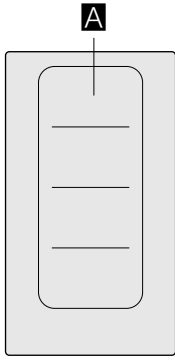




VI 232 120

Hob



		g*	b*
A		2.200 W	3.700 W
		3.300 W	3.700 W

*  IEC 60335-2-6

Table of contents

Intended use	4	FAQ	18
Important safety information	5	What to do in the event of a fault	19
Causes of damage	6	Demo mode	19
Overview	6	After-sales service	20
Protecting the environment	7	E number and FD number	20
Energy-saving advice	7		
Environmentally-friendly disposal	7		
Cooking with induction	7		
Advantages of induction cooking	7		
Cookware	7		
Getting to know your appliance	9		
The control panel	9		
Control knob	9		
The hotplates	9		
Residual heat indicator	9		
Operating the appliance	10		
Setting the cooking zone	10		
Chef's recommendations	10		
Flexible cooking zone	12		
Advice on using cookware	12		
As two independent hotplates	12		
As a single hotplate	12		
PowerBoost function	13		
Activating	13		
Deactivating	13		
Frying sensor	13		
Advantages when frying	13		
Frying pans for the frying sensor	13		
Temperature settings	14		
Table	14		
Setting procedure	16		
Automatic safety switch-off function	16		
Cleaning	17		
Hob	17		
Hob surround	17		
Control knob	17		
Cleaning the control panel	17		

Additional information on products, accessories, replacement parts and services can be found at www.gaggenau.com and in the online shop www.gaggenau.com/zz/store

Intended use

Read these instructions carefully. Please keep the instruction and installation manual, as well as the appliance certificate, in a safe place for later use or for subsequent owners.

Check the appliance after removing it from the packaging. If it has suffered any damage in transport, do not connect the appliance, contact the Technical Assistance Service and provide written notification of the damage caused, otherwise you will lose your right to any type of compensation.

Only a licensed professional may connect appliances without plugs. Damage caused by incorrect connection is not covered under warranty.

This appliance must be installed according to the installation instructions included.

This appliance is intended for private domestic use and the household environment only. The appliance must only be used for the preparation of food and beverages. The cooking process must be supervised. A short cooking process must be supervised without interruption. Only use the appliance in enclosed spaces.

This appliance is intended for use up to a maximum height of 4000 metres above sea level.

Do not use covers. These can cause accidents, for example due to overheating, catching fire or materials shattering.

Only use safety devices or child protection grilles approved by ourselves. Unsuitable safety devices or child protection grilles may result in accidents.

This appliance is not intended for operation with an external clock timer or a remote control.

This appliance may be used by children over the age of 8 years old and by persons with reduced physical, sensory or mental capabilities or by persons with a lack of experience or knowledge if they are supervised or are instructed by a person responsible for their safety how to use the appliance safely and have understood the associated hazards.

Children must not play with, on, or around the appliance. Children must not clean the appliance or carry out general maintenance unless they are at least 15 years old and are being supervised.

Keep children below the age of 8 years old at a safe distance from the appliance and power cable.

If you wear an active implantable medical device (e.g. a pacemaker or defibrillator), check with your doctor that it complies with Council Directive 90/385/EEC of 20th June 1990, DIN EN 45502-2-1 and DIN EN 45502-2-2, and that it has been chosen, implanted and programmed in accordance with VDE-AR-E 2750-10. If these conditions are satisfied, and if, in addition, non-metal cooking utensils and cookware with non-metal handles are used, it is safe to use this induction hob as intended.

⚠ Important safety information

⚠ Warning – Risk of fire!

- Hot oil and fat can ignite very quickly. Never leave hot fat or oil unattended. Never use water to put out burning oil or fat. Switch off the hotplate. Extinguish flames carefully using a lid, fire blanket or something similar.
- The hotplates become very hot. Never place combustible items on the hob. Never place objects on the hob.
- The appliance gets hot. Do not keep combustible objects or aerosol cans in drawers directly underneath the hob.
- The hob switches off automatically and can no longer be operated. It may switch on unintentionally at a later point. Switch off the circuit breaker in the fuse box. Contact the after-sales service.
- Do not use hob covers here. They can cause accidents, for example due to overheating, catching fire or materials shattering.

⚠ Warning – Risk of burns!

- The hotplates and surrounding area (particularly the hob surround, if fitted) become very hot. Never touch the hot surfaces. Keep children at a safe distance.
- The hotplate heats up but the display does not work. Switch off the circuit breaker in the fuse box. Contact the after-sales service.
- Metal objects on the hob quickly become very hot. Never place metal objects (such as knives, forks, spoons and lids) on the hob.
- Always switch the hob off using the controls after each use. Do not wait until the hob turns off automatically after the pan is removed.

⚠ Warning – Risk of electric shock!

- Incorrect repairs are dangerous. Repairs may only be carried out and damaged power cables replaced by one of our trained after-sales technicians. If the appliance is defective, unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.
- Do not use any high-pressure cleaners or steam cleaners, which can result in an electric shock.
- A defective appliance may cause electric shock. Never switch on a defective appliance. Unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.
- Cracks or fractures in the glass ceramic may cause electric shocks. Switch off the circuit breaker in the fuse box. Contact the after-sales service.

⚠ Warning – Risk of fault!

A fan is located on the underside of this hob. If a drawer is located on the underside of the hob, do not store any small or sharp objects, paper or tea towels in it. These may be sucked in and damage the fan or impair the cooling.

There must be a clearance of at least 2 cm between the contents of the drawer and the fan entry point.

⚠ Warning – Risk of injury!

- When cooking in a bain marie, the hob and cooking container could shatter due to overheating. The cooking container in the bain marie must not directly touch the bottom of the water-filled pot. Only use heat-resistant cookware.
- Saucepans may suddenly jump due to liquid between the pan base and the hotplate. Always keep the hotplate and saucepan bases dry.

Causes of damage

Caution!

- Rough pan bases may scratch the hob.
- Avoid leaving empty pots and pans on the hotplate. Doing so may cause damage.
- Do not place hot pans on the control panel, the indicator area, or the hob frame. Doing so may cause damage.
- Hard or pointed objects dropped on the hob may damage it.
- Aluminium foil and plastic containers will melt if placed on the hotplate while it is hot. The use of laminated sheeting is not recommended on the hob.

Overview

The table below lists the commonest kinds of damage:

Damage	Cause	Remedy
Stains	Food boiling over	Remove any food that has boiled over immediately with a glass scraper
	Unsuitable cleaning agents	Only use cleaning agents that are suitable for this type of hob
Scratches	Salt, sugar and sand	Do not use the hob as a work surface or storage space
	Rough pan bases can scratch the hob	Inspect the cookware
Discolouration	Unsuitable cleaning agents	Only use cleaning agents that are suitable for this type of hob
	Wear caused by cookware	Lift pots and pans when moving them.
Blistering	Sugar, food with a high sugar content	Remove any food that has boiled over immediately with a glass scraper

Protecting the environment

In this section, you can find information about saving energy and disposing of the appliance.

Energy-saving advice

- Always use the correct lid for each pan. Cooking without a lid uses a lot more energy. Use a glass lid to provide visibility and avoid having to lift the lid.
- Use pans with flat bases. Bases that are not flat use a lot more energy.
- The diameter of the pan base must match the size of the hotplate. Please note: pan manufacturers usually provide the diameter for the top of the pan, which is usually larger than the diameter of the pan base.
- Use a small pan for small amounts of food. A large pan which is not full uses a lot of energy.
- Use little water when cooking. This saves energy and preserves all the vitamins and minerals in vegetables.
- Select the lowest power level to maintain cooking. If the power level is too high, energy is wasted.

Environmentally-friendly disposal

Dispose of packaging in an environmentally-friendly manner.



This appliance is labelled in accordance with European Directive 2012/19/EU concerning used electrical and electronic appliances (waste electrical and electronic equipment - WEEE). The guideline determines the framework for the return and recycling of used appliances as applicable throughout the EU.

Cooking with induction

Advantages of induction cooking

Induction cooking is very different from traditional cooking methods, as heat builds up directly in the item of cookware. This offers numerous advantages:

- Saves time when boiling and frying.
- Saves energy.
- Easier to care for and clean. Spilled food does not burn on as quickly.
- Heat control and safety – the hob increases or decreases the heat supply as soon as the user changes the setting. The induction hotplate stops the heat supply as soon as the cookware is removed from the hotplate, without having to switch it off first.

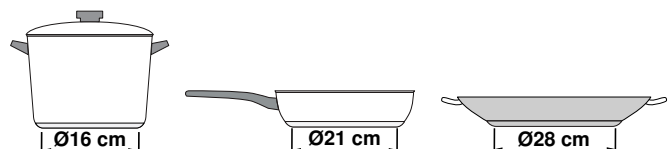
Cookware

Only use ferromagnetic cookware for induction cooking, such as:

- Cookware made from enamelled steel
- Cookware made from cast iron
- Special induction-compatible cookware made from stainless steel.

To find out whether your cookware is suitable for induction cooking, check whether a magnet is attracted to the base of the item or refer to the manufacturer's specifications.

To achieve a good cooking result, the ferromagnetic area on the base of the pan should match the size of the hotplate. If a hotplate does not detect an item of cookware, try placing it on another hotplate with a smaller diameter.

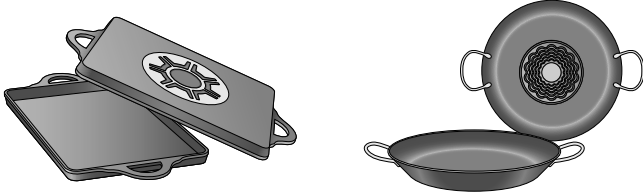


If the only hotplate being used is the Flex cooking zone, larger cookware that is particularly suited to this zone can be used. You can find further information on positioning the cookware in the section entitled → "Flexible cooking zone".

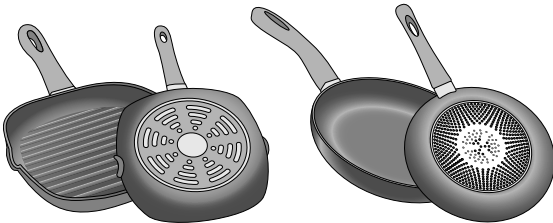


Some induction cookware does not have a fully ferromagnetic base:

- If the base of the cookware is only partially ferromagnetic, only the area that is ferromagnetic will heat up. This may mean that heat will not be distributed evenly. The non-ferromagnetic area may not heat up to a sufficient temperature for cooking.



- The ferromagnetic area will also be reduced if the material from which the base of the cookware is made contains aluminium, for example. This may mean that the cookware will not become sufficiently hot or even that it will not be detected.



Unsuitable pans

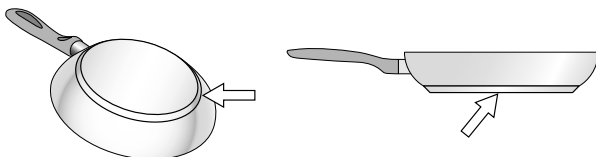
Never use diffuser hobs or pans made from:

- common thin steel
- glass
- earthenware
- copper
- aluminium

Properties of the base of the cookware

The material(s) from which the base of the cookware is made can affect the cooking result. Using pots and pans made from materials that distribute heat evenly through them, such as stainless-steel pans with a three-layer base, saves time and energy.

Use cookware with a flat base; if the base of the cookware is uneven, this may impair the heat supply.



No cookware/cookware of an unsuitable size

If you do not place any cookware on the cooking zone, or if you use cookware that is an unsuitable size or made of unsuitable material, the illuminated ring around the control knob will turn white. To stop the indicator flashing, place a suitable item of cookware on the cooking zone. If you do not do this within 9 minutes, the cooking zone will switch off automatically.

Empty pans or those with a thin base

Do not heat empty pans, nor use pans with a thin base. The hob is equipped with an internal safety system. However, an empty pan may heat up so quickly that the "automatic switch off" function may not have time to react and the pan may reach very high temperatures. The base of the pan could melt and damage the glass on the hob. In this case, do not touch the pan and switch the hotplate off. If it fails to work after it has cooled down, please contact the Technical Assistance Service.

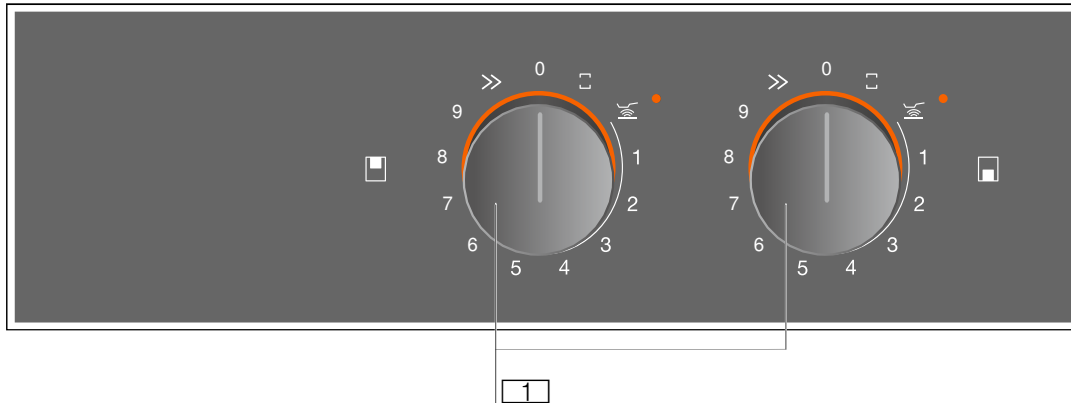
Pan detection

Each hotplate has a lower limit for pan detection. This depends on the diameter of the ferromagnetic area of the cookware and the material from which its base is made. For this reason, you should always use the hotplate that best matches the diameter of the base of the pan.

Getting to know your appliance

You can find information on the dimensions and power of the hotplates in → *Page 2*

The control panel



Control knob

1 Control knobs

You can use the control knobs to set the power levels and other functions. You can turn the control knobs clockwise or anti-clockwise, starting from position 0.

Control knob positions

0	Cooking zone off
□	Flex cooking zone
🔥	Frying sensor
●	Frying sensor indicator
1-9	Power levels
1-5	Temperature levels
>>	PowerBoost function

Indicator/symbol

●	Frying sensor indicator
---	-------------------------

The control knobs have an illuminated ring with an illuminated symbol for each function. The illuminated ring changes colour when particular functions or processes are activated.

The hotplates

Hotplate

☐	Single-ring hot-plate	Use cookware that is a suitable size
☐☐	Flex cooking zone	See the section entitled → <i>"Flexible cooking zone"</i>

Only use cookware that is suitable for induction cooking; see section entitled → *"Cooking with induction"*

Residual heat indicator

The hob has a residual heat indicator for every cooking zone. The illuminated ring around the control knob will continue to flash orange until the cooking zone cools down. Do not touch the cooking zone while the residual heat indicator is still lit or immediately after it goes out.



If you remove the cookware from the cooking zone during cooking, the control knob will flash orange. Turn the control knob to position 0.

If you switch off the cooking zone, the illuminated ring around the control knob will flash orange. Even if the hob has been switched off, the illuminated ring will continue flashing until the cooking zone has cooled down.

Operating the appliance

This chapter explains how to set a hotplate. The table shows heat settings and cooking times for various meals.

Setting the cooking zone

Use the control knob to set the power level you require.

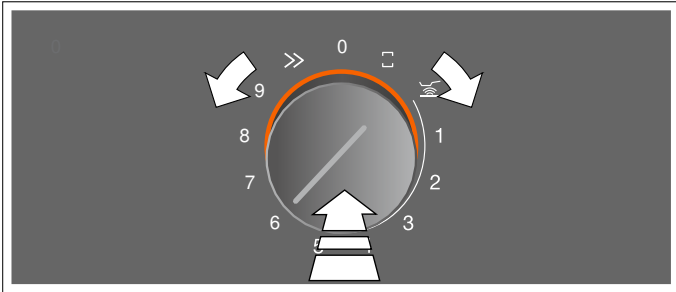
0	Cooking zone off.
Power level 1	Lowest setting
Power level 9	Highest setting

Notes

- To protect the fragile parts of your appliance from overheating and electrical overloading, the hob may temporarily reduce the power.
- In order to prevent the appliance from producing excess noise, the hob may temporarily reduce the power.

Selecting a heat setting

Push in the control knob and turn it to the heat setting you require.



The illuminated ring around the control knob will turn orange. The power level has been set.

Switching off the cooking zone

Turn the control knob to position 0. The cooking zone will switch itself off and the illuminated ring around the control knob will flash orange until the cooking zone has cooled down.

Notes

- If there is no cookware on the cooking zone or if the cookware is not detected, the illuminated ring around the control knob will turn white. After approximately 9 minutes, the cooking zone will switch itself off. In this case, the illuminated ring around the control knob will flash orange and white. Turn the control knob back to position 0; the illuminated ring will stop flashing.
- Always remove cookware, saucepan lids or other metal objects from the hob after cooking. If you accidentally touch one of the control knobs or switch on one of the cooking zones when cleaning the worktop, these kinds of objects will heat up very quickly.

Chef's recommendations

Recommendations

- Stir occasionally when heating up purees, creamy soups and thick sauces.
- Use power level 8 or 9 for preheating.
- When cooking with the lid on, reduce the heat as soon as you see steam escaping. The cooking result is not affected by the steam escaping.
- Once cooking is complete, keep the lid on the cookware until you serve the food.
- Follow the manufacturer's instructions when cooking with a pressure cooker.
- To preserve the nutrients in food, avoid cooking it for too long. The short-term timer enables you to set the optimal cooking time.
- For a healthier result, make sure that the oil does not smoke.
- To brown food, fry it in small batches.
- Cookware may reach high temperatures while the food is cooking. Always use oven gloves.
- For recommendations on energy-efficient cooking, see the section entitled → "Protecting the environment".

Cooking table

The table shows which heat setting is suitable for each type of food. The cooking time may vary depending on the type, weight, thickness and quality of the food.

Power level	Cooking methods	Examples
8 - 9	Pre-heating	Water
	Searing	Meat
	Heating	Fat/oil, liquids
	Bringing to a quick boil	Soups, sauces
	Blanching	Vegetables
6 - 8	Frying	Meat, potatoes
5 - 7	Frying	Fish
6 - 7	Frying	Flour-based and/or egg-based dishes, e.g. pancakes
	Cooking with the lid off	Pasta, liquids
5 - 6	Browning	Flour, onions
	Shallow frying	Almonds, breadcrumbs
	Frying	Bacon
	Reducing	Meat stock, sauces
4 - 5	Ongoing cooking with the lid off	Potato dumplings, vegetable soups, stews, poached eggs
3 - 4	Ongoing cooking with the lid off	Scalded sausages
4 - 5	Steaming	Vegetables, potatoes, fish
	Stewing	Vegetables, fruit, fish
	Braising	Beef olives, minced meat hot dogs, vegetables
2 - 4	Braising	Goulash
2 - 4	Cooking with the lid on	Soups, sauces
2 - 3	Defrosting	Frozen products
	Cooking with the lid on	Rice, pulses, vegetables
	Thickening	Egg-based dishes, e.g. omelette
1 - 2	Heating/keeping warm	Soup, vegetables in sauce
1	Heating/keeping warm	Stew, e.g. lentil stew
	Melting	Butter, chocolate

Flexible cooking zone

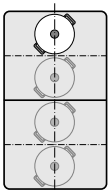
You can use each flex zone as a single hotplate or as two independent hotplates, as required.

It consists of four inductors that work independently of each other. If using the flexible cooking zone, only the area that is covered by cookware is activated.

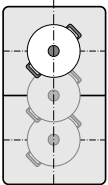
Advice on using cookware

To ensure that the cookware is detected and heat is distributed evenly, correctly centre the cookware:

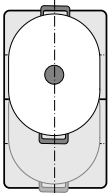
As a single hotplate



Diameter smaller than or equal to 13 cm
Place the cookware on one of the four positions that can be seen in the illustration.

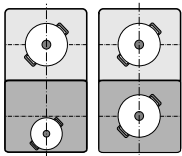


Diameter greater than 13 cm
Place the cookware on one of the three positions that can be seen in the illustration.



If the cookware takes up more than one hotplate, place it starting on the upper or lower edge of the flexible cooking zone.

As two independent hotplates



The front and rear hotplates each have two inductors and can be used independently of each other. Select the required heat setting for each of the hotplates. Use only one item of cookware on each hotplate.

As two independent hotplates

The flexible cooking zone is used like two independent hotplates.

Activating

See the section entitled → "Operating the appliance"

As a single hotplate

Using the entire cooking zone by connecting both hotplates.

Connecting the two cooking zones

- 1 Set down the cookware. Turn one of the control knobs to position \square .
 - 2 Select the power level with the other control knob.
- The illuminated rings around the two control knobs will turn orange. The Flex cooking zone has now been activated.

Changing the heat setting

To alter the heat setting, use the same control knob you used to select the original heat setting.

Adding new cookware

Set down the new cookware. Turn the control knob that was used to select the Flex cooking zone to position 0 and then back to position \square .

The cookware will be detected and the heat setting that was previously selected will be retained.

Note: If the cookware is moved to the hotplate being used or lifted up, the hotplate begins an automatic search and the heat setting selected previously is retained.

Disconnecting the two cooking zones

Turn the control knob that was used to select the Flex cooking zone to position 0.

The Flex cooking zone has now been deactivated. One of the cooking zones continues to work as an independent cooking zone.

PowerBoost function

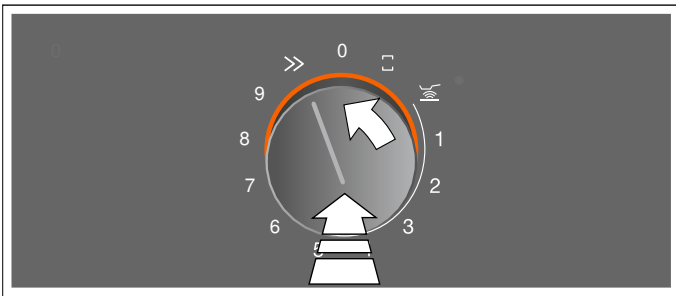
The PowerBoost function enables you to heat up large quantities of water more quickly than with power level 9.

This function is available for any of the cooking zones, provided the other cooking zone is not in use. If it is, the illuminated ring will flash three times and three signals will sound. Then power level 9 will be set automatically without activating the function. Turn the control knob to position 0.

Note: The PowerBoost function can also be activated in the flexible area if the cooking zone is being used as a single hotplate.

Activating

Push in the control knob and turn it to position >>. A signal will sound; the illuminated ring around the control knob will go out and then turn orange.



The function has now been activated.

Deactivating

Turn the control knob to the power level you require. A signal will sound; the illuminated ring around the control knob will go out and then turn orange.

The function has now been deactivated.

Note: In certain circumstances, the PowerBoost function may switch itself off automatically in order to protect the electronic elements inside the hob. In this case, power level 9 will be set automatically, the illuminated ring will flash three times and three signals will sound.

Turn the control knob to position 0 or a power level of your choice.

Frying sensor

This function maintains the appropriate temperature in the frying pan when you are frying food.

Advantages when frying

- The hotplate only heats up if this is required to maintain the temperature. This saves energy and prevents the oil or fat from overheating.
- The frying function reports when the empty frying pan has reached the optimum temperature for adding oil and then for adding the food.

Notes

- Do not place a lid on the pan. Otherwise, the function does not activate correctly. You can use a splash guard to prevent splashes of grease.
- Use suitable oil or fat for frying. If butter, margarine, extra virgin olive oil or lard is used, set heat setting 1 or 2.
- Never leave a frying pan, with or without food, unattended when it is being heated.
- If the hotplate is a higher temperature than the cookware or vice versa, the frying sensor will not be activated correctly.

Frying pans for the frying sensor

Frying pans specifically suited to use with the frying sensor are available. This optional accessory can be purchased separately from specialist retailers or through our technical after-sales service. Always quote the relevant reference number.

- GP900001 15 cm frying pan.
- GP900002 19 cm frying pan.
- GP900003 21 cm frying pan.

These frying pans have a non-stick coating so that you require only a small amount of oil to fry food.

Notes

- The frying sensor has been configured specifically for this type of frying pan.
- Ensure that the diameter of the base of the frying pan corresponds to the size of the hotplate. Place the frying pan in the centre of the hotplate.
- The frying sensor may not activate on the Flex cooking zone if the frying pan does not match the size of the hotplate or if it is positioned incorrectly. See the section entitled → "Flexible cooking zone"
- Other types of frying pan may overheat. They may reach a temperature above or below the selected temperature setting. Select the lowest temperature setting to begin with and change it if necessary.

Temperature settings

Temperature setting	Suitable for
1	Very low Preparing and reducing sauces, stewing vegetables and frying food in extra virgin olive oil, butter or margarine.
2	Low Frying food in extra virgin olive oil, butter or margarine, e.g. omelettes.
3	Low - medium Frying fish and thick food such as meatballs and sausages.
4	Medium - high Frying steaks (medium or well done), frozen breaded products, thin food such as escalopes, strips of meat and vegetables.
5	High Frying food at high temperatures, e.g. rare steaks (bloody), potato fritters and fried potatoes.

Table

The table shows which heat setting is suitable for each type of food. The roasting time may vary depending on the type, weight, size and quality of the food.

The set heat setting varies depending on the frying pan that is used.

Preheat the empty pan; add oil and food after the acoustic signal has sounded.

	Temperature setting	Total frying time after the signal sounds (mins.)
Meat		
Escalope, plain or breaded	4	6 - 10
Fillet	4	6 - 10
Chops*	3	10 - 15
Cordon bleu, Viennese Schnitzel*	4	10 - 15
Steak, rare (3 cm thick)	5	6 - 8
Steak, medium or well-done (3 cm thick)	4	8 - 12
Poultry breast (2 cm thick)*	3	10 - 20
Sausages, pre-boiled or raw*	3	8 - 20
Hamburger, meatballs, rissoles*	3	6 - 30
Stripes of meat, gyros	4	7 - 12
Minced meat	4	6 - 10
Bacon	2	5 - 8
Fish		
Fish, fried, whole, e.g. trout	3	10 - 20
Fish fillet, plain or breaded	3 - 4	10 - 20
Prawns, scampi	4	4 - 8
Egg dishes		
Pancakes**	5	1,5 - 2,5
Omelette**	2	3 - 6
Fried eggs	2 - 4	2 - 6
Scrambled eggs	2	4 - 9
Shredded raisin pancake	3	10 - 15
French toast**	3	4 - 8
Potatoes		
Fried potatoes (boiled in their skin)	5	6 - 12
Fried potatoes (made from raw potatoes)	4	15 - 25
Potato pancakes**	5	2,5 - 3,5
Swiss rösti	2	50 - 55
Glazed potatoes	3	15 - 20

* Turn several times.

** Total cooking time per portion. Fry in succession.



	Tempera- ture setting	Total frying time after the sig- nal sounds (mins.)
Vegetables		
Garlic, onions	1 - 2	2 - 10
Courgettes, aubergines	3	4 - 12
Peppers, green asparagus	3	4 - 15
Vegetables sautéed in oil, e.g. courgettes, green peppers	1	10 - 20
Mushrooms	4	10 - 15
Glazed vegetables	3	6 - 10
Onion rings	3	5 - 10
Frozen products		
Escalope	4	15 - 20
Cordon bleu*	4	10 - 30
Poultry breast*	4	10 - 30
Chicken nuggets	4	10 - 15
Gyros, kebab	4	10 - 15
Fish fillet, plain or breaded	3	10 - 20
Fish fingers	4	8 - 12
French fries	5	4 - 6
Stir-fries meals, e.g. fried vegetables with chicken	3	6 - 10
Spring rolls	4	10 - 30
Camembert/cheese	3	10 - 15
Sauces		
Tomato sauce with vegetables	1	25 - 35
Béchamel sauce	1	10 - 20
Cheese sauce, e.g. Gorgonzola sauce	1	10 - 20
Reducing sauces, e.g. tomato sauce, Bolognese sauce	1	25 - 35
Sweet sauces, e.g. orange sauce	1	15 - 25
Miscellaneous		
Camembert/cheese	3	7 - 10
Dry ready meals that require water to be added, e.g. pasta	1	5 - 10
Croutons	3	6 - 10
Almonds/walnuts/pine nuts	4	3 - 15

* Turn several times.

** Total cooking time per portion. Fry in succession.

Setting procedure

Select the appropriate temperature level from the table. Set an empty item of cookware down on the cooking zone.

- 1 Push in the control knob and turn it to position . The illuminated ring around the control knob will turn white. After three seconds, a signal will sound, the indicator next to the  symbol will light up.



- 2 Use the control knob to select the temperature level you require.

Note: Temperature settings 1 to 5 are available for this function; see temperature levels table.



The function has now been activated.

The illuminated ring will dim from white to orange while the appliance is heating up. An audible signal will sound when the set temperature is reached.

- 3 Once the frying temperature has been reached, add the fat and then the food to the pan.

Notes

- If a temperature level above 5 is selected, the illuminated ring will flash orange and white without activating the function. Select an appropriate temperature level.
- Turn the food so that it does not burn.

Switching off the frying sensor

Turn the control knob to position 0. The cooking zone will switch itself off and the residual heat indicator will light up.

Automatic safety switch-off function

For your protection, the appliance features a safety switch-off function. Depending on which power level has been selected, the cooking zone's heating element will be deactivated if no further action is performed within a set time after selecting the power level.

Power level	Deactivated after
1	10 hours
2 to 3	5 hours
4 to 5	4 hours
6 to 7	3 hours
8 to 9	1 hour

Frying sensor temperature level	Deactivated after
1 to 5	3 hours

An signal will sound when this time has elapsed. The illuminated ring around the active control knob will flash white and orange.

Turn the control knob to position 0. Set the cooking zone again.

Cleaning

Suitable maintenance and cleaning products can be purchased from the after-sales service or in our e-Shop.

Hob

Cleaning

Always clean the hob after cooking. This will prevent food deposits from becoming burned on. Only clean the hob after the residual heat indicator has gone out.

Clean the hob with a damp dish cloth and dry it with a cloth or towel to prevent limescale build-up.

Only use cleaning agents that are suitable for this type of hob. Observe the manufacturer's instructions on the product packaging.

Never use:

- Undiluted washing-up liquid
- Cleaning agents designed for dishwashers
- Abrasive cleaners
- Harsh cleaning agents, such as oven spray and limescale remover
- Scouring pads
- High-pressure cleaners or steam jet cleaners

Stubborn dirt is best removed with a glass scraper, available from retailers. Observe the manufacturer's instructions.

You can obtain a suitable glass scraper from customer services or through our online shop.

Using a special sponge for cleaning glass-ceramic hobs achieves a great cleaning result.

Potential marks

Limescale and water marks	Clean the hob as soon as it has cooled down. You can use a cleaning agent suitable for glass-ceramic hobs.*
Sugar, rice starch or plastic	Clean immediately. Use a glass scraper. Caution: Risk of burns.*

* Then clean with a damp dish cloth and dry with a cloth or towel.

Note: Do not use any cleaning agents while the hob is still hot. This may mark the surface. Make sure that any residue left by cleaning agents is removed.

Hob surround

To prevent damage to the hob surround, observe the following instructions:

- Only use warm soapy water
- Wash new dish cloths thoroughly before use.
- Do not use harsh or abrasive cleaning agents.
- Do not use a glass scraper or sharp objects.

Control knob

Only use warm detergent solution. Do not use harsh or abrasive cleaning products. Do not use a glass scraper, as this may damage the control knob.

Lemon and vinegar are not suitable for cleaning the control knob, as this may cause dull patches to appear on the knob.

Cleaning the control panel

Use only slightly soapy hot water. Do not use abrasive or corrosive cleaning products. Do not use glass scrapers. The control panel could be damaged.

Lemon and vinegar are not suitable for cleaning the control panel. Dull stains may appear.

FAQ

Noises

Why can I hear noises while I'm cooking?

Noises may be generated while using the hob depending on the characteristics of the base of the cookware. These noises are normal for induction technology. They do not indicate a defect.

Possible noises:

A low humming noise of the kind a transformer makes:

Occurs when cooking at a high heat setting. The noise disappears or becomes quieter when the heat setting is reduced.

Low whistling noise:

Occurs when the cookware is empty. The noise disappears when water or food is added to the cookware.

Crackling:

Occurs when using cookware made from layers of different material or when using cookware of different sizes and different materials at the same time. The volume of the noise may vary depending on the quantity of food being cooked and the cooking method.

High-pitched whistling noises:

May occur if two hotplates are used at the highest heat setting at the same time. The whistling noises disappear or become quieter when the heat setting is reduced.

Fan noise:

The hob is equipped with a fan that automatically switches on at high temperatures. The fan may continue to run even after you have switched off the hob if the temperature detected is still too high.

Cookware

Which types of cookware can be used with an induction hob?

For information on which types of cookware can be used with an induction hob, see the section entitled → *"Cooking with induction"*

Why is the cooking zone not heating up?

The cookware is on a different cooking zone to the one that has been switched on.

Check that you have switched on the correct cooking zone.

The cookware is too small for the cooking zone that is switched on or it is not suitable for induction cooking.

Check that the cookware is suitable for induction cooking and that it is placed on the cooking zone that best corresponds to its size. For information on the type, size and positioning of the cookware, see the sections entitled → *"Cooking with induction"* and → *"Flexible cooking zone"*.

Why is it taking so long for the cookware to heat up or why is it not heating up sufficiently despite being on a high power level?

The cookware is too small for the cooking zone that is switched on or it is not suitable for induction cooking.

Check that the cookware is suitable for induction cooking and that it is placed on the cooking zone that best corresponds to its size. For information on the type, size and positioning of the cookware, see the sections entitled → *"Cooking with induction"* and → *"Flexible cooking zone"*.

Cleaning

How do I clean the hob?

Optimal results can be achieved with cleaning products specifically for use on glass-ceramic surfaces. Do not use harsh or abrasive cleaning products, dishwasher detergents (concentrates) or floorcloths.

You can find more information on cleaning and caring for your hob in the section entitled → *"Cleaning"*

What to do in the event of a fault

Usually, faults are small matters that are easy to eliminate. Please read the information in the table before calling the after-sales service.


Code	Possible cause	Solution
None	The power supply has been disconnected. The appliance has not been connected as shown in the circuit diagram. Electronics fault.	Use other electrical appliances to check whether a short circuit has occurred in the power supply. Make sure that the appliance has been connected as shown in the circuit diagram. If the fault cannot be rectified, inform the technical after-sales service.
The illuminated ring around the control knob is flashing orange and white	The cooking zone has been operating continuously for an extended period.	The automatic safety shut-off function has been activated. See the section entitled → <i>"Automatic safety switch-off function"</i> on page 16.
	The control knob has not been turned for an extended period.	
	The electronics have overheated and the affected cooking zone has been switched off. The electronics have overheated and all the cooking zones have been switched off.	Wait until the electronics have cooled down sufficiently before switching the cooking zone back on.
Three signals sound and the illuminated ring lights up three times	The PowerBoost function has not been activated correctly.	See the section entitled → <i>"PowerBoost function"</i> on page 13.
	The PowerBoost function has been deactivated automatically to protect the electronic elements inside the hob.	Turn the control knob to position 0. Switch the cooking zone back on as normal.
The illuminated ring around the control knob is flashing orange quickly	The operating voltage is incorrect/outside of the normal operating range.	Inform your electricity supplier.
	The hob is not connected properly	Disconnect the hob from the mains. Make sure that it has been connected as shown in the circuit diagram.

Notes

- If the illuminated ring around the control knob is flashing orange quickly, disconnect the hob from the mains and then wait 30 seconds before reconnecting it. If this code is displayed again, contact the technical after-sales service and specify which fault code has appeared.
- If a fault occurs, the appliance does not switch to standby mode.

Demo mode

If the illuminated ring around the control knob turns white and the cooking zone will not heat up, demo mode has been activated. Disconnect the appliance from the mains. Wait 30 seconds and then reconnect the appliance. Then deactivate demo mode within 3 minutes as follows:

- 1 Turn the control knob anti-clockwise to position >>>.
- 2 Turn the same control knob clockwise to position .
- 3 Turn the same control knob anti-clockwise to position 0.
The illuminated ring around the control knob will turn white.

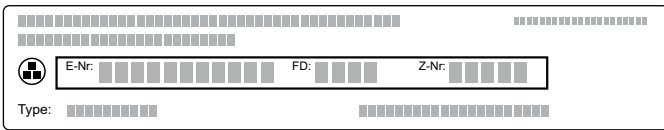
Demo mode has now been deactivated.

After-sales service

Our after-sales service is there for you if your appliance needs to be repaired. We will always find an appropriate solution, also in order to avoid after-sales personnel having to make unnecessary visits.

E number and FD number

When calling us, please quote the full product number (E no.) and the production number (FD no.) so that we can provide you with the correct advice. The rating plate that features these numbers can be found on the underside of the appliance.



To save time, you can make a note of the numbers for your appliance and the telephone number of the after-sales service in the space below in case you need them.

E no.	FD no.
--------------	---------------

After-sales service

Please note that a visit from an after-sales service engineer is not free of charge in the event that the appliance has been misused, even during the warranty period.

Please find the contact data of all countries in the enclosed customer service list.

To book an engineer visit and product advice

GB 0344 892 8988
Calls charged at local or mobile rate.

IE 01450 2655
0.03 € per minute at peak.
Off peak 0.0088 € per minute.

AU 1300 368 339

NZ 09 477 0492

Trust the expertise of the manufacturer, and rest assured that the repair will be carried out by trained service technicians using original spare parts for your domestic appliance.

Gaggenau Hausgeräte GmbH
Carl-Wery-Straße 34
81739 München
GERMANY
www.gaggenau.com

9001360095 (981016)
en, es, pt, el

GAGGENAU

