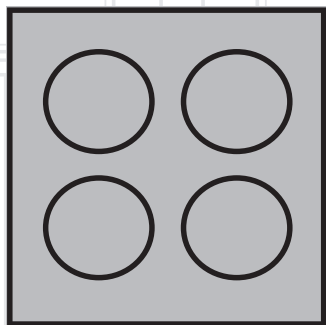


# Induction Hob

User manual



BCTI36510

EN | FR

01M-8800173200-0818-01

**beko**

# Please read this manual first!






Dear Customers!

Thank you for selecting a Beko product. We hope that you get the best results from your product which has been manufactured with high quality and state-of-the-art technology. Therefore, please read this entire user manual and all other accompanying documents carefully before using the product and keep it as a reference for future use. If you handover the product to someone else, give the user manual as well. Follow all warnings and information in the user manual.

Remember that this user manual is also applicable for several other models. Differences between the models are explicitly described in the manual.

## Meanings of the Symbols

Following symbols are used in the various section of this manual:

	Important information and useful hints about usage.
	<b>WARNING:</b> Warnings for dangerous situations concerning the safety of life and property.
	Warning for electric shock.
	Warning for hot surfaces.
	Do not immerse.



This product has been produced in environmentally friendly, modern facilities.

This appliance conforms to the WEEE regulation.



This product does not contain PCB's.

## CONTENTS

---

**ENGLISH** **05-20**

---

**FRANÇAIS** **21-40**

---

# 1 Important instructions and warnings for safety and environment

This section contains safety instructions that will help protect from risk of personal injury or property damage. Failure to follow these instructions shall void any warranty.

## 1.1 General safety

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.

- Keep the appliance and its cord out of reach of children less than 8 years.
- Installation and repair procedures must always be performed by Authorized Service Agents.

The manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorized persons which may also void the warranty. Before installation, read the instructions carefully.

- Do not operate the product if it is defective or has any visible damage.
- Ensure that the product function knobs are switched off after every use.

## 1.2 Electrical safety

- If the product has a failure, it should not be operated unless it is repaired by an Authorized Service Agent. There is the risk of electric shock!
- Only connect the product to a grounded outlet/line with the voltage and protection as specified in the "Technical specifications". Have the grounding installation made by a qualified electrician while using the product with or without a transformer. Our company shall not be liable for any problems arising due to the product not being earthed in accordance with the local regulations.

# 1 Important instructions and warnings for safety and environment

- Never wash the product by spreading or pouring water onto it! There is the risk of electric shock!
- The product must be disconnected during installation, maintenance, cleaning and repairing procedures.
- If the power connection cable for the product is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- The appliance must be installed so that it can be completely disconnected from the mains supply. The separation must be provided by a switch built into the fixed electrical installation, according to construction regulations.
- Any work on electrical equipment and systems should only be carried out by authorized and qualified persons.
- In case of any damage, switch off the product and disconnect it from the mains. To do this, turn off the fuse at home.
- Make sure that fuse rating is compatible with the product.



Metallic objects such as knives, forks, spoons and lids should not be placed on the hotplate since they can get hot.

## 1.3 Product safety

- The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
- Never use the product when your judgment or coordination is impaired by the use of alcohol and/or drugs.
- 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.
- Do not place any flammable materials close to the product as the sides may become hot during use.
- Keep all ventilation slots clear of obstructions.

# 1 Important instructions and warnings for safety and environment

- Do not use steam cleaners to clean the appliance as this may cause an electric shock.
- 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.
- Danger of fire: Do not store items on the cooking surfaces.
- If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- After use, switch off the hob element by its control and do not rely on the pan detector.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- 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 oven surface and bottom of the pots are always dry.
- 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. See General information about cooking, page 14, selecting the pots.
- As induction hobs create a magnetic field, they may cause harmful impacts for people who use devices such as insulin pump or pacemaker.
- 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.
- Prevention against possible fire risk!
- Ensure all electrical connections are secure and tight to prevent risk of arcing.
- Do not use damaged cables or extension cables.
- Ensure liquid or moisture is not accessible to the electrical connection point.

# 1 Important instructions and warnings for safety and environment

## 1.4 Intended use

- This product is designed for domestic use. Commercial use will void the guarantee.
- This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.
- The manufacturer shall not be liable for any damage caused by improper use or handling errors.

## 1.5 Safety for children

- Accessible parts may become hot during use. Young children should be kept away.
- The packaging materials will be dangerous for children. Keep the packaging materials away from children. Please dispose of all parts of the packaging according to environmental standards.
- Electrical products are dangerous to children. Keep children away from the product when it is operating and do not allow them to play with the product.
- Do not place any items above the appliance that children may reach for.

## 1.6 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.

## 1.7 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.

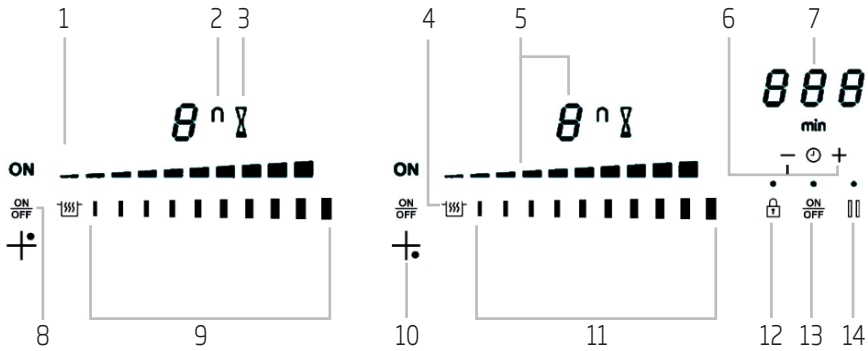
## 1.8 Package information




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.

## 2 General information

### 2.1 Control panel



1. Cooking zone On displays
2. Bridge display
3. Timer display
4. Keep warm key
5. Power display
6. Timer keys
7. Timer display
8. Cooking zone "On/Off" key
9. Power selection zone "Slider" (rear zone)
10. Localization information from the cooking zone
11. Power selection zone "Slider" (front zone)
12. Locking key
13. Main On/Off key
14. Pause/Recall key

Display	Designation	Description
0	Zero	The heating zone is activated.
1...9	Booster level	Selection of the cooking level.
U	No pan detection	No pan or inadequate pan.
A	Heat accelerator	Automatic cooking.
E	Error message	Electronic failure.
H	Residual heat	The heating zone is hot.
P	Power	The Power is activated.
..H	Super Power	The Super power is activated.
	Keep warm	Maintain automatically of 107.6, 158 or 201.2°F
	Stop&Go	The hob is in pause.



## 2 General information

### 2.2 Technical characteristics

Type	BCTI36510
Total power	11100 W
<b>Front left heating zone</b>	220 x 180 mm
Minimum detection	Ø 100 mm
Nominal level*	2100 W
Booster*	2600 W
Double Booster*	3700 W
<b>Rear left heating zone</b>	220 x 180 mm
Minimum detection	Ø 100 mm
Nominal level*	2100 W
Booster*	2600 W
Double Booster*	3700 W
<b>Central heating zone</b>	Ø 260 mm
Minimum detection	Ø 90 / 220 mm
Nominal level*	1850 / 2600 W
Power level*	2500 / 3300 W
Super Power level*	3000 / 5500 W
<b>Rear right heating zone</b>	220 x 180 mm
Minimum detection	Ø 100 mm
Nominal level*	2100 W
Booster*	2600 W
Double Booster*	3700 W
<b>Front right heating zone</b>	220 x 180 mm
Minimum detection	Ø 100 mm
Nominal level*	2100 W
Booster*	2600 W
Double Booster*	3700 W

\* The given power may change according to the dimensions and material of the pan.

### 2.3 Ventilation

The cooling system is fully automatic. The cooling fan starts with a low speed when the calories brought out by the electronic system reach a certain level. The ventilation starts his high speed when the hob is intensively used. The cooling fan reduces his speed and stops automatically when the electronic circuit is cooled enough.

## 3 Installation

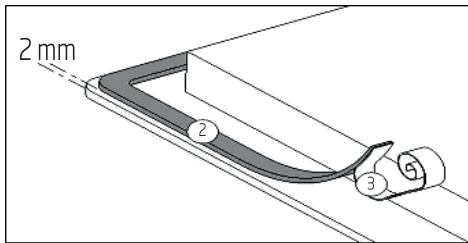
The installation comes under the exclusive responsibility of specialists.

The installer is held to respect the legislation and the standards enforce in his home country.

### 3.1 How to stick the gasket:

The gasket supplied with the hob avoids all infiltration of liquids in the cabinet.

His installation has to be done carefully, in conformity of the following drawing.

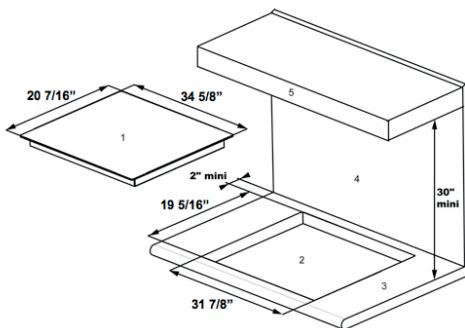


Stick the gasket (2) two millimeters from the external edge of the glass, after removing the protection sheet (3).

### 3.2 Fitting - installing:

Type	Cut size		Glass size		
	Width	Depth	Width	Depth	Thickness
BCTI36510	31 7/8"	19 5/16"	34 5/8"	20 7/16"	5/32"

### 3.3 The cut out sizes are:



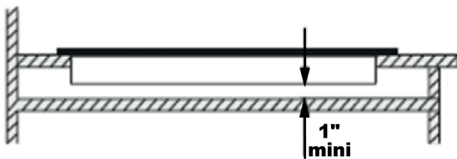
1. Induction hob
2. Cut out
3. Worktop
4. Building back wall
5. Top building cabinet

## 3 Installation



The serial plate is located under the cooktop. When ordering parts for or making inquiries about your cooktop, always be sure to include the model and serial numbers and a lot number or letter from the serial plate on your cooktop.

- Ensure that there is a distance of 2" between the hob and the wall or sides.
- Ideally the hob should be installed with plenty of space on either side. There may be a wall at the rear and tall units or a wall at one side. On the other side, however, no unit or divider must stand higher than the hob.
- The piece of furniture or the support in which the hob is to be fitted, as well as the edges of furniture, the laminate coatings and the glue used to fix them, must be able to resist temperatures of up to 212 °F.
- The mural rods of edge must be heat-resisting.
- Not to install the hob to the top of a not ventilated oven or a dishwasher.
- To guarantee under the bottom of the hob casing a space of 1" to ensure a good air circulation of the electronic device.



- If a drawer is placed under the work, avoid to put into this drawer flammable objects (for example: sprays) or not heat-resistant objects.

- Materials which are often used to make work-tops expand on contact with water. To protect the cut out edge, apply a coat of varnish or special sealant. Particular care must be given to applying the adhesive joint supplied with the hob to prevent any leakage into the supporting furniture. This gasket guarantees a correct seal when used in conjunction with smooth work top surfaces.
- The safety gap between the hob and the cooker hood placed above must respect the indications of the hood manufacturer. In case of absence of instructions respect a distance minimum of 29 15/16".
- The connection cord should be subjected, after building, with no mechanical constraint, such for example of the fact of the drawer.

### 3.4 Electrical connection

- The installation of this appliance and the connection to the electrical network should be entrusted only to an electrician perfectly to the fact of the normative regulations and which respects them scrupulously.
- The electrical parts should always be protected after the installation.
- The appliance should be connected using a multipolar circuit breaker.
- If the appliance is not fitted with an accessible plug, disconnecting means must be incorporated in the fixed installation, in accordance with the installation regulations.
- The inlet hose must be positioned so that it does not touch any of the hot parts of the cooktop or oven.



**Caution!** This appliance must only be connected to a network 220-240 V~ 50/60 Hz. Always connect the ground wire

## 3 Installation

Mains	Connection	Cable diameter	Protection calibre	Flexible conduit
220-240 V~ 50/60 Hz	3 Phases	4 x 8 AWG	50 A	¾"
200-240 V~ 50/60 Hz	2 Phases	3 x 8 AWG	55A	¾"

Use only ul listed or csa approved components

### 3.5 Connection of the cooktop

#### 3 Phases:


Use the brass bridges which are in the connection box to bridge terminals 1-2 and terminals 4-5.

Connect line 1 to the terminal 1, line 2 to the terminal 3, line 3 to the terminal 5 and the

ground to terminal 

#### 2 Phases:

Use the brass bridges which are in the connection box to bridge terminals 1-2-3 and terminals 4-5.

Connect line 1 to the terminal 1, line 2 to the terminal 5 and the ground to terminal 



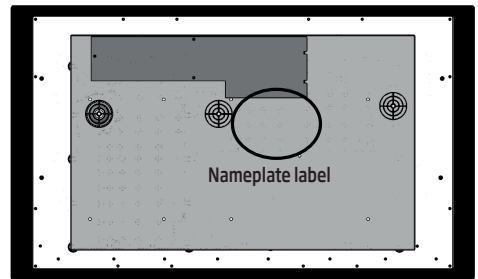
**Caution!** Ensure that the cables are correctly inserted and tightly screwed down.



We cannot be held responsible for any incident resulting from incorrect connection or which could arise from the use of an appliance which has not been earthed or has been equipped with a faulty earth connection.

### 3.6 Position of nameplate

The nameplate is located under the cooktop, as shown on the picture below. When ordering parts for or making inquiries about your cooktop, always be sure to include the model and serial numbers and a lot number or letter from the serial plate on your cooktop.



## 4 Use of the appliance

### 4.1 Before the first use

Clean your hob with a damp cloth, and then dry the surface thoroughly. Do not use detergent which risks causing blue-tinted colour on the glass surface.

### 4.2 Induction principle

An induction coil is located under each heating zone. When it is engaged, it produces a variable electromagnetic field which produces inductive currents in the ferromagnetic bottom plate of the pan. The result is a heating-up of the pan located on the heating zone.

Of course the pan has to be adapted:

- All ferromagnetic pans are recommended (please verify it thanks a little magnet): cast iron and steel pans, enamelled pans, stainless-steel pans with ferromagnetic bottoms...
- Are excluded: copper, pure stainless-steel, aluminium, glass, wood, ceramic, stoneware,...

The induction heating zone adapts automatically the size of the pan. With a too small diameter the pan doesn't work. This diameter is varying in function of the heating zone diameter.

If the pan is not adapted to the induction hob the display will show [ U ].

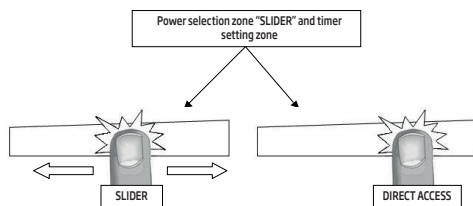
### 4.3 Sensitive touch

Your ceramic hob is equipped with electronic controls with sensitive touch keys. When your finger presses the key, the corresponding command is activated. This activation is validated by a control light, a letter or a number in the display and/or a "beep" sound.

In the case of a general use press only one key at the same time.

### 4.3.1 Power selection zone "SLIDER" and timer setting zone

To select the power with the slider, slide your finger on the "SLIDER" zone. You can already have a direct access if you put your finger directly on the chosen level.



### 4.4 Starting-up

#### 4.4.1 Start up / switch off the hob:

Action	Control panel	Display
To start	press [ main On/Off ] key	[ 0 ]
To stop	press [ main On/Off ] key	nothing or [ H ]

#### 4.4.2 Start up / switch off a heating zone:

Action	Control panel	Display
Switch on cooking zone	Press cooking zone "On/Off" key	[ ON ]
To set (adjust the power)	slide on the "SLIDER" to the right or to the left	[ 1 ] to [ P ]
To stop	slide to [ 0 ] on "SLIDER"	[ 0 ] or [ H ]

If no action is made within 20 second the electronics returns in waiting position.

## 4 Use of the appliance

### 4.5 Pan detection

The pan detection ensures a perfect safety. The induction doesn't work:

- If there is no pan on the heating zone or if this pan is not adapted to the induction. In this case it is impossible to increase the power and the display shows [ U ]. This symbol disappears when a pan is put on the heating zone.
- If the pan is removed from the heating zone the operation is stopped. The display shows [ U ]. The symbol [ U ] disappears when the pan is put back to the heating zone. The cooking continues with the power level set before.

After use, switch the heat element off: don't let the pan detection [ U ] active.

### 4.6 Residual heat indication

After the switch off of a heating zone or the complete stop of the hob, the heating zones are still hot and indicates [ H ] on the display.

The symbol [ H ] disappears when the heating zones may be touched without danger.

As far as the residual heat indicators are on light, don't touch the heating zones and don't put any heat sensitive object on them. There are risks of burn and fire.

### 4.7 Booster and Double Booster function

Booster [ P ] and Double Booster [ .. # ] grant a boost of Power to the selected heating zone.

If this function is activated the heating zones work during 10 minutes with an ultra high Power.

This is foreseen for example to heat up rapidly big quantities of water, like nuddles

#### 4.7.1 Start up / Stop the Booster:

Action	Control panel	Display
Switch on cooking zone	Press cooking zone "On/Off" key	[ ON ]
Start up the Booster	Slide to the end of the "SLIDER" or press directly on the end of the "SLIDER"	[ P ]
Stop the Booster	Slide on the "SLIDER"	[ 9 ] to [ 0 ]

#### 4.7.2 Start up / Stop Double Booster

Action	Control panel	Display
Switch on cooking zone	Press cooking zone "On/Off" key	[ ON ]
Start up the Booster	Or press directly on the end of the "SLIDER"	[ P ]
Start up Double Booster	Re-press key [ P ]	[ .. # ] and P ]
Stop the Double Booster	Slide on the "SLIDER"	[ P ] to [ 0 ]
Stop Booster	Slide on the "SLIDER"	[ 9 ] to [ 0 ]

## 4 Use of the appliance

### 4.7.3 Power management:

The hole cooking hob is equipped with a maximum of Power. When the Power function is activated, and in order to exceed the maximum Booster, the electronic system orders to reduce automatically the power level of an other heating zone. The display is blinking on [ 9 ] during a few seconds and then shows the maximum of power allowed:

Heating zone selected	The other heating zone: (example: Booster level 9)
[ P ] is displayed	[ 9 ] goes to [ 6 ] or [ 8 ] depending the type of zone

### 4.8 Timer

The timer is able to be used simultaneous with all heating zones and this with different time settings (from 0 to 999 minutes) for each heating zone.

#### 4.8.1 Setting and modification of the cooking time:

Action	Control panel	Display
Switch on cooking zone	Press cooking zone "On/Off" key	[ ON ]
Select the power level	Slide on the "SLIDER"	[ 1 ] to [ P ]
Select the Timer	Press simultaneously key [ - ] and [ + ] from the timer until the desired display is on	Timer display on
Decrease the time	Press key [ - ] from the timer	[ 60 ] to 59, 58...
Increase the time	Press key [ + ] from the timer	Time increase

After a few seconds, the [ min ] display stops with blinking.

The time is confirmed and the timer starts.

#### 4.8.2 To stop the cooking time:

Action	Control panel	Display
Select the Timer	Press simultaneously key [ - ] and [ + ] from the timer until the desired display is on	Timer display on
Stop the time	Press key [ - ] from the timer	[ 000 ]

If several timers are activated, repeat the process.

#### 4.8.3 Egg timer function:

Egg timer is an independent function. It stops as soon as a heating zone starts up.

If the egg timer is on and the hob is switched off, the timer continues until time runs out.

Action	Control panel	Display
Activate the hob	Press [ main On/Off ] key	[ 0 ]
Select the Timer	Press simultaneously key [ - ] and [ + ] from the timer	[ 000 ]
Decrease the time	Press key [ - ] from the timer	[ 60 ] to 59, 58...
Increase the time	Press key [ + ] from the timer	Time increase

After a few seconds, the [ min ] display stops with blinking.

The time is confirmed and the timer starts.

#### 4.8.4 Automatic stop at the end of the cooking time:

As soon as the selected cooking time is finished the timer displays blinking [ 000 ] and a sound rings.

To stop the sound and the blinking, press the key [ - ] and [ + ].

## 4 Use of the appliance

### 4.9 Automatic cooking

All the cooking zones are equipped with an automatic cooking device. The cooking zone starts at full power during a certain time, and then reduces automatically its power on the pre-selected level.

#### 4.9.1 Start-up:

Action	Control panel	Display
Switch on cooking zone	Press cooking zone "On/Off" key	[ ON ]
Power level selection (for example « 7 »)	Slide on the "SLIDER" to [ 7 ] and stay 3s	[ 7 ] is blinking with [ A ]

#### 4.9.2 Switching off the automatic cooking:

Action	Control panel	Display
Power level selection	Slide on the "SLIDER"	[ 0 ] to [ 9 ]

### 4.10 Stop&Go function

This function brakes all the hob's cooking activity temporarily and allows restarting with the same settings.

#### 4.10.1 Start up/stop the pause function:

Action	Control panel	Display
Engage pause	Press [ II ]	[ II ] and control light on
Stop the pause	Press [ II ] Press on the animated "slider"	"Slider" animated previous settings

### 4.11 Recall Function

After switching off the hob (press main On/Off key), it is possible to recall the last settings.

- cooking stages of all cooking zones (Booster)
- minutes and seconds of programmed cooking zone-related timers
- Keep warm function

The recall procedure is following:

- Press [ main On/Off ] key
- Then press [ II ] before the light stops blinking.




The previous settings are again active.

### 4.12 "Keep warm" Function

This function allows the reach and automatically maintains at the temperature of 107.6, 158 or 201.2°F.

This will avoid liquids overflowing and fast burning at the bottom of the pan.

#### 4.12.1 To engage, to start the function « Keep warm »:

Action	Control panel	Display
Switch on cooking zone	Press cooking zone "On/Off" key	[ ON ]
107.6°F to engage	Press on key [Keep warm ]	
158°F to engage	Press and hold key [Keep warm ] 2s	
201.2°F to engage	Press and hold key [Keep warm ] 4s	
To stop	Slide on the "SLIDER" or press key [Keep warm ] until [ 0 ]	[ 0 ] to [ 9 ] [ 0 ]

The maximum duration of keeping warm is 2 hours.



## 4 Use of the appliance



### 4.13 Bridge Function

This function allows the use of 2 cooking zones at the same time (left zones) with the same features as a single cooking zone. Booster function isn't allowed.

Action	Control panel	Display
Activate the hob	Press [ main On/Off ] key	[ 0 ]
Switch on both cooking zone	Press cooking zone "On/Off" key warm ]	[ ON ]
Activate the bridge	Press simultaneously on the "Slider" of the 2 cooking zones	[ 0 ] and [ n ]
Increase bridge	Slide on the "SLIDER" witch indicates the power	[ 1 ] to [ 9 ]
Stop the bridge	Press simultaneously on the "Slider" [ 0 ] of the 2 cooking zones	[ 0 ]

### 4.14 Control panel locking

To avoid modification of the setting of the cooking zones , in particular during cleaning, the control panel can be locked (with exception to the main On/Off key).

Action	Control panel	Display
Locking the hob	Press [  ] during 6s	locking light on
Unlock the hob	Press [  ] during 6s	locking light off

## 5 Cooking advices

### 5.1 Pan quality

Adapted materials: steel, enamelled steel, cast iron, ferromagnetic stainless-steel, aluminium with ferromagnetic bottom.

Not adapted materials: aluminium and stainless-steel without ferromagnetic bottom, copper, brass, glass, ceramic, porcelain.

The manufacturers specify if their products are compatible induction.

To check if pans are compatibles:

- Put a little water in a pan placed on an induction heating zone set at level [ 9 ]. This water must heat in a few seconds.
- A magnet sticks on the bottom of the pan.

Certain pans can make noise when they are placed on an induction cooking zone. This noise doesn't mean any failure on the appliance and doesn't influence the cooking operating.

### 5.2 Pan dimension

The cooking zones are, until a certain limit, automatically adapted to the diameter of the pan. However the bottom of this pan must have a minimum of diameter according to the corresponding cooking zone.

To obtain the best efficiency of your hob, please place the pan well in the centre of the cooking zone.

### 5.3 Examples of cooking power setting

(the values below are indicative)

1 to 2	Melting Reheating	Sauces, butter, chocolate, gelatine Dishes prepared beforehand
2 to 3	Simmering Defrosting	Rice, pudding, sugar syrup Dried vegetables, fish, frozen products
3 to 4	Steam	Vegetables, fish, meat
4 to 5	Water	Steamed potatoes, soups, pasta, fresh vegetables
6 to 7	Medium cooking Simmering	Meat, lever, eggs, sausages Goulash, roulade, tripe
7 to 8	Cooking	Potatoes, fritters, wafers
9	Frying, roasting Boiling water	Steaks, omelettes, fried dishes Water
P and .. #	Frying, roasting Boiling water	scallops, steaks Boiling significant quantities of water

## 6 Cleaning and maintenance

- Before cleaning, please switch off the appliance first and then disconnect the power plug from the power outlet. Wait till the hob plate has cooled before cleaning.
- After using the induction hob for a long time, the opening of air inlet/air outlet will build up with dust or other dirt, please wipe it with a soft dry cloth. Dust in the air inlet and outlet can be cleaned by using a soft brush or a mini vacuum cleaner.



Please do not rinse it with water.

For oil spots on the hob plate, wipe by using a soft moist cloth with a little tooth paste or mild detergent. And then use a soft moist cloth to wipe it until no stain remains.

When not using it for a long time, please disconnect the power plug from the power outlet and protect the induction hob from any dust or bugs.

## The hob or the cooking zone doesn't start-up:

- The hob is badly connected on the electrical network.
- The protection fuse cut-off.
- The locking function is activated.
- The sensitive keys are covered of grease or water.
- An object is put on a key.

## The control panel displays [ U ]:

- There is no pan on the cooking zone.
- The pan is not compatible with induction.
- The bottom diameter of the pan is too small.

## The control panel displays [ E ]:

- The electronic system is defective.
- Disconnect and replug the hob.
- Call after sales

## One or all cooking zone cut-off:

- The safety system functioned.
- You forgot to cut-off the cooking zone for a long time.
- One or more sensitive keys are covered.
- The pan is empty and its bottom overheated.
- The hob also has an automatic reduction of Booster level and breaking Automatic overheating

## Continuous ventilation after cutting off the hob:

- This is not a failure, the fan continuous to protect the electronic device.
- The fan cooling stops automatically.

## The automatic cooking system doesn't start-up:

- The cooking zone is still hot [ H ].
- The highest Booster level is set [ 9 ].

## The control panel displays [ # ]:

- Refer to the chapter "Keep warm".

## The control panel displays [ II ]:

- Refer to the chapter "Stop&Go"

## The control panel displays [ B ] or [ Er03 ]:

- An object or liquid covers the control keys. The symbol disappear as soon as the key is released or cleaned.

## The control panel displays [ E2 ]:

- The hob is overheated, let it cool and then turn it on again.

## The control panel displays [ E8 ]:

- The air inlet of the ventilator is obstructed, release it.

## The control panel displays [ U400 ]:

- The hob is not connected to the network. Check the connection and reconnect the hob.

## The control panel displays [ Er47 ]:

- The hob is not connected to the network. Check the connection and reconnect the hob.

If one of the symbols above persists, call the after sales service.