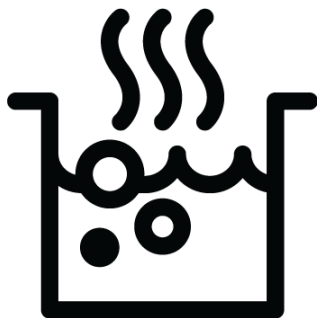




Built-in Hob
User Manual



HII64760UFT

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Welcome!

Dear Customer,

Thank you for choosing the Beko product. We want your product, manufactured with high quality and technology, to offer you the best efficiency. Therefore, carefully read this manual and any other documentation provided before using the product.

Keep in mind all the information and warnings stated in the user's manual. This way, you will protect yourself and your product against the dangers that may occur.

Keep the user's manual. If you give the product to someone else, give the manual with it. The warranty conditions, usage and troubleshooting methods for your product are provided in this manual.

The symbols and their descriptions in the user's manual:



Hazard that may result in death or injury.



Important information or useful usage tips.



Read the user's manual.



Hot surface warning.

NOTICE Hazard that may result in material damage to the product or its environment.

Arçelik A.Ş.

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34445 Söğütözü/İstanbul/TURKEY

Made in TURKEY

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1 Safety Instructions

- This section includes the safety instructions necessary to prevent the risk of personal injury or material damage.
- If the product is handed over to someone else for personal use or second-hand use purposes, the user's manual, product labels and other relevant documents and parts should also be given.
- Our company shall not be held responsible for damages that may occur if these instructions are not observed.
- Failure to follow these instructions shall void any warranty.
- Always have the installation and repair works made by the manufacturer, the authorised service or a person that the importer company shall designate.
- Use original spare parts and accessories only.
- Do not repair or replace any component of the product unless it is clearly specified in the user's manual.
- Do not make technical modifications on the product.



1.1 Intended Use

- This product is designed to be used at home. It is not suitable for commercial use.
- Do not use the product in gardens, balconies or other outdoors. This product is intended to be used in households and in the staff kitchens of shops, offices and other working environments.
- **CAUTION:** This product should be used for cooking purposes only. It should not be used for different purposes, such as heating the room.



1.2 Child, Vulnerable Person and Pet Safety

- This product can be used by children 8 years of age and older, and people who are underdeveloped in physical, sensory or mental skills, or who have lack of experience and knowledge, as long as they are supervised or trained about the safe use and hazards of the product.
- Children should not play with the product. Cleaning and user maintenance should not be performed by children unless there is someone overseeing them.

- This product should not be used by people with limited physical, sensory or mental capacity (including children), unless they are kept under supervision or receive the necessary instructions.
- Children should be supervised to ensure that they do not play with the product.
- Electrical products are dangerous for children and pets. Children and pets must not play with, climb on, or enter the product.
- Do not put objects that children may reach on the product.
- Turn the handle of the pots and pans to the side of the counter so that children cannot grab and burn.
- **CAUTION:** During use, the accessible surfaces of the product are hot. Keep children away from the product.
- Keep the packaging materials out of the reach of children. There is a hazard of injury and suffocation.
- Before discarding worn out and useless products:
 1. Unplug the power plug and remove it from the socket.
 2. Cut off the power cable and disconnect it with the plug from the product.

3. Take precautions to prevent children from entering the product.
4. Do not allow children to play with product when it is in idle mode.

1.3 Electrical Safety

- Plug the product into a grounded outlet protected by a fuse that matches the current ratings indicated on the type label. Have the grounding installation made by a qualified electrician. Do not use the product without grounding in accordance with local / national regulations.
- The plug or the electrical connection of the appliance shall be in an easily accessible place. If this is not possible, there should be a mechanism (fuse, switch, key switch, etc.) on the electrical installation to which the product is connected, in compliance with the electrical regulations and separating all poles from the network.
- Unplug the product or switch off the fuse before repair, maintenance and cleaning.
- Plug the product into an outlet that meets the voltage and frequency values specified on the type label.

- (If your product does not have a mains cable) only use the connecting cable described in the "Technical specifications" section.
 - Do not jam the power cable under and behind the product. Do not put a heavy object on the power cable. The power cable should not be bent, crushed, and come into contact with any heat source.
 - Make sure that the power cable is not jammed while putting the product to its place after assembly or cleaning.
 - Use original cable only. Do not use cut or damaged cables.
 - Do not use an extension cord or multi-plug to operate your product.
 - Contact the authorized service centre or importer to use the approved adapter in cases where the use of a converter adapter (for plug type) is necessary.
 - Contact the importer or the authorized service centre if the length of the power line is inadequate.
 - Portable power sources or multiple plugs may overheat and catch fire. Keep multiple plugs and portable power sources away from the product.
 - If the power cable is damaged, it must be replaced by the manufacturer, an authorized service or a person to be specified by the importer company in order to prevent possible dangers.
- If your product has a power cable and plug:
- Never put the product plug into a broken, loose, or out-of-socket plug. Make sure the plug is fully inserted into the socket. Otherwise the connections may overheat and cause a fire.
 - Avoid inserting the device into plugs that are greasy, unclean, or potentially exposed to water (such as those near a worktop where water may escape). Otherwise there is a risk of short circuit and electrocution.
 - Never touch the plug with wet hands!
 - Pull the plug out of the socket using the plug's body rather than the cord itself.



1.4 Transportation Safety

- Disconnect the product from the mains before transporting the product.

- When you need to transport the product, wrap it with bubble wrap packaging material or thick cardboard and tape it tightly. Secure the moving parts of the product firmly to prevent damage.
- Before the product is installed, check the product for any damage after transport. Contact the importer or the authorized service centre if damaged.

1.5 Installation Safety

- Before beginning the installation, de-energize the power line to which the product will be connected by turning off the fuse.
- Always wear protective gloves during transport and installation. Otherwise there is a risk of injury from sharp edges!
- Before the product is installed, check the product for any damage. Do not have it installed if the product is damaged.
- Avoid using any heat-insulating materials to cover the interior of the furniture that will be installed.
- Direct sunlight and heat sources, such as electric or gas heaters, must not be present in the area where the product is installed.
- Keep the surroundings of all ventilation ducts of the product open.
- Do not install the product near a window. There is a risk that the hob flame will ignite curtains and flammable materials around the hob. When you open the window, hot cookware may tip over.
- Do not install the product near a window. When you open the window, hot cookware may tip over.
- If there is a socket behind the place where the product will be installed, it must be ensured that the product does not come into contact with the socket nor with the plug plugged into the socket.
- There should be no gas hose, plastic water pipe and socket on the back or side wall of the place where the product will be installed. Otherwise, they may be deformed by the heat effect when the hob is operated and may create a safety risk.

1.6 Safety of Use

- Ensure that the appliance is switched off after every use.
- If you will not use the product for a long time, unplug it or turn off the power from the fuse box.
- Don't use the product if it breaks down or gets damaged while being used. Disconnect the product from the electricity. Contact the importer or the authorized service centre.
- **CAUTION:** If the hob surface is cracked, disconnect the product from the mains to avoid the risk of electric shock.
- **CAUTION:** If the hob glass surface is broken:
Switch off all gas and (if applicable) electric hotplates. Disconnect the product from the electricity.
 - Do not touch the appliance surface.
 - Do not use the appliance.
- Do not step on the appliance for any reason.
- Never use the product when your judgement or coordination is impaired by the use of alcohol and/or drugs.

- Flammable objects must not be kept in and around the cooking area. Otherwise, these may lead to fire.
- This product is not suitable for use with a remote control or an external clock.

1.7 Temperature Warnings

- **CAUTION:** When the product is in use, the product and its accessible parts will be hot. Care should be taken to avoid touching the product and heating elements. Children under 8 years of age should be kept away from the product unless constantly supervised.
- Do not place flammable / explosive materials near the product, as the surfaces will be hot while it is operating.
- **CAUTION:** Danger of fire: Do not store items on the cooking surfaces.

1.8 Cooking Safety

- **CAUTION:** The cooking process must be observed. Short-term cooking processes must be constantly observed.
- **CAUTION:** In solid or liquid oil cooking, it is dangerous to leave the hob unattended, which may cause a fire. NEVER try to extinguish the

fire with water; disconnect the product from the mains, and then cover the flames with a cover or fire cloth (etc.).

- Be careful when using alcoholic drinks in your dishes. Alcohol evaporates at high temperatures and may cause fire since it can ignite when it comes into contact with hot surfaces.

1.9 Induction

- The electrically operated zones of your hob are equipped with advanced "Induction" technology. On the induction hob zones, which save time and energy, cookware suitable for induction cooking must be used; otherwise the hob zone will not work. For detailed information, see the section "Pot selection".
- Since the induction hob creates a magnetic field, it can have harmful effects for people who use devices such as pacemakers or insulin pumps.

- Close the zone from its control panel after use, do not rely on the pot sensor.
- Metal objects such as knives, forks, spoons and lids should not be placed on the hob surface as they will get hot.
- Do not store metal objects in drawers under the hob. During long and intensive use, the materials here may overheat.
- Do not place electronic products such as mobile phones, tablets, computers on the induction hob. Your appliance may be damaged.

1.10 Maintenance and Cleaning Safety

- Wait for the product to cool before cleaning the product. Hot surfaces may cause burns!
- Never wash the product by spraying or pouring water on it! There is the risk of electric shock!
- Do not use steam cleaners to clean the product as this may cause an electric shock.

2 Environmental Instructions

2.1 Waste Directive

2.1.1 Compliance with the WEEE Directive and Disposing of the Waste Product

This product complies with EU WEEE Directive (2012/19/EU). This product bears a classification symbol for waste electrical and electronic equipment (WEEE).



This product has been manufactured with high quality parts and materials which can be re-used and are suitable for recycling. Therefore, do not dispose of the waste product with normal domestic and other wastes at the end of its service life. Take it to a collection point for the recycling of electrical and electronic equipment. You can ask your local administration about these collection points. Disposing of the appliance properly helps prevent negative consequences for the environment and human health.

Compliance with RoHS Directive:

The product you have purchased complies with EU RoHS Directive (2011/65/EU). It does not contain harmful and prohibited materials specified in the Directive.

2.2 Package Information

Packaging materials of the product are manufactured from recyclable materials in accordance with our National Environment Regulations. Do not dispose of the packaging waste with the household or other wastes, take it to the packaging material collection points designated by the local authorities.

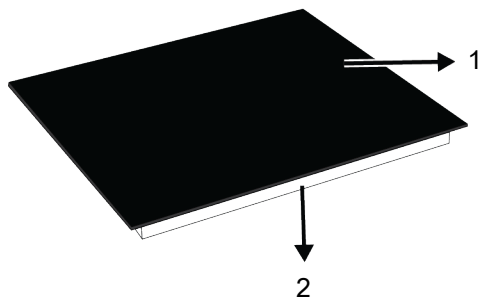
2.3 Recommendations for Energy Saving

According to EU 66/2014, information on energy efficiency can be found on the product receipt supplied with the product. The following suggestions will help you use your product in an ecological and energy-efficient way:

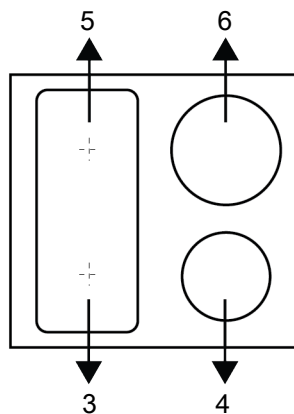
- Defrost frozen food before baking.
- Use pots / pans with a size and lid suitable for the hob zone. Always choose the right size pot for your meals. More than necessary energy is needed for containers of the wrong size.
- Keep hob baking areas and pot bases clean. Dirt reduces the heat transfer between the baking area and the pot base.

3 Your product

3.1 Product introduction



- 1 Glass cooking surface
- 3 Induction cooking zone
- 5 Induction cooking zone



- 2 Lower housing
- 4 Induction cooking zone
- 6 Induction cooking zone

3.2 Technical Specifications

General specifications	
Product external dimensions (height/width/depth) (mm)	48,2 / 590 / 520 *
Hob installation dimensions (width / depth) (mm)	560 (+2) / 490 (+2)
Voltage/Frequency	1N~220-240 V / 2N~380-415 V; 50/60 Hz
Cable type and section used/suitable for use in the product	min. H05V2V2-F 5 x 2,5 mm ²
Total power consumption (kW)	max. 7,4 kW
Fuse to be used (min.)	32 A

Cooking zones

Front left	Induction cooking zone
Dimension	180x200 mm
Power	2200 W / Booster 3100 W

Front right	Induction cooking zone
Dimension	145 mm
Power	1500 W / Booster 2200 W

Rear left	Induction cooking zone
Dimension	180 x 200 mm
Power	2200 W / Booster 3100 W

Rear right	Induction cooking zone
Dimension	210 mm
Power	2400 W / Booster 3700 W

* The height of the hob specified in the technical table is the base cover height of the product.



Technical specifications may be changed without prior notice to improve the quality of the product.



Figures in this manual are schematic and may not exactly match your product.



Values stated on the product labels or in the documentation accompanying it are obtained in laboratory conditions in accordance with relevant standards. Depending on operational and environmental conditions of the product, these values may vary.

4 First Use

Before you start using your product, it is recommended to do the following stated in the following sections respectively.

4.1 Initial Cleaning

1. Remove all packaging materials.
2. Wipe the surfaces of the product with a wet cloth or sponge and dry with a cloth.

5 How to use the hob

5.1 General information on hob usage

General warnings

- Do not let any objects to fall on the hob. Even small objects such as saltshakers may damage the hob. Do not use cracked hobs. Water may seep through these cracks and cause a short circuit. If the surface is damaged in any way (e.g. visible cracks), turn off the fuse first, then call the authorized service to unplug the product to reduce the risk of electric shock.
- Do not use unbalanced and easily tilting pots/pans on the hob.
- Do not heat the pots/pans and pots empty. The pots and the appliance may be damaged.
- Always turn off the hob's burners after each use.
- You shall damage the appliance if you operate the hobs without any pot or pots/pans. Always turn off the hobs after each operation.
- After each use the cooking surface will be hot, so do not put the plastic pots/pans on the cooking surface. Clean such material on the surface immediately.
- Sudden temperature changes on the glass cooking surface may cause damage, be careful not to spill cold liquids during cooking.
- Put a sufficient amount of food in pots and pans. Thus, you can prevent food from pouring forth out of the pots/pans and will not need to clean unnecessarily.

NOTICE: Some detergents or cleaning agents may cause damage to the surface. Do not use abrasive detergents, cleaning powders, cleaning creams or sharp objects during cleaning.

NOTICE: During the first use, smoke and odour may come up for several hours. This is normal and you just need good ventilation to remove it. Avoid directly inhaling the smoke and odours that form.

- Do not place the covers of pots and pans on burners/zones.
- Place the pots by centering them on the burners/zones. If you wish to place a pot on a different burner/zone, do not slide it towards the desired burner; rather, lift it first and then put it on the other burner.

Operating principle of the induction hob

Induction hob is like an open circuit. The circuit completes when a cooking pots/pans suitable for induction cooking is placed on it and an electronic system below the glass surface generates a magnetic field. The metal base of the pots/pans is heated by taking energy from this magnetic field. Thus, the heat is not generated on the surface of the hob, but directly on the pots/pans above it. Glass surface is heated with the heat of the cooking pots/pans.

Advantages of cooking with induction

Induction hobs offer some advantages as the heat is transferred directly to the cooking pots/pans.

- Foods that overflow during cooking do not burn rapidly as the glass cooking surface is not heated directly. It is cleaned more easily.
- Cooking shall be faster as the heat is generated directly on the cooking pots/pans. Thus, it saves time and energy with respect to other hob types.
- As the heat is given directly to the cooking pots/pans, there is no heat loss, and it provides a more efficient cooking.

- The fact that the heat transfer stops and the cooking surface is not heated directly when the cooking pots/pans is removed from the cooking surface provides a safer use against possible accidents while cooking.

For a safe operation:

- Do not select high heating levels when using non-sticking cooking pots/pans coated with little amount of oil or used without oil (teflon type).
- Do not use glass cooking surface as a surface where you can place something on it or as a cutting surface.
- Do not place metal objects such as cutlery or pot lids on your hob as they may get hot.
- Never use aluminium foil for cooking. Never place food wrapped in aluminium foil on the induction zone.
- Keep magnetic objects such as credit cards or tapes away from the hob while it is operating.
- If there is an oven under your hob and it is being operated, the sensors on the hob may reduce the cooking level or turn off the hob.
- Your hob has an automatic shut-off system. Detailed information about this system is provided in the following sections. However, if you use thin based pots for your cooking, these pots shall heat up very quickly and the bottom of the pan may melt and damage the cooking surface and the appliance before the automatic shut-off system is activated.

Cooking pots/pans

You shall use ferromagnetic, quality cooking pots/pans which bear a label or warning that it is compatible for induction cooking only with your induction hob. Generally, the higher the iron content, the better the cooking pots/pans shall perform. The base diameter of the cooking pots/pans shall match the induction zone. Suggested dimensions are listed below.

Suitable pots/pans:

- Cast iron pots/pans
- Enamelled steel pots/pans

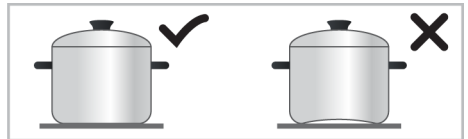
- Steel and stainless steel pots/pans (with label or warning indicating that it is induction compatible)

Unsuitable pots/pans:

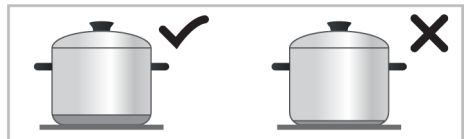
- Aluminium pots/pans
- Copper pots/pans
- Brass pots/pans
- Glass pots/pans
- Pottery
- Ceramic and porcelain

Recommendations:

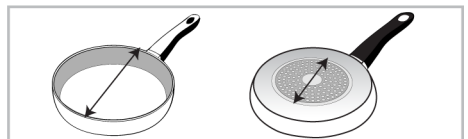
- Use flat bottomed cooking pots/pans only. Do not use pots/pans with convex or concave bases.



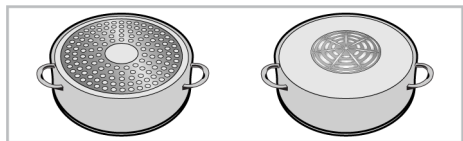
- Use cooking pots/pans with thick, processed bases only. If you use thin based pots, these pots shall heat up very quickly and the bottom of the pan may melt and damage the cooking surface and the appliance before the automatic shut-off system is activated. Sharp edges may cause scratches on the surface.



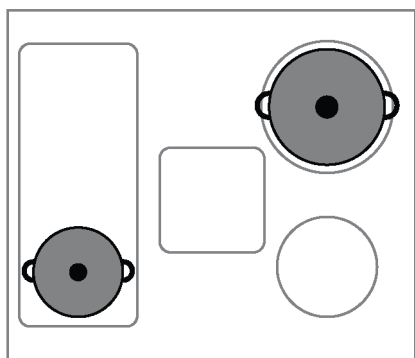
- The bases of some cooking pots/pans have a smaller ferromagnetic field than its true diameter. Only this area is heated by the hob. Therefore, the heat is not evenly distributed and the cooking performance is decreased. Moreover, such cooking pots/pans may not be detected by large induction hobs. Thus, the cooking hob shall be selected according to the size of the ferromagnetic field.



- Some cooking pots/pans have a base that contains non-ferromagnetic materials such as aluminium. These types of cooking pots/pans may not heat adequately or may not be detected by the induction hob at all. In some cases, a bad pots/pans warning may appear.



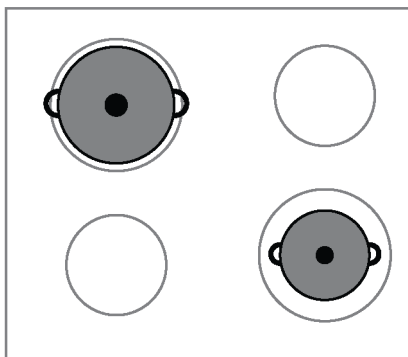
i Equal distribution of the cookware on the right and left and center hobs for the selection of hobs affects the cooking performance positively while cooking multiple meals on the induction hobs.



Recommended cooking pots/pans sizes


Cooking zone diameter - mm	Pot diameter - mm
145	min. 100 - max. 145
180	min. 100 - max. 180
210	min. 140 - max. 210
240	min. 140 - max. 240
280	min. 125 - max. 280
320	min. 125 - max. 320
2 x (92,7 x 200)	min. 100 - max. 180
Cooking zone with wide (flexi) surface	width 230 - length 390

The detection of cooking pots/pans by the induction hobs depend on the diameter and material of the ferromagnetic in the base of the pots/pans. To ensure detection of the cooking pots/pans and achieve an



Cooking vessel test

Test whether your pot is compatible with cooking with an induction hob using the methods below.

- It is compatible if the base of your pot holds a magnet.
- It is compatible if  does not flash when you place your pot on the induction hob and turn on the hob.

efficient cooking, the cooking pots/pans shall be selected as per the size of your hob. The cooking pots/pans sizes recommended for hob sizes are given above.

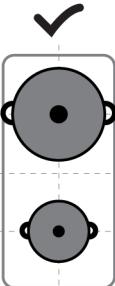
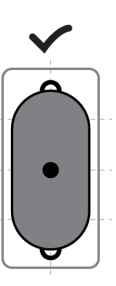
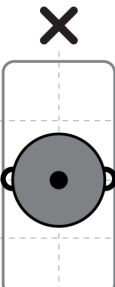
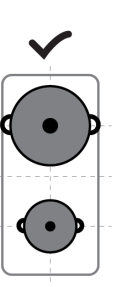
Boiling behavior may vary depending on the pot types, size of the pot and size of the cooking zone. For a more homogenous boiling behavior, a one step larger cooking zone might be used. To use a larger cooking zone does not cause wasting of energy at induction hobs, because the heat is only created in the relevant pot area.

Automatic detection of the cooking pots/pans

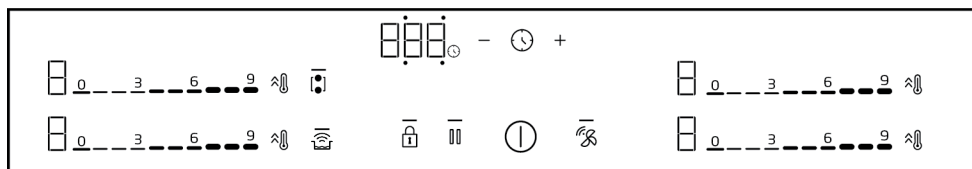
When you place any cooking pots/pans compatible with induction on your hob, your hob automatically detects which hob the cooking pots/pans is placed on and provides directions on the control panel.

Cooking zone with wide surface (flexi)

Your hob is equipped with hob cooking surfaces with wide surfaces (Flexi surfaces). You may operate this cooking surface as individual hobs independent from each other for your smaller cooking pots/pans. You may activate the combination function for these cooking zones and transform them to a single cooking surface for cooking operations with your large cooking pots.












As two independent cooking zones		As a single cooking zone	
	<p>Cooking zones with wide surface have two cooking zones, as front and rear. You may use these zones as two independent cooking zones for different temperature levels with two different cooking pots/pans. Place the cooking pots/pans by centering the separate cooking zones.</p>		<p>For cooking operations on large cooking pots/pans, place the pots/pans so that it covers the centres of both cooking zones and that it is centred on the cooking zone.</p>
	<p>For cooking operation with a single cooking pot/pan, place it in the centre of the front or rear cooking zone. Do not place the cooking pot/pan at the centre of the cooking zone.</p>		<p>If you want to cook with two different cooking pots/pans at the same temperature level, you may combine the cooking zone with wide surface (flexible) and cook with two different cooking pots/pans at the same temperature. Place the cooking pots/pans so that the centres of the zones shall be centred again.</p>

5.2 Hob control unit



— The light indicating that the relevant key is operated

⓪ On/Off key

-  Key lock key
-  Wide surface cooking zone combination key
-  Quick heating key/High power setting (Booster) key
-  Stop key
-  Timer key
-  Timer increase key
-  Timer decrease key
-  Hob-Hood connection key *
-  "Noburnt" function key *
-  Low-fat automatic cooking function (Ready 2 Cook) key *
-  Automatic cooking key *

* It varies depending on the product model. It may not be available on your product.

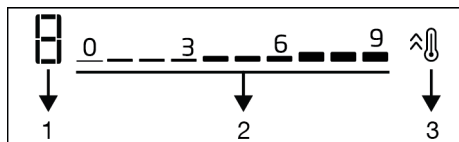


Illustration 1: Cooking zone display

- 1 Temperature indicator of the relevant hob
- 2 Setting area for temperature level
- 3 Quick heating key/High power setting (Booster) key

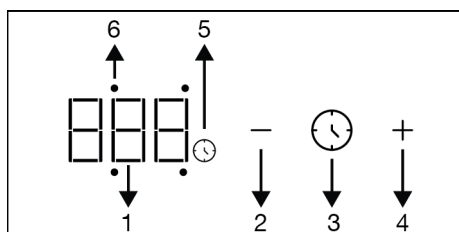





Illustration 2: Timer display



- 1 Timer indicator
- 2 Timer decrease key
- 3 Timer key
- 4 Timer increase key
- 5 Timer symbol
- 6 Timer activity LED of the relevant cooking zone


General warnings for the control panel

 This appliance is controlled with a touch control panel. Each operation performed in the touch control panel is confirmed with an audible signal.


 Always keep the control panel clean and dry. A damp and dirty surface may cause problems in operating the functions.

 The cooker automatically returns to stand-by mode if no operation is performed within 20 seconds.


 The appliance will display "FF" alert due to safety reasons if any key ( key) is touched.

 The — light on the activated or selected keys are illuminated.

Turning the cooker on

1. Touch the  key on the control panel.
 - ⇒ The cooker is ready to use.

Turning the cooker off


1. Touch the  key on the control panel.
 - ⇒ The cooker turns off and returns to stand-by mode.

Remaining heat indicator


There is a heat indicator for each hob zone on the control panel. This indicator indicates that the cooker is still hot when it is turned off. Do not touch the relevant hob(s) until the remaining heat indicator disappears.

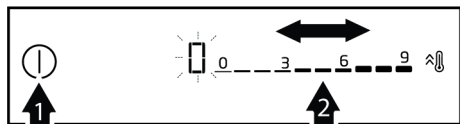
H : High temperature

h : Low temperature

 In case of a power failure, the remaining heat indicator does not illuminate and warn the user against hot hobs.

Turning the hobs on (cooking zone) and setting the temperature level

1.  Turn the hob on by touching the key.
 - ⇒ The “0” symbol will be displayed on the displays of the hob zones.




2. Depending on the zone that you want to turn on, by tapping on the setting area or by sliding your finger on the area, set the temperature level between “0” and “9”.


- ⇒ While the temperature level is increased as 1,2,3...9 on some models, it may be increased as 1,1,2,2... 9. on some other models. This varies as per product model.

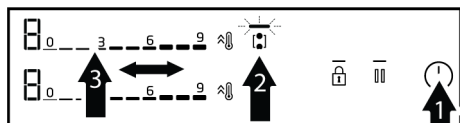
Turning off the hobs:

A selected hob zone may be turned off in 2 different ways:

1. **By setting the temperature as "0 ":** You may turn the hob off by reducing the temperature setting to “0”.
2. **Using the timer off function for the desired hob zone:** When the time is off, the timer turns off the hob connected to it. All displays show “0” or “00”. The  symbol on the hob display disappears. The setting of the timer for the hob zone is described in the following chapters.

Combining the hob zone with wide surface (flexi)

1. Turn the hob on by touching the  key.
2. Touch the key.
 - ⇒ The 0 symbol appears on the left cooking zone screen and the button lights up — .



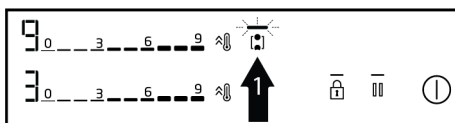
3. By tapping on the setting area or by sliding your finger on the area, set the temperature level between 0 and 9.
 - ⇒ While the temperature level is increased as 1,2,3...9 on some models, it may be increased as 1,1,2,2... 9. on some other models. This varies as per product model. The hob starts to operate. If another hob is selected or if you wait for 10 seconds without any operation, the light of the — key will fade.



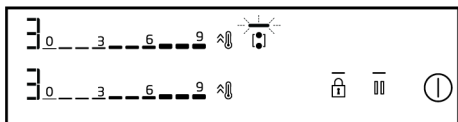
The hobs with wide surface on the left are described as an example. If the hob zones on the right have wide surfaces on your appliance, the same apply for the hob zones on the right.

Combining the hob with wide surface while one or both of the hobs on the left are operating

- ✓ While one or both of the hobs on the left are operating separately, you may combine both hobs by activating the hob with wide surface. In this way, you may operate a wider hob surface with the same values.



1. While one or both of the hob zones on the left are operating, touch the key.
 - ⇒ On both of the hob zone displays, the hob zone with the lower degree will be displayed and — light of the key will illuminate.
 - ⇒ Combined hobs resume to operate with the temperature of the hob zone which have a lower degree and, if applicable, with the timer setting value. Temperature and timer values of the hob zone that had a higher temperature value before combining will be cancelled.




2. To change the temperature value afterwards, set the desired temperature level from the setting area.


Turning the hobs with wide surface off

Press the button to isolate zones and reset them to the zero level.





Noburnt function

The Noburnt function is a function that is only used in cooking foods with water in pots. When the cooking is started, water is added after pre-treatment and this function is activated. After the function is activated, the cooking status of the food is monitored by the sensors. When there is a possible situation of out of water and food sticking to the bottom of the pot, the power of your hob is automatically cut off and cooking is ended.

 This function can only be activated for the left front hob zone.

 Noburnt is not a cooking function. It is a function that prevents the food from burning completely for foods that are forgotten on the hob. Use this function while you cook foods with water.

Activating the Noburnt function:



1. Turn the hob on by touching the  key.
2. After adding the water to the food you are going to cook, touch the  key.
 - ⇒ The  light of the  key turns on and the function is activated.
3. This function, which is activated when you have no water in your cooking, gives an audible warning and reduces the temperature level of the hob zone to "0".

4. When you still have water in your cooking, this function is disabled when you close the hob zone or turn off the hob at the end of cooking.


High power setting (BOOSTER)

You may use the booster to heat with maximum power. However, we do not recommend cooking for a long period at this position. High power setting may not be available on all hobs. When the period for High power setting (See Automatic turning off periods table) has expired, the hob zone is turned off.


Selecting high power setting (BOOSTER) directly:

1.  Turn the cooker on by touching the key.
2. Touch the  key of the hob you want.
 - ⇒ The selected hob zone operates with maximum power and 3 lights flash on the hob zone display respectively.
 - ⇒ When the period for High power setting (See Automatic shutdown times table) has expired, hob zone will continue operating on the highest temperature level.

Selecting high power setting (BOOSTER) while the hob zone is active:

1. Touch the  key when the cooker is on and the relevant hob zone is operating at a specific level.
2. The selected hob zone operates with maximum power and 3 lights flash on the hob zone display respectively. When the period for High power setting has expired, hob zone will continue operating on the highest temperature level.


Turning the high power setting (BOOSTER) off before its expiration:


 You may turn the high power setting off whenever you desire by touching the key. The hob zone continues to operate at the highest temperature value. Bring to 0 by touching active hob zone setting area or sliding your finger on the area to turn off.




Key Lock

When the hob is on or off, you can activate the key lock to prevent accidental changing of its functions.


Activating the key lock


1. To activate the key lock,  touch the key until **a single beep sounds**.

⇒ The  light of the — key shall flash and all hobs shall be locked.

 Only the  key operates while the key lock is active. When you touch any other key,  the light of the — key flashes to indicate that the key lock is active.
If you turn off the cooker while the keys are locked, the key lock shall be deactivated to turn the cooker on again.

Deactivating the key lock

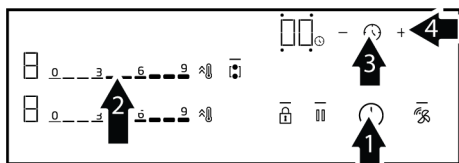
1. Press and hold the  key until one signal is heard. The operation shall be confirmed with an audible signal.


⇒ The  light of the — key will fade and the key lock will be deactivated.


Timer function


This function facilitates cooking for you. You do not need to attend the hob throughout the cooking period. The hob zone turns off automatically after the period you have selected.


Activating the timer





1.  Turn the hob on by touching the key.
2. Depending on the hob zone you want to turn on, by tapping on the setting area or by sliding your finger on the area, set the temperature level you want.


3. Activate the timer by touching the  key.


⇒ "00" lights up on the timer display and  the symbol starts to flash.


4. There are 4 activity LEDs around "00" appearing on the timer screen. For the hob zone to be set a timer, touch the  key to select the relevant hob zone side.


5. Set the desired period by touching the +/– keys. You may also advance the timer faster by pressing the + key or – for a long period of time.

⇒ The  symbol illuminates solidly after flashing on the hob zone display for a specific period of time. When the  symbol illuminates solidly, this shows that the function is activated.

 The timer may only be used for hobs that are being operated.

 Repeat the procedure above for other hobs that you want to set a timer for.

 Timer cannot be set without selecting the hob zone and the temperature level of the hob zone.

 While the timer is active, the time set for the selected hob zone is displayed on the timer screen.

Turning off the timers


The hob turns off automatically and an audible warning is given when the set time has expired.


Touch any key to turn off the audible warning.

Turning off the timers prematurely

If the timer is turned off prematurely, the hob continues to operate with the set temperature until it is turned off.


Turning off by reducing the timer setting to "00" level:


1. Select the timer of the relevant hob by touching the  key.
2. Decrease the value by touching the key until "00" — appears on the timer display. You may also advance the timer faster by pressing the — key for a long period of time.


⇒ After the symbol flashes  on the hob zone display for a certain period of time, it turns off completely and the timer is cancelled.

Stop function

- ✓ Using this function, you can reduce the temperature levels of all functions (except the timer) operating on the hob to the 1st level for a certain period of time.




 If the timer is set for any hob zone, the timer resumes to operate during the stop function.

1. Touch the  key while your hob is on.
 - ⇒ All hobs that are being operated continue to operate at the 1st level.

Touch the  key again to operate all stopped hobs with their previous settings.







Settings


Using this function, you may change power management, cooking-end audible signal time, and hob- hood connection settings.


- : Power management setting
- : Cooking-end audible signal time
- : Hob-Hood connection setting

1- Power management setting ()

- ✓ You may set the total power of the cooker as you desire with this function.

1. Turn on the cooker by touching the  key, and turn it off by touching  key again.
2. Within 10 seconds after turning off the product, touch  /  /  /  keys respectively.

⇒ On the timer display,  appears, and "9" appears on the left rear hob zone display.


3. By tapping on the setting area of the left rear hob setting area or by sliding your finger on the area, set the power level between (see Table - Power management level) set between "1" and "9".
4. Confirm the selected level setting by touching the  key.

⇒ Your cooker will turn off and will start to operate with the total power setting at the selected level.

"Power management" includes 9 different power levels (see Table - Power management level).



Table - Power management level

Power management level	Total power (kW)
1	1.2
2	2.4
3	3
4	3.6
5	4.4
6	5.4
7	5.7
8	6.7
9	7.4

 For products whose total electricity consumption is a maximum of 3.6 kW (refer to the technical specifications table in the manual), the total power value remains at 3.6 kW for power management levels 5, 6, 7, 8, and 9.

2- Cooking-end audible signal time setting ()

- ✓ Using this function, you may set the cooking-end signal time of the cooker as you want.

1. Turn on the cooker by touching the  key, and turn it off by touching  key again.

2. Within 10 seconds after turning off the product, touch / / / keys respectively.

⇒ Default setting $\square F |$ will be displayed on the timer screen.

3. For cooking-send audible signal setting, touch key once.

⇒ On the timer display, $\square F \square$ appears, and "2" appears on the left rear hob zone display.

4. By tapping on the setting area of the left rear hob setting area or by sliding your finger on the area, set the signal time setting (see Table - End of cooking buzzer time) set between "0" and "3".

5. By touching the key, confirm the cooking-end audible signal time setting.

⇒ Your cooker will turn off and will start to operate with the signal time setting at the selected level.

Factory default value for the cooking-end audible signal time setting is standard 2nd level.

Table - Cooking-end audible signal time setting

Cooking-end audible signal level	Cooking-end audible signal period
0	15 seconds

Hood operation level	Lamp	Hood (Boiling on one hob)	Hood (Boiling on any 2 or more hobs)	Frying
0	off	off	off	off
1	light	off	off	off
2	light	off	L1	L1
3	light	L1	L1	L1
4	light	L1	L1	L2
5	light	L1	L2	L2
6	light	L1	L2	L3
7	light	L2	L2	L3

Setting hood operation level over the hob

✓ With this setting, you may set hood operation level over the hob.

1	30 seconds
2	1 minute
3	2 minute

3- Hob-Hood connection setting ($\square F \square$)

✓ Using this function, you may connect hob and hood to allow them to operate together automatically.

1. Turn on the hob by touching the , and turn it off by touching key again.

2. Within 10 seconds after turning off the product, touch / / / keys.

⇒ Default setting $\square F |$ will be displayed on the timer screen.

3. Touch twice on key for the hob-Hood connection setting.

⇒ On the timer display, $\square F \square$ appears, and "4" appears on the left rear hob zone display.


4. By tapping on the setting area of the left rear hob setting area or by sliding your finger on the area, set the hood operation level (see Table - Hood operation level) set between "0" and "7".


5. By touching the , confirm the hob-hood connection setting.

⇒ Your hob will turn off and will start to operate with the selected hob operation level.

Table - Hood operation level

1. Turn the hob on by touching the key.
2. Touch the key for 3 seconds.

⇒ The — light of the  key will go off.

3. Touch the  key until the desired operation level for the hood is reached.

Using induction hobs safely and effectively

Operating principle: Induction heater heats the cooking pot directly due to its operating principle. Thus, it has many advantages over other hob types. It operates more efficiently and the hob surface is cooler.

Your induction hob is equipped with superior safety system that shall ensure operation with maximum safety.



Your hob may be equipped with hobs with a diameter of 145, 180, 210 and 280 mm with induction feature depending on the model. Thanks to the induction feature, each hob zone automatically detects the pot placed on it. Energy occurs on the contact area of the pot only, and thus minimum level of power is consumed.

Automatic turning off system

The hob control has an automatic turn off system. If one or more hob zone(s) are left on, the hob zone turns off automatically after a while (See Table-1). In case of a timer assigned to the hob zone, the timer screen is turned off then, too.

The time limit for automatic turn off depends on the selected temperature level. Maximum operating period is applied for this temperature level.

The hob zone may be operated by the user again after it is turned off automatically as described above.

Table-1: Automatic turning off periods

Temperature level	Automatic turning off periods - hours
0	0
1	6
2	6
3	5
4	5
5	4
6	4
7	2
8	2
9	1
Quick heating (booster)	10 minute

While the temperature level is increased as 1,2,3...19 on some models, it may be increased as 1,1.,2,2. ... 9. on some other models. This varies as per product model.

Overheating protection

Your hob is equipped with some sensors that ensure protection against overheating. You may observe the following in case of overheating:

- The hob zone that is operating may be turned off.
- The selected level may be reduced. However, this is not reflected on the display.

Overflow protection system

Your hob is equipped with an overflow protection system. In case of any overflow on the control panel for any reason, the system cuts off the power connection automatically to turn off your hob. Meanwhile, "F" warning appears on the display.

Precise power setting

Induction hob responds to the commands issued immediately as per its operating principle. Its power settings are changed very rapidly. Thus, you may prevent overflowing of a meal (water, milk) that is about to overflow by turning the appliance off immediately.

6 General Information About Baking

You can find tips on preparing and cooking your food in this section.

6.1 General warnings about cooking with hob

General warnings about cooking with hob

- Never fill the pan with oil more than one third of it. Do not leave the hob unattended when heating oil. Overheated oils bring risk of fire. Never attempt to extinguish a possible fire with water! When oil catches fire, cover it with a fire blanket or damp cloth. Turn off the hob if it is safe to do so and call the fire department.
- Before frying foods, always remove their excess water and put them inside the heated oil slowly. Make sure that frozen foods are defrosted before frying.
- When heating oil, make sure that the pot you use is dry and keep its lid open.
- For recommendations on cooking with power saving, refer to the "Environmental Instructions" section.
- The cooking temperature and time values given for foods may vary depending on the recipe and amount. For this reason, these values are given as ranges.

Cooking table

Food	Temperature level	Baking time (min) (approx.)	
Melting			
Chocolate melting (e.g..Dr.Oetker brand, bitter chocolate 55-60% cocoa,150 g)	1	20 ... 30	
Butter (200 g)	6	5 ... 7	
Butter (Clarified)(200 g)	3	11 ... 13	
Boiling, Heating, Keeping Warm			
Water 1 L (Boiling)	P	4 ... 6	
Water 3 L (Boiling)	P	8 ... 10	
Milk 1 L (Boiling)	7	6 ... 7	
Milk 1 L (Keeping warm)	Keeping warm	18 ... 20	
Vegetable oil (Heating) (Sunflower seed oil 0,5 L)	9	3 ... 5	
Boiling			
Unshelled potato (2 Piece big size)	9	25 ... 35	
Unshelled potato coarsely minced (2 Piece big size)	9	13 ... 15	
Broccoli (300 g)	9	10 ... 14	
Broccoli frozen (300 g)	9	7 ... 10	
Sausage	8	4 ... 6	
Pasta (150 g)	9	6 ... 10	
Poached eggs	5	2 ... 3	
Cooking, Sauteing			
Rice dish (200 g rice)	5	9 ... 12	
Paella *	9	15 ... 20	
Noah's pudding **			
	Bean-Chickpea boiling Boiling - for noah's pudding	9	4 ... 6
	Bean-Chickpea boiling cooking - for noah's pudding	4	10 ... 15
	Wheat Boiling - for noah's pudding	9	8 ... 10
	Wheat cooking - for noah's pudding	2	6 ... 8
	Noah's pudding -All ingredients	9	20 ... 24

Food	Temperature level	Baking time (min) (approx.)
Soups (E.g. Lentil soup)	7	20 ... 25
Sauted vegetable *	9	3 ... 5
Julienne cooking * (Chicken, Onion and Pepper)	9	5 ... 7
Veal cubes with vegetable **		
Vegetable sauteing	9	3 ... 8
Searing ***	9	5 ... 8
All ingredients	4	80 ... 90
Tomato sauce	3	10 ... 15
Bechamel sauce	7	5 ... 6
Shanks with vegetable **		
Searing ***	9	3 ... 4
Vegetable sauteing	9	3 ... 5
All ingredients	4	180 ... 190
Shallow fry		
Sirloin Steak ** (2 cm)	9	2 ... 10
Rib steak ** (2 cm)	9	3 ... 10
Rolled sirloin steak	8	4 ... 10
T-Bone ** (2 cm)	9	3 ... 10
Lamb chop ** (Searing ***)	9	3 ... 10
Lamb chop (Frying)	5	4 ... 10
Sausage	6	4 ... 6
Chicken breast (Searing ***)	8	3 ... 4
Chicken breast (Frying)	5	8 ... 10
Chicken breast (Butterfly cut)	8	4 ... 10
Salmon (150 g)	9	3 ... 10
Fish finger	9	1 ... 8
Fresh vegetable and mushroom sauteing (Carrot, Mushroom and Colourful Pepper)	9	3 ... 6
Pancake	4	3 ... 5
Omelet	7	4 ... 6
Fried egg	6	2 ... 4
French fry		
Boortsog	5	13 ... 15
Schnitzel	8	3 ... 10
Nugget	9	1,5 ... 10
Potato (frozen)	6	2 ... 10
Defrosting and heating		
Onion (frozen) (200 g)	6	2 ... 4
Spinash (frozen) (200 g)	7	2 ... 5
* Wok pan is recommended.		
** Cast pan/pot is recommended.		
*** Preheating the pan/pot is recommended.		

7 Maintenance and Cleaning

7.1 General Cleaning Information

General warnings

- Wait for the product to cool before cleaning the product. Hot surfaces may cause burns!
- Do not apply the detergents directly on the hot surfaces. This may cause permanent stains.
- The product should be thoroughly cleaned and dried after each operation. Thus, food residues shall be easily cleaned and these residues shall be prevented from burning when the product is used again later. Thus, the service life of the appliance extends and frequently faced problems are decreased.
- Do not use steam cleaning products for cleaning.
- Some detergents or cleaning agents cause damage to the surface. Unsuitable cleaning agents are: bleach, cleaning products containing ammonia, acid or chloride, steam cleaning products, descaling agents, stain and rust removers, abrasive cleaning products (cream cleaners, scouring powder, scouring cream, abrasive and scratching scrubber, wire, sponges, cleaning cloths containing dirt and detergent residues).
- No special cleaning material is needed in the cleaning made after each use. Clean the appliance using dishwashing detergent, warm water and a soft cloth or sponge and dry it with a dry cloth.
- Be sure to completely wipe off any remaining liquid after cleaning and immediately clean any food splashing around during cooking.
- Do not wash any component of your appliance in a dishwasher unless otherwise stated in the user's manual.

For the hobs:

- Acidic dirt such as milk, tomato paste and oil may cause permanent stains on the hobs and components of the hob

zones, clean any overflow fluids immediately after cooling down the hob by turning it off.

Inox - stainless surfaces

- Do not use acid or chlorine-containing cleaning agents to clean stainless-inox surfaces and handles.
- Stainless-inox surface may change colour in time. This is normal. After each operation, clean with a detergent suitable for the stainless or inox surface.
- Clean with a soft soapy cloth and liquid (non-scratching) detergent suitable for inox surfaces, taking care to wipe in one direction.
- Remove lime, oil, starch, milk and protein stains on the glass and inox surfaces immediately without waiting. Stains may rust under long periods of time.
- Cleaners sprayed/applied to the surface should be cleaned immediately. Abrasive cleaners left on the surface cause the surface to turn white.

Glass surfaces

- When cleaning glass surfaces, do not use hard metal scrapers and abrasive cleaning materials. They can damage the glass surface.
- Clean the appliance using dishwashing detergent, warm water and a microfiber cloth specific for glass surfaces and dry it with a dry microfiber cloth.
- If there is residual detergent after cleaning, wipe it with cold water and dry with a clean and dry microfiber cloth. Residual detergent may damage the glass surface next time.
- Under no circumstances should the dried-up residue on the glass surface be cleaned off with serrated knives, wire wool or similar scratching tools.
- You can remove the calcium stains (yellow stains) on the glass surface with the commercially available descaling agent, with a descaling agent such as vinegar or lemon juice.

- If the surface is heavily soiled, apply the cleaning agent on the stain with a sponge and wait a long time for it to work properly. Then clean the glass surface with a wet cloth.
- Discolorations and stains on the glass surface are normal and not defects.

Plastic parts and painted surfaces

- Clean plastic parts and painted surfaces using dishwashing detergent, warm water and a soft cloth or sponge and dry them with a dry cloth.
- Do not use hard metal scrapers and abrasive cleaners. They may damage the surfaces.
- Ensure that the joints of the components of the product are not left damp and with detergent. Otherwise, corrosion may occur on these joints.

7.2 Cleaning the hob

Glass cooking surface

Follow the cleaning steps described for the glass surfaces in the "General cleaning information" section for the cleaning of glass cooking surface. You may complete your cleaning as per the information below for special cases.

8 Troubleshooting

If the problem persists after following the instructions in this section, contact your vendor or an Authorized Service. Never try to repair your product yourself.

The product does not work.

- Fuse may be faulty or blown. >>> Check the fuses in the fuse box. Change them if necessary or reactivate them.
- The appliance may not be plugged to the (grounded) outlet. >>> Check if the appliance is plugged in to the outlet.
- (If there is timer on your appliance) Keys on the control panel do not work. >>> If your product has a key lock, the key lock may be enabled, disable the key lock.
- If the hob does not turn on when the on/off key is pushed >>> Unplug it and wait at least 20 seconds before plugging it in.

- Sugar-based foods such as dark cream, starch and syrup should be cleaned immediately, without waiting for the surface to cool. Otherwise, the glass cooking surface may be permanently damaged.
- Do not use cleaning agents for cleaning operations you perform while the hob is hot, otherwise permanent stains may occur.

7.3 Cleaning the Control Panel

- When cleaning the panels with knob-control, wipe the panel and knobs with a damp soft cloth and dry with a dry cloth. Do not remove the knobs and gaskets underneath to clean the panel. The control panel and knobs may be damaged.
- While cleaning the inox panels with knob control, do not use inox cleaning agents around the knob. The indicators around the knob can be erased.
- Clean the touch control panels with a damp soft cloth and dry with a dry cloth. If your product has a key lock feature, set the key lock before performing control panel cleaning. Otherwise, incorrect detection may occur on the keys.

- It has overheat protection. >>> Wait for your hob to cool down.
- Appropriate pots may not be used. >>> Check your pots.

icon is always lit on the hob zone display.

- Pots may not be placed on the operating hob. >>> Check if there is a pot on the hob zone.
- Your pot may not be induction suitable. >>> Check if your cooker is suitable for the induction hob.
- The pot may not be centred correctly on the hob zone or the bottom surface of the pan may not be wide enough for the selected hob zone. >>> Center the hob zone by choosing a pot that is wide enough for the hob zone.

- The pot or hob zone may be too hot. >>> Wait for them to cool down.

The selected hob zone suddenly turns off while it is operating.

- The cooking time of the selected compartment may have expired. >>> You can set a new cooking time or finish cooking.
- It has overheat protection. >>> Wait for your hob to cool down.
- An object may have covered the touch control panel. >>> Remove the object on the panel.

Although the hob zone is turned on, the pot does not heat up.

- The pot may not be suitable with the Induction hob. >>> Check if your cooker is suitable for the induction hob.
- The pot may not be centred correctly on the hob zone or the bottom surface of the pan may not be wide enough for the selected hob zone. >>> Center the hob zone by choosing a pot that is wide enough for the hob zone.

The cooling fan continues to run even though the hob is turned off.

- This is not an error. The cooling fan continues to operate until the electronic equipment in the hob falls to the appropriate temperature.

Noise from the hob during cooking

- Some sounds may be heard from the hob while cooking. These sounds are due to the composition of the cooking vessel. These sounds are normal, they are not a malfunction and they are a part of induction technology.

Possible noises and reasons

- **Fan noise:** The cooker is equipped with a fan that activates automatically according to the temperature of the appliance. The fan has various operating levels and operates at different levels as per the temperature.
- **Lower buzz like the operating noise of a transformer:** This is due to the nature of the induction technology. As the heat is transmitted directly to the base of the cooking vessel, such buzz sounds may be heard as per the material of the cooking vessel. Thus, different noises may be heard with different cookware.
- **Cracking noise:** The reason of this is the structure and material of the base of the cooking vessel. A cracking sound may be heard if the cooking vessel is made of various layers with different materials.
- **Whining noise:** A whining sound may be heard when two cooking zones on the same side of the cooker are used to cook with different cooking levels.

Error codes/reasons and possible solutions

Error codes	Error reasons	Possible solutions
E 22 E 26	Induction hob is overheated.	Turn the induction cooker off and wait until it is cooled down. The error shall be resolved when temperature of the hob comes down below the limits.
E 46	One or more keys are kept pressed for more than 10 seconds. An object is left on the control panel or the control is exposed to vapour.	The problem shall be resolved when you remove your hand from the hob. The problem shall be resolved when the control panel is cleaned.
E 47	A pot suitable for induction heating is not used.	The error shall be resolved when a pot suitable for induction heating is used.
E 1 - E 15	Communication error on induction hob.	Turn the induction hob off and operate again after 30 seconds. Contact the authorized dealership if the issue is resumed.

Error codes	Error reasons	Possible solutions
E 16 - E 21	Temperature sensor error on induction hob.	Turn the induction hob off and operate again after 30 seconds. Contact the authorized dealership if the issue is resumed.
E 23 E 24	Software error on induction hob.	Turn the induction hob off and operate again after 30 seconds. Contact the authorized dealership if the issue is resumed.
E 25	Fan operation error on induction hob.	Turn the induction hob off and operate again after 30 seconds. Contact the authorized dealership if the issue is resumed.
E 31 - E 45	Electronic board hardware error on induction hob.	Turn the induction hob off and operate again after 30 seconds. Contact the authorized dealership if the issue is resumed.
E 48 E 49 E 51	Sensor error on induction hob.	Sensor equipment shall be rendered compatible for the operating conditions. Contact the authorized dealership if the issue is resumed.
E 52 - E 57	High temperature error on induction hob.	Turn the induction hob off and wait until it is cooled down. The error shall be resolved when temperature of the sensor comes down below the limits. Contact the authorized dealership if the issue is resumed.
E 58 - E 59	A sensor error / high temperature error has occurred in auto cook mode.	Turn off the induction hob and wait for it to cool. If the problem persists, contact the authorized service.
FF	Any one of the keys may have been touched long.	When long touching on one of the keys was stopped,
	A cooking pot may have come over the control unit.	When the cooking pot over the control unit is lifted,
	There may be food/liquid poured over the control unit.	Error will disappear when the food/liquid residues are cleaned.

