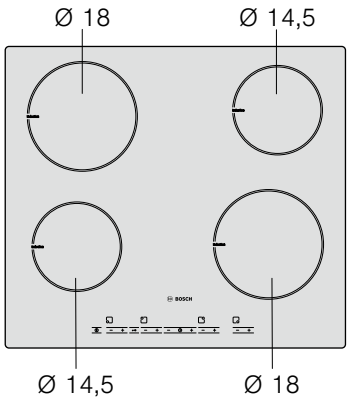


PIA6..T.6.
Hob

BOSCH

[en] Instructions for installation and use

PIA6..T.6.



en Table of contents

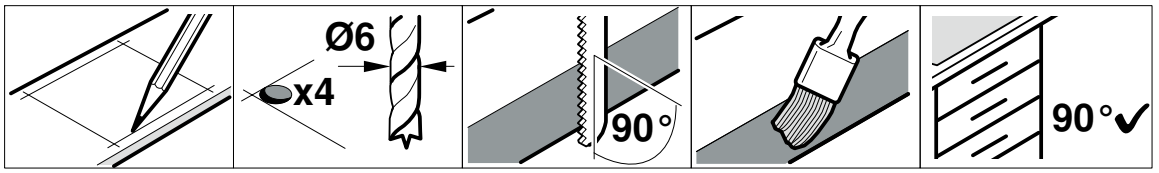
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Ø = cm

INSTALLATION INSTRUCTIONS

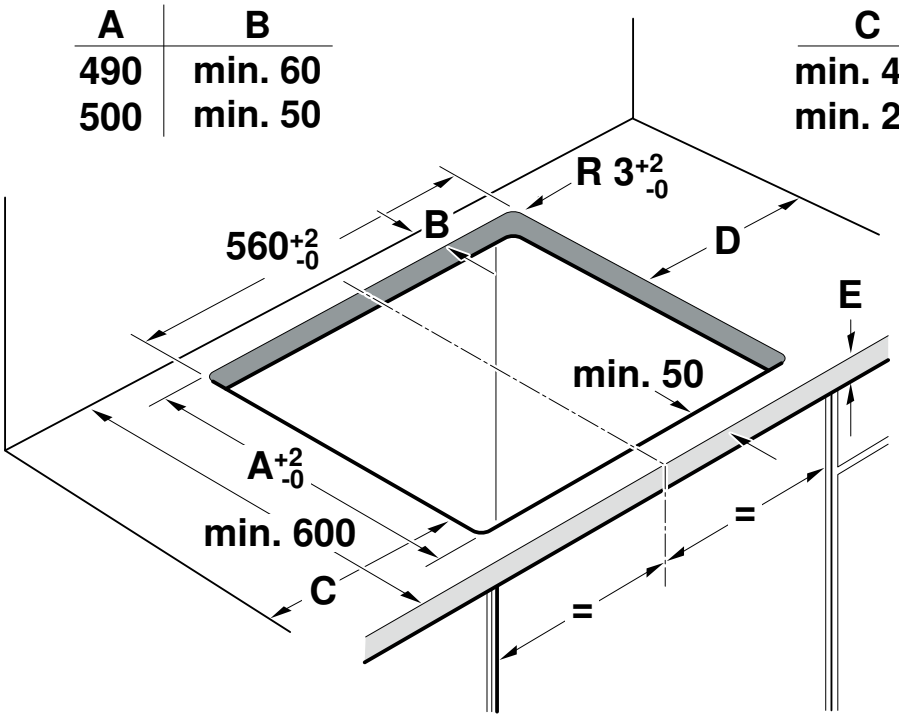
Assembly

1

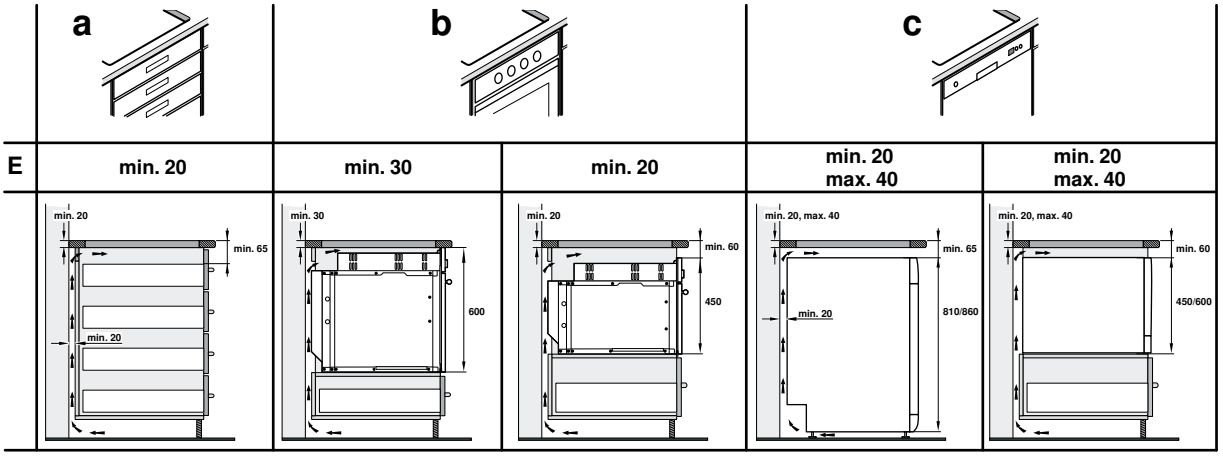


A	B
490	min. 60
500	min. 50

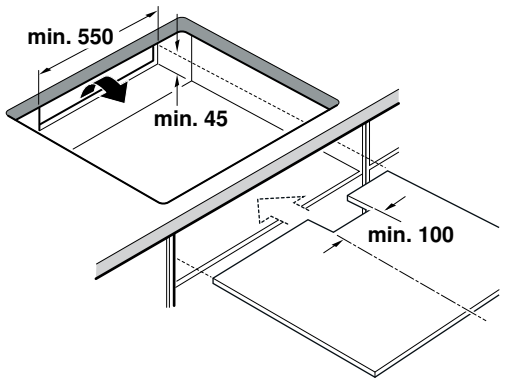
C	D
min. 40	min. 200
min. 200	min. 40

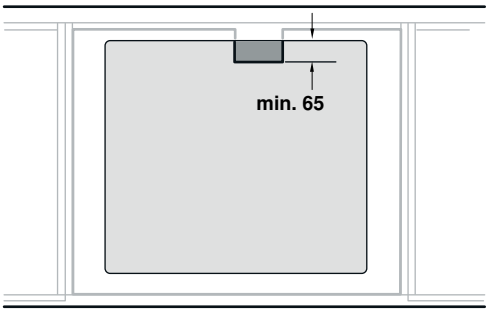


2

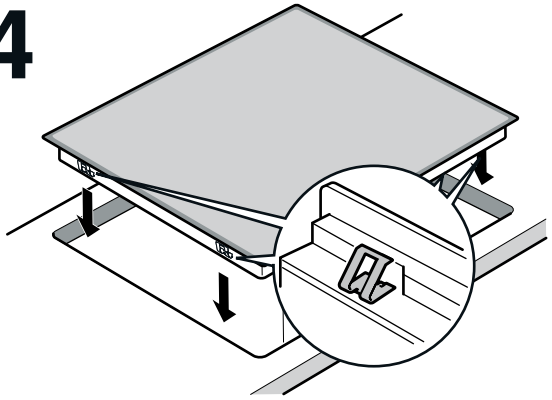


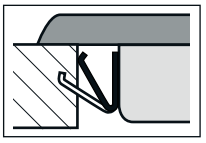
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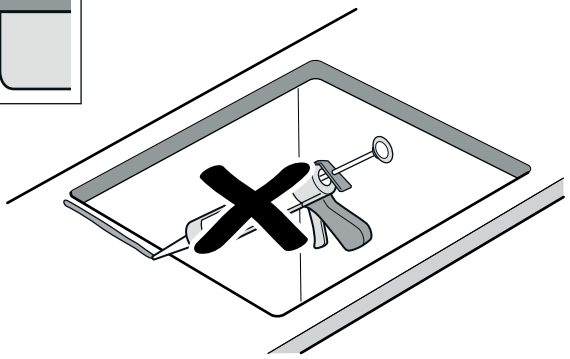

min. 550
min. 45
min. 100


min. 65

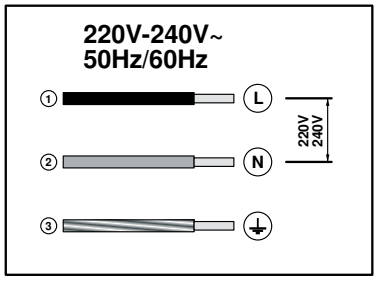
4



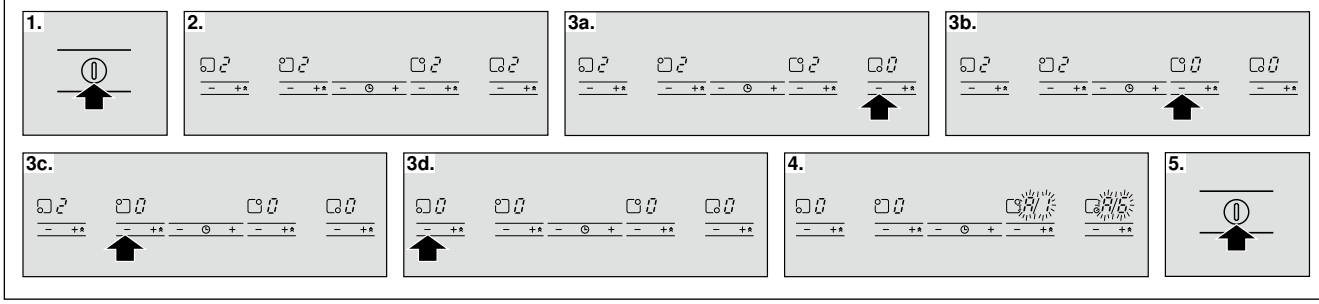




5


220V-240V~
50Hz/60Hz
L
N
220V
240V

6


1.
2.
3a.
3b.
3c.
3d.
4.
5.

Important notes

Safety in use is only guaranteed if the technical installation of the hob has been carried out correctly and in accordance with the installation instructions. The installation technician shall be liable for any damage caused as a result of incorrect installation.

Only an authorised technician is able to connect the appliance. The guidelines set out by the local electricity provider must be observed.

This is a class I appliance and should only be used with an earthed connection.

Using this appliance without an earth connection or after it has been incorrectly installed may, under very rare circumstances, cause serious harm.

The manufacturer accepts no responsibility for any malfunction or damage caused by incorrect electrical installation.

If the appliance is not fitted with an accessible plug, means for disconnecting it must be incorporated in the fixed installation, in accordance with the installation regulations.

The inlet hose must be positioned so that it does not touch any of the hot parts of the hob or oven.

Any change to the appliance's interior, including changing the power cable, must be performed by the Technical Assistance Service.

Induction hobs may only be installed over drawers, ovens with the same brand of forced-air ventilation, or dishwashers of the same brand. Refrigerators, unventilated ovens, and washing machines may not be installed beneath the hob.

Assembly over drawer (figure 2a)

If the hob is installed above a drawer, metal objects stored inside could become very hot due to the air recirculating from the hob ventilation system. If this occurs, an intermediate support is recommended.

A wooden panel can be used as an intermediate support (figure 3), or you may order a suitable accessory from our Technical Assistance Service.

The reference code for this accessory is 686002.

The worktop where the hob is installed should be at least 20 mm thick.

The distance between the top of the working surface and the top of the drawer must be 65 mm.

Assembly over oven (figure 2b)

The working surface upon which the hob is installed must be at least:

- 20 mm thick if installed over a compact oven.
- 30 mm thick if installed over a full-size oven.

If the hob is installed over a compact oven, there must be 60 mm distance between the top of the oven and the top of the working surface.

Assembly over dishwasher (figure 2c)

If the hob is installed over a dishwasher, an intermediate accessory must be installed. The accessory may be ordered from our Technical Assistance Service.

The reference code for this accessory is 686002.

The working surface upon which the hob is installed must be a minimum of 20 mm and a maximum of 40 mm thick.

The space between the top of the working surface and the top of the dishwasher must be:

- 60 mm if installed over a compact dishwasher.
- 65 mm if installed over a full-size dishwasher.

Installing and connecting the hob - Figure 1/2/3/4/5

Voltage, see specifications plate.

Connect using the connection drawing only.

Connection drawing - Figure 5

1. Brown

2. Blue

3. Yellow and green

Changing the 13 / 16 Amp connection current - Figure

Before using the hob for the first time, it must be tested for the correct current.

Follow the steps below to change the current of the hob:

1. Turn on the hob with the main switch. Do not place any pans on the hotplates

2. Within the following 60 seconds, adjust all hotplates to the desired power level according to the required connection current (see table).

Power level	Connection current in amperes
2	16 A
3	13 A

3. Turn off all the hotplates in sequence, starting from the lower right and continuing anticlockwise.

4. The selected connection current is indicated in the display of the right-hand lateral hotplates.

5. Turn off the hob with the main switch.

The selected connection current will have been properly saved.

Removing the hob

Disconnect the appliance from the mains.

Remove the hob by pushing it from below.

INSTRUCTION MANUAL

Additional information on products, accessories, replacement parts and services can be found at **www.bosch-home.com** and in the online shop **www.bosch-eshop.com**

⚠ Safety precautions

Please read this manual carefully. Please keep the instruction and installation manual as well as the appliance certificate in a safe place for later use or for subsequent owners.

Check the appliance after removing it from the packaging. If it has suffered any damage in transport, do not connect the appliance, contact the Technical Assistance Service and provide written notification of the damage caused, otherwise you will lose your right to any type of compensation.

This appliance must be installed according to the installation instructions included.

This appliance is intended for domestic use only. The appliance must only be used for the preparation of food and drink. The appliance must be supervised during operation. Only use this appliance indoors.

This appliance is not intended for operation with an external clock timer or a remote control.

This appliance may be used by children over the age of 8 years old and by persons with reduced physical, sensory or mental capacity or by persons with a lack of experience or knowledge if they are supervised or are instructed by a person responsible for their safety how to use the appliance safely and have understood the associated hazards.

Children must not play with the appliance. Children must not clean the appliance or carry out general maintenance unless they are at least 8 years old and are being supervised.

Keep children below the age of 8 years old at a safe distance from the appliance and power cable.

Risk of fire!

- Hot oil and fat can ignite very quickly. Never leave hot fat or oil unattended. Never use water to put out burning oil or fat. Switch off the hotplate. Extinguish flames carefully using a lid, fire blanket or something similar.
- The hotplates become very hot. Never place combustible items on the hob. Never place objects on the hob.
- The appliance gets hot. Do not keep combustible objects or aerosol cans in drawers directly underneath the hob.

- The hob switches off automatically and can no longer be operated. It may switch on unintentionally at a later point. Switch off the circuit breaker in the fuse box. Contact the after-sales service.

Risk of burning!

- The hotplates and the area around them get very hot. Never touch the hot surfaces. Keep children away.
- The hotplate heats up but the display does not work. Switch off the circuit breaker in the fuse box. Contact the after-sales service.
- Metal objects on the hob quickly become very hot. Never place metal objects (such as knives, forks, spoons and lids) on the hob.
- After each use, always turn off the hob at the main switch. Do not wait until the hob turns off automatically after the pan is removed.

Risk of electric shock!

- Incorrect repairs are dangerous. Repairs may only be carried out and damaged power cables replaced by one of our trained after-sales technicians. If the appliance is defective, unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.
- Penetrating moisture may cause an electric shock. Do not use any high-pressure cleaners or steam cleaners.
- A defective appliance may cause electric shock. Never switch on a defective appliance. Unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.
- Cracks or fractures in the glass ceramic may cause electric shocks. Switch off the circuit breaker in the fuse box. Contact the after-sales service.

Electromagnetic hazards!

This appliance complies with safety and electromagnetic compatibility standards. However, people with pacemakers or insulin pumps must refrain from using this appliance. It is impossible to ensure that all of these devices available on the market comply with current electromagnetic compatibility standards, and that interference which may prevent the device from working correctly will not occur. It is also possible that people with other types of devices, such as a hearing aids, could experience some discomfort.

Malfunction risk!

The hob is equipped with a fan in the lower section. If there is a drawer under the hob it should not be used to store small objects or paper, since they could damage the fan or interfere with the cooling if they are sucked into it.

There should be a minimum of 2 cm between the contents of the drawer and fan intake.

Risk of injury!

- When cooking in a bain marie, the hob and cooking container could shatter due to overheating. The cooking container in the bain marie must not directly touch the bottom of the water-filled pot. Only use heat-resistant cookware.
- Saucepans may suddenly jump due to liquid between the pan base and the hotplate. Always keep the hotplate and saucepan bases dry.

Elements that may damage the appliance

Caution!

- Rough pan bases may scratch the hob.
- Avoid leaving empty pots and pans on the hotplate. Doing so may cause damage.
- Do not place hot pans on the control panel, the indicator area, or the hob frame. Doing so may cause damage.
- Hard or pointed objects dropped on the hob may damage it.
- Aluminium foil and plastic containers will melt if placed on the hotplate while it is hot. The use of laminated sheeting is not recommended on the hob.

Overview

The following table presents the most common damage caused:

Damage	Cause	Measure
Stains	Food spillage	Immediately remove spilt food using a glass scraper.
	Unsuitable cleaning products	Only use cleaning products specifically designed for glass-ceramic hobs.
Scratches	Salt, sugar and sand	Do not use the hob as a tray or working surface.
	Pans with rough bottoms may scratch the glass ceramic	Check pans.
Fading	Unsuitable cleaning products	Only use cleaning products specifically produced for glass-ceramic hobs.
	Contact with pans	Lift pots and pans before moving them around.
Chips	Sugar, substances with a high sugar content	Immediately remove spilt food using a glass scraper.

Protecting the environment

Unpack the appliance and dispose of its packaging in such a way that no damage is caused to the environment.

Environmentally-friendly disposal of waste products



This appliance conforms to the Waste Electrical and Electronic Equipment Directive WEEE 2002/96/EC. This directive defines the framework for recycling used appliances within European territory

Energy-saving advice

- Always place the correct lid on cookware. Cooking with an uncovered pan will result in a four-fold 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 hotplate. If not, energy may be wasted. 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 their vitamins and minerals.
- Select a lower power level.

Induction cooking

Advantages of induction cooking

Induction cooking represents a radical change from the traditional method of heating; the heat is generated directly in the pan. It therefore offers a number of advantages:

- Time savings for cooking and frying; since the pan is heated directly.
- Energy is saved.
- Care and cleaning are simpler. Foods that have spilt do not burn as quickly.
- Heat and safety control; the hob supplies or cuts off power immediately when the control knob is turned on. The induction hotplate stops supplying heat if the pan is removed without having previously switched it off.

Suitable pans

Ferromagnetic pans

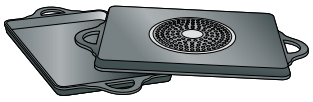
Only ferromagnetic pans are suitable for induction cooking, these may be made from:

- enamelled steel
- cast iron
- special cutlery for stainless steel induction pan

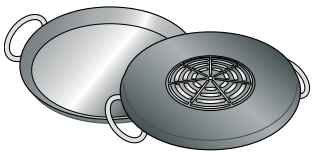
To determine whether a pan is suitable, check to see if a magnet will stick to it.

Other suitable cookware for induction

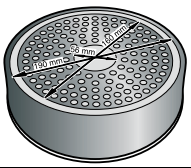
There are other types of cookware especially made for induction whose base is not entirely ferromagnetic.



When using large cookware on a smaller ferromagnetic zone, only the ferromagnetic zone heats up, so heat might not be uniformly distributed.



Cookware with aluminium on the base reduce the ferromagnetic zone, so less heat may be supplied or be difficult to detect.



For good cooking results, the diameter of the cookware's ferromagnetic area should match the size of the hotplate. If cookware is not detected on a hotplate, try it on the next smaller hotplate down.

Unsuitable pans

Never use pans made from:

- common thin steel
- glass
- earthenware
- copper
- aluminium

Characteristics of the pan base

The characteristics of the pan base may affect the uniformity of the cooking results. Pans made from materials which help diffuse heat, such as stainless steel sandwich pans, distribute heat uniformly, saving time and energy.

Absence of pan or unsuitable size

If no pan is placed on the selected hotplate, or if it is made of unsuitable material or is not the correct size, the power level displayed on the hotplate indicator will flash. Place a suitable pan on the hotplate to stop the flashing. If this takes more than 90 seconds, the hotplate will switch off automatically.

Empty pans or those with a thin base

Do not heat empty pans, nor use pans with a thin base. The hob is equipped with an internal safety system. However, an empty pan may heat up so quickly that the "automatic switch off" function may not have time to react and the pan may reach very high temperatures. The base of the pan could melt and damage the glass on the hob. In this case, do not touch the pan and switch the hotplate off. If it fails to work after it has cooled down, please contact the Technical Assistance Service.

Pan detection

Each hotplate has a minimum limit for detecting pans, which varies depending on the material of the pan being used. You should therefore use the hotplate that is most suitable for the diameter of your pan.

Familiarise yourself with the appliance

These instructions for use are applicable to other hobs. On *page 2* an overview of the models is provided, along with information on measurements.

The control panel



Control surfaces	Function
⏻	Main switch
– /+	Select power level
◷	Setting the time
⊶	Childproof lock/Basic settings
+⌃⌃	Powerboost

Indicators	
1-9	Power levels
H /h	Residual heat
00	Time program function

Indicators	
I→I	Duration of cooking time
🔔	Timer
b	Powerboost function

Control surfaces

Pressing a symbol activates its corresponding function.

Notes

- The settings will not change if several symbols are pressed at the same time. This enables the programming zone to be cleaned when food is spilt.
- Always keep the control surfaces dry. Moisture can affect proper functioning.

The hotplates

Hotplate	Turning on and off
◯ Single hotplate	Always use cookware of a suitable size.
Use only cookware suitable for induction cooking; see the section on suitable cookware.	

Residual heat indicator

The hob has a residual heat indicator for each hotplate to show those which are still hot. Avoid touching a hotplate that displays this.

Even when switched off, the h/H light will remain on as long as the hotplate remains hot.

If the pan is removed before the hotplate is turned off the h/H indicators and the selected power level will appear alternately.

Programming the hob

This section will show you how to program the hotplates. The table contains power levels and cooking times for several dishes.

Switching the hob on and off

The hob is turned on and off using the main switch.

To turn on: press the ⏻ symbol. The indicator above the main switch lights up. The hob is ready for use.

To turn off: press the ⏻ symbol until the indicator above the main switch disappears. All hotplates are turned off. The residual heat indicator stays lit until the hotplates have cooled off.

Note: The hob switches off automatically when all the hotplates are switched off for more than 20 seconds.

Set the hotplate

Select the required power level with the **+** and **-** symbols.

Power level 1 = minimum power.

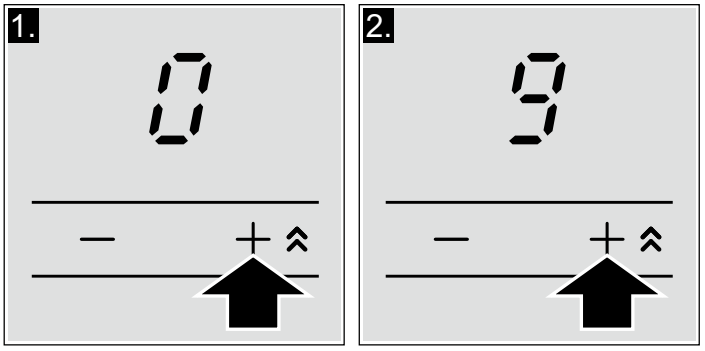
Power level 9 = maximum power.

Each power level has an intermediate setting. This is marked with a dot.

To select the power level:

The hob must be switched on.

1. Press the **+** or **-** symbol of the required hotplate and its display lights up 0.
2. In the following 10 seconds, press the **+** or **-** symbol. The default settings appear.
   + symbol = power level 9.
   - symbol = power level 4.



3. To change the power level, press the **+** or **-** symbol until the required power level appears.

Turning off the hotplate

Press the **+** or **-** symbol until 0 appears. The hotplate turns off and the residual heat indicator appears.

Note: If no pan has been placed on the induction hotplate, the selected power level flashes. After a certain time, the hotplate switches off.

Cooking guidelines table

The table below contains some examples.

Use power level 9 to begin cooking.

	Power level
Melt	
Chocolate, chocolate coating, butter, honey	1-1.
Gelatine	1-1.
Heating and keeping warm	
Stew (e.g., lentils)	1-2
Milk**	1.-2.
Sausages heated in water**	3-4
Defrosting and heating	
Frozen spinach	2.-3.
Frozen goulash	2.-3.
Slow cooking, simmering	
Potato dumplings	4.-5.*
Fish	4-5*
White sauces (e.g., bechamel)	1-2
Whipped sauces (e.g., Bearnaise, Hollandaise)	3-4

* Uncovered cooking

** Uncovered

	Power level
Boiling, steaming, sautéing	
Rice (with a double amount of water)	2-3
Rice pudding	1.-2.
Potatoes	4-5
Pasta	6-7*
Soups	3.-4.
Vegetables	2.-3.
Greens, frozen foods	3.-4.
Cooked in a pressure cooker	4.-5.
Stewing	
Meat roll	4-5
Stew	4-5
Goulash	3.-4.
Bake / Fry with a little oil**	
Steaks, chops (plain or breaded)	6-7
Beefsteak (3 cm thick)	7-8
Chicken breast (2 cm thick)	5-6
Plain fish and fish fillet	5-6
Breaded fish and fish fillet	6-7
Prawns and shrimps	7-8
Frozen meals (e.g., stir-fries)	6-7
Pancakes	6-7
Omelette	3.-4.
Frying** (150-200 g per serving with 1-2 l. of oil)	
Frozen foods (e.g., French fries, chicken nuggets)	8-9
Frozen croquettes	7-8
Meatballs	7-8
Meat (e.g., chicken pieces)	7-8
Fish, vegetables or mushrooms, breaded or battered, e.g., baby mushrooms	6-7
Confectionary products (e.g., fritters, fruit in batter)	4-5

* Uncovered cooking
** Uncovered

Childproof lock

The hob can be protected against being accidentally turned on, to ensure that children do not switch on the hotplates.

Activating and deactivating the childproof lock.

The range must be turned off.

To turn on: press and hold the ⊶ symbol for approx. 4 seconds. The ⊶ indicator lights up for 10 seconds. The range is locked.

To turn off: press and hold the ⊶ symbol for approx. 4 seconds. The lock is now deactivated.

Activating and deactivating the childproof lock

With this function, the childproof lock automatically activates when a hob is switched off.

Activating and deactivating

See the “Basic Settings" section.

Powerboost function

The Powerboost function can be used to heat large amounts of water more quickly than the power level 9.

All the hotplates have this function.

To activate

The hob must be switched on, but no hotplate should be working.

1. Select the required hotplate.
2. Select the power level 9.
3. Then press the + symbol.
   The b symbol lights up in the display. The powerboost function has been activated.

Note: If any hotplate is switched on when the Powerboost function is working, b and 9 will flash on the hotplate display; the power level 9 will then be set. The Powerboost function will be deactivated.

To turn off

Select the hotplate and press the - symbol. The b indicator will no longer be displayed and the hotplate will return to the power level 9. The Powerboost function has been deactivated.

Note: In certain circumstances, the Powerboost function may turn off automatically in order to protect the electronic components inside the hob.

Time programming function

This function may be used in two different ways:

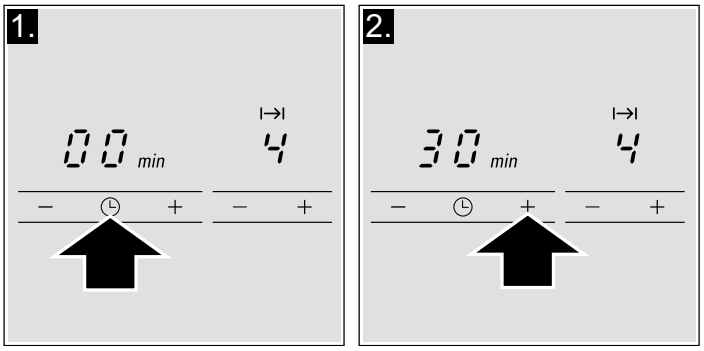
- to automatically switch off a hotplate.
- as a timer.

To switch a cooking zone off automatically

Enter the cooking time for the required hotplate. It will turn off automatically when the time has lapsed.

Programming

1. Select the required power level.
2. Press the ◷ symbol. The I→I indicator of the hotplate lights up. 00 appears in the time program function display. To select a hotplate, press the ◷ symbol several times until the I→I indicator for the required hotplate lights up.
3. Press the **+** or **-** symbol of the time program function. The basic setting appears:
   + symbol: 30 minutes.
   - symbol: 10 minutes.



4. Press the **+** or **-** symbol until the required cooking time appears.

After a few seconds, the timer will start to count down.

Once the time has elapsed

The hotplate switches off. The warning signal sounds, and the in the time program function visual display 00 appears for 10 seconds. The I→I indicator lights up on the hotplate display. Pressing the ◷ symbol turns off the indicators and stops the beep.

Changing or cancelling the time

Press the ◷ symbol several times until the required I→I indicator lights up. Change the cooking time using the **+** or **-** symbols, or set to 00.

Notes

- If a cooking time has been programmed in several zones, it can be set to display all time values. To do this, press the ◷ symbol several times until the I→I indicator for the required hotplate lights up.
- Cooking times of up to 99 minutes can be programmed.

Automatic timer

With this function you may select a cooking time for all hotplates. Once a hotplate is switched on, the selected time will begin to count down. The hotplate will automatically switch off when the cooking time has elapsed.

Instructions on activating the timer are found in the chapter entitled "Basic settings".

Note: The cooking time of a zone may be cancelled or changed:

Press the ◷ symbol several times until the required I→I indicator lights up. Change the cooking time using the **+** or **-** symbols, or set to 00.

The timer

The timer can be set for periods of up to 99 minutes. It is independent of the other settings. This function does not automatically switch off a hotplate.

How to program

1. Press the ◷ symbol several times until the 🔔 indicator lights up. 00 appears in the time program function display.
2. Press the **+** or **-** symbol on the time program function. The basic setting will appear.
   + symbol: 10 minutes.
   - symbol: 05 minutes.
3. Set the time required using the **+** or **-** symbols.

After a few seconds, the timer will start to count down.

Once the time has elapsed

A warning beep sounds. In the time program function display 00 is shown, and the 🔔 indicator comes on. After 10 seconds the indicators turn off.

Pressing the ◷ symbol turns off the indicators and stops the beep.

Changing or cancelling the time

Press the ◷ symbol several times until the 🔔 indicator lights up. Change the cooking time or set to 00 with the symbols **+** or **-**.

Automatic time limitation

If the hotplate remains in use for a long time and no changes are made in the settings, the automatic time limitation function is triggered.

The hotplate stops heating. On the hotplate display, F and 8 flash alternately.

The indicator goes out when any symbol is pressed. The hotplate can now be reset.

When the automatic time function is used, it is governed by the selected power level (from 1 to 10 hours).

Basic settings

The device has several basic settings. These settings may be adapted to the user's individual needs.

Indicator	Function
c 1	**Childproof lock**
	0 Deactivated.*
	1 Activated.
c2	**Sound signals**
	0 Confirmation beep and error signal deactivated.
	1 Only confirmation beep deactivated.
	2 All signals activated.*
c5	**Automatic timer.**
	0 Switched off.*
	1-99 Automatic shut-off time.
c6	**Duration of the time program function warning signal**
	1 10 seconds.*
	2 30 seconds.
	3 1 minute.
c7	**Power-Management function**
	0 = Deactivated.*
	1 = 1,000 W. minimum power.
	1 = 1,500 W.
	2 = 2,000 W.
	etc.
	9 or 9. = maximum power of hob.**
c0	**Return to basic settings**
	0 Personal settings.*
	1 Return to factory settings.

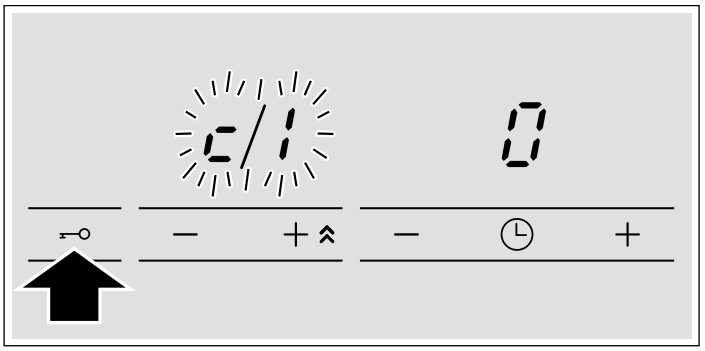
*Factory settings

**The maximum power of the hob depends on the configuration of the installation's connection current. To not exceed this maximum value, the hob includes a series of components that automatically control the power, distributing it between the hotplates in use as required.

Accessing the default settings

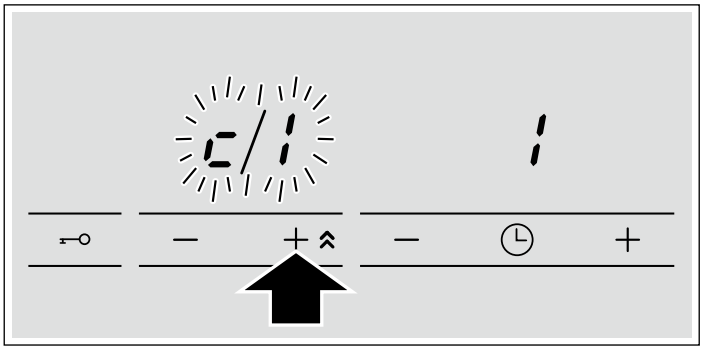
The hob must be turned off.

1. Switch on the hob.
2. In the following 10 seconds, press and hold the ⊸ symbol for 4 seconds.



c 1 appears on the left of the screen and 0 on the right .

3. Press the ⊸ symbol several times until the indicator for the required function appears.
4. Then choose the required setting using the **+** and **-** symbols.



5. Push the ⊸ symbol again and hold it for longer than 4 seconds.

The settings have been properly saved.

Quit

To leave the basic settings, turn off the hob at the main switch.

Care and cleaning

The advice and warnings contained in this section aim to guide you in cleaning and maintaining the hob, so that it is kept in the best possible condition

Hob

Cleaning

Clean the hob after each use. This prevents food remains left on the surface from burning. Wait until the hob is cold enough before attempting to clean it.

Only use cleaning products specifically designed for glass-ceramic hobs. Follow the instructions provided on the packaging.

Do not use:

- Abrasive products
- heavy-duty cleaners, like oven sprays and stain removers
- Pads that may scratch
- High-pressure or steam cleaners

Glass scraper

Remove dried-on food remains using a glass scraper.

1. Release the scraper safety catch
2. Use the blade to clean the hob surface

Do not attempt to clean the hob surface with the base of the scraper. This could result in scratching.

⚠ Risk of injury!!

The blade is extremely sharp. Risk of cuts. Protect the blade when not in use. Replace the blade immediately when any imperfections are found.

Care of the appliance

Apply an additive to protect and preserve the hob. Follow the advice and warnings provided with the product.

Hob frame

In order to avoid damage to the hob frame, follow the indications below:

- Use only slightly soapy hot water
- Do not use sharp or abrasive products
- Do not use a glass scraper

Fixing malfunctions

Malfunctions are commonly due to small details. Before calling the Technical Assistance Service, you should consider the following advice and warnings.

Indicator	Malfunction	Solution
none	The electric power supply has been interrupted.	Use other electrical appliances to check whether there has been a power cut.
	The appliance has not been correctly connected according to the connection diagram.	Check that the appliance has been connected correctly according to the connection diagram.
	Electronic system malfunction.	If the above checks do not resolve the malfunction, contact the Technical Assistance Service.
E flashes	The control panel is damp or an object is resting on it.	Dry the control panel area or remove the object.
Er + number / d + number / E + number /	Electronic system malfunction.	Turn the hob off from the mains. Wait 30 seconds or so and switch it back on.*
F0/F9	There is an internal error in the operation.	Turn the hob off from the mains. Wait 30 seconds or so and switch it back on.*
F2	The electronic system has overheated and the corresponding hotplate has been switched off.	Wait for the electronic system to cool down. Then push any symbol on the hob.*
F4	The electronic system has overheated and all the hotplates have been switched off.	
F8	The hotplate has been working non-stop too long at a high power level.	The automatic time stop has been activated. Press any symbol on the control panel. The indicator goes out. The hob may now be switched back on.
U1	Incorrect supply voltage, outside normal operating limits.	Please contact the local electricity board.
U2/U3	The hotplate has overheated and has switched off in order to protect its cooking surface.	Wait until the electronic system has cooled down sufficiently before switching the hotplate back on.

* If the indication persists, call the Technical Assistance Service.

Do not rest hot pans on the control panel.

Normal noise while the appliance is working

Induction heating technology is based on the creation of electromagnetic fields that generate heat directly at the base of the pan. Depending on how the pan has been manufactured, certain noises or vibrations may be produced such as those described below:

A deep humming sound as in a transformer

This noise is produced when cooking on a high power level. It is caused by the amount of energy transferred from the hob to the pan. The noise disappears or becomes faint when the power level is lowered.

A low whistling sound

This noise is produced when the pan is empty. It disappears when water or food is added to the pan.

A crackling sound

This noise occurs in pans which are made from different materials superimposed on one another. It is caused by the vibrations that occur in the ajoining surfaces of the different superimposed materials. The noise comes from the pan. The amount of food and cooking method can vary.

A high-pitched whistling sound

This noise is produced mainly in pans made from different materials superimposed on one another, and it occurs when such pans are heated at maximum power on two hotplates at the same time. The whistling disappears or becomes fainter as soon as the power level is lowered.

Noise from the fan

For proper use of the electronic system, the temperature of the hob must be controlled. For this purpose, the hob has a fan that starts working when detecting excess temperatures at different power levels. The fan may also work due to inertia after the hob has been switched off, if the temperature detected is still too high.

Rhythmic sounds similar to a clock's hands

This noise is only produced when 3 or more hotplates are working and disappears or is reduced when one of the hotplates is switched off.

The noises described are normal, they are part of induction heating technology and not a sign of malfunction.

After-sales service

Our after-sales service is there for you if your appliance should need to be repaired. We are committed fo find the best solution also in order to avoid an unnecessary call-out.

E number and FD number:

Please quote the E number (product number) and the FD number (production number) of your appliance when contacting the after-sales service. The rating plate bearing these numbers can be found on the appliance certificate.

Please note that a visit from an after-sales service engineer is not free of charge, even during the warranty period.

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

To book an engineer visit and product advice

GB 0844 8928979
Calls from a BT landline will be charged at up to 3 pence per minute. A call set-up fee of up to 6 pence may apply.

IE 01450 2655

Trust the expertise of the manufacturer, and rest assured that the repair will be carried out by trained service technicians using original spare parts for your domestic appliance.

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