gorenje+

Instructions for Use

GIT68B
GIT78B
GIS68XC
GIS78XC

Dear customer!

Glass-ceramic hob is intended for use in households.

Our products are packed in environment-friendly materials which can be recycled, disposed of, or destroyed without imposing any burden on the environment.

Instructions for use

Instructions for use are intended for the user. They describe the appliance and its operation. The instructions apply to various types of appliances and may therefore include description of functions that may not be available on your appliance.

Instructions for connection

The appliance must be connected in compliance with the instructions attached to it, as well as in compliance with relevant regulations and standards. The connection may only be performed by a qualified person.

Rating plate

The rating plate indicating the basic information on the appliance is attached to the lower side of the hob.

Fire risk protection

When the cooking hob is built-in, a kitchen furniture element that is higher than the hob can stand next to in on one side, provided the kitchen element on the other side of the hob is not higher than the hob level.

Images used:

 Important information

 Tip

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TABLE OF

IMPORTANT WARNINGS

What you should pay attention to

Induction cooking is extremely safe. Various safety devices have been incorporated in the hob such as a residual heat indicator and a cooking time limiter. There are nevertheless a number of precautions you should take.

Connection and repair

- This appliance may only be connected by a qualified installer.
- Never open the casing. The casing may only be opened by the service technician.
- Disconnect the electricity from the appliance before starting any repair work Preferably unplug the appliance, switch the (automatic) fuse(s) off or, in the event of a permanent connection, set the switch in the power supply lead to zero.

During use

- Do not use the hob in temperatures below 5°C.
- This cooking appliance is designed for household use. It is to be used for food preparation only.
- When you use the hob for the first time you will notice a “new smell”. This is normal. If the kitchen is well ventilated the smell will soon disappear.
- Remember that if the hob is used on a high setting the heating time will be incredibly short. Do not leave the hob unattended if you are using a zone on a high setting.
- Ensure there is adequate ventilation while the hob is in use. Keep all natural ventilation openings open
- Do not allow pans to boil dry. The hob itself is protected against overheating but the pan will get very hot indeed and could be damaged. The guarantee does not cover any damage caused by a pan boiling dry.
- Do not use the cooking area as storage space
- Ensure that there is several centimetres clearance between the hob and the contents of the drawer.
- Do not keep anything combustible in the drawer under the hob.
- Make sure that flexes of electrical appliances, such as a mixer, cannot touch the hot cooking zone.
- The zones heat up during use and stay hot for a while afterwards. Keep young children away from the hob during and immediately after cooking.
- Grease and oil are inflammable when overheated. Do not stand too close to the pan. Should oil catch fire, never try to extinguish the fire with water. Put a lid on the pan immediately and switch the cooking zone off.
- Never flambé food under the cooker hood. The high

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flames could cause a fire, even if the cooker hood is switched off.
- The ceramic top is extremely strong, but not unbreakable. A spice jar or pointed utensil falling on it, for example, could cause it to break.
- Stop using the hob if a break or crack appears. Switch the appliance off immediately, unplug it to avoid electric shocks, and call the service department.
- Never put any metal objects such as baking trays, biscuit tins, saucepan lids or cutlery on the cooking zone. These can heat up extremely quickly and cause burns.
- Keep magnetizable objects (credit cards, bank cards, floppy disks, etc.) away from the appliance. We advise anyone with a pacemaker to consult their cardiologist before using an induction hob.
- Never use a pressure cleaner or steam cleaner to clean the hob.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- As soon as you remove the pan from the hob, the cooking zone automatically stops. Accustom yourself to stop the cooking zone or hob manually to avoid unintended switching on of the induction hob.
- A small object like a pan that is too small (diameter of bottom smaller than 12 cm), a fork or a knife will not be recognised by the appliance. The display continues to flash and the hob will not switch on.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.

Temperature safety

- A sensor continuously measures the temperature of certain parts of the hob. Every cooking zone is equipped with a sensor that measures the temperature of the bottom of the pan to avoid any risk of overheating when a pan boils dry. In case of temperatures rising too high, the power is reduced automatically.

Cooking-time limiter

The cooking-time limiter is a safety function of your cooking appliance. It will operate if you forget to switch off your hob.
Depending on the setting you have chosen, the cooking time will be limited as follows:

Setting	The cooking zone switches automatically off after:
0	12 hours
1	8,5 hours
2	6,5 hours
3	5 hours
4	4 hours
5	3,5 hours
6	3 hours
7	2,5 hours
8	2 hours
9	1,5 hours
u	2 hours
U	2 hours

The cooking-time limiter switches the cooking zones off if the time in the table has elapsed.

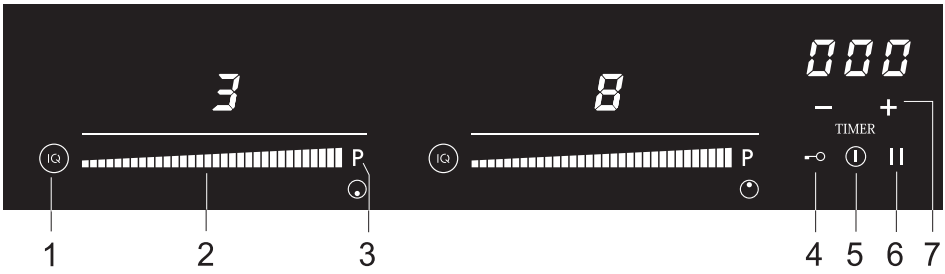
Setting	The cooking zone switches automatically to setting 9 after:
boost (P)	10 minutes

The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of thisproduct. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

CONTROL UNIT

Control panel

⚠ The number of cooking zones depends on the appliance model.



1. **IQ - IQcook system**
   (Controls are described in the separately attached instructions for use)

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2. **Hotplate power control**
3. **P - Power boost**
4. **Child lock**
5. **Cooking hob ON/OFF button**
6. **STOP/GO control button**
7. **Clock setting (+/-)**

Description

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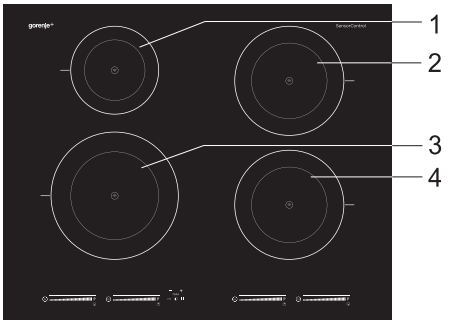

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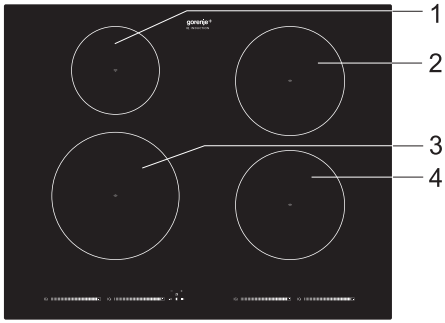

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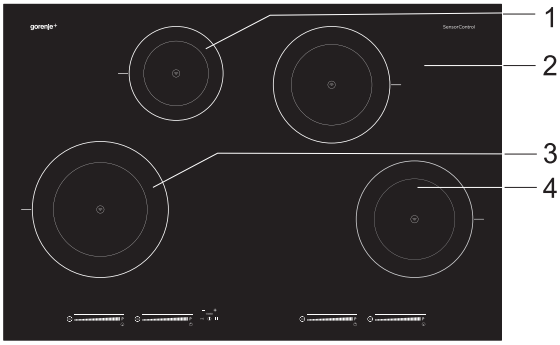

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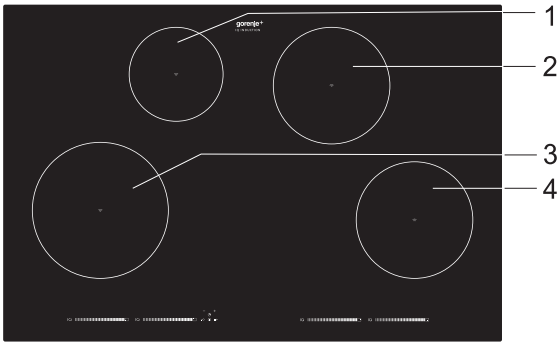

1. Cooking zone Φ 145mm; 2,2kW
2. Cooking zone Φ 180mm; 3,0kW
3. Cooking zone Φ 210mm; 3,7kW
4. Cooking zone Φ 180mm; 3,0kW

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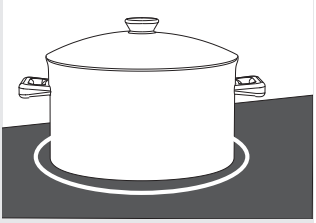
Getting used to it...

Using touch sensors

The touch sensors only react to the light pressure of a fingertip.
You do not have to apply any pressure. Do not operate the controls with any other objects. The hob will not switch on when your pet walks over it.

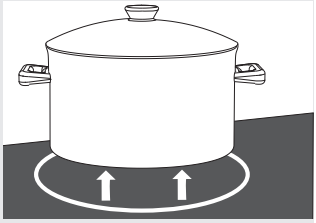
Induction cooking

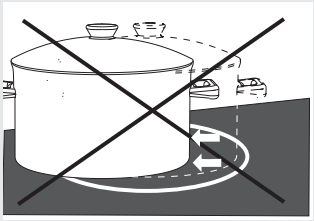
- Induction cooking is fast
  - To start you will be surprised by the speed of induction cooking. Especially at higher settings, foods and liquids will boil very rapidly. It is best not to leave pans unattended to avoid them boiling over or boiling dry.



No heat loss and cold handles with induction cooking.

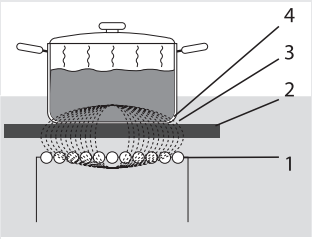
- The power will be adjusted
  - In the case of induction cooking, it is only the part of the zone on which the pan stands that is used. If you use a small pan on a large zone, the power will be adjusted to the diameter of the pan. The power will thus be lower and it will take longer before the food in the pan comes to the boil.





⚠ **Grains of sand may cause scratches which cannot be removed. Only put pans with a clean base on the cooking surface and always pick pans up to move them.**

⚠ **Do not use the hob as a worktop. Always keep the lid on the pan when cooking, in order to avoid energy loss.**



Coil (1) in the induction hob (2) generates magnetic field (3). When a pan with ferromagnetic metal bottom (4) is placed on the coil, eddy currents are generated in the pan bottom, which produce heat.

Induction cooking

Induction cooking hob heats the food using a magnetic field. When a pan with ferromagnetic metal bottom is placed on the hob, the magnetic field generates eddy currents that heat up the pan.

Simple	The electronic controls are accurate and easy to set. For example, on the lowest setting you can melt chocolate directly in the pan or cook ingredients that you would normally heat in a bain-marie.
Fast	Thanks to the induction hob's high power levels, bringing food to the boil is very quick. Cooking food through takes just as long as for other types of cooking.
Clean	The hob is easy to clean. Because the cooking zones do not get any hotter than the pans themselves, food spills cannot burn on.
Safe	The heat is generated in the pan itself. The glass top does not get any warmer than the pan. This means that the cooking zone is considerable cooler compared to that from a Ceramic hob or a gasburner. Once a pan has been taken away, the cooking zone cools down quickly.

Pans

Pans for induction cooking

Induction cooking requires a particular quality of pan.

⚠ **Pans that have already been used for cooking on a gas hob are no longer suitable for use on an induction hob.**

⚠ **Only use pans that are suitable for electric and induction cooking with:**

- **a thick base (minimum 2.25 mm)**
- **a flat base.**

⚠ **The best are pans with the 'Class Induction' quality mark.**

You can check for yourself whether your pans are suitable using a magnet. A pan is suitable if the base of the pan is attracted by the magnet.

Suitable	Unsuitable
Special stainlesssteel pans	Earthenware
Class Induction	Stainless steel
Hard-wearing enamelled pans	Porcelain
Enamelled cast-iron pans	Copper
	Plastic
	Aluminium

Be careful with enamelled sheet-steel pans:

- **the enamel may chip (the enamel comes loose from the steel), if you switch the hob on at a high setting when the pan is (too) dry;**
- **the base of the pan may warp - due, for example, to overheating or to the use of too high a power level.**

Never use pans with a misshapen base! A hollow or rounded base can interfere with the operation of the overheating protection, so that the appliance becomes too hot. This may lead to the glass top cracking and the pan base melting. Damage arising from the use of unsuitable pans or from boiling dry is excluded from the guarantee.

Minimum pan diameter

- **The diameter of a pan must be at least 12 cm. You will achieve the best results by using a pan with the same diameter as the zone. If a pan is too small the zone will not work.**

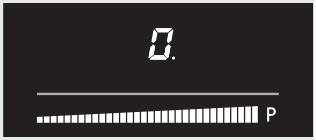
Pressure cookers

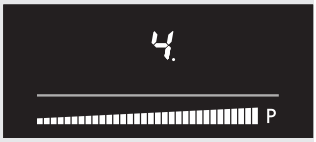
- **Induction cooking is very suitable for cooking in pressure cookers. The cooking zone reacts very quickly, and so the pressure cooker is quickly up to pressure. As soon as you switch a cooking zone off, the cooking process stops immediately.**

OPERATION

Switching on the hob and setting the power

The power has 9 settings. There is also a 'boost' setting, which is indicated by the letter **P** in the display.





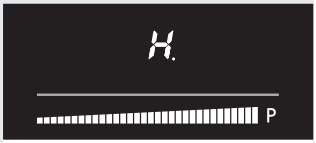
1. Put a pan on a hotplate.
2. Touch the On/Off button ⏻.
   You will hear a short bleep and the display for each hotplate will show **0.** If no further action is taken within the following 10 seconds, the hotplate will automatically switch off.
3. Slide your finger from left to right over the slide control and select the desired hotplate setting. The hob will automatically start in the chosen setting (if it detects a pan with adequate diameter).

Touching the slide control more to the right will result in higher power setting (and touching it more towards the left will result in reduced power setting).

Detecting the pan

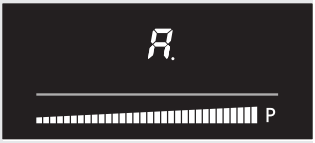
If the hob does not detect a ferrous pan after the cooking power has been set, the pan detection symbol ⊔. and the selected power setting will flash alternately on the display, while the hob remains cold. If an adequate ferrous pan is not placed on the hotplate within 1 minute from the commencement of flashing, the hotplate will automatically switch off.

Remaining heat indicator



A hotplate that has been used intensively will retain heat for several minutes after it has been switched off. A letter **H** appears in the display as long as the relevant hotplate is hot.

Automatic heat-up function



The automatic heat-up function temporarily increases the power (setting '9.') to heat the contents of the pan faster. This function is available in all settings except the 'Boost' setting and setting '9.'

Switching on the automatic heat-up function

The hob is switched on and a pan has been placed on the hotplate.

1. Touch the slide control of the selected hotplate with the tip of your finger to the desired position, and keep the finger pressed for about 3 seconds.
2. Letter **A** is indicated in the display. If your power selection is 4, the letter **A** and the setting 4 will alternately flash on the display.
3. Attention! When the pan has reached the desired temperature, the automatic heat-up function automatically switches off and the hotplate continues at the set power.

The table below shows the duration of the automatic heat-up function for each power setting:

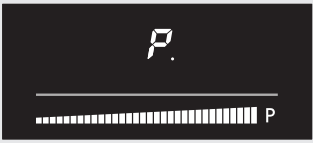
Setting	1	2	3	4	5	6	7	8
Seconds	40	72	120	176	256	432	120	192

Switching off the automatic heat-up function

The hob is switched on **A** and the power setting flash alternately in the display.

1. Touch the slide control sensor to select the relevant hotplate.
   A different power setting is shown in the display and **A** stops flashing. Or:
2. Select setting '9.'. Or:
3. Select the relevant hotplate by touching the slide control sensor at the far left side. The display shows setting '0.', **A** stops flashing and the hotplate is switched off.

Boost function



The 'Boost' function is used to cook at maximum power for a short period of time (maximum 10 minutes). The power is reduced to setting 9 at the end of the maximum boost time.

Switching on the boost function.

The hob is switched on and a pan is on the hotplate.

1. Touch the **P** button of the relevant hotplate (you can also use this button if power had been previously set).
2. The boost function is immediately active.

Switching off the boost function

The boost function is switched on, and the display indicates 'P'.

1. Touch the slide control sensor at any position. The display shows the selected power setting, the boost function is switched off. Or:
2. Touch the leftmost end of the slide control sensor. The display shows setting **0**, and the hotplate is switched off.

- Two hotplates behind each other
  - Two hotplates positioned behind each other influence each other. The power is automatically distributed when these hotplates are used at the same time. This does not have any consequences up to setting 9. Selecting the Boost setting for one of the hotplates, however, automatically switches the other hotplate to a lower setting.
  - If one of the hotplates is set to boost and you want to set the other zone to setting 9 or Boost, the hotplate that is set to boost will automatically be switched to a lower setting.
  - Two hotplates that are beside each other do not influence each other. You can set both hotplates to Boost.

Switching off the hob

Switching off a particular hotplate

1. The hotplate is switched on. The display shows power setting between 1 and 9, or **P**.
   To switch off the hotplate slide your finger over the slide control from right to left until the display shows setting **0**.
   Or:
2. Select setting **0** by touching the slide control sensor at the foremost left point.
   You will hear a bleep and the display will show **0.** If all hotplates are set to **0.**, the hob automatically switches to stand-by mode (see also 'Stand-by mode').

Switching off all of the hotplates at the same time

The hob is in stand-by mode, or one or more of the hotplates are active.

1. Briefly touch the On/Off button ⏻ to switch off all of the hotplates at the same time.
   You will hear a single bleep. No lights are illuminated. The hotplate is now switched off.

Note

You can switch off the hob if the (child) lock is set or the Stop/Go mode is active.

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Stand by mode

Stand-by mode

In stand-by mode, the display for each hotplate shows **0.**. The hob is switched off and can be left unattended. You can switch to stand-by from 'Off' mode, or by switching off the individual hotplates (by setting them to **0.**). In stand-by mode, the hob automatically switches off if no other buttons are touched within 10 seconds.

Switching the hob from 'Off' to stand-by mode

1. Touch the On/Off button ⏻.
   You will hear a single beep and the display for each hotplate will show **0.** The red light to the right above the On/Off button ⏻ is constantly illuminated.
2. You can start cooking in stand-by mode by touching the slide control sensor of the desired hotplate.

Child lock

You can secure the hob with the safety (child) lock. With this setting, the hob cannot be switched on and the hotplate settings cannot be changed.

Standard safety lock mode	Child safety lock mode
The (standard) lock mode prevents settings from being accidentally changed.	The child lock mode prevents the hob from being accidentally switched on.
All cooking settings remain active..	All of the hotplates and the cooking timers/ minute minders must be switched off.

Switch the hob to (standard) lock mode

One or more hotplates are active.

1. Touch and hold the ⊶.
   Attention! All previously set cooking processes remain active.
   The red light to the right above the ⊶ button and the On/Off button ⏻ are constantly illuminated. All of the buttons are inactive, except the ⊶ button and the On/ Off button ⏻.
2. Touch and hold the ⊶ button to switch off lock mode and unlock the control panel.

Switching on the child lock

The hob is in stand-by mode. The display for each hotplate shows **0.**.

1. Touch and hold the ⊶ button to switch on the child lock. The red light to the right above the ⊶ button and the On/Off Button ⏻ are constantly illuminated.

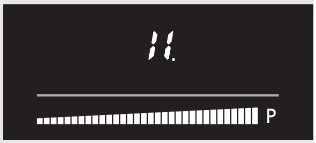
If no buttons are touched within 10 seconds, the cooking zone will automatically switch off. The child lock remains active. You can even switch off the hob.

Touch the button ⊸ again within 10 seconds to switch off the child lock and unlock the control panel.
You must wait 10 seconds before switching the hob on again with the On/Off button ⏻ in order to switch off the child lock.

Switch the hob to child lock mode before cleaning it to prevent it from accidentally switching on.

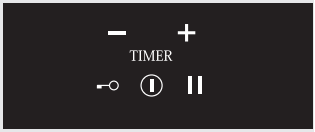
Stop/Go function

Stop / Go
Use the Stop / Go function to 'pause' the whole hob for 10 minutes while cooking. The power for all of the cooking zones is automatically switched off. This is convenient, for example, if a pan boiled over and you want to clean the hob. You can also leave the hob unattended for a short period of time without losing any settings.

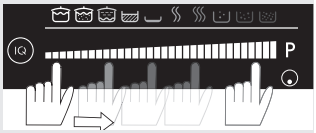


Switching the hob to Stop / Go mode
One or more cooking zones are active.
1. Touch the ⏸ button once.
   You will hear a single bleep is shown in the display for each cooking zone and the red light to the right above the ⏸ button is constantly illuminated.
   Any set cooking timers/minute minders stop.
   All of the buttons are inactive except the ⊸ , ⏸ button, the button and the On/Off button ⏻.

If no buttons are touched within 10 minutes, all of the active cooking zones are automatically switched off.

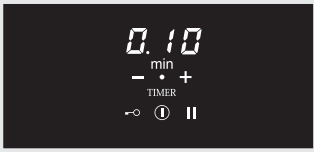


1. Switching off Stop / Go mode
Press the ⏸ button again within 10 minutes.



The hob continues with the settings that were set before the Stop / Go.

Cooking timer / Minute minder



A cooking timer can be set for each cooking zone. All of the cooking timers can be used at the same time. The hob also has a minute minder. Both the cooking timer and the minute minder can be set to a maximum of 99 minutes.

Switching on the minute minder

1. Touch the On/Off button ⏻ to switch the hob on.
2. To set the minute minder touch simultaneously both the (-/+) buttons until the dot ».« (located between buttons -/+) is fully illuminated.
3. Use (+) or (-) buttons to set the desired time. First set minutes by pressing the (+) button until the value 9.00, then the clock switches to setting hours and minutes (0.10). Symbol (min) is illuminated.
   a. 0.59 (min) means 0 hours and 59 minutes;
   b. 1.59 (min) means 1 hour and 59 minutes.
4. Minute minder starts the countdown a few seconds after you stop pressing the (-/+) buttons. The ».« dot symbol is flashing.

Switching off the minute minder

(if one or more hotplates are active follow step 2).

1. Touch the On/Off button ⏻ to activate the hob on if it is not switched on.
2. Touch the (-/+) buttons and press them until the dot ».« is fully illuminated (in case minute minder or power setting of any hotplate is on). Press the (-) button to set the time to 00.
3. After 10 seconds the minute minder is automatically switched off.

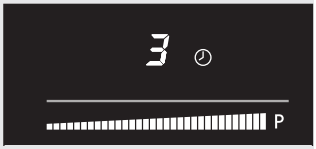
Minute minder remains active even after the appliance is switched off with the ON/OFF button.

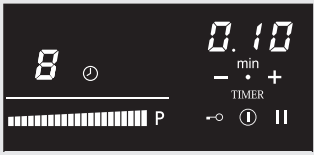
Cooking timer function

Cooking timer can be set for each particular hotplate. All timers can be set simultaneously and they can function at the same time.

Cooking timer must always be associated with an active hotplate. This means that this particular hotplate will be switched off when the preset time elapses.

Cooking timer can be set at maximum 1h and 59 minutes.





Switching on the cooking timer

1. Cooking timer can be switched on if at least one hotplate is active.
2. To set the cooking timer for the first active hotplate, touch the (-/+) buttons simultaneously.
   Each following touch of the (-/+) moves you to the next hotplate timer setting, which is indicated by the symbol ⏲ on the display.
3. Touch the (+) or (-) button to set the desired time, starting with minutes first. First set minutes by pressing the (+) button until the value 9.00, then the clock switches to setting hours and minutes (0.10). Symbol (min) is illuminated.
   a. 0.59 (min) means 0 hours and 59 minutes;
   b. 1.59 (min) means 1 hour and 59 minutes.
4. Minute minder starts the countdown a few seconds after you stop pressing the (-/+) buttons. The ».« dot symbol ⏲ is flashing. Timer symbol of the relevant active hotplate is illuminated constantly.
5. If you fail to set the timer cooking time with the (-/+) button the cooking timer is automatically switched off after 10 seconds.

To set the cooking timer for other active hotplates follow the steps 1 to 3.

If several cooking timers/minute minders are running, the cooking timer/minute minder display will always show the cooking timer/minute minder that has the least time remaining. The symbol ⏲ of that hotplate timer is also fully illuminated while other timer symbols are just dimly illuminated.

Switching off the cooking timer

1. To switch of the cooking timer setting touch the (-/+) buttons simultaneously and press them until fully illuminated timer symbol ⏲ is selected.
2. Press the (-) button to set time to 00.
3. After 10 seconds the cooking timer is automatically switched off.

Switching off the timer/ minute minder

When the set cooking time elapses a beep sounds and the red light of the active hotplate timer flashes. To switch off the alarm press either (-) or (+) button.

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Healthy cooking

Burning point of different types of oil

To ensure your food is fried as healthily as possible, Gorenje recommends choosing the type of oil according to the frying temperature. Each oil has a different burning point at which toxic gasses are released. The below table shows the burning points for various types of oil.

Oil	Smoke point °C
Extra virgin olive oil	160 °C
Butter	177 °C
Coconut oil	177 °C
Canola oil	204 °C
Virgin olive oil	216 °C
Sunflower oil	227 °C
Corn oil	232 °C
Peanut oil	232 °C
Rice oil	255 °C
Olive oil	242 °C

Cooking settings

Because the settings depend on the quantity and composition of the contents of the pan, the table below is intended as a guideline only.

- **Use setting 'boost' and setting 9 to:**
  - bring the food or liquid to the boil quickly;
  - 'shrink' greens;
  - heat oil and fat;
  - bring a pressure cooker up to pressure.

- **Use setting 8 to:**
  - sear meats;
  - fry flatfish;
  - fry omelettes;
  - fry boiled potatoes;
  - deep fry foods.

- **Use setting 7 to:**
  - fry thick pancakes;
  - fry thick slices of breaded meat;
  - fry bacon (fat);
  - fry raw potatoes;
  - make French toast;
  - fry breaded fish.

- **Use setting 6 and 5 to:**
  - complete the cooking of large quantities;
  - defrost hard vegetables;
  - fry thin slices of breaded meat.

- **Use settings 1-4 to:**
  - simmer bouillon;
  - stew meats;
  - simmer vegetables;
  - melting chocolate;
  - melt cheese.

CLEANING AND MAINTENANCE

Cleaning

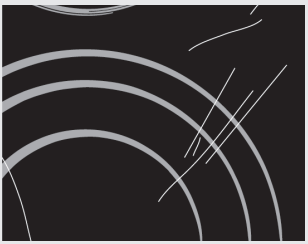


Figure 1

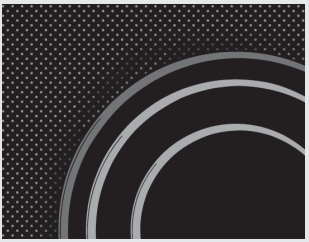


Figure 2

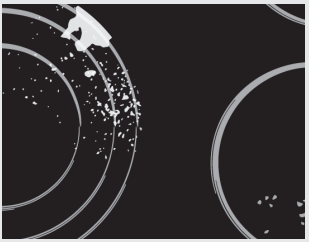
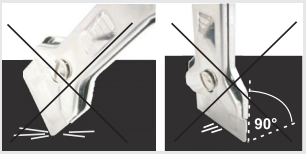


Figure 3

Figure 4



After each use of the **glass-ceramic hob,** wait for it **to cool down** and clean it; otherwise, even the smallest food residue will be burnt onto the hot surface next time you use the appliance. **For regular cleaning and maintenance of the glass-ceramic surface, use special conditioning agents** which form a protective layer on the surface, shielding it from dirt. Before each use, wipe any dust or other particles from the hob surface and pan bottom as these could scratch the surface (Figure 1).

Careful: steel wool, abrasive sponges, and abrasive detergents can scratch the hob surface. Glass ceramic surface can also be damaged by aggressive sprays and inappropriate or insufficiently shaken (mixed) liquid cleaning agents (Figure 1 and Figure 2).

Signage may be worn when using aggressive or abrasive cleaners or cookware with damaged bottom (figure 2).

Light stains can be removed by a damp soft cloth; then, wipe the surface dry (Figure 3).

Water stains can be removed using a mild solution of vinegar; however, do not use this solution to clean the frame (only with some models, as it may become dull. Do not use aggressive sprays or decalcification agents (Figure 3).

Heavier stains can be removed using special agents and utensils for cleaning the glass-ceramic hobs. When using these products, follow the instructions provided by their respective manufacturers.

Make sure any residues of cleaning agents are thoroughly removed, as they could damage the glass-ceramic hob when the cooking zones heat up (Figure 3).

Remove stubborn and burnt residues with a scraper (figure 4). Be careful when handling the scraper to prevent injury.

⚠ **Only use the scraper when dirt cannot be removed with a wet cloth or special cleaners for glass ceramic surfaces.**

Hold the scraper at the **correct angle** (45° to 60°). **Gently press the scraper** against the glass and slide it over the signage to remove the dirt. Make sure the plastic handle of the scraper (in some models) does not come into contact with a hot cooking zone.

⚠ **Do not press the scraper perpendicularly against the glass and do not scratch the hob surface with its tip or blade.**

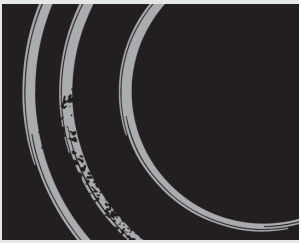


Figure 5

Sugar and sugar-laden food may permanently damage the glass-ceramic surface (Figure 5); therefore, they should be removed from the glass-ceramic surface as soon as possible, although the cooking zone may still be hot (Figure 4). **Any change in the color of the glass-ceramic surface** does not affect its operation or the stability of the surface. Such discolorations are mostly a result of burnt food residues or use of cookware made of materials such as aluminum or copper; these stains are difficult to remove.

Warning: All damage described above predominantly relates to the aesthetics, i.e. appearance of the appliance and do not affect its functionality directly. Such errors cannot be the subject of a warranty claim.

TROUBLESHOOTING

General

⚠ **The service department telephone number can be found on the guarantee card provided.**

If you notice a crack in the glass top (however small), switch the hob off immediately, unplug the hob, turn off the (automatic) fuse switch(es) in the meter cupboard or, in the event of a permanent connection, set the switch in the power supply lead to zero.) Contact the service department.

Troubleshooting table

If the appliance does not work properly, this does not always mean that it is defective. Try to deal with the problem yourself first by checking the points mentioned below.

SYMPTOM	POSSIBLE CAUSE	SOLUTION
Symbols (−·) appear in the displays when the hob is activated for the first time.	This is the standard set-up routine.	Normal operation
The fan runs on for several minutes after the hob has been switched off.	The hob is cooling.	Normal operation
A slight smell is noticeable the first few times the hob is used.	The new appliance is heating up.	This is normal and will disappear once it has been used a few times. Ventilate the kitchen.
You can hear a ticking sound in your hob.	This is caused by the capacity limiter on the front and back zones. Ticking can also occur at lower settings.	Normal operation.
The pans make a noise while cooking.	This is caused by the energy flowing from the hob to the saucepan.	At high settings this is perfectly normal for some pans. It will not damage either the pans or the hob.
You have switched a cooking zone on but the display keeps flashing.	The pan you are using is not suitable for induction cooking. or has a diameter of less than 12 cm.	Use a suitable pan.
A cooking zone suddenly stops working and you hear a signal.	The preset time has ended.	Switch the bleep off by pressing any key.
The hob is not working and nothing appears in the display.	There is no power supply due to a defective cable or a faulty connection.	Check the fuses or the electric switch (if there is no plug).

SYMPTOM	POSSIBLE CAUSE	SOLUTION
A fuse blows as soon as the hob is switched on.	The hob has been wrongly connected.	Check the electrical connections.
The hob simply switches off.	You accidentally touched the On/Off button or touched two buttons at the same time.	Switch the hob back on.
Fault code ER22.	The control panel is filthy or has water on it.	Clean control panel.
Fault code E2.	The hob has overheated.	Let the hob cool down and then use a lower setting.
Fault code U400	The voltage is too high and/ or the hob is not properly connected.	Have your connection changed.
Fault code F .	You held a button too long.	Do not hold the button too long.
Other fault codes.	Defective generator.	Contact the service department.

INSTALLATION INSTRUCTIONS

What you need to consider

Safety instructions for the installation

- The connection must comply with national and local regulations.
- The appliance must always be earthed.
- This appliance may only be connected by a competent electrical installer.
- For the connection, use an approved cable in accordance with the regulations. The cable casing should be of rubber.
- The connection cable must hang freely and is not to be fed through a drawer.
- If you want to make a fixed connection, make sure that a multi-polar switch with a contact separation of at least 3 mm is fitted in the supply line.
- The worktop the hob is built into must be flat.
- The walls and the worktop surrounding the appliance must be heat resistant up to at least 85 °C. Even though the appliance itself does not get hot, the heat of the hot pan could discolour or deform the wall.
- Damage caused by incorrect connection, installation or use, will not be covered by the guarantee.

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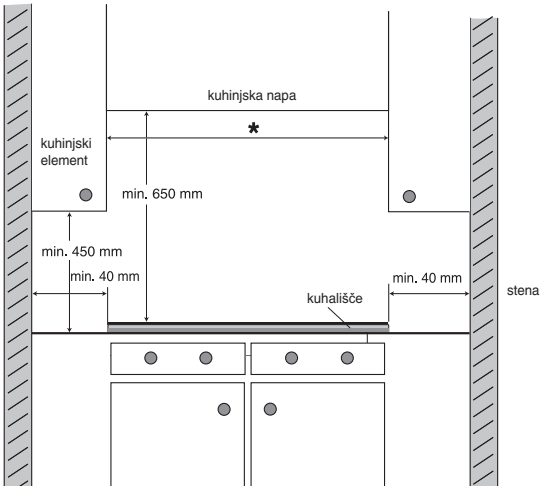
Clearance

Sufficient all-round clearance is essential to the safe use of the hob. Check that there is enough clearance.

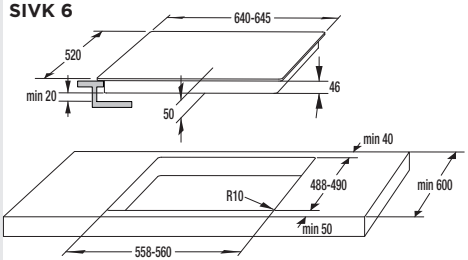


*SIVK 6 ... 61 cm
*SIVK 7 ... 78 cm

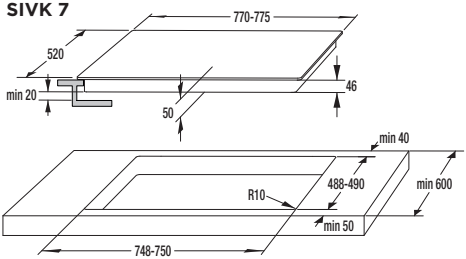
Installation dimensions

The dimensions and recesses are shown in the illustrations beneath.

SIVK 6

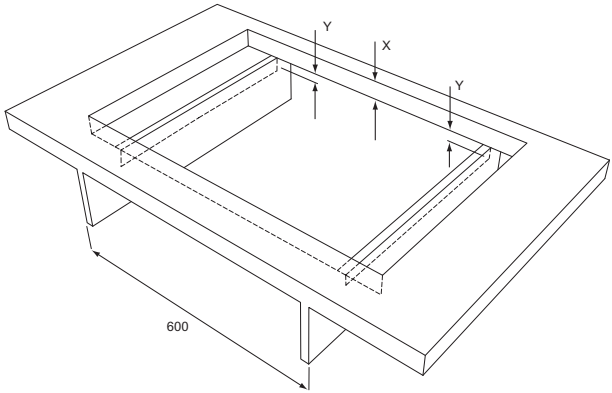


SIVK 7

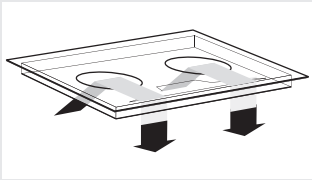


- Cooking hobs can be installed into worktops that are 30 to
  50 mm thick.
- If the board is thicker than 40 mm, its inner edge should be trimmed, or ground. Thus, suffi cient air circulation will be provided.

If the hob is wider than the cupboard, with a worktop less than 46 mm thick, saw a cut-out in both sides of the cupboard, so the appliance is detached from the cupboard.



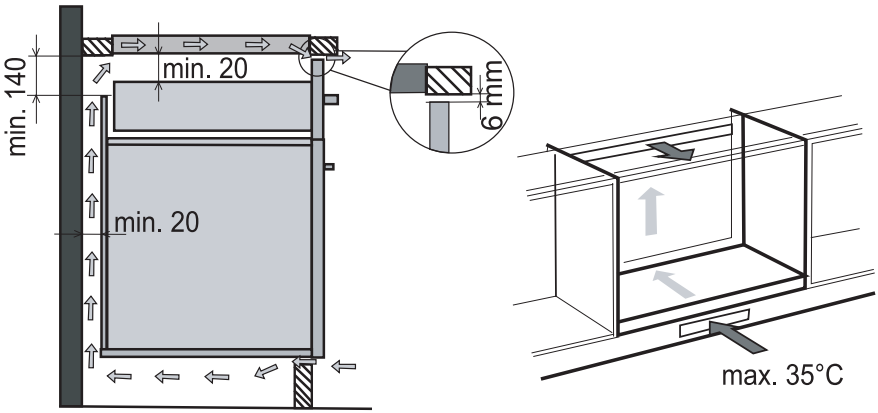
Installation dimensions inside the cabinet
x<46 mm: y = 46 mm - x
x>= 46 mm: y = 0 mm



Ventilation
The electronics in the appliance need cooling. The appliance will automatically switch off if there is insufficient air circulation. There are ventilation openings on the underside of the appliance. It must be possible for cool air to be drawn in through these openings. There are outlet openings on the underside and at the front of the appliance.

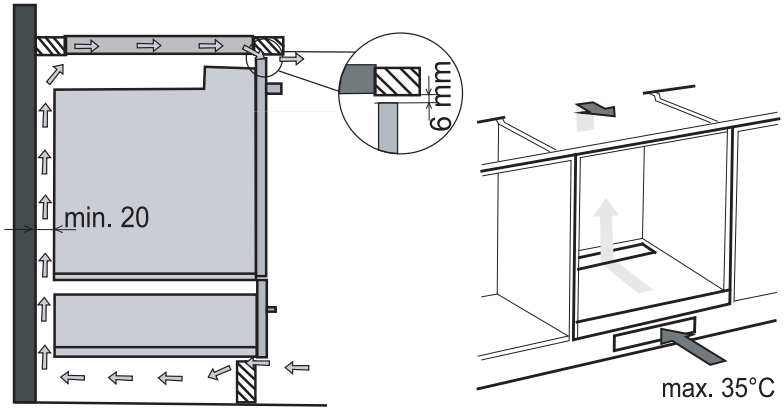
A Lower kitchen cabinet with a drawer

- An opening at least 140 mm high must be provided on the back wall of the cabinet, along its entire width. Furthermore, a minimum of 6 mm clearance must be provided at the front side, along the entire width of the cabinet.
- The hob is fitted with a fan located in its lower part. In case there is a drawer underneath the kitchen cabinet, no small objects or paper must be kept there, as these could be sucked in by the fan, causing damage to the fan or the entire cooling system. Aluminum foil and inflammable substances or liquids (e.g. sprays) should also not be stored in such drawers or placed near the hob. Danger of explosion! There should be a clearance of 20 mm between the drawer contents and the fan entry slots.

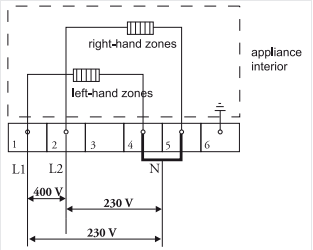


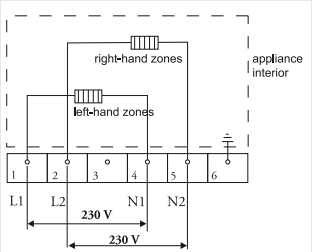
B Lower kitchen cabinet with an oven

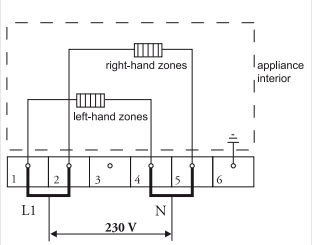
- Installing the oven under an induction hob is possible with oven types EVP4.., EVP2.., which are fitted with a cooling fan. Before installing the oven, the rear wall of the kitchen cabinet should be removed. Furthermore, a minimum of 6 mm clearance should be provided at the front side, along the entire width of the cabinet.

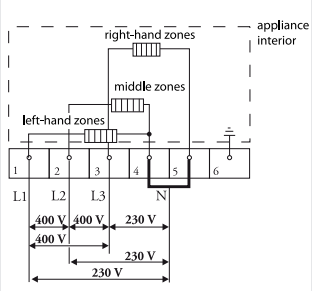


Electrical connection SIVK6, 7, 1









Common connection:

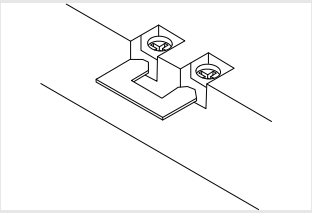
- 2 phase and 1 zero connection (2 1N, 400 V~/ 50 Hz):
  - The voltage between the phases and the zeros is 230 V~. The voltage between the two phases is 400 V~. Fit a connecting bridge between connecting points 4-5. The groups must have fuses of at least 16 A (2x). The core diameter of the connecting cable must be at least 2.5 mm^2.
- 2 phase and 2 zero connection (2 2N, 230 V~ / 50 Hz):
  - The voltage between the phases and the zeros is 230 V~.
  - The group must have fuses of at least 16 A (2x). The core diameter of the connecting cable must be at least 2.5 mm^2.

Special connections:

- Single phase connection (1 1N, 230 V~ / 50 Hz):
  - The voltage between the phase and the zero is 230 V~. Fit a connecting bridge between connecting points 1-2 and 4-5. The group must have a fuse of at least 32 A. The core diameter of the connecting should be at least 6 mm^2.

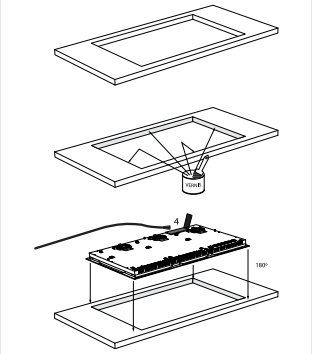
Connection for hobs with 5 cooking zones:

- 3 phases with 1 zero connection (3 1N, 400 V~ / 50 Hz):
  - The voltage between the phases and the zero is 230 V~. The voltage between the phases is 400 V~. Fit a connecting bridge between connecting points 4-5. The groups must have fuses of at least 16 A (3x). The core diameter of the connecting cable must be at least 2.5 mm^2.



The bridges on the connecting block can be used to create the required connections, as indicated in these illustrations.

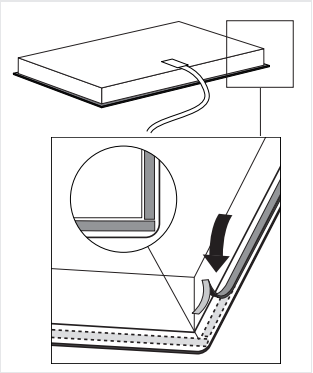
Building in



Check that the cabinet and the cut-out meet the dimension and ventilation requirement

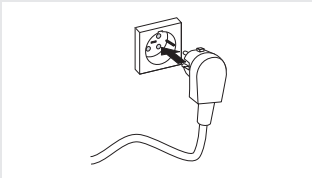
Threat the sawn ends of wooden or synthetic worktops with sealing varnish if necessary, to prevent moisture causing the worktop to swell.

Lay the hob upside down on the worktop.



Fit the connecting cable to the appliance in compliance with requirements (see page 69 and 70).

Remove the protective layer from the sealing tape and apply the tape in the groove of the aluminium profile or on the edge of the glass plate. Do not stick tape round the corners, but cut 4 separate pieces to seal the corners well.



urn the hob over and lay it in the recess.

Connect the appliance to the mains. A short bleep will be heard and all the displays will light up briefly. The appliance is ready for use.

Check that it works properly. If the appliance has been wrongly connected either a bleep will sound or nothing will appear in the displays, depending on the error.

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