



# INDUCTION HOB

## USER MANUAL



CZ2100171\_03 02/24

**De Dietrich**

CRÉATEUR D'ÉMOTIONS DEPUIS 1684



EN

## DEAR CUSTOMER,

You have just purchased a De Dietrich product. This choice reflects your high standards and taste for the French way of life.

Resulting from over 300 years' know-how, the De Dietrich creations embody the fusion between design, authenticity and technology at the service of culinary arts. Our appliances are manufactured using noble materials and offer an irreproachable quality of finish.

We are certain this high-quality product will enable cooking enthusiasts to express all their talents.

The De Dietrich Customer Service Department is at your disposal for all your questions and suggestions to always better meet your expectations.

We are honoured to be your new partner in the kitchen and thank you for your trust.



With its factories based in France, in Orléans and Vendôme, De Dietrich cultivates a constant search for excellence, perpetuating exceptional know-how in the design of perfectly finished products. Many of our electrical appliances are certified by the “Origine France Garantie” label, an acknowledgement which certifies they are manufactured in France.

This label both ensures the quality and durability of our appliances, as well as their traceability, thus offering a clear and objective indication of their provenance.

[www.de-dietrich.com](http://www.de-dietrich.com)

**De Dietrich**

CRÉATEUR D'ÉMOTIONS DEPUIS 1684

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

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### **IMPORTANT SAFETY INSTRUCTIONS - READ CAREFULLY AND KEEP FOR FUTURE USE.**

This user guide is available for download on the brand's website.

Your appliance complies with applicable European Directives and regulations.

This appliance may be used by children aged 8 years and older, and by persons with impaired physical, sensory or mental capacities, or without experience or knowledge, if they are correctly supervised or have received prior instructions on how to use the appliance safely and have understood the risks involved.

Children must not be allowed to play with the appliance.

Cleaning and maintenance operations must not be carried out by children without supervision.

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

Your hob is equipped with a child safety device that locks its operation after use or during cooking (See " Child Safety use" section).



The appliance and its accessible parts become hot during use.

Precautions must be taken to avoid touching the heating elements.

Metal objects such as knives, forks, spoons and lids must not be placed on the cooking surface as they may become hot.



**CAUTION:** cooking must be monitored. Short cooking requires constant surveillance.

Danger of fire: do not store objects in the cooking zones.

Leaving oil or fat to cook unattended on a hob can be dangerous and lead to fire. NEVER attempt to extinguish a fire with water. Instead, switch off the appliance and cover the flame with a lid or a fire blanket.

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

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If the surface is cracked, disconnect the appliance to avoid the risk of electric shock.

Do not use your hob until you have replaced the glass top.

These hobs must be connected to the mains via an all-pole cut-off device that complies with current installation regulations. A disconnection device must be incorporated into the fixed wiring. Your hob is designed to work at a frequency of 50Hz or 60Hz (50Hz/60Hz), without you having to do anything.

The appliance must be connected via a standardised power supply cable with the suitable number of conductors for the type of connection wanted (see installation chapter)

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

Ensure that the power cables of any electrical appliances plugged in close to the hob are not in contact with the cooking zones.



**WARNING** : In order to avoid interference between your cooking hob and a heart pacemaker, the pacemaker must be designed and programmed in compliance with the regulations that apply to it. Ask the pacemaker manufacturer or your GP.

Only use hob protectors designed by the manufacturer of the cooking appliance or listed as suitable in the user guide, or included with the appliance. The use of unsuitable protectors could cause accidents.

Avoid hard shocks from cookware: although the vitroceramic glass worktop is very sturdy, it is not unbreakable.

Do not place any hot lids flat on your cooking hob. A suction effect may damage the vitroceramic surface. Avoid dragging cookware across the surface, which could damage the decorative finish on the vitroceramic top in the long term.

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

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Never use aluminium foil for cooking. Never place items wrapped in aluminium foil or packaged in aluminium dishes on your cooking hob. The aluminium will melt and permanently damage your appliance.

Do not store cleaning products or flammable products in the cabinet underneath the hob.

Never use a steam cleaner to clean your cooking hob.

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

After use, turn off the hob using its control device and do not rely on the pan sensor to do this.

## PROTECTING THE ENVIRONMENT



This symbol indicates that this appliance must not be treated as household waste.

Your appliance contains a large amount of recyclable material. This logo indicates that used appliances must be taken to a special waste collection point. Contact your local authority or retailer for details of your nearest used equipment collection points. Recycling of appliances organised by your manufacturer is carried out under the best conditions, in accordance with the European regulation on waste disposal of electronic and electrical equipment. Some of the packaging material used for this appliance can also be recycled. Recycle and contribute towards protecting the environment by disposing of packaging in local waste containers designed for this purpose. We thank you for your help in protecting the environment.

### Advice on how to save energy

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



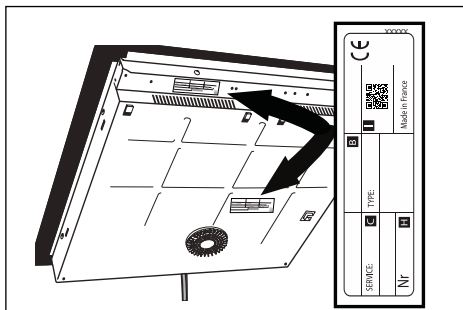
# .2 INSTALLATION

## UNPACKING

Remove all the protective elements from the hob.

Check and respect the appliance's characteristics that appear on the nameplate. Note the service and standard references shown on this plate in the boxes below for future reference.

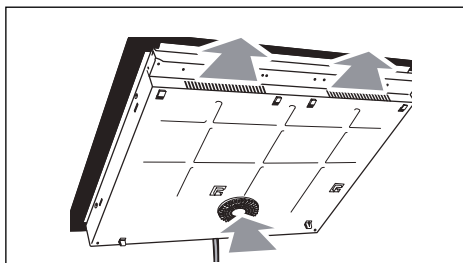
Service:	Type:
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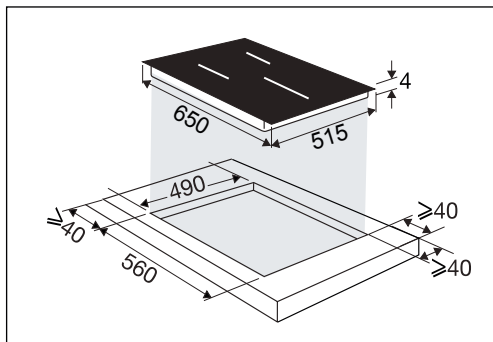
## FITTING THE HOB

Check that the air intakes and outlets are unobstructed.

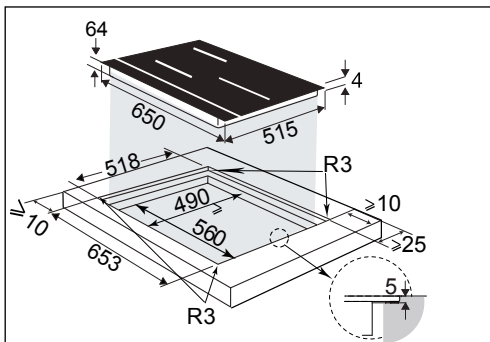
Comply with the information concerning the fitting dimensions (in millimetres) of the work top destined to receive the hob. Check that air can flow correctly between the front and back of your hob.



Fitting into the worktop



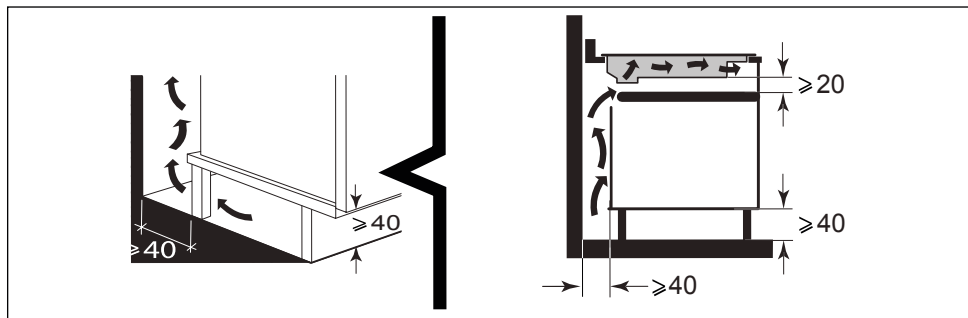
Fitting flush with the worktop



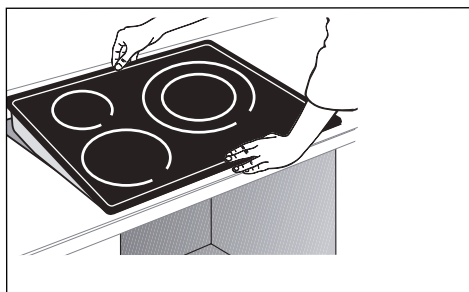
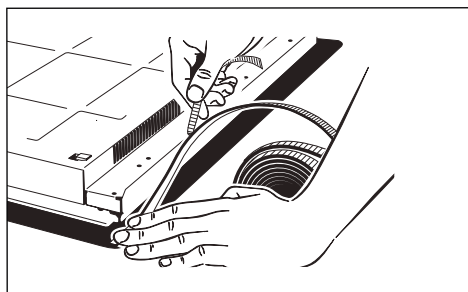
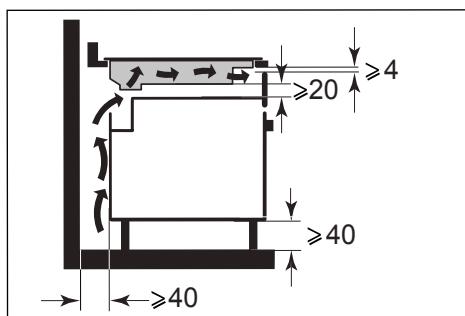


# .2 INSTALLATION

If installing the hob above a drawer,



or above a built-in oven, comply with the dimensions provided on the illustrations to ensure a sufficient outlet air flow. Apply a seal all around the edge of the hob before fitting it.



## Important

If your hob is located above your oven, the hob's thermal safety devices can impede the simultaneous use of the hob and the oven's pyrolysis programme, display code "F7" in the control zones. In such circumstances we recommend that you increase the hob's ventilation by creating an opening in the side of the cabinet (8cm x 5cm).



# .2 INSTALLATION

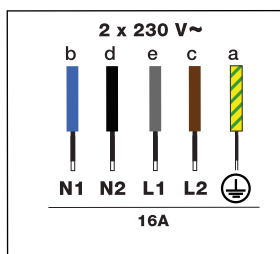
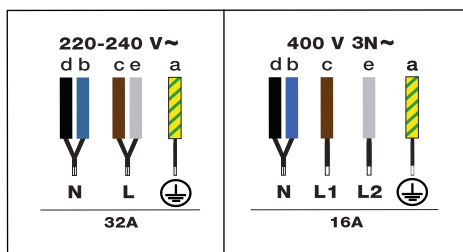
## ELECTRIC CONNECTIONS

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

Identify the cable for your hob:

- a) green-yellow
- b) blue
- c) brown
- d) black
- e) grey

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



# **.3 PRESENTATION OF YOUR APPLIANCE**



## Control panel glossary



: Parameters



: Validation / ok



: Back



∨ : Navigation (top / bottom menus)



: On / Off



: Locking / Clean Lock



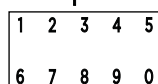
◊ ◊ ◊ ◊ : Choice of cooking ring



∨ : Horizone (depending on model)



+ : Power / time setting



: Power / Time selection numeric keypad



: Timer

## Direct access



: Keep warm



: Simmer



: Sear



: Boost

## Functions



: Switch function



: ICS function



: Recall function



: Elapsed time function



: Cooking assistant

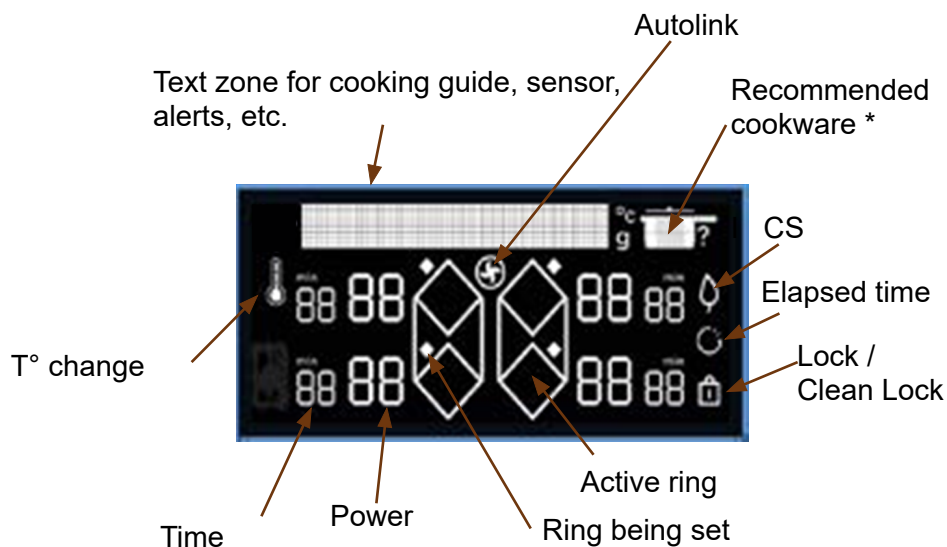


: Favourites

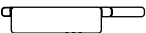





# **.3 PRESENTATION OF YOUR APPLIANCE**

## Display glossary



### Recommended cookware:


-  Frying pan
-  Frying pan with lid
-  Pan
-  Pan with lid

# **.4** *USING YOUR APPLIANCE*

When switching your hob on for the first time, you can personalise different functions.





## **Settings management**


Press the  key to access the settings:

- **Language** (French by default)
- **Brightness** (5 levels possible)
- **Autolink**: The hob autonomously communicates its power levels to the hood, which automatically adjusts its speed and switches the light on or off. There is no need to adjust the settings on the hood. The hood automatically remains at speed 1 for about 2 minutes after the hob is switched off before also switching off.

The function is deactivated by default, you can activate it by selecting ON in the menu using the “top and bottom keys (insert symbol)”

- **Power limitation** (4 power levels available, see Power management chapter)
- **Demo mode**: By default, the appliance is set to normal heating mode. If it is switched on in DEMO mode (ON position), your appliance will not heat up. You can exit the demo mode by pressing and holding the settings key
- **Maintenance**: If a problem occurs, you can access the Maintenance menu. If you contact the After-Sales Service, you may be asked to provide the product codes displayed in the diagnostic. The “Reinitialise” option lets you reset your appliance to factory settings.

The  and  keys enable you to navigate through the menu.

Press the  key to go back to the previous menu without changes.

Press **OK** to confirm your choice.

# .4 USING YOUR APPLIANCE


## 4.1 POWER MANAGEMENT

The total power of your hob must be consistent with the power of your electrical installation.

By default, the hob's power is set to its highest level.


Make sure the value of the circuit breaker in your electrical installation is correctly calibrated (see table below).


Hob power (kW)	Fuses / Circuit breaker (A)
7.4	32
5.7	25
4.6	20
3.6	16

 **Make sure the selected power level is compatible with the electric panel's breakers.**

## 4.2 CHOOSING YOUR COOKWARE

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

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


 **Avoid putting cookware on the control panel or display.**

## 4.3 COOKING RING SELECTION

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

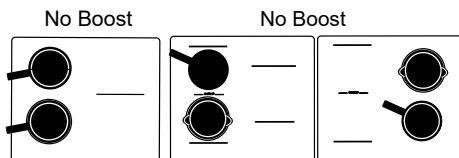
Burner diameter (cm)	Maximum power of cooking ring (Watts)	Diameter of bottom of cookware (cm)
16	2400	10 - 18
18	2800	11 - 22
23	3700	12 - 24
28	3700 / 4600(*)	15 - 32
30	5500	15 - 32
Horizone	3700 / 4600(*)	18 - Oval - fish dish
1/2 zone	2800	11 - 22

(\*) depending on model

 **When several cooking rings are used at the same time, the hob manages the power distribution, so as not to exceed its total power.**

When you use maximum power (Boost) on several cooking rings at the same time, position pans to achieve the best positioning and avoid the configurations below:

# .4 USING YOUR APPLIANCE



## 4.4 ① SWITCHING ON/OFF

Press the On / Off key ①. A "0" displays in each zone available for 8 seconds. The hob automatically detects your pans. When a pan is detected, the "0" flashes with a dot over the ring detected. You can then adjust the power. If you do not select a power level, the cooking ring will automatically switch itself off.



If no pan is detected, select your cooking ring.



## Switching off a zone on the hob

Press and hold the key for the ring, a long beep sounds and the display switches off or the "H" symbol (residual heat) appears.

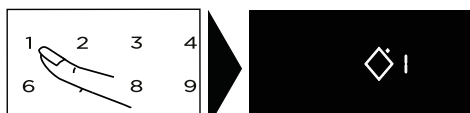


Press the On / Off key to switch the hob off completely.

## 4.5 SETTING THE POWER

Press the + or - keys or use the numeric keypad to set your power level between 1 and 19. In this case you can enter the number corresponding the desired power setting directly. Pressing the "0" key switches the hob off.

When switching on, you can go directly to maximum power (apart from boost) by pressing the "-" key for the ring, or with the the numeric keypad



## Direct access:

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

- = level 2 - Keep warm
- = level 10 - Simmer
- = power 19 - Sear
- = maximum power setting.



All these power values apart from BOOST can be modified. Proceed as follows:

The hob must be switched on.

# .4 USING YOUR APPLIANCE



Select or or by pressing and holding it.

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

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

Note: Power levels must be between

- 1 and 3 for
- 4 and 11 for
- 12 and 19 for

## 4.6 HORIZONE (DEPENDING ON MODEL)

The Horzone ring can be used as 2 separate zones or as 1 full zone. To



select the full zone, press the key.



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

## 4.7 SETTING THE TIMER

Each cooking ring has a dedicated timer. This can be set once the relevant cooking ring is on. To activate or adjust the timer, press the timer key .



then the + or - keys



or use the numeric keypad. In this case you can enter the figures for the desired time directly, one after the other. Pressing the "0" key switches off the timer.

To make setting a very long time easier, you can go straight to 8 hours by pressing the - key from the start. Press - again to reduce the time hour by hour up to 2 hours and 99 minutes.

At the end of cooking, the display indicates 0 and a warning beep sounds. To cancel the timer, press any key for the cooking ring being used. Otherwise, the beeps will stop after a few seconds. To stop the timer during cooking, press the + and - keys at the same time or return to 0 using the - key or enter "0" on the numeric keypad.

## Independent timer

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

- Select a free ring.



Press the key.

Set the time with the + or - keys. A "t" flashes in the display.



## .4 USING YOUR APPLIANCE





- When you have set the time, the “t” becomes fixed and the timer starts. You can stop the timer by pressing and holding down the cooking ring selection key.

### 4.8 LOCKING THE CONTROLS


#### Child safety lock

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



#### Locking

Press the  key (padlock) until the lock symbol  appears on the displays and a beep confirms the operation.

#### Table locked in operation

When you press the power or timer controls for the operating rings, the  symbol starts to flash.



#### Unlocking


Press the  key until the lock symbol  disappears from the display and a beep confirms your operation.

### CLEAN LOCK function

This function allows you to temporarily lock your hob while cleaning it.


To activate Clean lock :

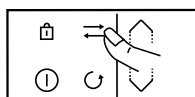
Press the  key briefly. A beep sounds and the  symbol flashes in the display.




After a predefined time, the lock will automatically disengage. A double beep sounds. You can stop Clean Lock at any time by pressing and holding the  touchkey.

### 4.9 SWITCH FUNCTION

This function allows a pan to be moved from one ring to another while retaining the original settings (power and time).

Press the  key briefly,



the  symbols scroll along the text line. Select the ring to which you wish to move the pan with the  and  keys. The settings will be transferred to the selected zone and you can now move the pan.

### 4.10 ICS FUNCTION Intelligent Cooking System

This function optimises the choice of cooking zone for the diameter of cookware used.





## 4 USING YOUR APPLIANCE


Proceed as follows:

Place the pan on a cooking ring (e.g.: 28 cm dia.).

Select Boost power and possibly a cooking time.

Press the  key. The  symbol appears in the display.




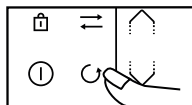
- either the zone chosen is the best one for the pan and  disappears, leaving the initial cooking parameters in the display.

- or the selected ring is not the best one for the pan and the display then indicates which ring should be used and the settings are transferred to it automatically NOTE: The hob must be cold to use this function.

### 4.11 RECALL FUNCTION


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

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




When the hob is operating, this function lets you see the power and timer settings for the ring(s) that have been switched off for less than 30 seconds.

### 4.12 ELAPSED TIME FUNCTION

This function displays the time since the power setting was last changed for a selected cooking ring. To use this function, press the  key.



The time elapsed flashes on the timer display for the chosen burner.

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

This function is available with or without the timer function.

Note: if a time is displayed on the timer, wait for 5 seconds before modifying the cooking time.

# **.4** *USING YOUR APPLIANCE*

## **4.13 COOKING ASSISTANT FUNCTION**

Under this function are gathered: Recipes / Vacuum Cooking / Boil / Grill / Blanch. This cooking mode selects for you the suitable cooking parameters based on the food to be prepared.

The hob must be switched on, press  to access the different functions.

When using your hob in Recipe mode, we recommend you use the recommended utensils according to the recipe.

### **Recipe selection**

To obtain optimal cooking results, you need to use stainless steel cookware for all recipes, excluding the crepe and pancake recipes which were optimised for utensils with applied bottoms.

We offer you a selection of food items for which the hob recommends and automatically sets a power level and cooking time according to the type and desired quantity.

<b>Ingredients</b>	<b>Type</b>
<b>Meat</b>	
Beef	Thin / Medium / Thick
Burger patties	Fresh / Frozen
Lamb	Cutlets
Pork	Medium ribs / Thick ribs
Duck	Duck breast / Aiguillettes
Poultry	White meat / Legs
<b>Seafood</b>	
Fillets	
Fish steaks	
Fish fillet	
Whole fish	Small / Round < 350g / Flat > 350g
Crabs	Poach / Poach ECO*
Shrimps	Grill / Poach / Poach ECO*
Mussels / Cockles	
Scallops	



# **.4** *USING YOUR APPLIANCE*



<b>Vegetables</b>	
Tomatoes	
Courgettes	
Aubergines	
Peppers	
Onions	
Mushrooms	Sliced / Whole
Blanched potatoes	
Spinach	

<b>Ingredients</b>	<b>Type</b>	<b>Quantity</b>
<b>Desserts</b>		
Melted chocolate		
Crêpes		
Pancakes		
Brioche / Pain perdu		
Caramel		
<b>Eggs</b>		
Fried		2 / 4
Omelette		2 / 4 / 6
Scrambled		2 / 4 / 6
Hard boiled		2 / 4 / 6
Soft boiled		2 / 4 / 6
Boiled		2 / 4 / 6
Quail		

## .4 USING YOUR APPLIANCE

Pasta / Rice		
Fresh pasta		100 / 150 / 200 / 300 / 400g
Dried pasta	Penne	100 / 150 / 200 / 300 / 400g
	Penne ECO*	100 / 150 / 200 / 300 / 400g
	Spaghetti	100 / 150 / 200 / 300 / 400g
	Spaghetti ECO*	100 / 150 / 200 / 300 / 400g
	Tagliatelle	100 / 150 / 200 / 300 / 400g
	Tagliatelle ECO*	100 / 150 / 200 / 300 / 400g
	Pasta shells	100 / 150 / 200 / 300 / 400g
	Pasta shells ECO*	100 / 150 / 200 / 300 / 400g
Rice	White	100 / 150 / 200 / 300 / 400g
	Whole wheat	100 / 150 / 200 / 300 / 400g
	Black	100 / 150 / 200 / 300 / 400g

The ECO recipes refer to passive cooking, which makes it possible to save energy by using residual heat. Thanks to a lid, heat remains concentrated inside the pan after stopping the hob, which makes it possible to continue cooking for a time predetermined by the ECO function.

- The **vacuum function** enables you to cook food at low temperatures in vacuum-sealed bags while preserving the culinary and nutritional properties. The water temperature must be at ambient temperature at the start of cooking or the final result will be distorted.
- The **Boil function** enables you to boil water and keep it boiling without overflowing to cook pasta, for example. Place your pan on a cooking ring. Set the quantity of water required (from 0.5 to 6 litres) using the the  /  keys.

The hob proposes the most suitable ring.

Confirm by pressing **OK**

Cooking starts.

A beep sounds when the water is boiling and a message on the display prompts you to add the ingredients. When it is done, press OK to confirm. The time and power display. You can however adjust them at your convenience. A beep sounds out when cooking is finished.

**NOTE: The water temperature must be at ambient temperature at the start of cooking or the final result will be distorted.**



## **.4** *USING YOUR APPLIANCE*

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

The **Grill function** This function enables you to use the De Dietrich grill accessory on the twin cooking ring to grill food while avoiding overcooking and using excess fat. The grill accessory is not provided with the hob and is available at your retailer.

The **Blanch function** enables you to cook vegetables in boiling water for a few minutes, then immerse them in ice-cold water to interrupt cooking (start with cold water).


This preserves the vivid colour of vegetables as well as their texture.

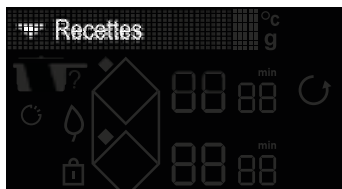
Select the quantity of water in which to immerse the vegetables.



Place your pan with the ingredients on a cooking ring.

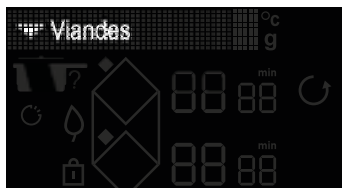
# .4 USING YOUR APPLIANCE



## Recipe example for a Beef cut:

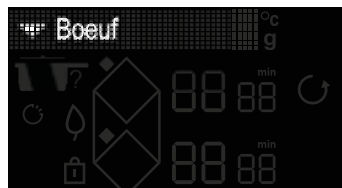
- » Switch the table on ①
- » Press .





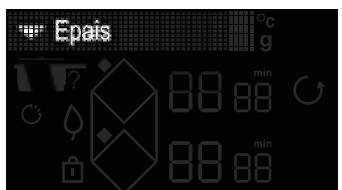
- » Select the "Recipes" menu with the  /  keys
- » Press the **OK** key to confirm the "Recipes" selection





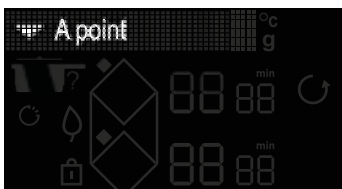
- » Select the "Meat" menu with the  /  keys
- » Press the **OK** key to confirm the "Meat" selection





- » Select the "Beef" menu with the  /  keys
- » Press the **OK** key to confirm the "Beef" selection



- » Select the thickness of your Beef cut with the  /  keys
- » Press the **OK** key to confirm the thickness

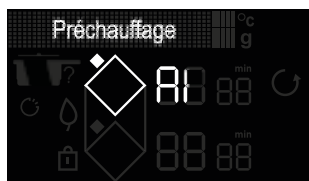


- » Select the desired doneness with the  /  keys
- » Press the **OK** key to confirm the doneness

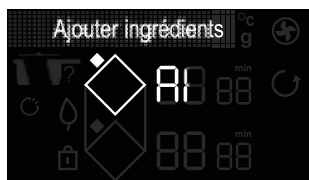
# .4 USING YOUR APPLIANCE



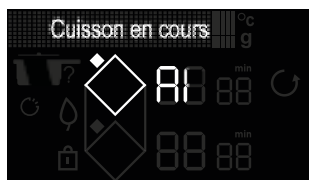
» The hob's display recommends the best cookware for an optimal result, as well as the suitable ring to cook your food on.



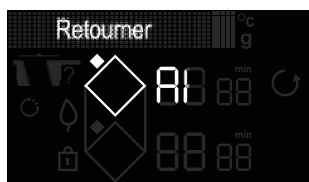
» Once you have placed the utensil on the ring, confirm with the key **OK**  
» An empty preheating phase initiates.



» Once preheated, the hob's display prompts you to place your beef cut.



» After placing the ingredient, press the key **OK**  
» The cooking time for the first side of the beef cut starts to count down.



» Once this time is up, the display prompts you to turn the meat over.  
» After turning it over, press the key **OK**  
» The second cooking phase starts.



» Once cooked, the hob emits several beeps.  
» Press **^** to extend the cooking time.


Note: Before the cooking ends, if "min" flashes, you can add the cooking time by pressing **⏸** then + or -.







# **.4** *USING YOUR APPLIANCE*

## **4.14** **FAVOURITES FUNCTION**

The "FAVOURITES"  function lets you save 5 Cooking assistant functions that you use frequently. At the end of a Cooking assistant function, before stopping your appliance, you can add the recipe conducted to your favourites by selecting the option with the scroll keys and confirm with **OK**.

Your cooking assistant function and any changes you make to it will then be saved in your favourites.

You can view your favourites by pressing the  key and scrolling with the  /  keys.

**NB:** If the 5 favourites are already used, any new memorisation will replace the first one."

## **4.15 SAFETY PRECAUTIONS AND RECOMMENDATIONS** **Residual heat**

After intensive use, the cooking ring you have just used may remain hot for several minutes. A "H" symbol is displayed during this time.

Avoid touching the areas concerned.

### **Temperature limiter**

Each cooking ring is fitted with a safety sensor that continuously monitors the temperature of the bottom of the pan. In the event that an empty pan is left on a zone that is switched on, the sensor automatically adapts the power

delivered by the hob and limits the risk of damaging the cookware or the hob.


### **Spillage protection**

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

- Spillage covering the control keys.
- Damp cloth placed over the keys.
- Metal object placed on the control keys.

Remove the object or clean and dry the

control keys to restart cooking.

In these cases, the  symbol is displayed accompanied by an audible signal.

### **"Auto-Stop" System**


If you forget to switch off a pan, your hob has an "Auto-Stop" safety function that automatically switches off the forgotten cooking ring after a pre-set time (between 1 and 10 hours based on the power level setting). If the safety system is triggered, the cooking ring is shown as switched off with "AS" displayed on the control panel and a beep sounds for about 2 minutes. To stop it, simply press any of the control keys.



## **.4** *USING YOUR APPLIANCE*

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

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

 We do not recommend using any hob protection mechanisms.

## **.5** *CARE*

### **LOOKING AFTER THE HOB**

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

For burnt-on food deposits, sugary spills, melted plastic, use a scouring sponge and/or a special glass cleaning scraper. Use hot water to wet the area to be cleaned, use a special glass cleaning scraper to remove the dirt, finish off with a scouring sponge and then wipe dry.

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

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

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

# **6** TROUBLESHOOTING AND SOLUTIONS

## **When using for the first time**

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

**The circuit breaker trips/blows a fuse or only one side of the hob works.** The hook-up of your hob is faulty. Verify its compliance (see connexion chapter).

**The hob produces an odour during the first cooking sessions.** The appliance is new. Heat each zone for half an hour with a pan full of water.

## **When powering on**

**The hob does not work and the lights on the panel stay off.**

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

**The hob does not work** and another message is displayed. The electronic circuit is faulty. Call the After-Sales service.

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

**Fault code F9 :** voltage less than 170 V.

**Fault code F0 :** temperature less than 5°C.

## **During use**

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

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

**Code F7 is displayed.**

The electronic circuits have overheated (See "Fitting" chapter).

**While a heating area is on, the control panel's illuminated symbols continue to flash.**

The pan being used is not suitable.

**The pans make a noise and the hob emits a clicking noise during cooking** (see the "safety and recommendations" tip). This is normal. With certain types of pan, heat passing from the hob to the pan causes this clicking.

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

This is normal. It cools the electronics.

**In the event of a persistent fault,** switch off your hob for 1 minute. If the problem persists, contact the After-Sales Service.



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