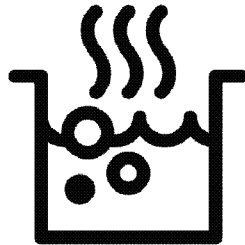




**Built-in Hob**  
User Manual



HII64820UFT

**EN**

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RECYCLED &  
RECYCLABLE PAPER

## Dear Customer,

### Please read this manual before using the product.

Beko thank you for choosing the product. We want your product, manufactured with high quality and technology, to offer you the best efficiency. To do this, carefully read this manual and any other documentation provided before using the product and keep it as a reference. If you give the product to someone else, give the manual with it. Follow the instructions, taking into account all the information and warnings stated in the user manual.

Heed all information and warnings in the user manual. This way, you will protect yourself and your product against the dangers that may occur.

Keep the user manual. If you give the product to someone else, give the manual with it.

The user manual contains the following symbols:



Hazard that may result in death or injury.

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



Hazard that may result in burns due to contact with hot surfaces.



Important information or useful usage tips.



Read the user manual.



**Arçelik A.Ş.**

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Made in TURKEY

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## **1 Safety instructions**

- This section contains safety instructions that will help prevent any risks of personal injuries or material damage.
- If the product is transferred to another person or used second hand, the operating manual, product labels, other relevant documents and accessories should be delivered with the product.
- Our company shall not be held responsible for any damage that may occur as a result of failure to comply with these instructions.
- Failure to comply with these instructions shall render any warranty void.
- **!** Always have the installation and repair work performed by the manufacturer, the authorized service or a person specified by the importer.
- **!** Use genuine spare parts and accessories only.
- **!** Do not attempt to repair or replace any part of the product unless it is clearly specified in the operating manual.
- **!** Do not perform technical modifications on the product.

### **! Purpose of usage**

- This product is designed for home use. It is not suitable for commercial use.
- Do not use the product in gardens, balconies or other outdoor environments. The appliance is intended to be used in household and staff kitchen areas in shops, offices and other working environments.
- **WARNING:** This product should be used for cooking purposes only. It should not be used for different purposes, such as heating the room.

### **! 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 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 workbench so that children can not grab and burn.
- **WARNING:** 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.
- **(Not all products are supplied with a plug, so if**

**your product DOES have a plug)** For the safety of children, disconnect the power plug and make the product inoperable before disposing of the product.



### **Electrical safety**

- Connect 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 product should be in an easily accessible place (where it will not be affected by the flame of the stove). If this is not possible, there should be a mechanism (fuse, switch, 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.
- The product must not be connected into the outlet

during installation, repair, and transportation.

- Connect the product into an outlet that meets the voltage and frequency values specified on the type label.
- **(Not all products are supplied with a supply cord, so if your product DOES NOT have a supply cord)**  
Use only the connecting cable specified in the "Technical specifications" section.
- Do not jam the power cord under and behind the product. Do not put a heavy object on the power cord. The power cord should not be bent, crushed, and come into contact with any heat source.
- Use original cable only. Do not use cut or damaged cables or extension leads.
- If the power cord is damaged, it must be replaced by a manufacturer, an authorized service or a person to be specified by the importer company in order to prevent possible dangers.

### **(Not all products are supplied with a plug, so if your product DOES have a plug)**

- Do not plug the product into an outlet that is loose, has come out of its socket, is broken, dirty, oily, with risk of water contact (for example, water that may leak from the counter).
- Never touch the plug with wet hands! To unplug, do not hold the cord, always hold the plug.
- Make sure that the product plug is securely plugged into the outlet to avoid arcing.



### **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 product tightly with tape to prevent the removable or moving parts of the product and the product from damage.
- Check the overall appearance of the product for any damage that may

have occurred during transportation.

### **Installation safety**

- Before the product is installed, check the product for any damage. If the product is damaged, do not install it.
- Do not install the product near heat sources (radiators, stoves, etc.).
- Keep all ventilation ducts open around the product.

### **Safety of use**

- Make sure that the product is turned off after each use.
- If you do not use the product for a long time, disconnect it or turn off the fuse from the fuse box.
- Do not operate defective or damaged product. If any, disconnect the electricity / gas connections of the product and call the authorized service.
- **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- Do not climb on the product to reach anything or for any other reason.
- Do not use the product in situations that may affect

your judgment, such as drug intake and / or alcohol use.

- Flammable objects kept in the cooking area may catch fire. Never store flammable objects in the cooking area.
- Cast iron, aluminum or cookware with damaged / rough bottom parts may lead to scratching the glass surface. When replacing cookware, always raise the containers, do not slide on the surface.
- Vapour pressure that build up due to the moisture on the hob surface or at the bottom of the pot can cause the pot to move. Therefore, make sure that the hob surface and bottom of the pots are always dry.
- This product is not suitable for use with a remote control or an external clock.

### **Temperature warnings**

- **WARNING:** While the product is operating, exposed parts will be hot. Do not touch the product and heating elements. Children under the age of 8 should not be brought close to the product without an adult.
- Do not place flammable / explosive materials near the

product, as the edges will be hot while it is operating.

- **WARNING:** Danger of fire: Do not store items on the cooking surfaces.



### **Accessory use**

- **WARNING:** Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.



### **Cooking safety**

- **WARNING:** The cooking process must be observed. Short-term cooking processes must be constantly observed.
- **WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- Be careful when using alcohol in your food. Alcohol evaporates at high

temperatures and may catch fire when exposed to hot surfaces, causing a fire.



### **Induction**

- Hotplates are equipped with "Induction" technology. Your induction hob that provides both time and money savings must be used with pots suitable for induction cooking; otherwise hotplates will not operate. For detailed information, see the section "Pot selection".
- As induction hobs create a magnetic field, they may cause harmful impacts for people who use devices such as insulin pump or pacemaker.
- Close the hotplate 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 in the hotplate as they will get hot.
- Metal items stored in drawers under the hob may become very hot during long and intensive use. Do not store metal objects in drawers under the hob.
- Do not put electronic products such as mobile phones, tablets, computers



on the induction hob. Your product may be damaged.



### **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 an electric shock hazard!
- Do not clean the product with steam cleaners as this may cause electric shock.
- Salt, sugar residues on the bottom of the cookware or such particles on the glass surface can cause the glass to scratch and crack. Make sure that the bottom is clean before placing the cookware. Keep the glass ceramic surface clean.

## 2 Environmental Instructions

### Waste regulation

#### 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 reused and are suitable for recycling. Do not dispose of the waste product with normal domestic and other wastes at the end of its service life. Take it to the collection center for the recycling of electrical and electronic equipment. Please consult your local authorities to learn about these collection centers.

Appropriate disposal of used appliance helps prevent potential 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.

### 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 materials together with the domestic or other wastes. Take them to the packaging material collection points designated by the local authorities.

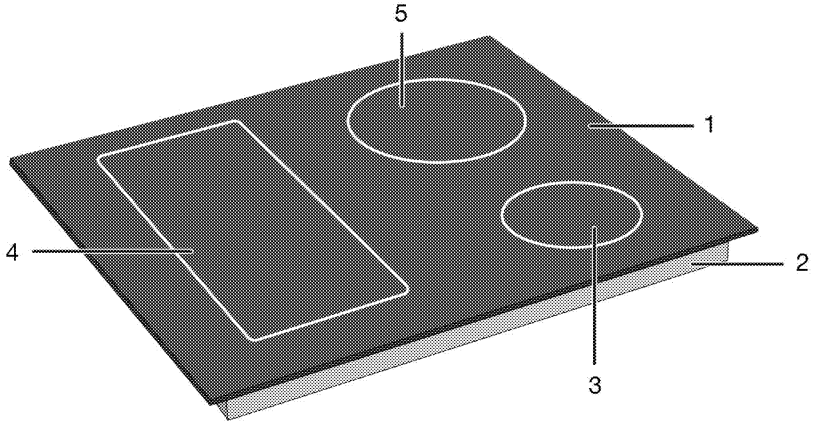
### Recommendations for energy saving

Information on energy efficiency according to EU 66/2014 can be found on the product fiche given with the product. The following suggestions will help you use your product in an ecological and energy-efficient way:

- Defrost frozen food before cooking.
- Turn off the product 5 to 10 minutes before the end time of cooking for prolonged cooking. Now you can save up to 20% electricity by using heat.
- Use pots / pans with a size and lid suitable for the hotplate. Always choose the right size pot for your meals. More than necessary energy is needed for containers of the wrong size.
- Keep hob cooking surfaces and pot bases clean. Dirt reduces the heat transfer between the cooking area and the pot base.

## 3 Your product

### Product introduction



- 1 Glass cooking surface
- 2 Lower housing
- 3 Induction cooking zone

- 4 Induction cooking zone
- 5 Induction cooking zone

## Product control panel introduction and usage

In this section, you can find the overview and basic uses of the product's control panel. There may be differences in images and some features depending on the type of product.

### Hob control



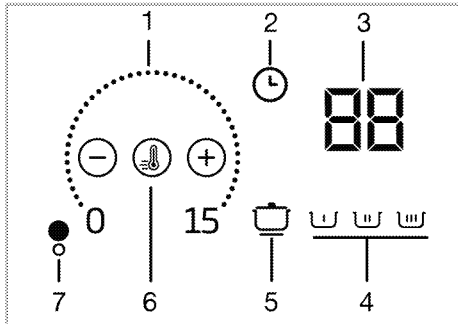
### Setting area for temperature level



### Keys and symbols

- : On/Off key
- : Key lock key
- : Wide surface cooking zone combination key
- : Quick Heating key/High power setting (booster) key
- : Automatic cooking key
- : Stop key
- : Timer key
- : Timer increase key
- : Timer decrease key
- : "Move" function symbol
- : Pot placement symbol \*
- : Hob-Hood connection key \*
- : Wifi key \*

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

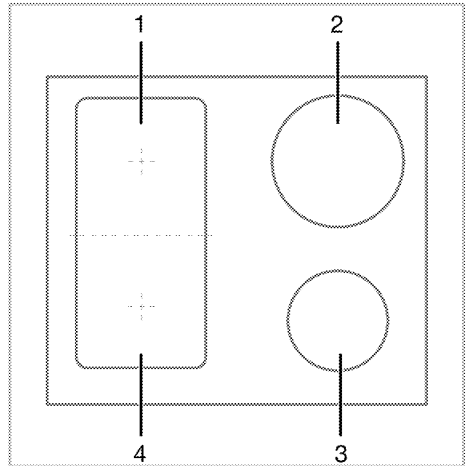


### Cooking zone display

- 1 Setting area for temperature level
- 2 Timer key
- 3 Timer/Temperature indicator
- 4 Automatic cooking level symbols
- 5 Automatic cooking key

- 6 Quick Heating key/High power setting (booster) key
- 7 Cooking zone symbol

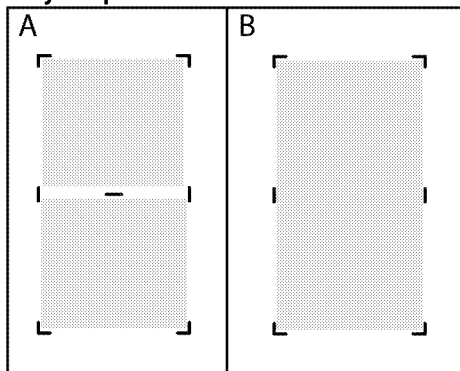
### General information on hob



- 1 Rear left - Induction cooking zone
- 2 Rear right - Induction cooking zone
- 3 Front right - Induction cooking zone
- 4 Front left - Induction cooking zone

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. 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. Using proper pots for these cooking zones and the combination function are described in the "How to use the hob" section.

**On models with illuminated cooking zones: It varies depending on the product model. It may not be available on your product.**



**i** When the two separate cooking zones on the surface A shown above are combined to become a cooking zone with wide surface as shown in B, the separating illumination between them shall be turned off. When the cooking zone with wide surface is restored to become two separate cooking zones again, the illumination shall turn on again.

## Technical specifications

### General specifications

Product external dimensions (height/width/depth)	45,2 mm*/580 mm/510 mm (For models that come with mounting springs and sealing gasket attached to the product, consider the width and depth measurements as 10 mm more than these measurements.)
Hob installation dimensions (width/depth)	560 (+2) mm /490 (+2) mm
Voltage / frequency	1N ~ 220-240 V/ 2N ~ 380-415 V ~ 50/60 Hz
Cable type and cross section used / suitable for use in the product	min. H05V2V2-F 5 x 1,5 mm <sup>2</sup>
Total power consumption	max. 7.4 kW

### Burners

Rear left	<b>Induction cooking zone</b>
Dimension	180 mm
Power	2200W / Booster: 3100 W
Front left	<b>Induction cooking zone</b>
Dimension	180 mm
Power	2200 W / Booster: 3100 W
Front right	<b>Induction cooking zone</b>
Dimension	145 mm
Power	1500 W / Booster: 2200 W
Rear right	<b>Induction cooking zone</b>
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 in the following sections.

### First cleaning

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

**NOTICE** The surface might get damaged by some detergents or cleaning materials. Do not use aggressive detergents, cleaning powders/creams or any sharp objects during cleaning.

**NOTICE** Smoke and smell may emit for a couple of hours during the initial operation. This is quite normal. Ensure that the room is well ventilated to remove the smoke and smell. Avoid directly inhaling the smoke and the smell that emits.

## 5 How to use the hob

### 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.
- 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:

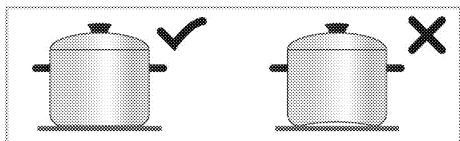
- Cast iron pots/pans
- Enamelled steel pots/pans
- Steel and stainless steel pots/pans (with label or warning indicating that it is induction compatible)

#### Unsuitable pots/pans:

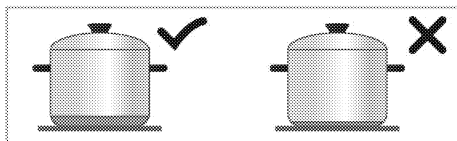
- Aluminium pots/pans
- Copper pots/pans
- Brass pots/pans
- Glass pots/pans
- Pottery
- Ceramic and porcelain

#### Recommendations:

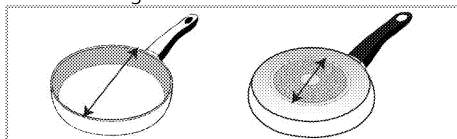
- Use flat bottomed cooking pots/pans only. Do not use pots/pans with convex or concave bases.



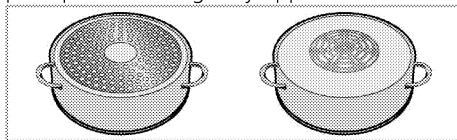
- Use cooking pots/pans with thick, processed bases only. If you use thin based pots, these pots shall heat up very quickly and the bottom of the pan may melt and damage the cooking surface and the appliance before the automatic shut-off system is activated. Sharp edges may cause scratches on the surface.



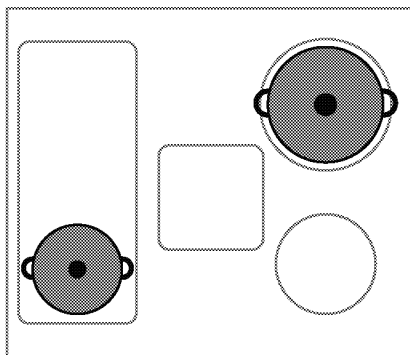
- The bases of some cooking pots/pans have a smaller ferromagnetic field than its true diameter. Only this area is heated by the hob. Therefore, the heat is not evenly distributed and the cooking performance is decreased. Moreover, such cooking pots/pans may not be detected by large induction hobs. Thus,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

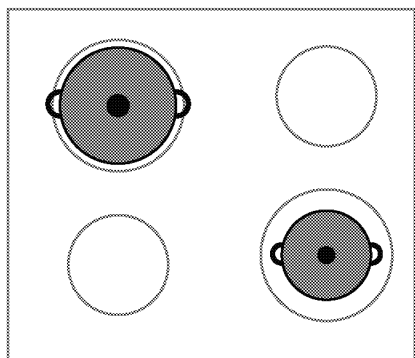


- Some cooking pots/pans have a base that contains non-ferromagnetic materials such as aluminium. These types of cooking pots/pans may not heat adequately or may not be detected by the induction hob at all. In some cases, a bad pots/pans warning may appear.



- 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.





### Cooking pots/pans test

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

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

### Recommended cooking pots/pans sizes

Diameter of cooking zone - 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
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 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

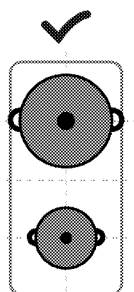
When you place any cooking pots/pans compatible with induction on your hob, your hob automatically detects which hob the cooking pots/pans is placed on and provides directions on the control panel. The symbol of the relevant hob on which you have placed the cooking pots/pans and "0" on the timer/temperature display shall flash for 10 seconds. Thus, you can operate the hob where your cooking pots/pans is placed, by assigning a temperature value quickly. Assigning a temperature value to the hob is described in the following sections.

### Cooking zone with wide surface (flexi)

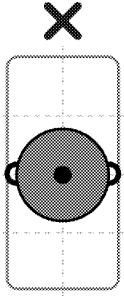
Your hob is equipped with hob cooking surfaces with wide surfaces (Flexi surfaces). You may operate this cooking surface as individual hobs independent from each other for your smaller cooking pots/pans. You may activate the combination function for these cooking zones and transform them to a single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

### As two independent cooking zones

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.

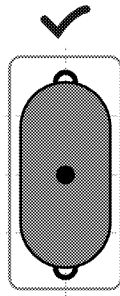


### As two independent cooking zones



For cooking operation with a single cooking zone, 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.

### As a single cooking zone



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.

## Control panel



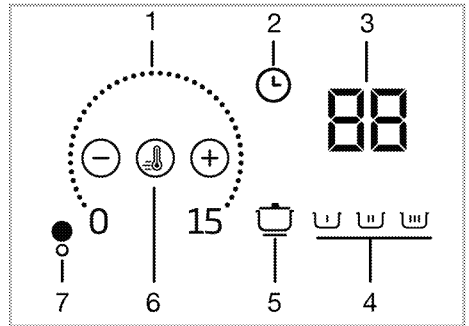
### Setting area for temperature level



### Keys and symbols

- : On/Off key
- : Key lock key
- : Wide surface cooking zone combination key
- : Quick Heating key/High power setting (booster) key
- : Automatic cooking key key
- : Stop key
- : Timer key
- : Timer increase key
- : Timer decrease key
- : "Move" function symbol
- : Pot placement symbol \*
- : Hob-Hood connection key \*
- : Wifi key \*

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



### Cooking zone display

- 1 Setting area for temperature level
- 2 Timer key
- 3 Timer/Temperature indicator
- 4 Automatic cooking level symbols
- 5 Automatic cooking key
- 6 Quick Heating key/High power setting (booster) key
- 7 Cooking zone symbol

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

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

### Turning the hob on

1. Touch the **⏻** key on the control panel. The hob is ready to use.

- i** The hob automatically returns to stand-by mode if no operation is performed within 20 seconds.
- i** The appliance turns itself off due to safety reasons if any key (**🔒** key) is pressed for a long period.

### Turning the hob off

1. Touch the **⏻** key on the control panel. The hob turns off and returns to stand-by mode.

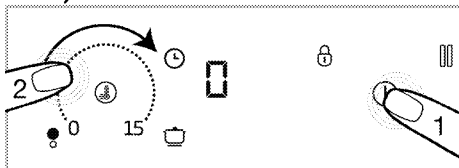
- i** If the **"H"** or **"h"** symbol is illuminated on the hob zone display when the hob is turned off, this means that the hob zone is still hot. Do not touch the hobs.

### Excess heat indicator

If the **"H"** symbol is illuminated on the hob zone screen, this means that the hob is still hot and it may be used for keeping a small amount of food hot. After a while, the symbol switches to the **"h"** symbol which means less hot.

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

### Turning the hob zones on (cooking zone)



1. Turn the hob on by touching the **⏻** key.  
» The **"0"** symbol appears on the hob zone displays.

2. Touch the setting zone of the hob zone you want to turn on or slide your finger on the setting zone.

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

### Setting the temperature level

By touching on the setting area or by sliding your finger on the area, set the temperature level between **"0"** and **"15"**.

### 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 off the hob by reducing the temperature setting to **"0"**.
2. **Using the timer off function for the desired hob zone**

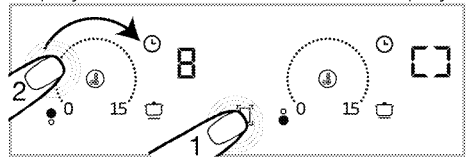
When the time is off, the timer turns off the hob zone connected to it. All displays indicate **"0"** or **"00"**. The **⏻** symbol on the hob zone display disappears.

The audible alarm shall sound when the time expires. Touch any key on the control panel to silence the alarm.

### Turning the hob zone with wide surface on It varies depending on the product model. It may not be available on your product.

1. Turn the hob on by touching the **⏻** key.
2. Touch the selection key for the hob zone with wide surface.

» The **0** symbol is displayed on the front left hob zone display and the **"[ ]"** symbol is displayed on the rear left hob zone display.

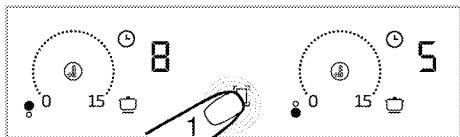


3. By touching on the setting area or by sliding your finger on the area, set the temperature level between **0** and **15**.  
» The temperature level may be changed from the setting areas of both hob zones.

**i** The hob zones with wide surface on the left are described as an example. If a hob zone with wide surface is available on the right side of the appliance, the same apply for this hob zone, too.

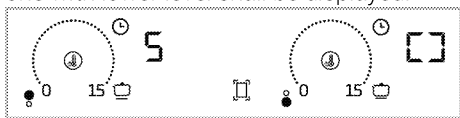
**Turning the hob with wide surface on while one or both of the hobs on the left are operating It varies depending on the product model. It may not be available on your product.**

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 selection key for the hob zone with wide surface.

» On the display of the front left hob zone, the temperature of the hob zone with lower temperature of the hob zones you have selected before is displayed. If a timer period is assigned, the timer value of the one with lower level shall be displayed.



» To change the temperature value afterwards, set the desired temperature value from the setting areas of both hob zones.

**i** If you touch the key for hob zone with wide surface while the hob zone with wide surface is active, the hob zones are separated and turned off.

**Turning the hobs with wide surface off: It varies depending on the product model. It may not be available on your product.**

The hob zone with wide surface may be turned off in 3 different ways:

1. **By setting the temperature as "0"**

You may turn the hob with wide surface off by reducing the temperature setting to "0".

2. **Using the timer off function for the hob zone with wide surface**

When the time is off, the timer turns off the hob with wide surface. The display of the left hob zone displays 0, and the clock display displays 00. The light of the ⌚ key on the rear left hob display turns off.

3. **By touching the symbol for the hob zone with wide surface for about 3 seconds**

If you touch the symbol for the hob zone with wide surface for about 3 seconds, the hob zone turns off.

**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 Operating period limits table) has expired, the hob zone is turned off.

**Selecting high power setting (BOOSTER) directly:**

1. Turn the hob on by touching the ⌚ key.
2. Touch the 🔥 key.

The activated hob zone operates with maximum power and "≡" moving booster symbol is displayed on the hob zone display.

» 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) while the hob zone is active:**

1. Touch the 🔥 key when the hob is on and the relevant hob zone is active.

**i** High power setting (booster) may only be activated on one of the zones at the same side (left or right). If one of the cooking zones on the same side is operating at a specific temperature level, booster cannot be set for the other cooking zone on the same side. While the hob zone with wide surface is active, booster cannot be set for these hob zones, too.

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 expires, the hob zone switches to the set temperature level and the temperature level you have selected only is displayed on the screen.


### 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.



### Key Lock

**While the hob is on**, you may activate the key lock to prevent changing of functions inadvertently.

### Activating the key lock



1. Touch the  key for 3 seconds to lock the control panel.

If any key is pressed while the key lock is active, the light of the  key flashes.

**i** You may activate the key lock while the hob is in operating mode only. Only the  keys 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 hob while the keys are locked, the key lock shall be deactivated to Turn the hob on again.



### Deactivating the key lock

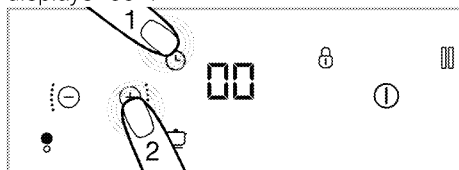
1. Keep the  key pressed for 3 seconds. The operation shall be confirmed with an audible signal. The light of the  key turns off and the control panel is unlocked.





### 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. The "0" symbol appears on the hob zone displays.
3. Set the level on the setting zone of the hob zone you want to turn on.
4. Activate the timer by touching the  key. The display of the relevant hob zone displays "00".



5. Set the desired period by touching the  and  keys.
  - » Confirm the setting by touching the  key. The setting shall be confirmed automatically if the  key is not touched.

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

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

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

### Turning off the timers

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

Press 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.

You may turn off the timer prematurely with two different methods:

1. **Turning off by reducing the timer value to "00" :**

1. Select the hob you want to turn off.
2. Select the timer of the relevant hob by touching the ⌚ key.
3. Reduce the value until "00" symbol is displayed on the relevant hob zone display by touching the ⊕ and ⊖ keys.

## 2- Turning off by touching the timer key for about 3 seconds:

1. Keep the ⌚ key of the relevant hob pressed for about 3 seconds, the ⌚ shall disappear completely and the timer shall be cancelled.

## Automatic cooking function

Using this function, you may perform quick cooking at 3 different levels.

1. Keeping warm
2. Frying
3. Boiling

## Activation of the automatic cooking function without setting a timer

1. Turn the hob on by touching the Ⓜ key.
  2. Touch the 🍲 key of the hob that you want to operate the automatic cooking function.
  3. At the first touch, the relevant hob zone is activated at the keep warm level. The "P" and "🍲" symbol appears on the screen.
  4. At the second touch, the relevant hob zone switches to the frying level. The "P" and "🍲" symbol appears on the screen.
  5. At the third touch, the relevant hob zone switches to the boiling level. The "P" and "🍲" symbol appears on the screen.
- » The hob zone starts to operate at the automatic cooking level set.

## Activation of the automatic cooking function by setting a timer

1. Select the desired automatic cooking level by touching the 🍲 key of the relevant hob.
2. Activate the timer by touching the ⌚ key.
  - » The "00" symbol and the light of the ⌚ symbol are illuminated on the hob zone display.
3. Set the desired period by touching the ⊖ / ⊕ keys.
  - » The hob zone continues to operate at the set automatic cooking level for the set period of time.

» The hob turns off automatically and an audible warning is given when the set time has expired. Press any key to turn off the audible warning.

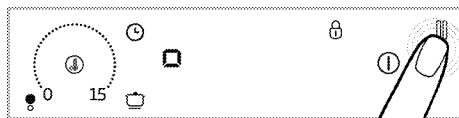
## Turning the automatic cooking function off

1. If you want to cancel the automatic cooking function, you may turn off the relevant hob completely by touching the Ⓜ key.
2. If you want that the hob operates at a specified temperature level and the automatic cooking function is cancelled, set the desired temperature level by touching the ⊖/⊕ keys. The hob zone continues to operate at the temperature level you have set. If the timer is set before, the cooking period set is not cancelled and the hob resumes to operate with the set temperature level.

## Stop function

With this function, you may stop all functions operating at the hob (**excluding the timer**) for a while.

- i** 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 minimum level.
2. Touch the 🛑 key again to operate all stopped hobs with their previous settings.

- i** When the stop key is tapped, the "🛑" symbol illuminates on the displays of the hobs that were being operated before touching this key

## 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.

**i** 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.

### Power management function

Your appliance is equipped with a power management function. You may change the total power that may be drawn by the hob with this function. There are 9 levels available for the power management function.

Power management function - Total power levels that may be set

Power management level	Total power
P1	1.2 kW
P2	2.4 kW
P3	3 kW
P4	3.6 kW
P5	4.4 kW
P6	5.4 kW
P7	5.7 kW
P8	6.7 kW
P9	7.4 kW

While the hobs are off,

1. Turn the hob on by touching the **ⓘ** key.
2. Without removing your finger, touch the rear left hob zone **Ⓢ** key, then the front left hob zone **Ⓢ** key and finally the **Ⓢ** key respectively. A signal sound is heard whenever a key is tapped.
3. The power management level set is displayed on the rear left hob zone display, and the total power value for this level is displayed on the front left hob zone display. Release 3 keys when you see the values.
4. Touch the **Ⓢ** key to switch between levels and set the total power value you want to set.

5. Confirm the setting by touching the **ⓘ** key and turn off the hob. Total power value you have set shall be activated.

**i** The temperature levels you may assign to the hobs may vary as per the total power level set. The temperature level provided to the hob be reduced automatically as per the power setting to be performed by the hob. This is not an error.

### 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, 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	Operating period limit - hours
0	0
1	6
2	6
3	6
4	6
5	5
6	5
7	5
8	5
9	4
10	4
11	4
12	4
13	2
14	2
15	1
Quick Heating	10 minutes
P1	6
P2	4
P3	2



## 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.

At this time, "E" symbol 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.

-  Keep the surface of the touch control panel clean. Erroneous operation warning may be issued.
-  Do not place a pot on the touch control panel.

## 6 General information about cooking

This section describes tips on preparing and cooking your food.

### 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.

## 7 Maintenance and care

### 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 a permanent stains.
- The appliance shall 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 appliance 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 may damage the surface. Do not use abrasive detergents, cleaning powders, cleaning creams, descalers or sharp objects during cleaning.
- There is no need for a special cleaning agent for cleaning after each use. Clean the appliance using dish soap, warm water and a soft cloth or sponge and dry with a dry microfiber 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.

#### For the hob:

- Acidic dirt such as milk, tomato paste and oil may cause permanent stains on the hobs and components of the burners/hotplates, clean any overflow fluids immediately after cooling down the hob by turning it off.

#### Inox and stainless surfaces

- Do not use acid or chlorine-containing cleaning agents to clean stainless or inox surfaces and handles.
- Stainless or 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 inox-stainless and glass surfaces immediately without waiting. Stains may rust under long periods of time.

#### 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 residue 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. It may damage the surfaces.
- Ensure that the joints of the components of the appliance are not left as damp and

with detergent. Otherwise, corrosion may occur on these joints.

## **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.

- 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.

## **Cleaning the control panel**

- When cleaning the panels with knob control, wipe the panel and knobss with a damp soft cloth and dry with a dry cloth. Do not remove the knobs and gaskets underneath to clean the control 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 knobs. The indicators around the knobs may be deleted.
- 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.

## 8 Troubleshooting

Consult the Authorised Service Agent or technician with license or the dealer where you have purchased the product if you cannot remedy the trouble although you have implemented the instructions in this section. Never attempt to repair a defective product yourself.

### Product does not operate.

- The mains fuse is defective or has tripped. >>> *Check fuses in the fuse box. If necessary, replace or reset them.*
- Product is not plugged into the (grounded) socket. >>> *Check the plug connection.*
- Buttons/knobs/keys on the control panel do not function. >>> *If your product equipped with key lock function, keylock may be enabled. Please disable it.*
- If the display does not light up when you switch the hob on again. >>> *Disconnect the appliance at the circuit breaker. Wait minimum 20 seconds and then reconnect it.*
- Overheat protection is active. >>> *Allow your hob to cool down.*
- The cooking pot is not suitable. >>> *Check your pot.*

### "" and "" or "" symbol appears on the cooking zone display.

- You have not placed the pot on the active cooking zone. >>> **Check if there is a pot on the cooking zone.**
- Your pot is not compatible with induction cooking. >>> *Check if your cooking pot is compatible with induction hob.*
- The cooking pot is not centered properly or the bottom surface of the pot is not wide enough for the cooking zone. >>> *Choose a pot wide enough and center the pot on the cooking zone properly.*
- Cooking pot or cooking zone is overheated. >>> *Allow them to cool down.*

### Selected cooking zone suddenly turns off during operation.

- Cooking time for the selected cooking zone may be over. >>> *You may set a new cooking time or finish cooking.*
- Overheat protection is active. >>> *Allow your hob to cool down.*
- An object may be covering the touch control panel. >>> *Remove the object on the panel.*

### The pot does not get warm even if the cooking zone is on.

- Your pot is not compatible with induction cooking. >>> *Check if your cooking pot is compatible with induction hob.*
- The cooking pot is not centered properly or the bottom surface of the pot is not wide enough for the cooking zone. >>> *Choose a pot wide enough and center the pot on the cooking zone properly.*

### Cooling fan continues operating although the hob is turned off.

- This is not a fault. Cooling fan will continue operating until the electronics in the hob cools down to a suitable temperature.

## Noise from the cooker during cooking

Some sounds may be heard from the cooker 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 - For hob

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.
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.

Error codes	Error reasons	Possible solutions
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.

