



Built-In Hob
OI 655 TS

Please read this manual first.

Dear Customer,

We would like you to obtain best performance with your product that has been manufactured in modern facilities and passed through strict quality control procedures.


Therefore, we advise you to read through this User Manual carefully before using your product and keep it for future reference. If you hand over the product to someone else, deliver the User Manual as well.

The User Manual will help you use the product in a fast and safe way.


- Read the User Manual before installing and operating the product.
- You must strictly observe the safety instructions.
- Keep this User Manual within easy reach for future reference.
- Also read other documents supplied with the product.
Remember that this User Manual may also be applicable for several other models.
Differences between models are explicitly identified in the manual.

Explanation of symbols

Throughout this User Manual the following symbols are used:

 Important information or useful hints about usage.

 Warning for hazardous situations with regard to life and property.

 Warning for electric shock.

 Warning for risk of fire.

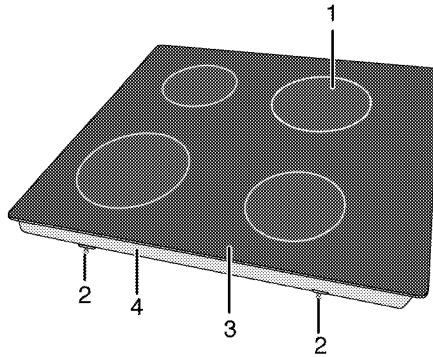
 Warning for hot surfaces.

Table of Contents

1	General information	4	4	Preparation	13	
	Overview.....	4		Tips for saving energy.....	13	
	Technical specifications	4		Initial use.....	13	
2	Important safety instructions 6			First cleaning of the appliance.....	13	
	General safety.....	6		Initial heating	13	
	Intended use	7		5	How to use the hob	14
	Safety for children.....	7		General information about cooking	14	
	Safety when working with electricity .	7		Using the hobs.....	16	
3	Installation	8		Control panel	16	
	Before installation.....	8		6	Maintenance and care	27
	Installation and connection.....	9		General information	27	
	Disposal.....	12		Cleaning the hob.....	27	
	Disposing of packaging material	12		7	Troubleshooting	29
	Future Transportation	12				
	Disposing of the old product.....	12				

1 General information

Overview



- | | | | |
|---|-------------------------|---|----------------------|
| 1 | Induction cooking plate | 3 | Vitroceramic surface |
| 2 | Assembly clamp | 4 | Base cover |

Technical specifications

Voltage / frequency	220-240 V~ 50 Hz
Total power consumption	max. 7200 W
Fuse	min. 16 A x 3 / 32 A
Cable type / section	H05RR-F 5 x 1,5 mm ² / 3 x 2,5 mm ²
Cable length	max. 2 m
External dimensions (height / width / depth)	55 mm/580 mm/510 mm
Installation dimensions (width / depth)	560 mm/490 mm
Burners	
Rear left	Induction cooking plate
Dimension	180 mm 12 - 20 cm
Power	1800/2500 W
Front left	Induction cooking plate
Dimension	180 mm 12 - 20 cm
Power	1800/2500 W
Front right	Induction cooking plate
Dimension	145mm 10 - 16 cm
Power	1400/1800 W
Rear right	Induction cooking plate
Dimension	210 mm 14 - 23 cm
Power	2200/3200 W



Important

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



Important

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



Important

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.

2 Important safety instructions

This section contains safety instructions that will help you avoid risk of injury and damage. All warranties will become void if you do not follow these instructions.

General safety

- This product is not intended to be used by persons with physical, sensory or mental disorders or unlearned or inexperienced people (including children) unless they are attended by a person who will be responsible for their safety or who will instruct them accordingly for use of the product. Children must be supervised to prevent them from tampering with the product.
- Connect the product to an earthed outlet/line protected by a fuse of suitable capacity as stated in the "Technical specifications" table. Have the earthing 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.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similar qualified persons in order to avoid a hazard.
- Do not operate the product if it is defective or has any visible damage.
- Do not carry out any repairs or modifications on the product. However, you may remedy some troubles that do not require any repairs or modifications. See *Troubleshooting, page 29*.
- Never wash down the product with water! There is the risk of electric shock!
- Never use the product when your judgment or coordination is impaired by the use of alcohol and/or drugs.
- Product must be disconnected from the mains during installation, maintenance, cleaning and repair procedures.
- 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.
- 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 heat closed tins and glass jars in the oven. The pressure that would build-up in the tin/jar may cause it to burst.
- 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.
- Make sure that the product function knobs are switched off after every use.
- 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 of your oven 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.



Important

As induction hobs create a magnetic field, they may cause harmful impacts for people who use devices such as insulin pump or pacemaker.



Important

Call Authorized Service Agent for the installation of the product. Warranty period will start after this procedure.

Intended use

This product is designed for domestic use. Commercial use will void the guarantee.

"CAUTION: 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.

Service life of your product is 10 years. Manufacturer shall provide the required spare parts for the product to perform as defined during this period.

Safety for children

- Electrical and/or gas 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.
- Accessible parts of the appliance will become hot whilst the appliance is in use. Children should be kept away until the product has cooled down.
- Do not place any items above the appliance that children may reach for.
- 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.


Safety when working with electricity


Defective electric equipment is one of the major causes of house fires.


- Any work on electrical equipment and systems should only be carried out by authorised 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.

3 Installation

Refer to the nearest Authorized Service Agent for installation of the product. Make sure that the electric and gas installations are in place before calling the Authorized Service Agent to have the product ready for operation. If not, call a qualified electrician and fitter to have the required arrangements made.

 Important
Preparation of location and electrical and gas installation for the product is under customer's responsibility.

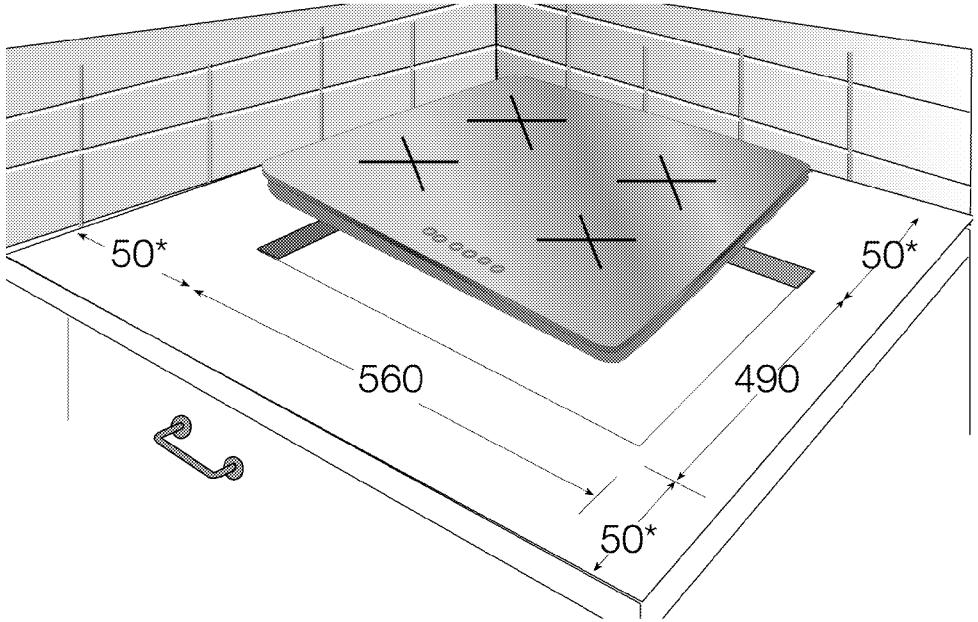
 DANGER
The product must be installed in accordance with all local gas and/or electrical regulations.

 DANGER
Prior to installation, visually check if the product has any defects on it. If so, do not have it installed.
Damaged products cause risks for your safety.

Before installation

The hob is designed for installation in a commercial worktop. A safety distance must be left between the appliance and the kitchen walls and furniture. See figure (values in mm).

- It can also be used in a free standing position. Allow a minimum distance of 750 mm above the hob surface.
- (*) If a cooker hood is to be installed above the cooker, refer to cooker hood manufacturer' instructions regarding installation height (min 650 mm)
- Remove packaging materials and transport locks.
- Surfaces, synthetic laminates and adhesives used must be heat resistant (100 °C minimum).
- The worktop must be aligned and fixed horizontally.
- Cut aperture for the hob in worktop as per installation dimensions.



* min.

Installation and connection

- The product must be installed in accordance with all local gas and electrical regulations.


NOTICE

Do not install the hob on places with sharp edges or corners. There is the risk of breaking for glass ceramic surface!


Electrical connection

Connect the product to a grounded outlet/line protected by a fuse of suitable capacity as stated in the "Technical specifications" table. 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 damages that will arise due to using the product without a grounding

installation in accordance with the local regulations.

 **DANGER**
The product must be connected to the mains supply only by an authorised and qualified person. The product's warranty period starts only after correct installation.

Manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorised persons.

 **DANGER**
The power cable must not be clamped, bent or trapped or come into contact with hot parts of the product. A damaged power cable must be replaced by a qualified electrician. Otherwise, there is risk of electric shock, short circuit or fire!

- Connection must comply with national regulations.
- The mains supply data must correspond to the data specified on the type label of the product. Type label is at the rear housing of the product.
- Power cable of your product must comply with the values in "Technical specifications" table.

⚠ DANGER

Before starting any work on the electrical installation, disconnect the product from the mains supply.

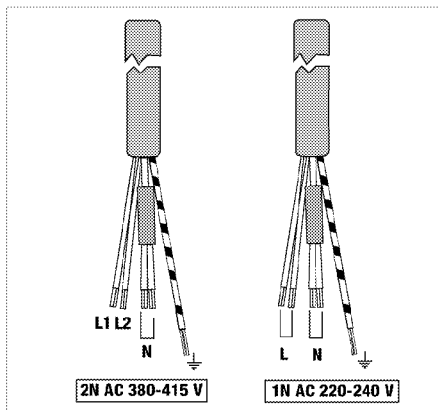
There is the risk of electric shock!

Connecting the power cable

1. If it is not possible to disconnect all poles in the supply power, a disconnection unit with at least 3 mm contact clearance (fuses, line safety switches, contactors) must be connected and all the poles of this disconnection unit must be adjacent to (not above) the product in accordance with IEE directives. Failure to obey this instruction may cause operational problems and invalidate the product warranty.

Additional protection by a residual current circuit breaker is recommended.

If a cable is supplied with the product:



2. **For single-phase connection,** connect the wires as identified below:

- Brown/Black cable = L (Phase)
- Blue/Grey cable = N (Neutral)
- Green/yellow cable = (E) (Ground)

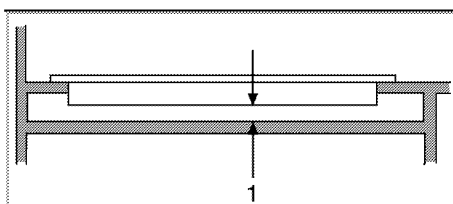
3. **For double-phase connection,** connect the wires as identified below:

- Brown cable = L1 (Phase 1)
- Black cable = L2 (Phase 2)
- Blue/Grey cable = N (Neutral)
- Green/yellow cable = (E) (Ground)

Installing the product

ⓘ Important

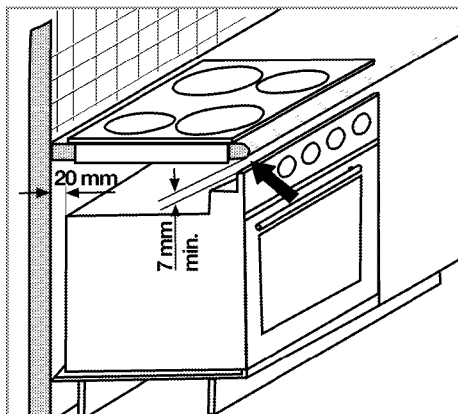
If it is possible to touch the bottom of the product since it is installed onto a drawer, this section must be covered with a wooden plate.



1 min. 55 mm

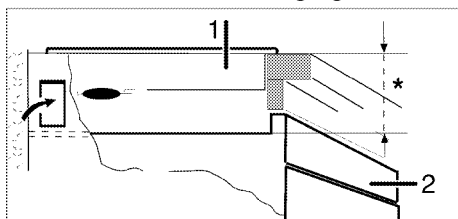
i Important
 When installing the hob onto a cabinet, a shelf must be installed in order to separate the cabinet from the hob as illustrated in the above figure. This is not required when installing onto a built-in oven.

If the oven is below:



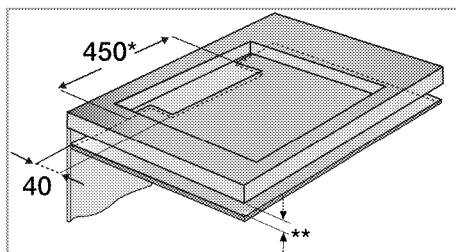
* min.

It is required to leave a ventilation opening of minimum 180 cm² at the rear section of the furniture as illustrated in the following figure.



* min. 55 mm

If the board is below:

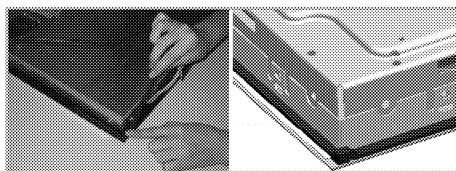


* min.

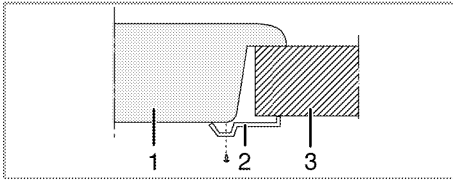
** min. 55 mm

During installation of your induction hob, place the product parallel to the installation surface. Also, apply sealing gasket to the parts of the hob contacting the counter as described below in order to prevent any liquid from penetrating between the product and the counter.

1. Prepare the surface of the counter as shown in the figure.
2. Apply the sealing gasket provided with the product to the edges of the hob's lower housing that contact with the counter as illustrated in figure.

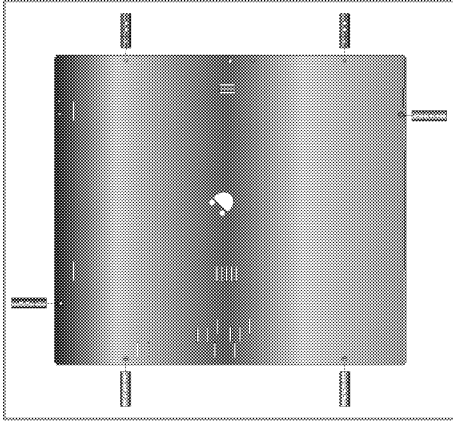


3. Center the product in the counter.
4. Using the installation clamps secure the hob by fitting through the holes on the lower casing.



- 1 Hob
- 2 Installation clamp
- 3 Counter

» **Rear view (connection holes)**



i Important
 Making connections to different holes is not a good practice in terms of safety since it can damage the gas and electrical system.

Final check

1. Plug in the power cable and switch on the product's fuse.
2. Check the functions.

Disposal

Disposing of packaging material

Packaging materials are dangerous to children. Keep packaging materials in a safe place out of reach of children.

Packaging materials of the product are manufactured from recyclable materials. Dispose of them properly and sort in accordance with recycled waste instructions. Do not dispose of them with normal domestic waste.

Future Transportation

- Keep the product's original carton and transport the product in it. Follow the instructions on the carton. If you do not have the original carton, pack the product in bubble wrap or thick cardboard and tape it securely.

i Important
 Check the general appearance of your product for any damages that might have occurred during transportation.

Disposing of the old product



Dispose of the old product in an environmentally friendly manner.

This equipment bears the selective sorting symbol for waste electrical and electronic equipment (WEEE). This means that this equipment must be handled pursuant to European Directive 2002/96/EC in order to be recycled or dismantled to minimize its impact on the environment. For further information, please contact local or regional authorities.

Refer to your local dealer or solid waste collection centre in your area to learn how to dispose of your product.

Before disposing of the product, cut off the power cable plug and make the door lock (if any) unusable to avoid dangerous conditions to children.

4 Preparation

Tips for saving energy

The following information will help you to use your appliance in an ecological way, and to save energy:

- Defrost frozen dishes before cooking them.
- Use pots/pans with cover for cooking. If there is no cover, energy consumption may increase 4 times.
- Select the burner which is suitable for the bottom size of the pot to be used. Always select the correct pot size for your dishes. Larger pots require more energy.
- Pay attention to use flat bottom pots when cooking with electric hobs.

Pots with thick bottom will provide a better heat conduction. You can obtain energy savings up to 1/3.

- Vessels and pots must be compatible with the cooking zones. Bottom of the vessels or pots must not be smaller than the hotplate.
- Keep the cooking zones and bottom of the pots clean. Dirt will decrease the heat conduction

between the cooking zone and bottom of the pot.

Initial use

First cleaning of the appliance



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.

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

Initial heating



Important

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 about cooking

DANGER

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 dry them well and gently place into the hot oil. Ensure complete thawing of frozen foods before frying.
- Do not cover the vessel you use when heating oil.
- Place the pans and saucepans in a manner so that their handles are not over the hob to prevent heating of the handles. Do not place unbalanced and easily tilting vessels on the hob.
- Do not place empty vessels and saucepans on cooking zones that are switched on. They might get damaged.
- Operating a cooking zone without a vessel or saucepan on it will cause damage to the product. Turn off the cooking zones after the cooking is complete.
- As the surface of the product can be hot, do not put plastic and aluminum vessels on it.

Clean any melted such materials on the surface immediately. Such vessels should not be used to keep foods either.

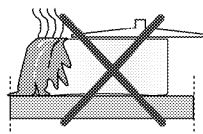
- Use flat bottomed saucepans or vessels only.
- Put appropriate amount of food in saucepans and pans. Thus, you will not have to make any unnecessary cleaning by preventing the dishes from overflowing.

Do not put covers of saucepans or pans on cooking zones.

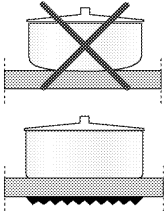
Place the saucepans in a manner so that they are centered on the cooking zone. When you want to move the saucepan onto another cooking zone, lift and place it onto the cooking zone you want instead of sliding it.

Saucepan selection

- Glass ceramic surface is heatproof and is not affected by big temperature differences.
- Do not use the glass ceramic surface as a place of storage or as a cutting board.
- Use only the saucepans and pans with machined bottoms. Sharp edges create scratches on the surface.



Spills may damage the glass ceramic surface and cause fire.



Do not use vessels with concave or convex bottoms.

Use only the saucepans and pans with flat bottoms. They ensure easier heat transfer.

For induction hobs, use only vessels suitable for induction cooking.

Saucepan test

Use following methods to test whether your saucepan is compatible with the induction hob or not.

1. Your saucepan is compatible if its bottom holds magnet.
2. Your saucepan is compatible if "L" does not flash when you place your saucepan on cooking zone and start the hob.

You can use steel, teflon or aluminium saucepans with special magnetic bottom that contains labels or warnings indicating that the saucepan is compatible with induction cooking. Glass and ceramic vessels, pots and the stainless steel vessels with non-magnetic aluminium bottom should not be used.

Saucepan recognition-focusing system

In induction cooking, only the area covered by the vessel on the relevant

cooking zone is energized. The vessel's bottom is recognized by the system and only this area is heated automatically. Cooking stops if the cooking vessel is lifted from the cooking zone during cooking. Selected cooking zone and "L" symbol flashes alternately.

Safe use

Do not select high heating levels when you will use a non-sticking (teflon) saucepan with no oil or with very little oil.

Do not put metal items such as forks, knives or saucepan covers onto your hob since they can get heated. Never use aluminium folio for cooking. Never place food items wrapped with aluminium folio onto the cooking zone.



Important

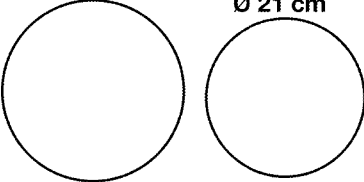
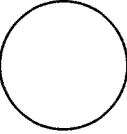
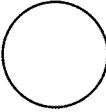
If there is an oven under your hob and if it is running, sensors of the hob can decrease the cooking level or turn off the oven.




Important

When the hob is running, keep items with magnetic properties such as credit cards or cassettes away from the hob.

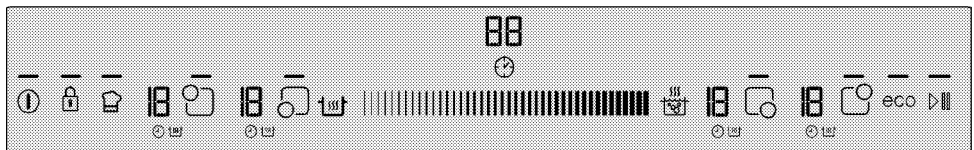
Selecting cooking zone suitable to the vessel

Large cooking zone Ø 28 cm 	Normal cooking zone Ø 18 cm 	Small cooking zone Ø 14,5 cm 
Large cooking zone <ul style="list-style-type: none"> Automatically fits to the saucepan. Distributes the power ideally. Provides perfect heat distribution. Used to cook dishes such as large crepes or large fishes rare or very rare. 	Normal cooking zone <ul style="list-style-type: none"> Automatically fits to the saucepan. Distributes the power ideally. Provides perfect heat distribution. Used for all kinds of cooking. 	Small cooking zone <ul style="list-style-type: none"> Used for slow cooking (sauces, creams) Used to prepare small portions or portions based on number of persons.









Using the hobs







-  **DANGER**
 Do not allow any object to drop on the hob. Even small objects such as a saltshaker may damage the hob.
 Do not use cracked hobs. Water may leak through these cracks and cause short circuit.
 In case of any kind of damage on the surface (eg., visible cracks), switch off the product immediately to minimize the risk of electric shock.

Control panel



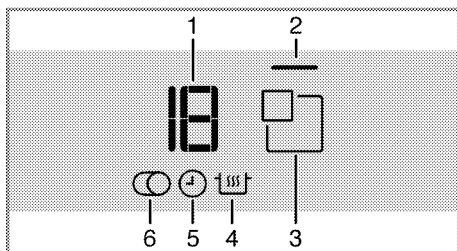
Specifications

-  Adjustment area (for temperature level and time setting)
-  Light indicating that the relevant key is functioning
-  On / Off key
-  Key-lock key
-  Timer Activation / Deactivation key
-  Quick Heating key / Booster key
-  Keep Warm key
-  Stop key

-  Memory key
-  Economy mode key
-  Front Left Cooking Zone Selection key
-  Rear Left Cooking Zone Selection key
-  Rear Right Cooking Zone Selection key
-  Front Right Cooking Zone Selection key

i Important
Graphics and figures are for informational purposes only. Actual displays and functions may vary according to the model of your hob.

Cooking zone display



- 1 Temperature Indicator (temperature setting 0 ... 19)
- 2 Cooking zone light
- 3 Cooking Zone Selection key
- 4 Keep Warm Function symbol (*)
- 5 Timer symbol
- 6 Multi-segmented Cooking Zone symbol (*)
- * Varies according to the model.

i NOTICE
This device is controlled with a touch control panel. Each operation you make on your touch control panel will be confirmed by an audible signal.

i NOTICE
Always keep the control panel clean and dry. Having damp and soiled surface may cause problems in the functions.

Turning on the hob

1. Touch "ⓘ" key on the control panel. Light of the "ⓘ" key turns on. The hob is ready for use.

i Important
If no operation is performed within 10 seconds, the hob will automatically return to Standby mode.

i Important
When any key ("ⓘ" key) is pressed for a long time, the product automatically turns off for safety reasons.


Turning off the hob

1. Touch "ⓘ" key on the control panel. The hob will turn off and return to Standby mode.

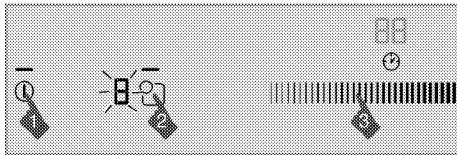
i Important
"H" or "h" symbols that appear on the cooking zone display after the hob is turned off indicates that the cooking zone is still hot. Do not touch cooking zones.

Residual heat indicator


"H" symbol that appears on the cooking zone display indicates that the hob is still hot and may be used to keep a small amount of food warm. This symbol will soon turn to "h" symbol meaning less hot.

-  Important
When power is cut off, residual heat indicator will not light up and does not warn the user against hot cooking zones.

Turning on the cooking zones



1. Touch "⏻" key to turn on the hob.
2. Touch the selection key of the cooking zone you want to turn on. "0" appears on the cooking zone display and the light of the relevant cooking zone illuminates.

-  NOTICE
If no operation is performed within 20 seconds, the hob will automatically return to Standby mode.

Setting the temperature level

By touching the adjustment area or by sliding your finger across the area, adjust the temperature level between "0" and "19".

Turning off the cooking zones:

A cooking zone can be turned off in 3 different ways:

1. **By dropping the temperature level to "0"**

You can turn the cooking zone off by dropping the temperature level to "0".

2. **By using the turning off through the timer option for the desired cooking zone**

When the time is over, the timer will turn off the cooking zone assigned to it. "0" or "00" will appear on all displays. The "⏻" symbol on the hob display will disappear.

When the time is over, an audible alarm will sound. Touch any key on the control panel to silence the audible alarm.

3. **By touching the relevant cooking zone symbol for 3 seconds.**

Touch the symbol of the cooking zone that you want to turn off for about 3 seconds.

High Power (Booster) Function

For rapid heating, you can use booster function. However, this function is not recommended for cooking a long time. Booster function may not be available in all cooking zones.

1. Once the Quick heating period is over, the cooking zone switches to the set temperature level and only the selected temperature value is displayed.

Selecting Booster directly:

1. Touch "⏻" key to turn on the hob.
2. Select the desired cooking zone by touching the Cooking Zone Selection keys.

3. Touch the "🔥" key.

Selected cooking zone will operate at the maximum power and 3 lights will flash on the cooking zone display respectively. When booster time ends, cooking zone turns off.

Selecting Booster when cooking zone is active:

1. Touch "🔥" after cooking zone has operated at least 20 seconds on a certain level.



Important

Cooking zone should complete operating for at least 20 seconds on the selected level.

2. Selected cooking zone will operate at the maximum power and 3 lights will flash on the cooking zone display respectively. Once the Booster period is over, the cooking zone switches to the set temperature level and only the selected temperature value is displayed.

Turning off Booster function prematurely:

Touch "🔥" to turn off booster any time you want.

Quick heating

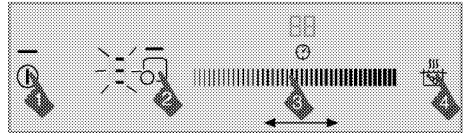
Quick heating is a function which facilitates cooking. It can be used for rapid heating for short time period. All cooking zones are equipped with Quick heating function. This function can be operated by setting temperature level beforehand.



Important

Quick heating function can be set within 20 seconds after cooking zone is switched on and temperature level is adjusted.

Selecting Quick heating function:



1. Touch "1" key to turn on the hob.
2. Select the desired cooking zone by touching the Cooking Zone Selection keys.
3. Adjust the desired temperature level by touching the adjustment area or by sliding your finger across the area.
4. Touch the "🔥" key.
The cooking zone you have selected will operate at high power for a certain period of time (see following table). 3 lights and the set temperature value will appear on the cooking zone display respectively.

5. Once the Quick heating period is over, the cooking zone switches to the set temperature level and only the selected temperature value is displayed.

Table: Quick Heating Operation Times

Temperature level	Operation time limit - Second
0	0
1	10
2	10
3	20

Temperature level	Operation time limit - Second
4	30
5	40
6	47
7	56
8	65
9	75
10	85
11	85
12	25
13	25
14	35
15	35
16	45
17	45
18	10
19	10

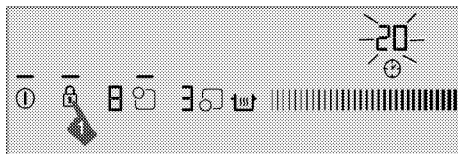
Turning off Quick heating function:

Touch "☺" key to turn off the Quick heating function whenever you want.

Cleaning lock

The cleaning lock prevents operation of all keys on the control panel for 20 seconds to allow the user to make a short cleaning while the hob is in use.

Activating the cleaning lock



1. When the hob is in on mode, press and hold "🔒" key until a **single signal sound** is heard.

Cleaning lock light will illuminate and the clock display of the hob will start to count down from 20. None of the keys on the control panel will be functional throughout this period except "ⓘ" key.

Deactivating the cleaning lock

You do not have to press any key to deactivate the cleaning lock. The hob will give an audio signal after 20 seconds, key-lock light will turn off and the cleaning lock is automatically deactivated.

Child Lock

When the hob is in Standby mode, you can protect the hob with child lock to prevent children from turning on the cooking zones.

Child Lock can be activated or deactivated in Standby mode only.

Activating the Child Lock

1. When the hob is in Standby model, press and hold "🔒" key until **two signal sounds** are heard. The Child Lock will be activated and the light of the "🔒" key will turn off.



Important

If any key is pressed when the Child Lock is active, the light of the "🔒" key flashes.


Deactivating the Child Lock


1. When the Child Lock is activated, press and hold "🔒" key until a **single signal sound** is heard.
 - » Child Lock will be deactivated and the light of the "🔒" key will turn off.




Key-lock

You can activate the key-lock to avoid changing the functions by mistake when the hob is operating.



Activating the key-lock

1. Touch and hold the "" key for a long time to lock the control panel. Only one signal sound will be heard first. In this case, your hob is switched to **Cleaning Lock**. Then, keep on touching without lifting your finger until you hear two successive signal sounds.

The light of the "" key will flash and all cooking zones will be locked.

-  Important
- You can activate the key-lock in operation mode only. When keylock is activated, only the "" key will be functional. When you touch any other key, the light of the "" key will flash to indicate that the key-lock is active. If you turn the hob off when the keys are locked, the key-lock must be deactivated to turn the hob on again.






Deactivating the key-lock


1. Keep "" key pressed for 2 seconds. The operation is 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. It will not be necessary to attend the oven for the whole cooking period. Cooking zone will be turned off automatically at the end of the time you have selected.


Activating the timer

1. Touch "" key to turn on the hob.
2. Select the desired cooking zone by touching the Cooking Zone Selection keys.
3. Adjust the desired temperature level by touching the adjustment area or by sliding your finger across the area.
4. Touch "" key to activate the timer. "00" appears on the timer display and "" symbol starts flashing on the cooking zone display.
5. Adjust the desired time period by touching the adjustment area or by sliding your finger across the area. After flashing for a certain period of time, the "" symbol lights up permanently. Lighting up of "" symbol continuously indicates that the function is activated.

-  Important
- The timer can only be set for the cooking zones already in use.

-  NOTICE
- Repeat the above procedures for the other cooking zones for which you wish to set the timer.

-  Important
- Timer cannot be adjusted unless the cooking zone and the temperature value for the cooking zone are selected.

-  Important
- When the timer is activated, only the set time for the selected cooking zone will appear on the timer display.

Deactivating the timer

Once the set time is over, the hob will automatically turn off and give an audible warning.

Press any key to silence the audio warning.

Turning off the timers earlier

If you turn off the timer earlier, the hob will carry on operating at the set temperature until it is turned off.

You can turn the timer off in two different ways:

1-Turning off the timer by dropping its value down to "00":

1. Select the cooking zone you want to turn off.
2. Touch "⌚" key to select the timer of the relevant cooking zone.
3. Decrease the value until "00" appears on the timer display by touching the adjustment area or by sliding your finger across the area.

"⌚" symbol flashes on the cooking zone display for a certain time period and then it turns off **permanently** and the timer is canceled.

2-Turning off the timer by pressing timer key for 3 seconds:

1. Select the cooking zone you want to turn off.
2. Touch "⌚" key to select the timer of the relevant cooking zone.
3. Touch "⌚" key for about 3 seconds. "⌚" symbol flashes on the cooking zone display for a certain time period and then it turns off **permanently** and the timer is canceled.

Keep warm function (if any)

You can use this function to keep your meal warm after the cooking process

is completed. The keep warm function may be used in two different ways: with and without setting the timer.

Activating the keep warm function without setting the timer

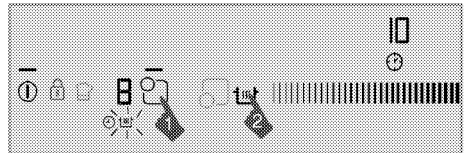
1. Select the cooking zone that has been set to a certain temperature and you want to use for keeping warm.
2. Touch "⌚" key to activate the keep warm function for the relevant cooking zone.



Important

The cooking zone will go on operating at low temperature. "⌚" and "u" symbols appear on the cooking zone display.

Activating the keep warm function by setting the timer



1. Select the desired cooking zone for which the temperature and timer has been set, and you are planning to run the keep warm function.
2. Touch "⌚" key to activate the keep warm function for the relevant cooking zone.

"⌚" symbol appears on the cooking zone display.

The cooking zone will keep on operating at the set temperature throughout the set time period. When the time is over, it switches to keep warm function and starts operating at low temperature. "u" symbol appears on the cooking zone display.

Turning off the keep warm function

1. If the timer is activated, select the cooking zone for which the keep warm function is activated.

Touch "⏸" key to turn off the keep warm function.

The cooking zone will continue operating with the previous time and temperature setting.

2. If the timer is deactivated, select the cooking zone for which the keep warm function is activated. Set the desired temperature by touching the adjustment area or by sliding your finger across it in order to deactivate the keep warm function.

The cooking zone will go on operating at the new temperature you have set.



Important

You can cancel the keep warm function by touching the "⏸" key and turning off the hob entirely.

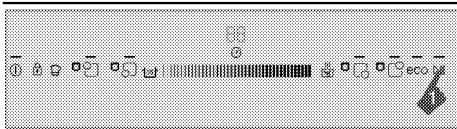
Stop function

Using this function, you may stop all functions operating on the hob **(except timer)** for a certain period of time.



Important

If the timer is set for any cooking zone, timer will continue operating during stoppage.



1. Touch the "▶" key when your hob is operating.

All active cooking zones will stop.

2. Touch "▶" key again to restart all stopped cooking zones with previous settings.

Eco mode

You can switch all cooking zones to lower level by using this function.



Important

Economy mode can only be activated for active cooking zones.

1. Touch the "eco" key when cooking zone is operating.

» Active cooking zone switches to economy mode and its level drops by half.

Memory function

Your hob can save a certain cooking temperature and time in the memory.

Thanks to this function, you can store the cooking temperature and time of a dish you enjoyed.



Important

Only 1 setting can be stored in the memory. As each saved setting will be overwritten on the previous one, the last setting you have saved will remain in the memory.

1. Touch "⌚" key to turn on the hob.

2. Select the desired cooking zone by touching the Cooking Zone Selection keys.

3. Adjust the desired temperature by touching the adjustment area or by sliding your finger across the area.

4. Adjust the desired time as well.

5. After adjusting the temperature and time, touch the "⏸" symbol until you hear **two warning sounds**.

The "👉" symbol will light up and the set temperature and time are saved into memory.


Using the settings in the memory

1. Select the desired cooking zone by touching the Cooking Zone Selection keys.
2. When the temperature value is "0", touch "👉" key until you hear a **single warning sound**.

The selected cooking zone will be set to the temperature and time in the memory, and commence operating with these settings.

Using induction cooking zones safely and efficiently

Operating principles: Induction hob heats directly the cooking vessel as a feature of its operating principles. Therefore, it has various advantages when compared to other hob types. It operates more efficiently and the hob surface does not heat up. Induction hob is equipped with superior safety systems that will provide you maximum usage safety.

 **Important**
Your hob can be equipped with induction cooking zones with a diameter of 145, 180, 210 and 280 mm depending on the model. With induction feature, each cooking zone detects the diameter of each vessel placed on them. Energy builds up only where the vessel contacts with the cooking zone and thus, minimum energy consumption is achieved.

Operation time constraints

The hob control is equipped with an operation time limit. When one or more cooking zones are left on, the cooking zone will automatically be deactivated after a certain period of time (see Table-1). If there is a timer assigned to the cooking zone, the timer display will also turn off later.

Operation time limit depends on the selected temperature level. Maximum operation time is applied at this temperature level.

The cooking zone may be restarted by the user after it is turned off automatically as described above.

Table-1: Operation time constraints

Temperature level	Operation time limit - hour
0	0
1	6
2	6
3	5
4	5
5	4
6	4
7	3
8	3
9	2,5
10	2,5
11	2
12	2
13	1,5
14	1,5
15	1
16	1
17	0,5
18	0,5
19	0,5

Temperature level	Operation time limit - hour
High Power (Booster) Function	10 minutes

Overheating protection

Your hob is equipped with some sensors ensuring protection against overheating. Following may be observed in case of overheating:

- Active cooking zone may be turned off.
- Selected level may drop. However, this condition cannot be seen on the indicator.

Overflow safety system

Your hob is equipped with overflow safety system. If there is any overflow that spills onto the control panel, system will cut the power connection immediately and turn off your hob. "E" warning appears on display during this period.

Precise power setting

Induction hob reacts the commands immediately as a feature of its operating principles. It changes the power settings very fast. Thus, you can prevent a meal (water, milk) from overflowing even if it was just about to overflow.

Operating noisy

Some noises may arise from the induction hob. These sounds are normal and a part of induction cooking.

- Noise becomes prominent in high temperature levels.
- Alloy of the saucepan can cause noise.

- In low levels, a regular on/off sound can be heard because of the operating principles.
- Noise can be heard if an empty saucepan is heated. When you put water or meal in it, this sound will clear away.
- The noise of the fan that cools electric system can be heard.

Error codes , warning messages and error sources

Table-2:Error codes and error sources

Cause of error	Indicator	Display
Two or more keys are pressed or overflow spills onto the keys	"E" symbol flashes	Cooking zone display
Hob overheated	"H" symbol flashes	Cooking zone display
PTC short circuit	"F0" symbol lights up	Timer display
PTC open circuit	"F1" symbol lights up	Timer display
No proper vessel on the zone	"L" symbol flashes	Cooking zone display
Touch control hardware error	"Fx*" symbol flashes	Timer display
Induction hardware error	"Ex*" symbol flashes	Cooking zone display
Touch-key sensitivity error	"F2" symbol lights up	Timer display
Communication error in touch control	"F3" symbol lights up	Timer display

Cause of error	Indicator	Display
Induction hardware error	"EX" symbol flashes	Cooking zone display

*x= "1,2,...,9"



Important

Keep the surface of the touch control panel clean. Erroneous operation may be observed.



Important

For further information about error messages that may appear on the touch control panel, see Table-2. If Fx and Ex messages display constantly, call Authorized Service Agent.




Important


If the surface of the touch control panel is exposed to intense vapor, entire control system may become deactivated and give "E" error signal. Signal sounds are heard.

6 Maintenance and care


General information


Service life of the product will extend and the possibility of problems will decrease if the product is cleaned at regular intervals.

 **DANGER**
Disconnect the product from mains supply before starting maintenance and cleaning works. There is the risk of electric shock!

 **DANGER**
Allow the product to cool down before you clean it. Hot surfaces may cause burns!

- Clean the product thoroughly after each use. In this way it will be possible to remove cooking residues more easily, thus avoiding these from burning the next time the appliance is used.
- No special cleaning agents are required for cleaning the product. Use warm water with washing liquid, a soft cloth or sponge to clean the product and wipe it with a dry cloth.
- Always ensure any excess liquid is thoroughly wiped off after cleaning and any spillage is immediately wiped dry.
- Do not use cleaning agents that contain acid or chloride to clean the stainless or inox surfaces and the handle. Use a soft cloth with a liquid detergent (not abrasive) to wipe those parts clean, paying attention to sweep in one direction.

 **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.

 **Important**
Do not use steam cleaners for cleaning.

Cleaning the hob

Glass ceramic surfaces

Wipe the glass ceramic surface using a piece of cloth dampened with cold water in a manner as not to leave any cleaning agent on it. Dry with a soft and dry cloth. Residues may cause damage on the glass ceramic surface when using the hob for the next time. Dried residues on the glass ceramic surface should under no circumstances be scraped with hook blades, steel wool or similar tools. Remove calcium stains (yellow stains) by a small amount of lime remover such as vinegar or lemon juice. You can also use suitable commercially available products.
If the surface is heavily soiled, apply the cleaning agent on a sponge and wait until it is absorbed well. Then, clean the surface of the hob with a damp cloth.



Important

Sugar-based foods such as thick cream and syrup must be cleaned promptly without waiting the surface to cool down.

Otherwise, glass ceramic surface may be damaged permanently.

Slight color fading may occur on coatings or other surfaces in time. This will not affect operation of the product. Color fading and stains on the glass ceramic surface is a normal condition, and not a defect.

Scraper for cleaning the glass ceramic surface

Clean the spilled residues and stuck dirt with a commercially available scraper which is specially designed for glass ceramic surfaces.

To avoid scratches, hold the scraper at a narrow angle.

