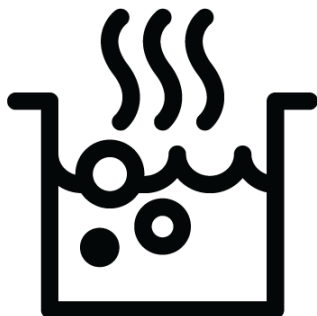




Built-in Hob
User Manual



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Welcome!

Dear Customer,

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

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

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

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



Hazard that may result in death or injury.



Important information or useful usage tips.



Read the user's manual.



Hot surface warning.

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

Arçelik A.Ş.

Karaağaç caddesi No:2-6
34445 Söğütözü/İstanbul/TURKEY

Made in TURKEY

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1 Safety Instructions

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

1.1 Intended Use

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

1.2 Child, Vulnerable Person and Pet Safety

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

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

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

1.3 Electrical Safety

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

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



1.4 Transportation Safety

- Disconnect the product from the mains before transporting the product.
- When you need to transport the product, wrap it with bubble wrap packaging mater-

ial or thick cardboard and tape it tightly. Secure the moving parts of the product firmly to prevent damage.

- Before the product is installed, check the product for any damage after transport. Contact the importer or the authorized service centre if damaged.

1.5 Installation Safety

- Before beginning the installation, de-energize the power line to which the product will be connected by turning off the fuse.
- Always wear protective gloves during transport and installation. Otherwise there is a risk of injury from sharp edges!
- Before the product is installed, check the product for any damage. Do not have it installed if the product is damaged.
- Avoid using any heat-insulating materials to cover the interior of the furniture that will be installed.
- Direct sunlight and heat sources, such as electric or gas heaters, must not be present in the area where the product is installed.
- Keep the surroundings of all ventilation ducts of the product open.

- Do not install the product near a window. There is a risk that the hob flame will ignite curtains and flammable materials around the hob. When you open the window, hot cookware may tip over.
- Do not install the product near a window. When you open the window, hot cookware may tip over.
- If there is a socket behind the place where the product will be installed, it must be ensured that the product does not come into contact with the socket nor with the plug plugged into the socket.
- There should be no gas hose, plastic water pipe and socket on the back or side wall of the place where the product will be installed. Otherwise, they may be deformed by the heat effect when the hob is operated and may create a safety risk.

1.6 Safety of Use

- Ensure that the appliance is switched off after every use.
- If you will not use the product for a long time, unplug it or turn off the power from the fuse box.
- Don't use the product if it breaks down or gets damaged while being used. Disconnect

the product from the electricity. Contact the importer or the authorized service centre.

- **CAUTION:** If the hob surface is cracked, disconnect the product from the mains to avoid the risk of electric shock.
- **CAUTION:** If the hob glass surface is broken:

Switch off all gas and (if applicable) electric hotplates. Disconnect the product from the electricity.

- Do not touch the appliance surface.
- Do not use the appliance.
- Do not step on the appliance for any reason.
- Never use the product when your judgement or coordination is impaired by the use of alcohol and/or drugs.
- Flammable objects must not be kept in and around the cooking area. Otherwise, these may lead to fire.
- This product is not suitable for use with a remote control or an external clock.

1.7 Temperature Warnings

- **CAUTION:** When the product is in use, the product and its accessible parts will be hot. Care should be taken to avoid touching the product and heat-

ing elements. Children under 8 years of age should be kept away from the product unless constantly supervised.

- Do not place flammable / explosive materials near the product, as the surfaces will be hot while it is operating.
- **CAUTION:** Danger of fire: Do not store items on the cooking surfaces.

1.8 Cooking Safety

- **CAUTION:** The cooking process must be observed. Short-term cooking processes must be constantly observed.
- **CAUTION:** In solid or liquid oil cooking, it is dangerous to leave the hob unattended, which may cause a fire. NEVER try to extinguish the fire with water; disconnect the product from the mains, and then cover the flames with a cover or fire cloth (etc.).
- Be careful when using alcoholic drinks in your dishes. Alcohol evaporates at high temperatures and may cause fire since it can ignite when it comes into contact with hot surfaces.

1.9 Induction

- The electrically operated zones of your hob are equipped with advanced “Induction” technology. On the induction hob zones, which save time and energy, cookware suitable for induction cooking must be used; otherwise the hob zone will not work. For detailed information, see the section “Pot selection”.
- Since the induction hob creates a magnetic field, it can have harmful effects for people who use devices such as pacemakers or insulin pumps.
- Close the zone from its control panel after use, do not rely on the pot sensor.
- Metal objects such as knives, forks, spoons and lids should not be placed on the hob surface as they will get hot.

- Do not store metal objects in drawers under the hob. During long and intensive use, the materials here may overheat.
- Do not place electronic products such as mobile phones, tablets, computers on the induction hob. Your appliance may be damaged.

1.10 Maintenance and Cleaning Safety

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

2 Environmental Instructions

2.1 Waste Directive

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

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



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

Compliance with RoHS Directive:

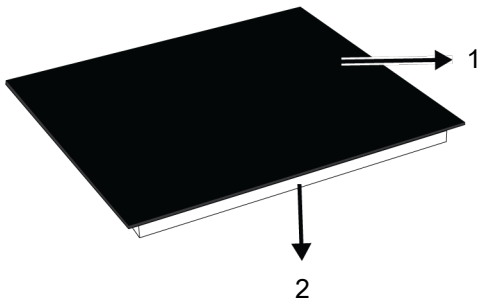
The product you have purchased complies with EU RoHS Directive (2011/65/EU). It does not contain harmful and prohibited materials specified in the Directive.

2.2 Package Information

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

3 Your product

3.1 Product introduction

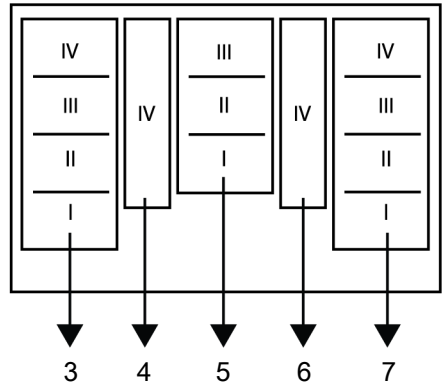


- 1 Glass cooking surface
- 3 Induction cooking zone
- 5 Induction cooking zone
- 7 Induction cooking zone

2.3 Recommendations for Energy Saving

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

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




- 2 Lower housing
- 4 Auxiliary induction cooking area
- 6 Auxiliary induction cooking area


3.2 Technical Specifications


General specifications	
Product external dimensions (height/width/depth) (mm)	48 /910 /520 *
Hob installation dimensions (width / depth) (mm)	880 (+2) /490 (+2)
Voltage/Frequency	1N~220-240 V; 50 Hz
Cable type and section used/suitable for use in the product	min. H05V2V2-F 3 x 6 mm ²
Total power consumption (kW)	max. 9,2 kW

Cooking zones

Left - I-II-III-IV	Induction cooking zone
Dimension	94x188 mm
Power (W)	3600
Middle -I-II-III	Induction cooking zone
Dimension	94x188 mm
Power (W)	3600
Middle -IV	Auxiliary induction cooking area
Dimension	94x188 mm
Power (W)	1800
Right I-II-III-IV	Induction cooking zone
Dimension	94x188 mm
Power (W)	3600

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

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

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

4 First Use

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

4.1 Initial Cleaning

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

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

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

5 How to use the hob

5.1 General information on hob usage

General warnings

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

- 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

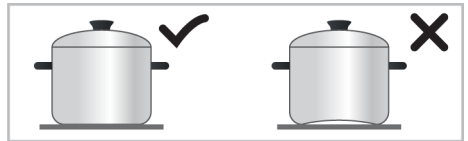
- Steel and stainless steel pots/pans (with label or warning indicating that it is induction compatible)

Unsuitable pots/pans:

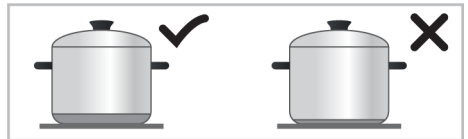
- Aluminium pots/pans
- Copper pots/pans
- Brass pots/pans
- Glass pots/pans
- Pottery
- Ceramic and porcelain

Recommendations:

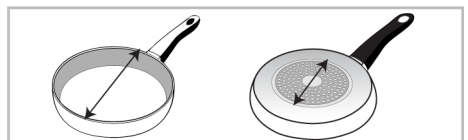
- Use flat bottomed cooking pots/pans only. Do not use pots/pans with convex or concave bases.



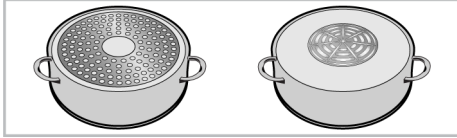
- Use cooking pots/pans with thick, processed bases only. If you use thin based pots, these pots shall heat up very quickly and the bottom of the pan may melt and damage the cooking surface and the appliance before the automatic shut-off system is activated. Sharp edges may cause scratches on the surface.



- 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.



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 vessel 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 ⚡ does not flash when you place your pot on the induction hob and turn on the hob.

Recommended cooking pots/pans sizes

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

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

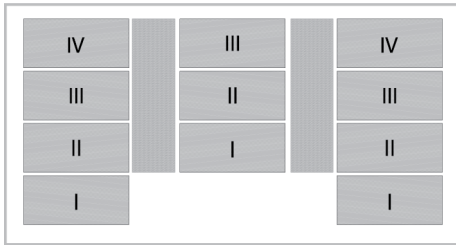
Boiling behavior may vary depending on the pot types, size of the pot and size of the cooking zone. For a more homogenous boiling behavior, a one step larger cooking zone might be used. To use a larger cooking zone does not cause wasting of energy at induction hobs, because the heat is only created in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

Cooking zone with wide surface (flexi)

Your induction hob is equipped with wide surfaces (Flexi surfaces). You may operate this cooking surface as individual hobs in-

dependent 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.

You can use the I-II-III-IV cooking surfaces on the right and left and the auxiliary cooking surface in the middle for your small-sized cooking pots/pans. However, if you are going to cook with two small cooking pots/pans, the I-II cooking surfaces and III-IV cooking surfaces are used from a single control unit, so when you place your small pots in these surfaces, you will cook at the same temperature level.

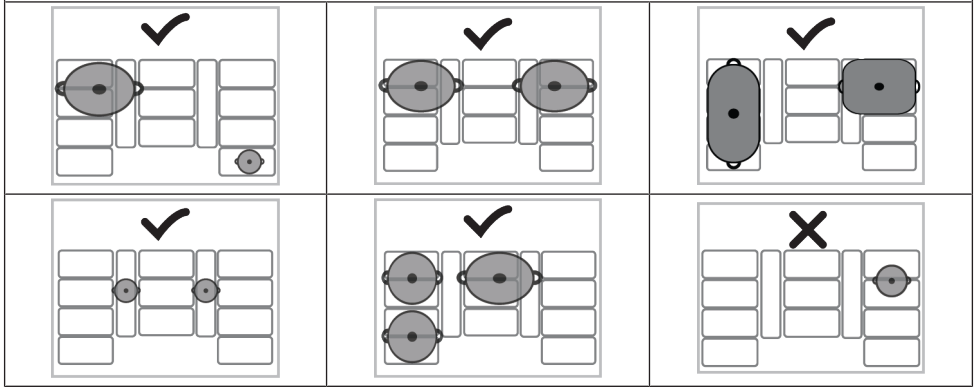


Cooking pots/pans usage samples		
	<p>They have 4 separate cooking surfaces on the cooking zone with wide surface. However, you can use these cooking zones for two different temperature levels as I-II and III-IV. For example, if you are going to cook in 4 separate small pots, a single temperature level can be given to I-II cooking areas and a single temperature level to III-IV cooking areas.</p>	<p>For cooking operations on large cooking pots/pans, place the pots/pans so that it covers the centres of both cooking zones and that it is centred on the cooking zone.</p>
	<p>Place the cooking pots/pans in the center of the individual cooking surface according to your pot/pan diameter. If your pot/pan cover two cooking areas, it should be placed in the center of two cooking areas, if it covers one cooking area, it should be placed in the center of one cooking area.</p>	<p>For cooking operation with a single cooking pot/pan, place it in the center of the cooking areas. Do not place the pot/pan between cooking surfaces.</p>

Extended induction cooking plate
 Your hob is equipped with auxiliary induction cooking area (s) between with wide surfaces (Flexi surfaces). You can use the

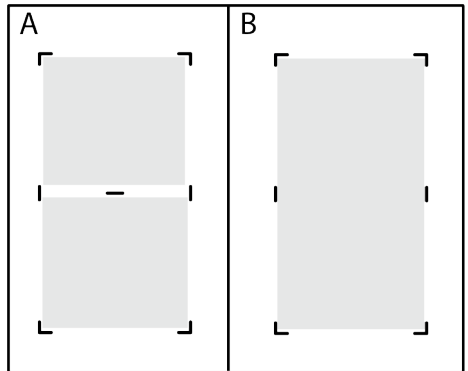
cooking areas that you will make with your large cooking pots/pans as auxiliary areas. Cooking pots/pans usage samples are shown below.

Cooking pots/pans usage samples



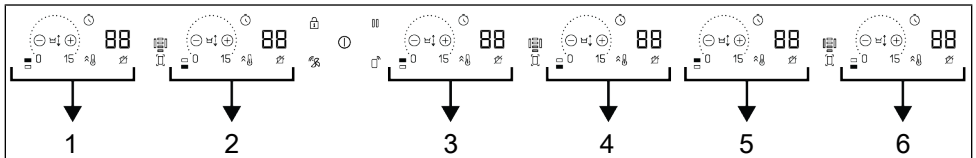
Illuminated hob cooking zones It varies depending on the product model. It may not be available on your product.

Cooking zones in your hob are indicated with lightings. Cooking zones shall not be visible when your hob is off or in stand-by mode. When you turn on your hob, the lightings indicating the cooking zones shall be activated.





When the two separate cooking zones (shown in the figure A) are combined as a wide surface cooking zone shown in the figure B, the separating light should go off. When the wide surface cooking zone is returned back into two separate cooking zones, the separating light should be illuminated











5.2 Hob control unit



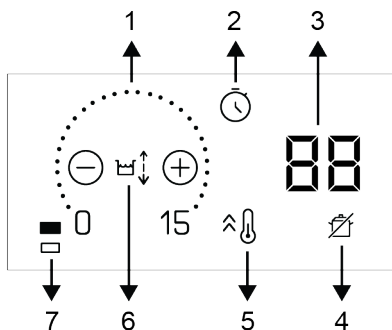
- 1 Left III- IV control display
- 2 Left I- II control display
- 3 Middle II- III control display
- 4 Middle I control display
- 5 Right III- IV control display
- 6 Right I- II control display

 On/Off key


 Key lock key


-  Activating/deactivating the timer key
-  Quick heating key/High power setting (Booster) key
-  Stop key
-  Wide surface cooking zone selection key
-  Timer increase key
-  Timer decrease key
-  Active cooking area indicator
-  "Move" function key
-  Hob to Hood connection symbol (Hob to Hood) *
-  Wifi symbol **


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




- 1 Setting area (for heat level setting)
- 2 Activating/deactivating the timer key
- 3 Power level display
- 4 Pan detection symbol
- 5 Quick heating key/High power setting (Booster) key
- 6 "Move" function key
- 7 Cooking area symbol


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



 This product is controlled by means of a touch control panel. Each operation you make on your touch control panel will be confirmed by an audible signal.

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


Turning the hob on


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

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

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


Turning the hob off

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

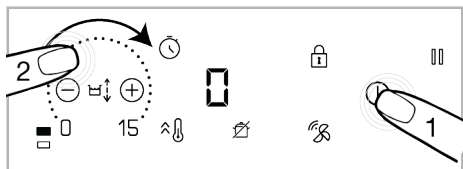
 If "H" or "h" symbol is lit on the cooking zone display once the hob is turned off, it means that the cooking zone is still hot. Do not touch cooking zones.

Residual heat indicator

If "H" symbol is lit on the cooking zone display, it means that the cooking zone 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.

 When the electricity 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 the "0" key to turn on the hob.
⇒ "0" symbol on cooking zone displays.
2. Touch the setting area of the cooking zone you want to switch on and slide your finger across the area.

i 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 "15".

i You can use a single auxiliary cooking zone for cooking. To do this, temperature level should be set to the rear left cooking zone.

i You can use a single auxiliary cooking zone for cooking. To do this, for the auxiliary left cooking zone, should be set the temperature level for the rear left cooking zone; for the auxiliary right cooking zone; should be set temperature level the rear right cooking zone.

Turning off the cooking zones:

- ✓ A selected cooking zone can be turned off in 2 different ways:
1. **By dropping the temperature to "0" level:** You can turn the cooking zone off by dropping the temperature setting to "0" level.
 2. **By using the switch-off function on the timer for the desired cooking zone:** When the time is over, the timer will switch off the cooking zone linked to it.

"0" or "00" value will appear on all displays. The "0" symbol on the hob display will disappear. When the time is over, an audible alarm will sound. Touch any button on the control panel to silence the audible alarm.

Turning on the wide surface cooking zone (It varies depending on the product model. It may not be available on your product.)

1. Touch the "0" key to turn on the hob.
2. Touch Wide Surface Cooking Zone Selection key.
⇒ 0 will be displayed on the display of the rear left cooking zone and "[]" will appear on the front cooking zone display.



3. By touching the adjustment area or by sliding your finger across the area, adjust the temperature level between 0 and 15.

⇒ You can change the temperature level on the setting area of both cooking zones.

i Wide surface left cooking zones are explained as an example. If there is a wide surface cooking zone also on the right-hand side of the hob, the same instructions apply to the said cooking zone.

Turning on the wide surface cooking zone while one or both of the left cooking zones are running (It varies depending on the product model. It may not be available on your product.)

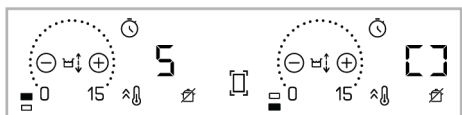
- ✓ While one or both of the left cooking zones are running, you can combine both cooking zones by activating the

wide surface cooking zone. Thus, you can utilize a wider cooking zone just with the same values.



1. Touch the wide surface cooking zone selection key while one or both of the left cooking zones is/are running.

⇒ The smaller one of the temperature values of the cooking zones you have previously selected will appear on the rear left cooking zone display. If there is a timer duration given, the timer value of the cooking zone with the lower value will appear on the display.



2. To change the temperature value afterwards, set the desired temperature on the setting area of both cooking zones.

i If you touch the wide surface zone key while the wide surface cooking zone is active, the cooking zones will be separated and turn off.

Turning off the wide surface cooking zone

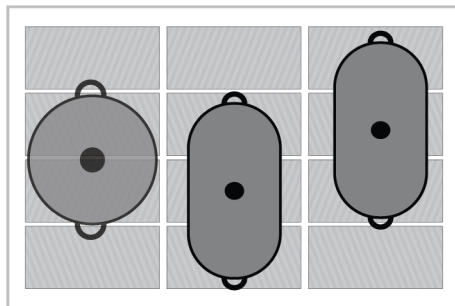
✓ Wide surface cooking zone can be turned off in 3 different ways:

1. **By dropping the temperature to "0" level:** You can turn the wide surface cooking zone off by dropping the temperature level to "0".
2. **By using the turn-off with the timer option for the wide surface cooking zone:** When the time is over, the timer will turn off the wide surface cooking zone. 0 will appear on the left cooking zone display and 00 will appear on the timer display. The light of "⏸" key on the rear left cooking zone display will go off.

3. **By touching the wide surface cooking zone symbol for 3 seconds:** If you touch the wide surface cooking zone symbol for 3 seconds, the cooking zone is turned off.

"Autoflexi" mode (Enabling the automatic wide surface cooking zone)

If the pot is placed on cooking zones as shown below, "flexi" (wide surface cooking zone) mode will be automatically enabled. Touch "□" once to exit this mode.



High power setting (BOOSTER)

You can use booster function to perform heating at the maximum power. However, this function is not recommended for cooking a long time. Booster function may not be available in all cooking zones. When the booster setting time (see, Table of operation time limits) is over, cooking zone will switch off.

Selecting BOOSTER directly:

1. Touch the "⏸" key to turn on the hob.
2. Touch the "⚡" key.
 - ⇒ The cooking zone that has been activated will run with maximum power and the animated booster symbol "≡" will appear on the cooking zone display. When the booster setting time (see, Table of operation time limits) is over, cooking zone will switch off.

Selecting the booster while the cooking zone is operating:

1. While the hob is on and the respective cooking zone is active, touch "⚡".

i The booster may only be activated in one of the zones on the same side (left or right). If one of the cooking zones on the same side is operating at a certain temperature level, the booster cannot be set for the other cooking zone on the same side. While the large cooking zone is active, the booster cannot be set for these cooking zones.

- 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.

Switching off the high power setting (BOOSTER) prematurely:

By touching the "⏏" key you can turn off the booster setting any time you want.

Key Lock

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

Activating the key lock

- Touch "🔒" for 3 seconds to lock the control panel.
 - ⇒ If any key is pressed when the key lock is active, the light of the "🔒" key flashes.

i You can activate the key lock in operation mode only. When key lock 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

- Keep "🔒" key pressed for 3 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 makes it easier for you to cook. 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

- Touch the "🕒" key to turn on the hob.
 - ⇒ "0" symbol will appear on cooking zone displays.
- Increase the level of the cooking zone you want to turn on.
- Touch "🕒" key to activate the timer.
 - ⇒ "00" will appear on the display of the relevant cooking zone.



- Set the desired duration by touching "+" and "0" keys.
- Touch "🕒" to confirm the setting. If you do not touch "🕒", the setting will be cancelled automatically in a few seconds.

i The timer can only be set for the operating cooking zones.

i In order to set the timers of the other cooking zones, repeat the process explained above.



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

Deactivating the timers

Once the set time is over, the hob will be switched off automatically and give an audible warning. Press any key to silence the audio warning.

Turning off the timers earlier

If you deactivate the timer earlier, the hob will keep on operating at the set temperature until it is switched off. You can turn the timer off earlier in two different ways:

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. Until "00" is displayed on the relevant cooking zone display, decrease the value by touching the "+" and "-" keys.

Deactivating the timer by touching its key for about 3 seconds:

Touch "⌚" key of the relevant cooking zone for about 3 seconds; "⌚" will go off completely and the timer will be cancelled.

Using the Move function

This function makes switching quickly to different cooking levels easier for you by changing the cooking level through pan movement without entering the control panel. Therefore, you do not have to increase or decrease the temperature every time.



For the Move function to be enabled, pan size should cover one or two cooking zones.

To activate the "Move" function:

1. Touch "Ⓜ" to turn on the hob.

2. Place your pan on the left or right cooking zone, according to the desired starting level, ensuring that it covers both cooking zones.

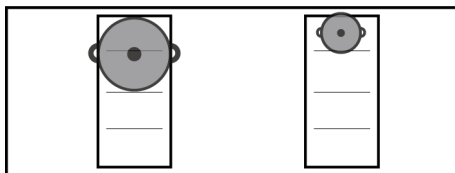
3. Touch "Ⓜ" once.

⇒ "Ⓜ" symbol lights up semi-bright.

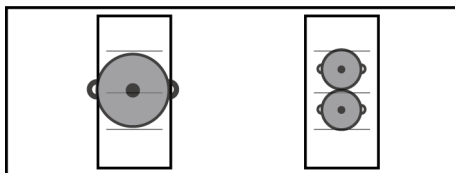
4. Touch the "Ⓜ" key once. The "Ⓜ" symbol lights up fully bright and the "move" function is activated. You just need to slide the pan on the cooking zone for the desired cooking level.

This function allows you to quickly switch between 3 cooking zones:

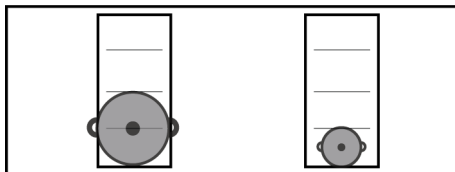
Level 3 (Keep warm): If you place your pan on the rearmost two cooking zones of the left and right cooking zones, the hob will operate at level 3.





Level 8 (Boiling): If you place your pan on the middle two cooking zones of the left and right cooking zones, the hob will operate at level 9.





Level 15 (Frying): If you place your pan on the front two cooking zones of the left and right cooking zones, the hob will operate at level 15.



 When using the "Move" function, the timer cannot be set for the cooking zones.


 If there is a pan on the auxiliary cooking zone, the "Move" function cannot be used.

 If there is a pan on the relevant auxiliary cooking zone, the "Move" function cannot be used.

 If the pan you are using covers three cooking zones, the "Move" function will be cancelled.

Stop function


- ✓ You can stop all functions (**excluding the timer**) operating on the hob by means of this function.

 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 continue to operate at the minimum level.



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

 When the stop key is pressed, "■" symbol will appear on the displays of the cooking zones which were active before this key is pressed.

Power management function

Your product has a power management function. With this function, you can change the total power setting that the hob will draw. There are 9 different levels for the power management function.

Power management options - Total power levels that can be set

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
PA	9,2 kW

With the hob zones turn off position,

1. Touch the "Ⓜ" key to turn on the hob.
2. Touch the left rear cooking zone "Ⓢ" key, then the left front cooking zone "Ⓢ" key and finally the "|||" key without lifting your finger. The tone sounds when each key is touched.
3. The power management level set on the left rear cooking zone display and the total power value of this level appear on the left front cooking zone display. Stop touching the 3 keys after the values appear.
4. Switch between levels by touching the "|||" key and set the total power value you want to adjust.
5. Confirm the setting by touching the "Ⓜ" key and turn off the burner. The total power value you set will be activated.



Depending on the total power level set, the temperature levels you can give to the cooking zones may vary. Depending on the power adjustment of the hob, the temperature level given to the cooking zones may fall automatically. This is not an error.



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

Using the induction cooking zones safely and effectively

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. Your induction hob is equipped with superior safety systems that will provide you maximum safe usage.

Operation time limits

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.

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
10	2
11	1,5
12	1,5
13	1,5
14	1
15	1
Rapid Heating	10 minutes

Table 1: Operation time limits

Overheating protection

Your hob is equipped with some sensors ensuring protection against overheating. The 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 a safety system to prevent overflows. If there is overflowing that affects the control panel, the system will turn off the hob by disconnecting the power automatically. Meanwhile, "E" or "F" will be displayed.

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 cooking pot (containing water, milk and etc.) from overflowing even if it was just about to overflow.



Keep the surface of the touch control panel clean. It may give erroneous operation warning.



No pots/pans must be placed on the touch control panel.

Operating Hood and Hob as connected (Hob to Hood) (It varies depending on the product model. It may not be available on your product.)

If your product has "☞" symbol, your product has the ability to operate in conjunction with the hood. You can connect your hob and hood via this feature allowing your hood to operate automatically by ad-

justing the extraction level for optimum performance according to the set heating level of your hob. In order to do this you must first connect your hood and hob to each other, once this is done you can activate the connection on the hob allowing the hob and hood to work together.

Matching the hob and hood to one another

The process of connecting hob and hood is required only once. To connect the hob and the hood, simply activate the connection via the hob after the initial connection has been achieved.

1. To turn on the hob, touch the "Ⓜ" key.
2. Touch the "☞" key for 3 seconds approximately.
 - ⇒ "☞" symbol flashes on the display.
3. Activate matching to the hob on your hood (see the hood manual) and the corresponding symbol on the hood will start to flash.
 - ⇒ When the matching is complete, the "☞" symbol on the hob and the corresponding symbol on the hood constantly appear.

Activating the connected operation of the hob and the hood

1. To turn on the hob, touch the "Ⓜ" key.
2. Touch the "☞" on the hob.
3. When activation is complete, the corresponding symbol in the hood and the "☞" symbol on the hob will appear continuously.
 - ⇒ Depending on the total temperature level of your hob, your hood will automatically run, increase or decrease the level.

6 General Information About Baking

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

6.1 General warnings about cooking with hob

General warnings about cooking with hob

- Never fill the pan with oil more than one third of it. Do not leave the hob unattended when heating oil. Overheated oils bring risk of fire. Never attempt to extinguish a possible fire with water! When oil catches fire, cover it with a fire blanket or damp cloth. Turn off the hob if it is safe to do so and call the fire department.
- Before frying foods, always remove their excess water and put them inside the heated oil slowly. Make sure that frozen foods are defrosted before frying.
- When heating oil, make sure that the pot you use is dry and keep its lid open.
- For recommendations on cooking with power saving, refer to the “Environmental Instructions” section.
- If the "15" or "P" levels will be used while heating the milk, be sure to heat it by stirring so that the bottom does not hold. For a more controlled heating, you can use the 12 or 13 setting.
- The cooking temperature and time values given for foods may vary depending on the recipe and amount. For this reason, these values are given as ranges.

Cooking table

Food	Temperature level	Baking time (min) (approx.)
Melting		
Chocolate melting (e.g..Dr.Oetker brand, bitter chocolate 55-60% cocoa,150 g)	2	20 ... 30
Butter (200 g)	8	10 ... 12
Boiling, Heating, Keeping Warm		
Water 1 L (Boiling)	P	1 ... 3
Water 3 L (Boiling)	P	6 ... 8
Milk 1 L (Boiling)	9	3 ... 6
Milk 1 L (Keeping warm)	1-2	8 ... 10
Vegetable oil (Heating) (Sunflower seed oil 0,5 L)	13	3 ... 5
Boiling		
Unshelled potato coarsely minced (2 Piece big size)	15	17 ... 20
Salmon fillet	15	12 ... 17
Pasta (150 g)	15	8 ... 10
Cooking, Sauteing		
Rice dish (200 g rice)	7	8 ... 12
Paella *	10	15 ... 20
Noah's pudding **		
Bean-Chickpea boiling Boiling - for noah's pudding	15	6 ... 9
Bean-Chickpea boiling cooking - for noah's pudding	5	10 ... 15
Wheat Boiling - for noah's pudding	15	4 ... 7
Wheat cooking - for noah's pudding	6	10 ... 15
Noah's pudding -All ingredients	15	25 ... 30
Shanks with vegetable **		
Searing ***	15	3 ... 6
Vegetable sauteing	15	6 ... 8

Food	Temperature level	Baking time (min) (approx.)
Baking	8	180 ... 210
Soups (E.g. Lentil soup)	10	34 ... 45
Shallow fry		
Sea bass fillet	15	3 ... 6
Sirloin Steak ** (3-5 cm)	15	6 ... 8
Fried egg	7	3 ... 5
French fry		
Boortsog	13	10 ... 13
Schnitzel	10	5 ... 7
Nugget	13	4 ... 6
* Wok pan is recommended.		
** Cast pan/pot is recommended.		
*** Preheating the pan/pot is recommended.		

7 Maintenance and Cleaning

7.1 General Cleaning Information

General warnings

- Wait for the product to cool before cleaning the product. Hot surfaces may cause burns!
- Do not apply the detergents directly on the hot surfaces. This may cause permanent stains.
- The product should be thoroughly cleaned and dried after each operation. Thus, food residues shall be easily cleaned and these residues shall be prevented from burning when the product is used again later. Thus, the service life of the appliance extends and frequently faced problems are decreased.
- Do not use steam cleaning products for cleaning.
- Some detergents or cleaning agents cause damage to the surface. Unsuitable cleaning agents are: bleach, cleaning products containing ammonia, acid or chloride, steam cleaning products, descaling agents, stain and rust removers, abrasive cleaning products (cream cleaners, scouring powder, scouring cream, abrasive and scratching scrubber, wire, sponges, cleaning cloths containing dirt and detergent residues).

- No special cleaning material is needed in the cleaning made after each use. Clean the appliance using dishwashing detergent, warm water and a soft cloth or sponge and dry it with a dry cloth.
- Be sure to completely wipe off any remaining liquid after cleaning and immediately clean any food splashing around during cooking.
- Do not wash any component of your appliance in a dishwasher unless otherwise stated in the user's manual.

For the hobs:

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

Inox - stainless surfaces

- Do not use acid or chlorine-containing cleaning agents to clean stainless-inox surfaces and handles.
- Stainless-inox surface may change colour in time. This is normal. After each operation, clean with a detergent suitable for the stainless or inox surface.
- Clean with a soft soapy cloth and liquid (non-scratching) detergent suitable for inox surfaces, taking care to wipe in one direction.

- Remove lime, oil, starch, milk and protein stains on the glass and inox surfaces immediately without waiting. Stains may rust under long periods of time.
- Cleaners sprayed/applied to the surface should be cleaned immediately. Abrasive cleaners left on the surface cause the surface to turn white.
- Do not use hard metal scrapers and abrasive cleaners. They may damage the surfaces.
- Ensure that the joints of the components of the product are not left damp and with detergent. Otherwise, corrosion may occur on these joints.

Glass surfaces

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

Plastic parts and painted surfaces

- Clean plastic parts and painted surfaces using dishwashing detergent, warm water and a soft cloth or sponge and dry them with a dry cloth.

7.2 Cleaning the hob

Glass cooking surface

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

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

7.3 Cleaning the Control Panel

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

8 Troubleshooting

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

The product does not work.

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

icon is always lit on the hob zone display.

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

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

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

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

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

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

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

Noise from the hob during cooking

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

Possible noises and reasons

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

Error codes/reasons and possible solutions

Error codes	Error reasons	Possible solutions
E 22 E 26	Induction hob is overheated.	Turn the induction cooker off and wait until it is cooled down. The error shall be resolved when temperature of the hob comes down below the limits.
E 46	One or more keys are kept pressed for more than 10 seconds. An object is left on the control panel or the control is exposed to vapour.	The problem shall be resolved when you remove your hand from the hob. The problem shall be resolved when the control panel is cleaned.
E 47/F1	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.
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.

