
- A fault code is displayed with some fault messages (e.g. [E0513])
- If a fault occurs, the appliance does not switch to standby mode.
- For more information, see the section entitled → *"Frequently-asked questions and answers (FAQ)"*.

## Tips

Problem	Solution
The cooktop will not switch on.	Use other electrical appliances to check whether a short circuit has occurred in the power supply. Make sure that the appliance has been connected as shown in the circuit diagram. If the fault cannot be rectified, inform Customer Support.
The touchscreen display is not responding or has frozen.	The control panel is damp or there is something on it. Dry the control panel or remove the object.
The cooking position's heat setting cannot be increased.	The cooktop's total power output has been limited. Change the total power under "Maximum power consumption" in the basic settings. If a very large item of cookware is being used, this may have an effect on the maximum heat setting for that half of the cooktop. Reposition the cookware.
An audible signal will sound if there is something on the touchscreen display.	Remove the object and reset the cooktop. Do not place hot cookware on the control panel.
The cooktop responds in an unusual manner or cannot be operated properly.	Switch the appliance off using the mains fuse or the circuit breaker in the fuse box. Wait a few seconds before reconnecting the appliance.
The electronics have overheated and switched off the affected cooking position. The electronics have overheated and all the cooking positions have been switched off.	Wait until the electronics have cooled down sufficiently. When the fault code on the display goes out, you can resume cooking.
There is hot cookware near the control panel. To protect the electronics, the cooking position has been switched off.	Remove the cookware that is causing the problem. Wait a few seconds. When the fault code on the display disappears, you can resume cooking.
The cooking position has overheated and has been switched off to protect the work surface.	Wait until the electronics have cooled down sufficiently before switching the cooking position on again.

<b>Problem</b>	<b>Solution</b>
The transfer settings function will not activate.	The "active" item of cookware has been removed from its position and a pot or pan of a different size has been put in its place. Test with the same item of cookware.  Acknowledge the fault code by touching any of the buttons. You can cook as usual without using the transfer settings function. Inform Customer Support.
The cooktop has been operating continuously for an extended period.	The automatic safety cut-out function has been activated. See the section entitled "Automatic Shut-Off".
The cooking sensor has overheated and the cooking position has been switched off. <i>E8202</i>	Wait until the cooking sensor has cooled down sufficiently before activating the function again.
The cooking sensor has overheated and the adjacent cooking positions have been switched off. <i>E8203</i>	If you are not using the cooking sensor, remove it from the cookware and keep it away from the other cooking positions and sources of heat. Switch the cooking positions back on.
The battery in the cooking sensor is almost drained. <i>E8204</i>	Replace the 3 V CR2032 battery. See the section entitled "Wireless Cooking Sensor".
The connection to the cooking sensor has been broken. <i>E8205</i>	Switch the function off and then on again.
The cooking sensor is faulty. <i>E8206</i>	Inform Customer Support.
The cooking sensor indicator does not light up and the cooking sensor is not responding.	Replace the 3 V CR2032 battery. See the section entitled "Wireless Cooking Sensor".  If this does not solve the problem, press and hold the symbol on the cooking sensor for 8-10 seconds and then reconnect the cooking sensor to the cooktop. See the section entitled "Wireless Cooking Sensor".  If the problem still persists, contact Customer Support.
The sensor indicator flashes twice. The battery in the cooking sensor is almost drained. You may be interrupted the next time you cook by the battery running out.	Replace the 3 V CR2032 battery. See the section entitled "Wireless Cooking Sensor".
The sensor indicator flashes three times. The connection to the cooking sensor has been broken.	Press and hold the symbol on the cooking sensor for 8-10 seconds and then reconnect the cooking sensor to the cooktop. See the section entitled "Wireless Cooking Sensor".
The cooktop is unable to connect to your home network or the hood. <i>E 70 10</i>	Switch the cooktop off and then on again.  If the message appears again, contact Customer Support.
The operating voltage is incorrect/outside of the normal operating range. <i>E9000/E90 10</i>	Contact your electrical utility provider.
The cooktop is not connected properly <i>U400</i>	Disconnect the cooktop from the power supply. Make sure that it has been connected as shown in the circuit diagram.

## Demo mode

If the  symbol appears at the top of the display, this means that demo mode is active. The appliance will not heat up. Disconnect the appliance from the mains power supply and then wait for a few seconds before reconnecting it. Then deactivate demo mode in the basic settings menu within the next 3 minutes. See the section entitled → "Basic settings"

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## Customer Service

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Our Customer Service is there for you if your appliance needs to be repaired. We will always find an appropriate solution in order to avoid unnecessary visits by engineers.

When calling us, please quote the product number (E no.) and the production number (FD no.) so that we can provide you with the correct advice. The rating plate that features these numbers can be found on the underside of the appliance. To save time, you can make a note of the number of your appliance and the telephone number for Customer Service in the space below, in case you need them.

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<b>E no.</b>	<b>FD no.</b>
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**Customer Service** 

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Please note that a visit from a Customer Service engineer is not free of charge in the event that the appliance has been misused, even during the warranty period.

Please find the contact data of all countries in the enclosed customer service list.

### To book a service visit and product advice

**USA** 877 442 4436  
toll-free

**CANADA** 877 442 4436  
toll-free



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