

Operating instructions

CombiCookTop V2000 I804

Induction hob with integrated range hood

Thank you for choosing to buy one of our products. Your appliance is made to high standards and is easy to use. Nevertheless, please take the time to read these operating instructions in order to familiarize yourself with the appliance and get the best use out of it.

Please follow the safety precautions.

Modifications

Text, diagrams and data correspond to the technical standard of the appliance at the time these operating instructions went to press. The right to make technical modifications for the purpose of the further development of the appliances is reserved.

Validity

These operating instructions apply to:

Model designation	Type	Model identifier
CombiCookTop V2000 I804	CCT2T-31095	CCT2T84MTLD

Variations depending on the model are noted in the text.

Contents

1	Safety warnings	4	6.4	Room ventilation	23
1.1	Symbols used	4	6.5	OptiLink	24
1.2	General safety precautions	4	6.6	CleanAir	25
1.3	Appliance-specific safety precautions.....	4	6.7	After-running time.....	25
1.4	Instructions for use	5	6.8	Filter	26
2	Using for the first time	9	7	User settings	26
3	Appliance description	9	7.1	Childproof lock	27
3.1	Appliance overview.....	9	7.2	Languages.....	28
3.2	Operating and display elements	9	7.3	Brightness	28
3.3	How induction hobs function	10	7.4	Loudness	28
3.4	Flexible cooking	10	7.5	Button signal	28
3.5	Pan detection.....	10	7.6	Ventilation	29
3.6	Cookware	10	7.7	Hints.....	29
3.7	Range hood	12	7.8	Factory setting	29
4	General operation	13	8	Care and maintenance	30
5	Operating the hob	13	8.1	Glass ceramic surfaces.....	30
5.1	Switching the appliance on.....	13	8.2	Range hood	31
5.2	Setting the power level for a cooking zone ...	14	9	Trouble-shooting	34
5.3	Overview of power levels.....	14	9.1	Other possible problems.....	36
5.4	Switching a cooking zone off.....	14	10	Accessories and spare parts	37
5.5	Residual heat indicator	15	11	Technical data	37
5.6	Power management	15	11.1	Hob	37
5.7	PowerPlus.....	15	11.2	Range hood	38
5.8	Operating time.....	15	12	Disposal	39
5.9	Using the cooking functions	17	13	Index	41
5.10	Easy cooking	17	14	Service & Support	43
5.11	Timer.....	20			
5.12	Pause cooking.....	21			
5.13	Wipe protection	21			
5.14	Recall function.....	22			
5.15	Demo mode	22			
6	Operating the range hood	23			
6.1	Switching the range hood on manually while in the process of cooking.....	23			
6.2	Power level «P»	23			
6.3	Switching the range hood off.....	23			

1 Safety warnings

1.1 Symbols used



Denotes important safety precautions.

Failure to observe said precautions can result in injury or in damage to the appliance or fittings!



Information and precautions that should be observed.



Information on disposal



Information about the Operating Instructions

- ▶ Indicates step-by-step instructions.
 - Describes how the appliance reacts to the steps taken.
- Indicates a list.

1.2 General safety precautions



- Read the operating instructions before using the appliance for the first time.



- This appliance can be used by children aged 8 and above and by persons with reduced physical, sensory or mental capabilities, or lack of experience and/or knowledge, provided they are supervised or have been instructed on the safe use of the appliance and have understood the hazards involved. Children shall not play with the appliance.

Cleaning and user maintenance shall not be undertaken by children without supervision.

- If an appliance is not equipped with a mains cable and a plug or other means for disconnecting from the mains with a contact opening on each pole complying with the conditions of overvoltage category III for full isolation, an isolating device must be incorporated into the permanently installed electrical installation in accordance with the installation regulations.
- If the mains cable of this appliance is damaged, it must be replaced by the manufacturer or its Customer Services or a similarly qualified person in order to avoid hazard.

1.3 Appliance-specific safety precautions



- **WARNING:** Under no circumstances may hot pots or pans be placed on the display.
- **WARNING:** If the surface has a crack running through the thickness of the material, switch the appliance off and

disconnect it from the mains to avoid possible electric shock.

- **WARNING:** The appliance and its accessible parts get hot during use. Be careful not to touch the heating elements.
- Under no circumstances use a steam cleaner to clean the appliance.
- Do not place metal objects such as knives, forks, spoons, lids or aluminium foil on the hob as they can get hot.
- After use, switch the hob off using the controls and do not rely on the pan detector.
- **WARNING:** It can be dangerous to leave the hob unattended when cooking with fat or oil, as this can lead to fires. NEVER attempt to extinguish a fire with water. Switch the appliance off. Try to smother the flames with a pan lid or fire blanket.
- **WARNING:** NEVER store objects on the hob due to the risk of fire.
- **WARNING:** The cooking process must be constantly supervised. Shorter cooking processes must be supervised the entire time.

- Do not operate the appliance using an external time switch or a separate remote control system.
- The room must be adequately ventilated when operating the range hood at the same time as other appliances that burn gas or other fuels.
- Observe the official regulations for the exhaust-air layout.
- The extracted air must not be fed into a chimney which is used for exhausting fumes from appliances burning gas or other fuels.

1.4 Instructions for use

Before using for the first time

- The appliance must be installed and connected to the electricity supply in accordance with the separate installation instructions. Have a qualified fitter/ electrician carry out the necessary work.
- Dispose of the packaging material in accordance with local regulations.

Correct use

- The appliance is designed for use in the home for preparing food. No liability is assumed for any damage caused by improper use or incorrect handling.
- The appliance is designed for use in the home for extracting cooking fumes and smells from above the cooking surface.
- Any repairs, modifications or manipulations to the appliance, especially any electrically live parts, may only be carried out by the manufacturer, its Customer Services or a similarly qualified person. Repairs if carried out incorrectly

may cause serious injury, damage to the appliance and fittings, as well as affect the functioning of the appliance. If the appliance is not working properly or in case a repair is needed, follow the instructions given in the «Service & Support» section. If required, please contact our Customer Services.

- Use original spare parts only.
- Retain these operating instructions for future reference. If you sell the appliance or pass it on to a third party, please ensure these operating instructions accompany the appliance, together with the installation instructions.
- The appliance corresponds to recognized technology standards and the relevant safety regulations. However, proper use of the appliance is essential to avoid damage and accidents. Please therefore follow the precautions given in these operating instructions.
- The heated surface will remain hot for some time after it is switched off and will cool down only slowly to room temperature. Please allow sufficient time for the appliance to cool down before, for instance, cleaning it.

Children in the home

- Packaging materials, e.g. plastic film and polystyrene, can be dangerous for children. Danger of suffocation! Keep packaging material away from children.
- The appliance is designed for use by adults who are familiar with the content of these operating instructions. Children may not always be aware of the danger involved in using electrical appliances. Ensure proper supervision and do not allow children to play with the appliance – there is a danger that children could hurt themselves.

Caution: Burns hazard

- Overheated fat and oil can easily catch fire. NEVER attempt to extinguish burning oil or fat with water. Danger of explosion! Smother the flames with a fire blanket. Keep doors and windows closed.
- The accessible surfaces of the hob can get very hot when operated with pans in place.

Caution: Risk of injury

- Use of unsuitable protective guards can cause accidents.
- Keep pets away from the appliance.

Caution: Risk to life

- Packaging materials, e.g. plastic film and polystyrene, can be dangerous for children. Danger of suffocation! Keep packaging material away from children.

How to avoid damaging the appliance

- Under no circumstances place hot pots and pans on the display!
- In case of overheating, switch the hot-plate off and allow it to cool down completely. Do not put any dishes on it. Under no circumstances use cold water to cool it down quickly.
- Do not climb on to the appliance.
- Do not put hot cookware on the silicone joints to prevent damaging them.
- Do not cut or prepare food on the surface and avoid impact with hard objects. Do not drag cookware across the surface.
- Take particular care that sugary foods or juices do not get onto the hot cooking zones as this can damage the surface. If sugary foods or juices do get on to the hot cooking zones clean away immediately (while still hot) with a scraper.

- Pots with pure copper or aluminium bases should not be used for cooking as they can leave behind traces that can be difficult to clean. If the traces are not removed immediately after cooking with a suitable cleaning agent, they can be permanently burned on and therefore permanently ruin the visual appearance of the appliance.
- Sliding pans and cookware across the glass ceramic causes scratches. This can be largely prevented by lifting pans and cookware up and then placing them down in position.
- The hob is designed to be used – signs of use, such as scratches or the wear and tear from pans and cookware, are normal. The more intensively it is used, the greater the signs of use; however, the appliance remains in perfect working order and therefore does not give a right of complaint. Safety is guaranteed at all times.
- There is no such thing as completely scratch-proof glass; scratches can even develop on sapphire glass, which is used in watches. The glass ceramic used is of the best quality available on the market.
- Caution: Accessible parts may become hot when used with cooking appliances.
- Do not flambé food next to the range hood.
- Do not leave the appliance unattended when deep-frying on the cooking surface. The cooking oil in the deep-frying appliance could overheat and catch fire. Constantly monitor the temperature of the cooking oil, keeping it below the temperature at which it can catch fire. Change the cooking oil regularly – dirty oil catches fire more easily than clean oil.
- Do not operate the individual cooking zones of the cooking surface without a pan or with an empty pan on them so as to avoid damaging the appliance or the kitchen fittings through a build-up of heat.
- Ensure there is adequate ventilation when the extractor fan is on so as to avoid creating a disturbing underpressure in the kitchen and to achieve optimal air extraction.
- Avoid a cross-current of air, which could blow the cooking vapours over the cooking surface.
- If other appliances – fired by gas or other fuels – are being used at the same time, ensure that there is a sufficient supply of fresh air. This does not apply to air recirculation appliances.
- If other firing systems are being used at the same time (e.g. wood, gas, oil or coal fired heating appliances), safe operation is only possible providing a room negative pressure of 4 Pa (0.04 mbar) is not exceeded at the location of the appliance. Risk of toxic fumes! An adequate flow of fresh air must be guaranteed e.g. via non-closable openings in doors or windows and in combination with an air-intake/exhaust-air wall box or by other technical means.

Note on use

- Tests have shown that under normal circumstances there is no risk to cardiac pacemaker users. If, as the user of a cardiac pacemaker (or a hearing aid or another type of implant), you would like to be reassured that using the appliance does not pose a risk, you are advised to consult a competent medical authority.
- If the appliance is visibly damaged, do not use it. Contact our Customer Services.
- If the appliance is not functioning properly, disconnect it from the power supply immediately.
- If the mains cable of the appliance is damaged, it must be replaced by Customer Services in order to avoid hazard.

1 Safety warnings

- When carrying out maintenance work on the appliance, including replacing light bulbs, cut off the electricity supply to the appliance: remove the screw fuse from the holder or switch the circuit breaker off, or unplug from the mains socket.
- When cleaning the appliance make sure no water gets inside it. Use a moderately damp cloth only. NEVER spray the inside or the outside of the appliance with water. If water gets inside the appliance, it can cause damage.
- Observe the cleaning intervals. Failure to do so increases the fire hazard due to the build-up of grease in the metal grease filters.
- Failure to follow the cleaning instructions may cause a fire hazard.

2 Using for the first time



The appliance must be installed and connected to the electricity supply in accordance with the separate installation instructions. Have a qualified fitter/electrician carry out the necessary work.



Remove any adhesive stickers from the appliance before using it for the first time.

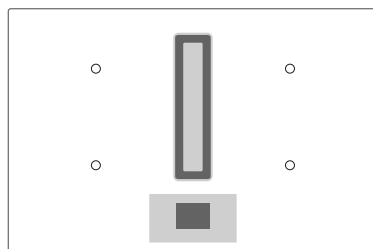


During the first few hours of use, a cooking zone can give off an unpleasant smell. This is normal for brand new appliances. Make sure the room is well ventilated.

3 Appliance description

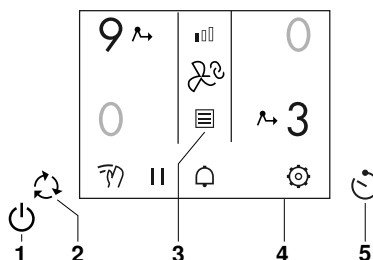
3.1 Appliance overview

- 1 cooking zone ø210 mm (back left)
 - PowerPlus output: 3500 W
- 1 cooking zone ø210 mm (back right)
 - PowerPlus output: 3700 W
- 2 cooking zones ø180 mm (front)
 - PowerPlus output: 3000 W
- Centrally positioned range hood with filter cassette.




3.2 Operating and display elements

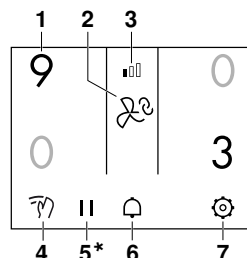
- ON/OFF button
- CleanAir activated
- Activated charcoal filter / Grease filter
- Display
- After-running time for range hood activated



Display when cooking

- Cooking zone power level
- Range hood mode
- OptiLink mode
- Wipe protection
- Pause*
- Timer
- Settings

(*) If no cooking zone is activated, the  symbol for room ventilation is displayed.



3.3 How induction hobs function

Induction hobs work very differently from conventional hobs or hot plates. The induction coils under the glass ceramic plate produce a rapidly changing magnetic field which directly heats up the magnetic base of the cookware.

The glass ceramic plate is only warmed by the hot cookware. Removing the cookware from the cooking zone immediately interrupts the supply of energy.

Induction hobs are:

- quick reacting
- finely adjustable
- powerful
- energy-efficient
- safe



Cookware with a full-surface or full magnetic base is required for cooking with an induction hob.

3.4 Flexible cooking



There are no marked cooking zones when cooking. The centre of each cooking zone is marked with a ○. Cookware of any diameter can be used on any cooking zone. For the cooking process, cookware must be placed centrally on ○.



For even frying, the pan must be centred on ○. The diameter of the base of the pan should not be greater than the diameter of the cooking zone.

3.5 Pan detection

Each cooking zone is equipped with pan detection. This detects suitable induction compatible cookware with a magnetic base.

- If the cookware is removed during operation or if unsuitable cookware is used,
 - the power level selected flashes alternately with .
- If no suitable cookware is placed on the cooking zone before the pan detection time (10 minutes) elapses,
 - the cooking zone switches off.
 - the display changes from  to «0».
 - the appliance switches off after 30 seconds if no other cooking zone is in use.

3.6 Cookware

Suitable cookware

Only cookware with a magnetic base (minimum ø11 cm) is suitable for use with the induction hob.

This can be checked in the following ways:

- A magnet sticks anywhere on the base of the cookware.
- Only the power level set illuminates on the hob.












































Do not heat any unsuitable cookware using aids such as metal rings and the like. This can damage the hob.



Sandwich base



						
Capsule base						
Multi-layer material						
Pressed base						
Cast iron						
Enamelled cast iron						
Enamelled steel						

Key:



Heat distribution



Reaction speed



Noise level



Care



Weight



Steel



Aluminium



Enamel



Good



Satisfactory



Unfavourable

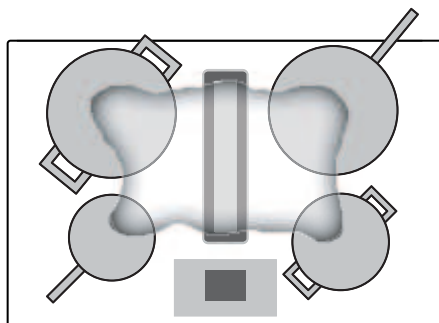
General notes on cookware

- ▶ As far as possible ensure that the diameter of the base of the cookware is the same size as the upper diameter of the cookware.
- ▶ We advise against the use of cookware with a pressed base as this type of cookware does not work with all induction hobs.
- ▶ Some induction hobs have the melt, keep warm and simmer functions. We recommend using cookware without a concave base for these functions.
- ▶ Handles that are loose or hollow can produce a loud whistling noise.
- ▶ The adherence of the cookware to the hob surface is reduced during operation, and the cookware can therefore be moved more easily.
- ▶ Thick pan walls absorb the vibrations and reduce the noise level.



Pan position

Position pots and pans on the hob so that the steam is not drawn into the range hood over the handles.



Energy-efficient cooking

For maximum energy efficiency and even heat distribution note the following:

- The base of the cookware must be clean, dry and smooth.
- Centre the cookware in the middle of the cooking zone.
- Use a well-fitting lid.
- Match the diameter of the cookware to the quantity of food to be cooked.

Coated cookware

- For frying, do not use a higher power level than «7».
- Coated cookware may be operated above level «7» provided that the bottom of the pan is completely covered with liquid.
 - The coating may otherwise become overheated and damaged.



Never use coated frying pans with automatic boost or PowerPlus.

Noise during cooking

Cookware can make noise during cooking. This does not indicate any malfunction, nor does it affect the functioning of the appliance in any way.



Noise depends on the cookware used. If the noise causes considerable disturbance, it can help to change the cookware.

3.7 Range hood

The range hood is designed for extracting cooking vapours and odours. It can be used in the extraction or recirculation mode.

Extraction mode

A fan extracts cooking fumes and smells from above the cooking surface. The metal grease filters clean the extracted air, which is then passed through a connecting pipe fitted with an integrated non-return valve and through the air duct to the outside.



When in use, ensure there is a sufficient supply of fresh air to replace the air that is being extracted.

Recirculation mode with activated charcoal filter




A fan extracts cooking fumes and smells from above the cooking surface. The air is passed through the metal grease filter and activated charcoal filter, grease particles and odours are largely removed from the air and it is then circulated back into the room.



If activated charcoal filters are not supplied with the appliance, these should be ordered and installed before using the appliance for the first time.


4 General operation

Overview of the various menus, functions and options of the hob:

Menu	Selection	Menu activation
Functions specific to the cooking zones	<ul style="list-style-type: none"> ▪ Operating time ▪ Cooking functions ▪ Easy cooking 	► Hold the relevant cooking zone depressed for 1 second or touch 2×.
Functions specific to the range hood	<ul style="list-style-type: none"> ▪ OptiLink ▪ After-running time ▪ CleanAir ▪ Filter 	► Hold  or  depressed for 1 second or touch 2×.
User menu	<ul style="list-style-type: none"> ▪ Childproof lock ▪ Language ▪ Brightness ▪ Volume ▪ Button signal ▪ Hints ▪ Ventilation ▪ Factory setting 	► Touch  .

5 Operating the hob

5.1 Switching the appliance on

- Hold the  button depressed for 1 second.
 - An acoustic signal is emitted and hint messages appear in the display.
- Confirm with OK.

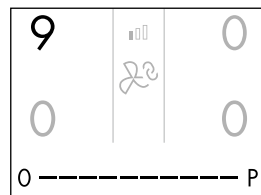
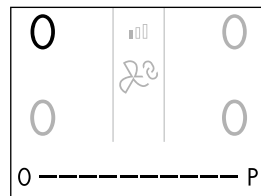


The message disappears automatically after 5 seconds.

5.2 Setting the power level for a cooking zone

- ▶ Touch the required cooking zone.
 - The cooking zone selected is highlighted and the slider appears.

- ▶ Touch or swipe the slider «0–P» to set the power level.
 - The desired setting can be selected when the cooking zone and the slider are displayed.
 - The power level selected is accepted when the slider is released.
 - Shortly after the last entry is made, the slider disappears.

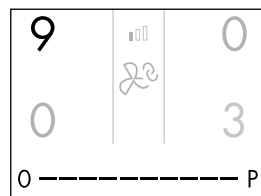


5.3 Overview of power levels

Power level	Cooking method	Use
☼	Melting	Butter, chocolate, gelatine, sauces, approx. 40 °C
⤴	Keep warm	Keeps food warm, approx. 65 °C
🔥	Simmering	Water temperature stays below boiling point
1	Gentle warming	Gelatine, sauces
2		
3	Swelling	Rice
4	Continue cooking, reducing, stewing, steaming	Vegetables, potatoes, sauces, fruit, fish
5		
6	Continue cooking, braising	Pasta, soup, braised meat
7	Gentle frying	Rösti, omelettes, breaded fried foods, sausages
8	Frying, deep frying	Meat, chips
9	Flash frying	Steak
P «Power-Plus»	Fast heating	Boiling water

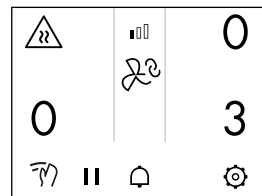
5.4 Switching a cooking zone off

- ▶ Touch the required cooking zone.
 - The cooking zone selected is displayed and the slider appears.
- ▶ Touch «0» on the slider.
 - If no other entry is made and the other cooking zones are switched off, the appliance switches off after 30 seconds.



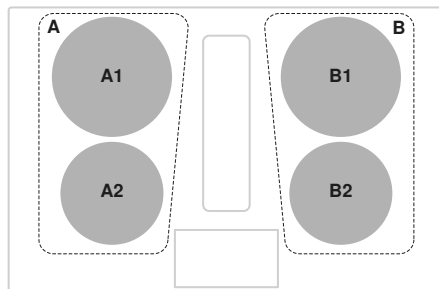
5.5 Residual heat indicator

△ remains illuminated in the position of the relevant cooking zone as long as there is a risk of burns.



5.6 Power management

High power levels cannot be set with both cookware items of a ZoneFlex cooking zone (A or B) at the same time. If an attempt is made to operate two items of cookware at high power levels within a ZoneFlex cooking zone, then the power is reduced for the cookware that was first selected. Reducing the power protects the appliance connection from overheating.



5.7 PowerPlus

All the cooking zones are equipped with the PowerPlus booster. When PowerPlus is switched on, the cooking zone selected works at extra high power for 10 minutes. PowerPlus can be used, for instance, to heat a large quantity of water quickly.

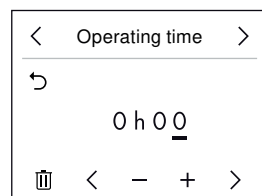
5.8 Operating time

⚠ Do not leave the hob unattended during use. Risk of food boiling over, burning on and igniting!


With the operating time function, the cooking zone switches off automatically after a set time (from 1 minute to 2 hours).

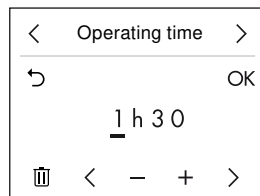
Setting the operating time

- ▶ Hold the active cooking zone depressed for 1 second or touch 2x.
- ▶ Select the «Operating time» menu item with < or >.



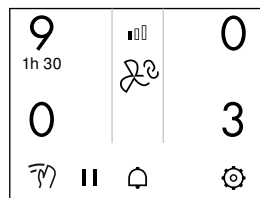
5 Operating the hob

- ▶ Increase or decrease the selected value with **+** or **−** respectively.
- ▶ Use **<** and **>** in the setting range at the bottom to switch between hours and minutes.
- ▶ Touch .
 - The operating time is set to «0h 00».
- ▶ Confirm the entry with **OK** or scroll with **>**.



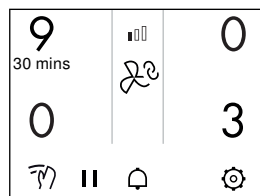
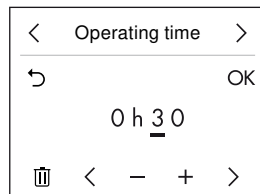
Touch the  button to exit the menu and cancel the setting.

- The operating time is displayed below the cooking zone.




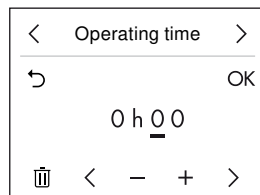
Changing the operating time

- ▶ Hold the cooking zone with the operating time depressed for 1 second or touch 2×.
- ▶ Increase or decrease the selected value with **+** or **−** respectively.
- ▶ Use **<** and **>** in the setting range at the bottom to move from one digit to the next.
- ▶ Confirm the entry with **OK**.
 - The changed operating time is displayed below the cooking zone.



Ending the operating duration before time

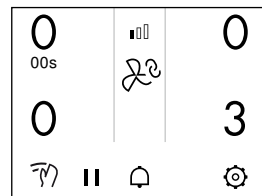
- ▶ Hold the cooking zone with an active operating time depressed for 1 second or touch 2×.
- ▶ Touch .
 - The operating time is reset to «0h 00».
- ▶ Confirm the entry with **OK**.






End of the operating time

When the operating time is up

- the relevant cooking zone switches off.
 - an acoustic signal is emitted.
 - «00s» flashes below the cooking zone.
- Touch the cooking zone to switch off the acoustic signal and display.

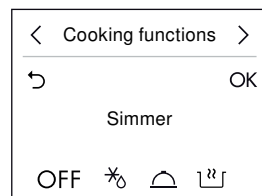


5.9 Using the cooking functions

-  **Melting** Butter, chocolate and honey, for instance, can be gently melted at approx. 40 °C.
-  **Keep warm** Food that has finished cooking can be kept warm at approx. 65 °C.
-  **Simmering** Sausages, dumplings and stuffed pasta, for instance, can be cooked in hot water, just below boiling point.

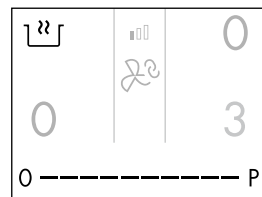
Switching the cooking function on

- Hold the cooking zone depressed for 1 second or touch 2x.
- Select the «Cooking functions» menu item with < or >.
- Make selection and confirm with OK.



Ending the cooking function before time

- Touch the cooking zone.
- Touch «0» on the slider.
 - If no other entry is made and the other cooking zones are switched off, the appliance switches off after 10 seconds.





5.10 Easy cooking



Do not leave food cooking unattended while using the easy cooking function. Risk of food boiling over, burning on and igniting!

The following functions are available for selection:

	Cooking Control	The hob detects boiling point and maintains the temperature reached. Cooking, e.g. of pasta or rice, can be started immediately.
	Temperature Control	When the function is activated, the hob detects the temperature of the base of the cookware and keeps it constant. This ensures the food continues to cook evenly.



Automatic boost

A cooking zone works at power level 9 for a set duration. When this duration is up, it automatically switches back to the continued cooking level set.

Cooking Control





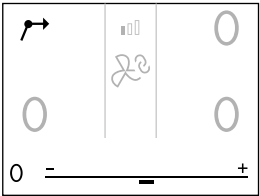
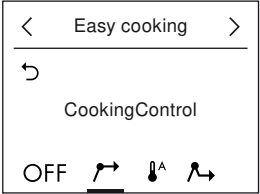
In order to correctly detect the boiling point, use cool, unsalted, unseasoned water only. The use of a pan lid is recommended. Cooking Control can only be started on a cooking zone that is switched off. The pan should not be moved during the heating-up phase.

Minimum and maximum quantity of water per cooking zone:

Diameter of cooking zone	Minimum quantity of water	Maximum quantity of water
180 mm	0.2 l	3 l
210 mm	0.4 l	4 l


Using Cooking Control

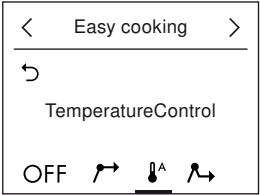
- ▶ Place the cookware with water on the required cooking zone.
- ▶ Hold the cooking zone depressed for 1 second or touch 2x.
- ▶ Select the «Easy cooking» menu item with < or >.
- ▶ Touch  and confirm with OK.
 - Cooking Control starts.
 - An acoustic signal is emitted when boiling point is reached.
- ▶ Touch .
 - The slider is displayed.
 - The slider can be used to adjust the power level at which to continue cooking.
- ▶ Touch «0» to end the function. Alternatively, the function can be switched off under the «Easy cooking» menu item with OFF.



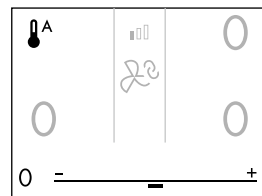
Using Temperature Control

For this function, the cooking zone must be in operation with cookware on it.

- ▶ Hold the cooking zone depressed for 1 second or touch 2x.
- ▶ Select the «Easy cooking» menu item with < or >.
- ▶ Touch  and confirm with OK.
 - Temperature Control starts.
 - A triple acoustic signal is emitted when temperature detection is completed.



- ▶ Touch .
 - The slider is displayed.
 - The slider can be used to adjust the power level at which to continue cooking.
- ▶ Touch «0» to end the function. Alternatively, the function can be switched off under the «Easy cooking» menu item with OFF.



Automatic boost

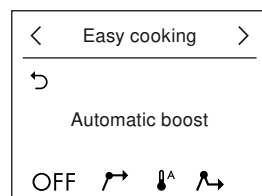
All the cooking zones are equipped with a selectable automatic boost. With this function, a cooking zone heats at power level «9» for a certain length of time (see table). When this duration is up, it automatically switches back to the previously selected continued cooking level.

Continued cooking level	1	2	3	4	5	6	7	8
Automatic boost in mins.:secs.	0:40	1:15	2:00	3:00	4:15	7:15	2:00	2:15

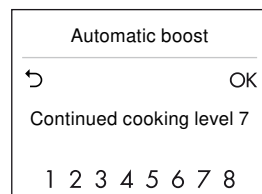
Using automatic boost

To activate the automatic boost function, a continued cooking level of 1–8 must be selected.

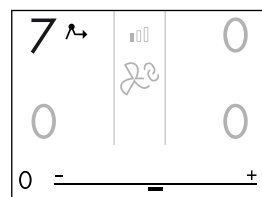
- ▶ Hold the cooking zone depressed for 1 second or touch 2x.
- ▶ Select the «Easy cooking» menu item with < or >.
- ▶ Touch .



- ▶ The desired continued cooking level is selected by touching the corresponding number.
- ▶ Confirm the entry with OK.
 - Automatic boost starts.
 - The cooking zone is displayed along with the selected continued cooking level.



- ▶ Touch the cooking zone.
 - The slider is displayed.
 - Touch «0» to end the function.





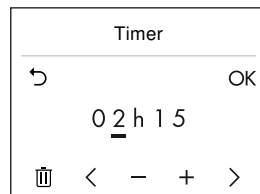
If, during the automatic boost, a higher power level is selected, the duration will change automatically. If a lower power level is selected, the automatic boost switches off.

5.11 Timer

The timer functions like an egg timer (1 minute to 99 hours and 59 minutes). It can be used at any time and independently of all other functions.

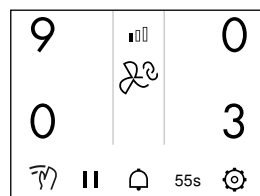
Setting the timer

- ▶ Touch .
- ▶ Increase or decrease the selected value with **+** or **−** respectively.
- ▶ Switch between hours and minutes with **<** and **>**.
- ▶ Touch  to set the timer to «00h 00».
- ▶ Confirm the entry with **OK**.




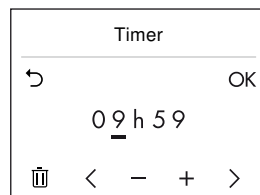
Touch the  button to exit the menu and cancel the setting.

- ▶ The timer countdown is displayed next to .





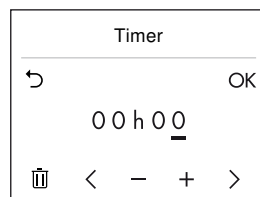
Changing the duration remaining of the timer

- ▶ Touch  or the digits of the timer.
- ▶ Increase or decrease the selected value with **+** or **−** respectively.
- ▶ Switch between hours and minutes with **<** and **>**.
- ▶ Confirm the entry with **OK**.



Switching the timer off before time

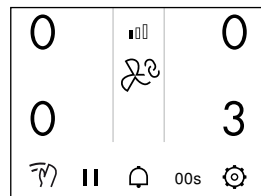
- ▶ Touch  or the digits of the timer.
- ▶ Touch .
 - The timer is set to «00h 00».
- ▶ Confirm the entry with **OK**.



Timer finished

When the timer finishes,

- an acoustic signal is emitted.
- «00s» adjacent to 🔔 flashes.
- ▶ Touch «00s» or 🔔 to switch off the acoustic signal and display.



5.12 Pause cooking

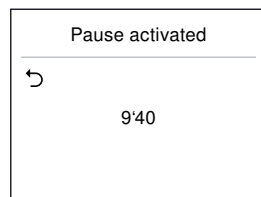
With this function, the power level of all the cooking zones that are switched on can be switched to «0» for up to 10 minutes. After pause cooking, operation can be resumed using the previous settings.



Temperature Control and Cooking Control are switched off through use of pause cooking.

Switching pause cooking on

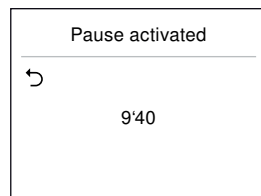
- ▶ Touch **II**.
 - All cooking zones that are switched on switch to power level «0».
 - Operating times are stopped.
 - The timer continues to run.
 - If switched on, Temperature Control and Cooking Control are switched off.



The maximum pause time is 10 minutes. By which time, if it has not already ended, the appliance switches off.

Switching pause cooking off


- ▶ Touch **↶**.
 - All cooking zones switch back to the previous setting.
 - Operating times continue to run again.
 - Temperature Control and Cooking Control cannot be restored.

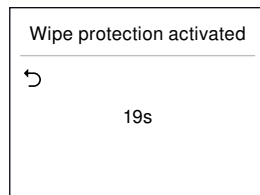


5.13 Wipe protection

This function prevents the power level from being changed accidentally, for instance when wiping the control panel with a cloth.


Switching wipe protection on

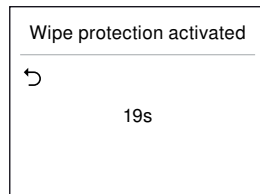
- ▶ Touch .
 - Wipe protection is activated for 20 seconds or until cancelled.



Switching wipe protection off before time

Wipe protection can be cancelled during the first 3 seconds. Then  disappears.



- ▶ Touch .
 - Wipe protection has been cancelled and the appliance may be operated again.

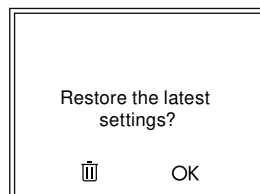


Touch the  button to switch the appliance off at any time.

5.14 Recall function

If the hob is inadvertently switched off, the recall function can restore the previous settings within 5 seconds.

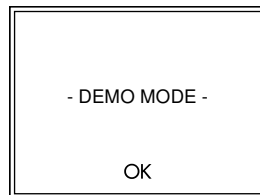
- ▶ Hold the  button depressed for 1 second.
- ▶ Touch **OK** to restore the most recent settings.
- ▶ Touch  to cancel the function.



Temperature Control and Cooking Control cannot be restored.

5.15 Demo mode

This setting enables specialist retailers to put the appliance into the demonstration mode in order to show the functions without the appliance being switched on. This setting is not recommended for private use.

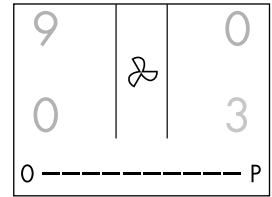


The demo mode can only be terminated by a service technician.

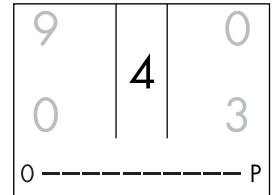
6 Operating the range hood

6.1 Switching the range hood on manually while in the process of cooking

- ▶ Touch .
 - The range hood is highlighted and the slider appears.



- ▶ Touch or swipe the slider «0–P» to set the power level.
 - The desired setting is selectable when the display flashes.
 - The setting is accepted when the slider is released.
 - Shortly after the last entry is made, the slider disappears.

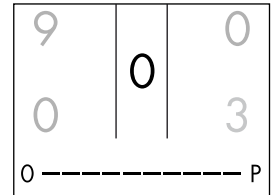


6.2 Power level «P»

Power level «P» is the maximum power level at which the range hood can run. After 6 minutes the range hood automatically switches back to a lower power level.

6.3 Switching the range hood off

- ▶ Touch the power level.
 - The power level is highlighted and the slider appears.
- ▶ Touch «0» on the slider.
 - The range hood switches itself off.








6.4 Room ventilation

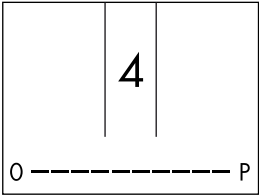
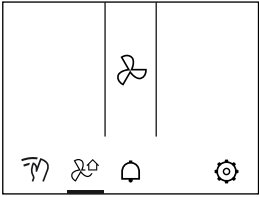
With the room ventilation function, the air is cleaned irrespective of whether cooking zones are in operation. The range hood is switched on and off manually.



The cooking zones cannot be operated when room ventilation is running.

6 Operating the range hood




- ▶ Remove all cookware from the cooking zones before-hand.
- ▶ Touch the  button.
 - The appliance switches on.
- ▶ Touch .
 -  is underlined.
- ▶ Touch .
 - The slider appears.
- ▶ Set the required power level.
 - Room ventilation is activated.
- ▶ Touch  to switch the function off again.
 - The range hood continues to run according to the after-running time.



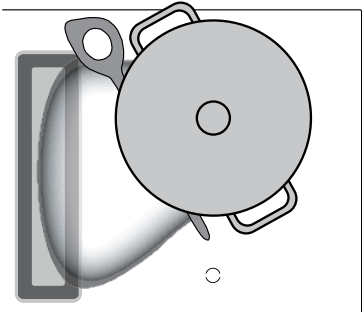
6.5 OptiLink

With this function, the user no longer needs to control the range hood manually. OptiLink monitors the power levels set for the cooking zones and automatically sets the optimum power level for the range hood.






The following settings are available for selection:

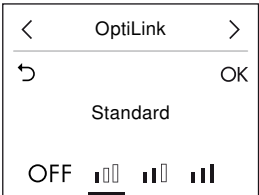
OFF	OFF	OptiLink is switched off
	Silent mode	Low noise level operation
	Standard mode	Normal mode
	Intensive mode	High power for extracting cooking fumes and smells

- ▶ Use a wooden spoon together with the pan lid to vent the steam into the suction inlet of the range hood.



Setting the OptiLink

- ▶ Hold  depressed for 2 seconds or touch 2x.
- ▶ Select the «OptiLink» menu item with < or >.
- ▶ Touch the required mode and confirm with OK.
 - When OptiLink is activated, the ,  or  symbols above  are displayed.



How the range hood behaves when OptiLink is activated

When OptiLink is switched on:

- The range hood switches on at extraction power level 1 as soon as a power level is assigned to a cooking zone. According to the mode selected, level 1 on the range hood is adjusted to the power level of the hob.
- The range hood controls the extraction power level in line with the current setting on the hob.


Manual operation

- If the hob is switched on and no cooking zones are in operation, then the room ventilation function can be operated manually.

Manual overriding

- When the hob is switched on and OptiLink is activated, manual overriding is possible at all times. Three minutes after the last entry, OptiLink resumes control.



After-running time (only if function is turned on)

- Details about after-running time (see page 25).
- The after-running time function is activated as soon as the cooking process ends.
-  illuminates when after-running time is activated.




6.6 CleanAir

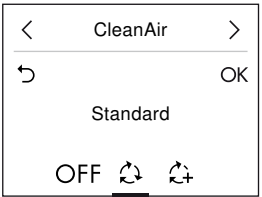
With this function, the range hood is regularly switched on after operation in order to remove unpleasant odours from the air.

The following settings are available for selection:

OFF	OFF	CleanAir is switched off
	Standard	Normal mode. The range hood is switched on at level 1 every 60 minutes for 10 minutes. The function is not time-limited.
	Intensive	The range hood runs at level 1 for 8 hours to remove stubborn odours such as fish and fondue.

Setting CleanAir

- ▶ Hold  or  depressed for 2 seconds or touch 2x.
- ▶ Select the «CleanAir» menu item with < or >.
- ▶ Make selection and confirm with OK.
 - When the function is active, the CleanAir display  is illuminated.



6.7 After-running time




When the appliance is switched off, the range hood can continue to run for a certain period of time at level 1. Residual cooking fumes and smells are extracted and the range hood is dried. The after-running time is activated if the appliance has been in operation and at least one cooking zone has been used and the range hood was used.

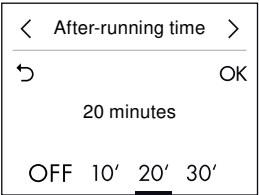
7 User settings

The following settings are available for selection:

OFF	OFF	After-running time is switched off
10'	10 minutes	The range hood continues to run at level 1 for 10 minutes.
20'	20 minutes	The range hood continues to run at level 1 for 20 minutes.
30'	30 minutes	The range hood continues to run at level 1 for 30 minutes.

Setting the after-running time




- ▶ Hold  or  depressed for 2 seconds or touch 2 \times .
- ▶ Select the «After-running time» menu item with < or >.
- ▶ Make selection and confirm with OK.
 - When the function is active, the after-running time display  is illuminated.








6.8 Filter

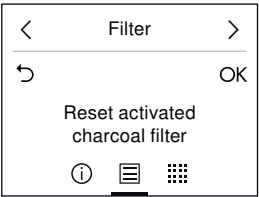
With this function, the status of the grease and activated charcoal filters is shown and set.

The following settings are available for selection:

	Status	Shows the status of the filter.
	Activated charcoal filters	Reset the meter of the activated charcoal filter.
	Metal grease filter	Reset the meter of the metal grease filter.

Resetting the filter

- ▶ Hold  depressed for 1 second to switch the appliance off.
- ▶ Hold  or  depressed for 2 seconds or touch 2 \times .
- ▶ Select the «Filter» menu item with < or >.
- ▶ Select  or  and confirm with OK.





7 User settings

Overview of user settings

- Childproof lock
- Language
- Brightness
- Loudness
- Button signal
- Ventilation
- Hints
- Factory setting

Changing user settings


To change the user settings, the appliance must be switched on.

- ▶ Touch .
- ▶ The desired user setting page can be selected using < or >.
- ▶ Make the desired setting.
- ▶ Confirm the setting with OK.
 - The setting is saved.
- ▶ To confirm several changes made to the user settings at once, after every single change scroll with < or > or confirm directly with OK.
- ▶ To exit the user settings without accepting a change, touch .

7.1 Childproof lock

The childproof lock makes it difficult for children to switch the appliance on.

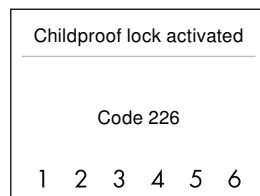
Switching the childproof lock on

- ▶ Select the «Childproof lock» user setting.
- ▶ Touch  to activate the childproof lock.
- ▶ Confirm the setting with OK.



Overriding the childproof lock for cooking

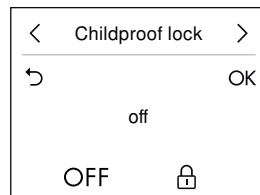
- ▶ Switch the appliance on.
 - A newly generated code appears in the middle of the display.
- ▶ Enter the code specified using the numbers below.
 - An acoustic signal is emitted each time a digit is entered.
 - After the code has been entered, the childproof lock is overridden and it is possible to cook without any restrictions.



As soon as the appliance is switched off again, the childproof lock is immediately reactivated.

Switching the childproof lock off

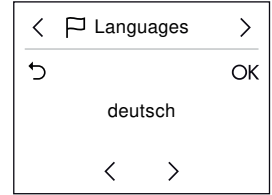
- ▶ With the childproof lock activated, select the «Childproof lock» user setting.
- ▶ Touch OFF to deactivate the childproof lock.
- ▶ Confirm the setting with OK.



7.2 Languages

The language of the display can be changed. Different languages are available for selection.

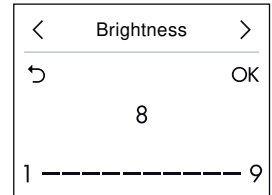
- ▶ Select the «Languages» user setting.
- ▶ The language selection can be changed using < or > below.
- ▶ Confirm the setting with OK.



7.3 Brightness

The brightness of the display can be changed. Nine different levels are available for selection.

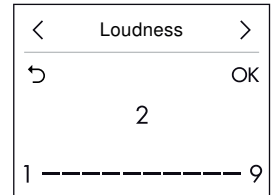
- ▶ Select the «Brightness» user setting.
- ▶ Select level of brightness from «1–9» on the slider.
- ▶ Confirm the setting with OK.



7.4 Loudness


The loudness of the button signal can be changed. Nine different levels of loudness are available for selection.

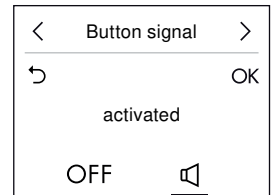
- ▶ Select the «Loudness» user setting.
- ▶ Select level of loudness from «1–9» on the slider.
- ▶ Confirm the setting with OK.





7.5 Button signal

The button signal can be switched on or off.

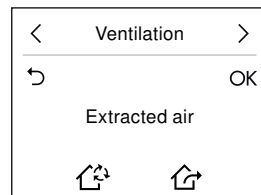
- ▶ Select the «Button signal» user setting.
- ▶ Touch  to activate the button signal.
- ▶ Confirm the setting with OK.



7.6 Ventilation


The ventilation mode of the range hood can be changed. It is possible to switch between  recirculation mode and  extraction mode.

- ▶ Select the «Ventilation» user setting.
- ▶ Select the required ventilation mode.
- ▶ Confirm the setting with OK.



7.7 Hints

Messages, which appear when the appliance starts, can be turned off.

- ▶ Select the «Hints» user setting.
- ▶ Touch  and turn off messages.
- ▶ Confirm the setting with OK.



7.8 Factory setting

User settings that have been changed can be restored to the factory setting.

- ▶ Select the «Factory setting» user setting.
- ▶ Touch OK to restore the appliance to the factory setting.
- ▶ Confirm with OK.



The following functions are defined in the appliance as the default factory setting:

Function	Factory setting
Childproof lock	OFF
Languages	Deutsch
Brightness	Level 9 (loud)
Volume	Level 5 (medium)
Button signal	OFF
Ventilation	Recirculation air
Hints	ON
OptiLink	Standard mode
After-running time	20 minutes
CleanAir	OFF

8 Care and maintenance

8.1 Glass ceramic surfaces



**Ideally, clean the appliance when it has completely cooled down.
Burns hazard!**

Always clean the hob after use. This prevents food residue from burning on. Dried-on or burned-on food residue is harder to clean off.

Use of improper cleaning techniques can result in damage to the markings or surface.



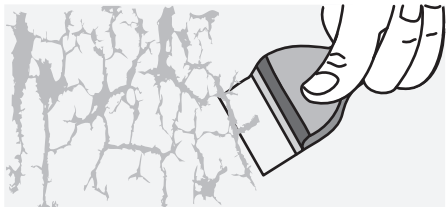
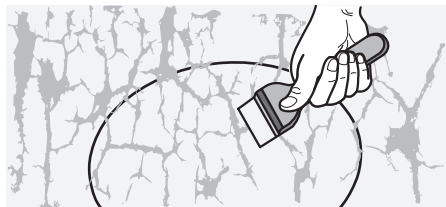
Avoid cleaning the surface of the glass ceramic hob with abrasive cleaning agents, scouring pads, wire wool, etc. as they can damage the surface.

- ▶ Use only a soft cloth or sponge with water and standard washing-up liquid for cleaning everyday soiling.
- ▶ Remove stubborn soiling, e.g. boiled-over milk, while still warm using a glass ceramic hob scraper. Always follow the scraper manufacturer's instructions for use.
- ▶ Foods with a high sugar content, e.g. marmalade, that boil over should be removed while still hot using a glass ceramic hob scraper. The surface of the glass ceramic hob could otherwise become damaged.
- ▶ Remove melted plastic while still warm using a glass ceramic hob scraper. The surface of the glass ceramic hob could otherwise become damaged.
- ▶ Remove limescale stains when cool with a small amount of limescale remover, e.g. vinegar or lemon juice. Then wipe clean with a damp cloth.
- ▶ Use a suitable cleaning agent (see page 31) to remove stubborn soiling.

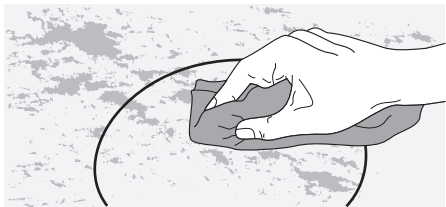
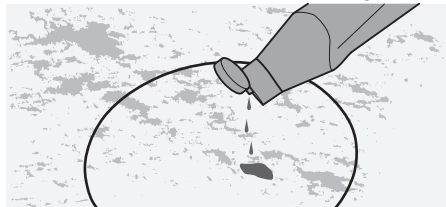
Cleaning

For good results, follow these cleaning instructions.

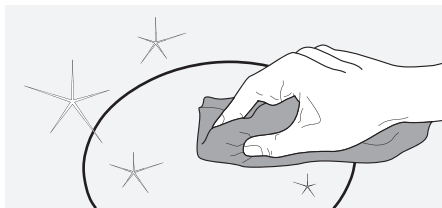
- ▶ To clean thoroughly, remove most of the soiling using a hob scraper or a special cleaning sponge for glass ceramic hobs.



- ▶ Add a few drops of a suitable Cleaning agent (see page 31) to the cold hob surface and rub over the surface using kitchen towel or a clean cloth.

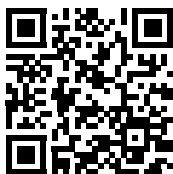


- ▶ Wipe off with a wet cloth and then polish with a dry cloth or the soft side of a suitable cleaning sponge.



Cleaning agent

Glass ceramic with standard glass



- ▶ Only use the cleaning agents and methods for glass ceramic that we recommend.

8.2 Range hood




Make sure no water gets inside the appliance. If water gets into the appliance, it can cause damage.

If liquid runs into the opening of the hood: Clean and dry immediately. Do not use abrasive cleaners, scouring pads, steel wool, etc. for cleaning, as they can damage the surface.

Cleaning the inside

- ▶ Switch the appliance off. **The range hood must be switched off!**
- ▶ Remove the filter cassette from the appliance.
- ▶ For recirculation mode: Remove the activated charcoal filter from the appliance.
- ▶ Clean using a warm, damp cloth and a mild cleaning agent. Use a soft brush as needed.
- ▶ Dry well with kitchen towel.

Cleaning the grease filter cassette

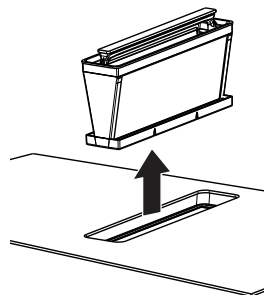
The filter cassette holds the grease filters. The grease filters must be cleaned at least once a month with normal use or whenever the saturation indicator alarm  illuminates. If properly cared for, the grease filters should provide years of service.



Do not to damage the filter cassette when removing/inserting it.


Removing the filter cassette

- ▶ Switch the appliance off.
- ▶ Using the handle, lift the filter cassette up and out of the cut-out in the work surface.
 - The grease filters are visible.




Cleaning the filter cassette

- ▶ Clean the filter cassette in the dishwasher.
- ▶ Select an «intensive» or «heavy» wash programme.

 Cleaning may cause the grease filters to become slightly discoloured. However, this will not affect the functioning of the filters in any way.

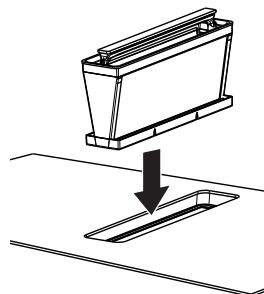
If no dishwasher is available:

- ▶ Soak the filter cassette in hot water and detergent in the sink for about 2 hours and finally clean with a soft washing-up brush. Rinse well with clean, cold water and then dry well using kitchen towel.
 - The filter cassette can be used again after being cleaned.


 The cassette for the grease filter can be cleaned in the dishwasher. Place the grease filter cassette in the dishwasher with the handle facing down or to the side.

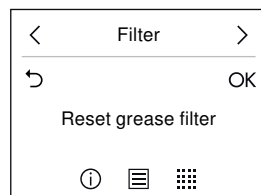
Inserting the filter cassette

- ▶ Reassemble in the reverse order.
- ▶ Make sure the filter cassette is fully inserted.



Resetting the saturation indicator alarm for the grease filters

- ▶ In the display, touch the grease filter .
- The «Filter» menu is displayed.
- ▶ Reset the filter as described.





Alternatively, the saturation indicator alarm can also be accessed via the «Filter» menu of the range hood.

Cleaning the activated charcoal filter

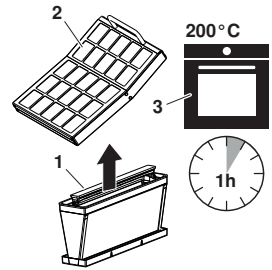
The activated charcoal filter should be cleaned and reactivated every 3 to 6 months with normal use or whenever the saturation indicator alarm is triggered. Depending on intensity of use, do not exceed 5–8 regeneration cycles. If properly cared for, the service life of the activated charcoal filter is up to 3 years. The spent activated charcoal filter can be disposed of in the household waste or at a suitable recycling point.



Switch the appliance off. The range hood must be switched off so that no functions such as after-running time, CleanAir or room ventilation mode are active. The fan must not be active.

Removing, cleaning and regenerating

- ▶ Remove the filter cassette **1**.
- ▶ Remove the activated charcoal filter **2** from the appliance by the handle.
- ▶ Heat the activated charcoal filter **2** in the oven **3**.
- ▶ Select top/bottom heat or hot air at 200 °C and regenerate on the wire shelf for 60 minutes.
- ▶ Allow to cool down.
- ▶ Reassemble in the reverse order.




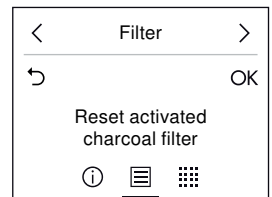
After heat regeneration in the oven, allow the activated charcoal filter to cool down before putting it back in the range hood. Risk of burns!



Dispose of activated charcoal filters that are spent and no longer able to be recycled at a suitable recycling point.

Resetting the saturation indicator alarm for the activated charcoal filter

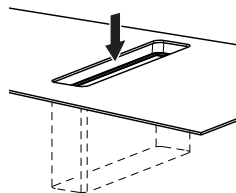
- ▶ In the display, touch the activated charcoal filter .
 - The «Filter» menu is displayed.
- ▶ Reset the filter as described.



Alternatively, the saturation indicator alarm can also be accessed via the «Filter» menu of the range hood.

Cleaning the drip tray





- ▶ Switch the appliance off. The range hood must be switched off. None of the functions such as after-running time, CleanAir or room ventilation are activated. The fan must not be active.
- ▶ Remove the filter cassette.
- ▶ First, remove coarse soiling and any liquid that has accumulated in the drip tray with kitchen paper.
- ▶ Clean the drip tray using a clean, damp cloth and a mild cleaning agent, or a soft brush as needed, then dry well using kitchen towel.



9 Trouble-shooting


This section lists faults that can be solved simply by following the instructions given. If the fault cannot be remedied, please contact Customer Services. Before contacting Customer Services:

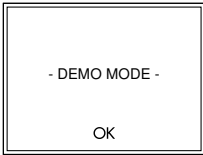

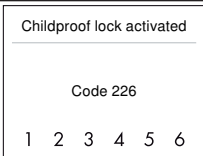
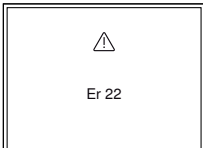
- ▶ please note down
 - the serial number (SN), which is shown on the identification plate),
 - the sequence of events that led to the fault.


Display	Possible cause	Solution/Measures
 Continuous activation Release or clean button	<ul style="list-style-type: none"> ▪ A button was touched for longer than 10 seconds. ▪ There is boiled-over food on the control panel. 	<ul style="list-style-type: none"> ▶ Remove the object or liquid from the display. ▶ The appliance can be used again as normal.
 Repeated activation Release or clean buttons	<ul style="list-style-type: none"> ▪ Object (e.g. pan, dish) on the control panel. ▪ There is boiled-over food on the control panel. 	<ul style="list-style-type: none"> ▶ Remove the object or liquid from the display. ▶ The appliance can be used again as normal.
 flashes	<ul style="list-style-type: none"> ▪ The excess temperature protection of a cooking zone was triggered. 	<ul style="list-style-type: none"> ▶ Allow the cooking zone to cool down. ▶ Continue cooking on a different cooking zone. ▶ Check cookware.
 and «0» flash alternately	<ul style="list-style-type: none"> ▪ The automatic safety shut-off was triggered. 	<ul style="list-style-type: none"> ▶ Switch the cooking zone back on again if required.



If a cooking zone has been running for longer without any settings being changed, the appliance switches the cooking zone off automatically, after how much time depends on the power level set.

Power level / Function		1	2	3	4	5	6	7	8	9
Safety shut-off after hrs.:mins.	2:00	8:30	6:30	5:30	4:30	3:30	3:00	2:30	2:00	1:30

Display	Possible cause	Solution/Measures
«A0» or «EC» illuminates in the display	<ul style="list-style-type: none"> Automatic programme was cancelled. 	<ul style="list-style-type: none"> Pan was moved or removed from the cooking zone. Centre the pan. Pan selected was too small. Cookware not really suitable for use with induction hobs.
	<ul style="list-style-type: none"> The demo mode is switched on. 	<p>The demo mode must be terminated by a service technician.</p> <ul style="list-style-type: none"> Contact Customer Services.
Power level selected and  flash alternately in the display	<ul style="list-style-type: none"> Cookware is not suitable for use with induction hobs. Cookware is too small for the cooking zone selected. 	<ul style="list-style-type: none"> Use suitable magnetic cookware. See the Cookware (see page 10) section. The diameter of the base of the cookware must be at least 10 cm.
	<ul style="list-style-type: none"> The childproof lock is activated. 	<ul style="list-style-type: none"> For operating the appliance with the childproof lock activated, see the «User settings» section (see page 26). Switch off or override the childproof lock.
«E» and «8» flash alternately in the display	<ul style="list-style-type: none"> An object (e.g. paper) underneath the hob is obstructing the air intake for cooling the hob. Ventilation is defective. 	<ul style="list-style-type: none"> Remove object in the drawer underneath the hob. Touch any button to acknowledge the error. After 10 minutes the appliance can be used again as normal. Note down the error number. Note down the serial number (SN) of the appliance. See the identification plate (see page 43) for this. Contact Customer Services.
	<ul style="list-style-type: none"> Internal error occurred. 	<ul style="list-style-type: none"> Note down the error number. Note down the serial number (SN) of the appliance. See the identification plate (see page 43) for this. Contact Customer Services.

Display	Possible cause	Solution/Measures
«E6» or «E9» flash or illuminate in the display	<ul style="list-style-type: none"> Internal error occurred. 	<ul style="list-style-type: none"> Note down the error number. Note down the serial number (SN) of the appliance. See the identification plate (see page 43) for this. Contact Customer Services.
«Er57» illuminates in the display and an acoustic signal is emitted	<ul style="list-style-type: none"> Display has over-heated due to, for instance, hot cookware or food being on the display. An object (e.g. paper) underneath the hob is obstructing the air intake for cooling the hob. Ventilation is defective. 	<ul style="list-style-type: none"> Immediately remove the hot cookware or food that has boiled over from the display. Touch the  button to acknowledge the error. Remove object in the drawer underneath the hob. Touch any button to acknowledge the error. After 10 minutes the appliance can be used again as normal. Note down the error number. Note down the serial number (SN) of the appliance. See the identification plate for this. Contact Customer Services.



If the error is only displayed in one or two cooking zones, the remaining cooking zones can still be used until repaired.

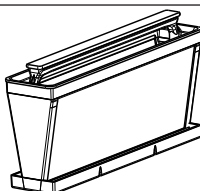
9.1 Other possible problems

Malfunction	Possible cause	Solution/Measures
The appliance is not working and the display is dark.	<ul style="list-style-type: none"> The fuse or circuit breaker for electrical installations in the home is defective. An interruption in the power supply. The fuse or circuit breaker keeps blowing. 	<ul style="list-style-type: none"> Change the fuse. Reset the circuit breaker. Check the power supply. Call Customer Services.
The fan is not working.	<ul style="list-style-type: none"> When using a window contact, check that the window is open. 	<ul style="list-style-type: none"> Open the window.
Range hood is not extracting cooking fumes and odours satisfactorily.	<ul style="list-style-type: none"> Grease filters are dirty. Recirculation mode only: The activated charcoal filter is saturated. Extraction mode only: The fresh air intake is insufficient. 	<ul style="list-style-type: none"> Clean the grease filter. Replace the activated charcoal filter. Ensure fresh air intake is sufficient.

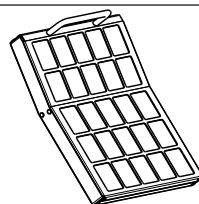
Malfunction	Possible cause	Solution/Measures
There is liquid in the appliance.	<ul style="list-style-type: none"> ▪ Food has boiled over. ▪ Liquid has run into the opening of the hood. 	<ul style="list-style-type: none"> ▶ Switch the appliance off immediately. ▶ Take out the filter cassette and remove any liquid or soiling that is in the drip tray. ▶ For recirculation mode: Remove the activated charcoal filter from the appliance by the handle. ▶ Wipe away any liquid that has accumulated underneath the drip tray with a cloth.
Unpleasant smell coming from the range hood.	<ul style="list-style-type: none"> ▪ Liquid has dried inside the appliance and is giving off an unpleasant smell. 	<ul style="list-style-type: none"> ▶ Clean the filter cassette and drip tray, see the section on cleaning the Range hood (see page 31). ▶ Clean the appliance on the inside, see the section on cleaning the Range hood (see page 31). ▶ If there is still an unpleasant smell coming from the range hood: Call Customer Services.

10 Accessories and spare parts

Filter cassette



Activated charcoal filter



11 Technical data

11.1 Hob

In accordance with EU Regulation No. 66/2014

Description	Unit	Value
Model number		31095
Type designation		CCT2T-31095
Number of cooking zones		4
Heating technology		Induction cooking zone
Dimensions of cooking zone	cm	<div> <div>ø18</div> <div>ø21</div> <div>ø21</div> <div>ø18</div> </div>

Description	Unit	Value			
Energy consumption per cooking zone	Wh/kg	178.7	176	175.7	176.1
Energy consumption of the entire hob EC	Wh/kg	176.6			

11.2 Range hood

In accordance with EU Regulation No. 65/2014 and No. 66/2014

Description	Abbreviation	Unit	Value
Brand	-	-	V-ZUG LTD
Model number	-	-	CCT2T-31095
Yearly energy consumption	AEC_{hood}	kWh/a	34.1
Energy efficiency index	EEI_{hood}	%	45.4
Energy efficient class	EEC	-	A
Fluid dynamic efficiency	FDE_{hood}	%	31.7
Class for the fluid dynamic efficiency	FDEC	-	A
Luminous efficacy	LE_{hood}	Lux/W	-
Luminous efficacy class	LEC	-	-
Grease filter level	GFE_{hood}	%	87.9
Class for the grease filter level	GFEC	-	B
Air flow at minimal speed	Q_{min}	m ³ /h	130.8
Air flow at maximum speed (except intensive or fast-running level)	Q_{max}	m ³ /h	520.9
Air flow in operation at intensive or fast-running level	Q_{boost}	m ³ /h	595.6
A-rated airborne acoustical noise at minimum speed	SPE_{min}	dBA	34
A-rated airborne acoustical noise at maximum speed	SPE_{max}	dBA	67
A-rated airborne acoustical noise when operating at intensive or fast-running level	SPE_{boost}	dBA	70
Measured power consumption in off mode	P_0	W	0.0
Measured power consumption in standby mode	P_s	W	0.29
Time extension factor	f	-	0.9
Measured air volume flow at maximum power	Q_{BEP}	m ³ /h	236.9
Measured air pressure at maximum power	P_{BEP}	PA	524
Measured electrical input power at maximum power	W_{BEP}	W	108.8
Nominal power of the lighting system	W_L	W	-
Average illumination of the lighting system on the hob	E_{middle}	lux	-
Sound power level	L_{wa}	dBA	67

12 Disposal

12.1 Packaging



Never allow children to play with packaging material due to the danger of injury or suffocation. Store the packaging material in a safe location or dispose of it in an environmentally-friendly way.

12.2 Safety

Render the appliance unusable to prevent accidents caused by improper use (e.g. through children playing):





- ▶ Disconnect the appliance from the mains. With a fixed appliance, this is to be carried out by a qualified electrician. Then cut the mains cable off flush with the appliance.

12.3 Disposal



- The «crossed out wheeled bin» symbol requires the separate collection of waste electrical and electronic equipment (WEEE). Such equipment can contain hazardous, environmentally harmful materials.
- These appliances are to be handed over to a designated collection point for the recycling of electrical and electronic equipment and must not be disposed of with unsorted household waste. And in this way, you will be helping to protect resources and the environment.
- For more information, please contact the local authorities.

Addresses of the importers

			
AU/NZ	V-ZUG Australia Pty. Ltd. 2/796 High Street Kew East, Victoria 3102, AUSTRALIA	LB	Kitchen Avenue SAL Mirna El Chalouhi Highway Wakim Bldg, Jdeihieh Beirut LEBANON
CN	V-ZUG (Shanghai) Domestic Appliance Co. Ltd. Raffles City Changning Office Tower 3 No. 1139 Changning Road 200051 Shanghai CHINA	RU	OOO Hometek Dubinskaya Street 57 building 1 113054 Moscow RUSSIA
AT/BE/ DK/DE/ ES/FR/ NO/NL/ LU/SE	V-ZUG Europe BV Evolis 102 8530 Harelbeke BELGIUM	SG	V-ZUG Singapore Pte. Ltd. 6 Scotts Road Scotts Square #03-11/12/13 228209 Singapore SINGAPORE
GB/IE	V-ZUG UK Ltd. 27 Wigmore Street London W1U 1PN GREAT BRITAIN	TH	V-ZUG (Thailand) Ltd. 140/36, 17th Floor ITF Tower, Silom Road Suriyawong Sub-district Bangrak District Bangkok 10500 THAILAND
HK/MO	V-ZUG Hong Kong Co. Ltd. 12/F, 8 Russell Street Causeway Bay HONG KONG	TR	GÜRELLER Anchor Sit.3A/1-2 Çayyolu 06690 ÇANKAYA/ANKARA TURKEY
IT	Frigo 2000 S.p.A Viale Fulvio Testi 125 20092 Cinisello Balsamo (Milano) ITALY	UA	Private enterprise "Stirion" (MIRS corp.) Osipova Street 37 65012 Odessa UKRAINE
IL	Digital Kitchen Hataarucha 3 6350903 Tel Aviv ISRAEL	VN	V-ZUG VIETNAM COMPANY LTD. 21st Floor, Saigon Centre, 67 Le Loi Ben Nghe Ward, District 1 Ho Chi Minh City, 700000 VIETNAM

13 Index

A		
Accessories	37	
Addresses of the importers	40	
After-running time.....	25	
Setting.....	26	
Appliance		
Disposal.....	39	
Appliance description	9	
Appliance overview	9	
Appliance-specific safety precautions		
.....	4	
Automatic boost.....	19	
Using	19	
B		
Brightness	28	
Button signal.....	28	
C		
Care and maintenance	30	
Childproof lock.....	27	
Overriding.....	27	
Switching off	27	
Switching on	27	
CleanAir	25	
Setting.....	25	
Cleaning agent		
Glass ceramic	31	
Cleaning the drip tray.....	34	
Coated cookware.....	12	
Connection plate.....	43	
Cooking Control.....	18	
Using	18	
Cooking function		
Ending before time.....	17	
Switching on	17	
Cookware	10	
Suitable cookware	10	
D		
Demo mode.....	22	
Disposal.....	39	
E		
Easy cooking	17	
Energy-efficient cooking	12	
Extraction mode	12	
F		
Factory setting	29	
Filter.....	26	
Resetting	26	
Flexible cooking	10	
G		
General operation	13	
H		
Hints	29	
How induction hobs function.....	10	
K		
Keep warm.....	17	
L		
Languages	28	
M		
Melting	17	
Model designation	2	
N		
Noise during cooking.....	12	
O		
Operating and display elements.....	9	
Display	9	
Operating the hob	13	
Operating the range hood	23	
Operating time.....	15	
Changing.....	16	
Ending before time.....	16	
Finished	17	
Setting	15	
OptiLink.....	24	
Setting.....	24	
P		
Pan detection.....	10	
Pan position	12	
Pause cooking.....	21	
Switching off	21	
Switching on	21	
Power level P.....	23	
Power management.....	15	
PowerPlus.....	15	
Product fiche		
Hob.....	37	
Range hood.....	38	
Q		
Quick instructions	44	

R		W	
Range hood	12	Warranty extensions.....	43
Activated charcoal filter	33	Wipe protection	21
Cleaning the filter cassette	32	Switching off before time	22
Cleaning the grease filters.....	31	Switching on	22
Cleaning the inside.....	31		
Inserting the filter cassette.....	32		
Removing the filter cassette.....	32		
Resetting saturation indicator for activated charcoal filter	33		
Resetting saturation indicator for grease filters.....	32		
Switching off	23		
Switching on manually	23		
Recall function.....	22		
Recirculation mode	13		
Residual heat indicator	15		
Room ventilation	24		
S			
Safety precautions			
General	4		
Safety shut-off	34		
Serial number (SN).....	43		
Service & Support.....	43		
Setting the power level	14		
Simmering	17		
Spare parts	37		
Switching a cooking zone off	14		
Switching the appliance on.....	13		
Symbols	4		
T			
Technical data	37		
Technical questions.....	43		
Temperature Control	18		
Timer	20		
Finished	21		
Setting	20		
Switching off before time	20		
Trouble-shooting	34		
Type.....	2		
U			
User settings.....	26		
Changing.....	27		
Overview	26		
Using for the first time.....	9		
V			
Validity.....	2		
Ventilation.....	29		
Volume	28		

14 Service & Support



The «Trouble-shooting» section gives you valuable tips on how to deal with minor malfunctions yourself, saving you the time and trouble of calling out a service technician and any cost that goes along with it.

Information on the V-ZUG warranty can be found at www.vzug.com →Service →Warranty information. Please read this information carefully.

Please register your appliance straightaway online at www.vzug.com →Service →Warranty registration. This will allow you to take advantage of the best possible support in the event of a fault in the appliance during the guarantee period. You will require the serial number (SN) and appliance designation to register your appliance. You will find them on the identification plate of your appliance.

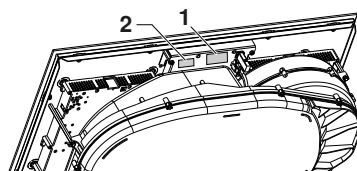
My appliance information:

SN: _____ **Appliance:** _____

Please have this appliance information to hand when contacting V-ZUG. Thank you.
The identification plate and the connection plate are located on the underside of the hob.

- 1 Identification plate with serial number (SN)
- 2 Connection plate

A second identification plate is supplied and should be affixed in the fitted unit underneath the hob.



Your repair order

At www.vzug.com →Service→Service number you will find the telephone number of your nearest V-ZUG service centre.

Technical questions, accessories, warranty extensions

V-ZUG is happy to help you with any general administrative or technical queries, to take your orders for accessories and spare parts and to inform you about our progressive service agreements.

Quick instructions

Please first read the safety precautions in the operating instructions!

To switch appliance on

- ▶ Hold the  button depressed for 1 second.

To set cooking zone or range hood

- ▶ Touch the required cooking zone or range hood.
- ▶ Touch or swipe the slider «0–P» to set the power level.

To switch cooking zone or range hood off

- ▶ Touch the required cooking zone or range hood.
- ▶ Touch «0» on the slider.

To switch appliance off

- ▶ Hold the  button depressed for 1 second.



1153694-03

