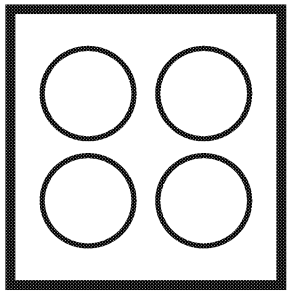
Einbau-Kochfeld

Gebrauchsanleitung



MIN54307N

Please read this user manual first!

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

Explanation of symbols
Throughout this user manual the following symbols are used:


Important information or useful hints about usage.


Warning of hazardous situations with regard to life and property.


Warning of electric shock.


Warning of risk of fire.


Warning of hot surfaces.

Arçelik A.Ş.
Karaağaç caddesi No:2-6
34445 Sütlüce/Istanbul/TURKEY
Made in TURKEY

CE

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1 Important instructions and warnings for safety and environment

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

General safety

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
  Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- The appliance is not to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction.
  Children being supervised not to play with the appliance.
- If the product is handed over to someone else for personal use or second-hand use purposes, the user manual, product labels and other relevant documents and parts should be also given.
- Installation and repair procedures must always be performed by Authorized Service Agents. The manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorized persons which may also void the warranty. Before installation, read the instructions carefully.
- Do not operate the product if it is defective or has any visible damage.
- Ensure that the product function knobs are switched off after every use.

Electrical safety

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

not be liable for any problems arising due to the product not being earthed in accordance with the local regulations.

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

Product safety

- WARNING: The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
- Never use the product when your judgment or coordination is impaired by the use of alcohol and/or drugs.
- Be careful when using alcoholic drinks in your dishes. Alcohol evaporates at high temperatures and may cause fire since it can ignite when it comes into contact with hot surfaces.
- Do not place any flammable materials close to the product as the sides may become hot during use.
- Keep all ventilation slots clear of obstructions.
- Do not use steam cleaners to clean the appliance as this may cause an electric shock.
- WARNING: Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- CAUTION: The cooking process has to be supervised. A short

term cooking process has to be supervised continuously.

- WARNING: Danger of fire: Do not store items on the cooking surfaces.
- WARNING: If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- In case of hotplate glass breakage : Shut immediately off all burners and any electrical heating element and isolate the appliance from the power supply. Do not touch the appliance surface. Do not use the appliance.
- After use, switch off the hob element by its control and do not rely on the pan detector.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- Vapour pressure that build up due to the moisture on the hob surface or at the bottom of the pot can cause the pot to move. Therefore, make sure that the oven surface and bottom of the pots are always dry.
- Hotplates are equipped with "Induction" technology. Your induction hob that provides both time and money savings must be used with pots suitable for induction cooking; otherwise hotplates will not operate. See.*General information about cooking, page 14*, selecting the pots.
- As induction hobs create a magnetic field, they may cause harmful impacts for people who use devices such as insulin pump or pacemaker.
- WARNING: Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.

Prevention against possible fire risk!

- Ensure all electrical connections are secure and tight to prevent risk of arcing.
- Do not use damaged cables or extension cables.
- Ensure liquid or moisture is not accessible to the electrical connection point.

Intended use

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

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

Safety for children

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

Disposing of the old product

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



This product complies with EU WEEE Directive (2012/19/EU). This product bears a classification symbol for waste electrical and electronic equipment (WEEE).
This product has been manufactured with high quality parts and materials which can be reused and are suitable for recycling. Do not dispose of the waste product with normal domestic and other wastes at the end of its service life. Take it to the collection center for the recycling of electrical and electronic equipment. Please consult your local authorities to learn about these collection centers.

Compliance with RoHS Directive:

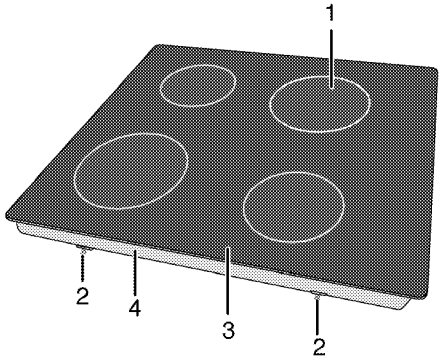
The product you have purchased complies with EU RoHS Directive (2011/65/EU). It does not contain harmful and prohibited materials specified in the Directive.

Package information

- Packaging materials of the product are manufactured from recyclable materials in accordance with our National Environment Regulations. Do not dispose of the packaging materials together with the domestic or other wastes. Take them to the packaging material collection points designated by the local authorities.

2 General information

Overview



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

Technical specifications

Voltage / frequency	1N ~ 220-240 V / 2N ~ 380-415 50 Hz
Total power consumption	max. 3 k W
Fuse	min. 16 A x 2
Cable type / section	min.H05V2V2-F 5 x 1,5 mm^2
External dimensions (height / width / depth)	55 mm/580 mm/510 mm
Installation dimensions (width / depth)	560 (+2) mm/490 (+2) mm
Burners	
Rear left	**Induction cooking plate**
Dimension	180 mm
Power	1800/3000 W
Front left	**Induction cooking plate**
Dimension	180 mm
Power	1800/3000 W
Front right	**Induction cooking plate**
Dimension	145mm
Power	1400/2200 W
Rear right	**Induction cooking plate**
Dimension	210 mm
Power	2000/3600 W

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.

3 Installation

Product must be installed by a qualified person in accordance with the regulations in force. The manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorized persons which may also void the warranty.

Preparation of location and electrical installation for the product is under installer's responsibility.

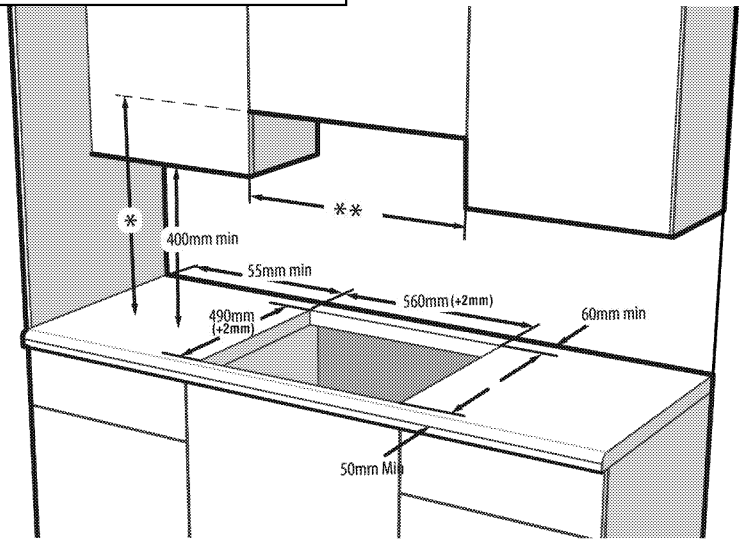
DANGER:
The product must be installed in accordance with all local electrical regulations.

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

Before installation

The hob is designed for installation into commercially available work tops. A safety distance must be left between the appliance and the kitchen walls and furniture. See figure (values in mm).

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



* min.

Installation and connection

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

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

Electrical connection

Connect the product to a grounded outlet/line protected by a fuse of suitable capacity as stated in the "Technical specifications" table. Have the grounding installation made by a qualified electrician while using the product with or without a transformer. Our company shall not be liable for any damages that will arise due to using the product without a grounding installation in accordance with the local regulations.

DANGER:
The product must be connected to the mains supply only by an authorised and qualified person. Manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorised persons.

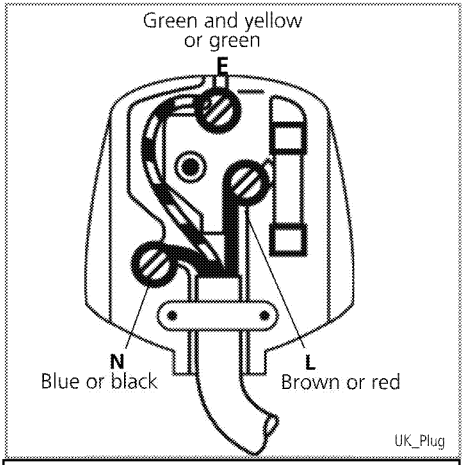
DANGER:
The power cable must not be clamped, bent or trapped or come into contact with hot parts of the product.
A damaged power cable must be replaced by a qualified electrician. Otherwise, there is risk of electric shock, short circuit or fire!

The mains supply data must correspond to the data specified on the type label of the product. The rating plate is either seen when the door or the lower cover is opened or it is located at the rear wall of the unit depending on the unit type.
Power cable of your product must comply with the values in "Technical specifications" table.

Power cable plug must be within easy reach after installation (do not route it above the hob).

The moulded plug on this appliance incorporates a 13 A fuse. Should the fuse need to be replaced an ASTA approved BS1362 fuse of the same rating must be used. Do not forget to refit the fuse cover. In the event of losing the fuse cover, the plug must not be used until a replacement fuse cover has been fitted. Colour of the replacement fuse cover must be the same colour as that visible on the pin face of the plug. Fuse covers are available from any good electrical store.

- Fitting a different plug
  As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals on your plug, proceed as follows:
- Brown cable = L (Live)
- Blue cable = N (Neutral)
- Green/yellow cable must be connected to ground (E) ⏚ line.
  With the alternative plugs a 13 A fuse must be fitted either in the plug or adaptor or in the main fuse box. If in doubt contact a qualified electrician.

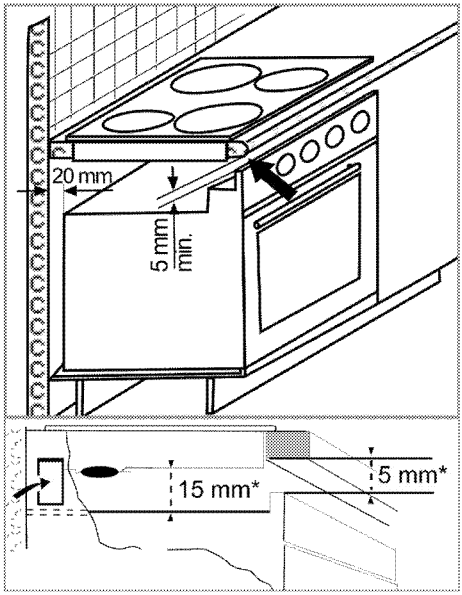


DANGER:
Before starting any work on the electrical installation, disconnect the product from the mains supply.
There is the risk of electric shock!

Plug the power cable into the socket.

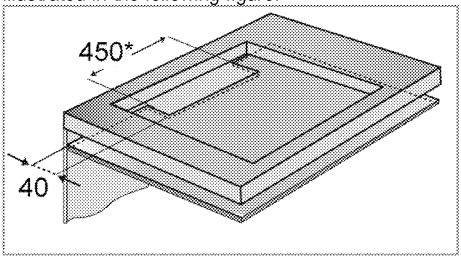
Installing the product

If the oven is below:



* min.

If the board is below:
It is required to leave a ventilation opening of minimum 180 cm^2 at the rear section of the furniture as illustrated in the following figure.



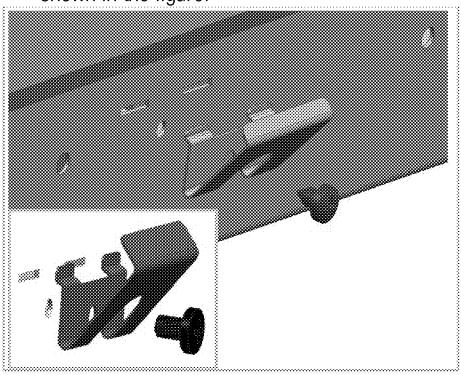
* min.

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

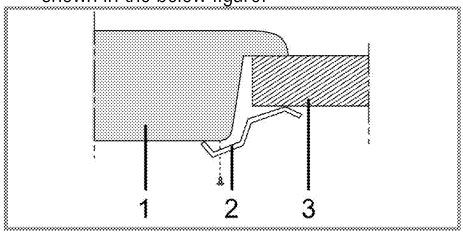
1. Prepare the surface of the counter as shown in the figure.
2. Turning the hob upside down, place it on a flat surface.
3. The sealing gasket provided in the package must be applied on the lower casing bend around the hob as shown in the figure, during installation of the hob.



4. Fix the mounting springs inserting and screwing them through the holes of the bottom case as shown in the figure.



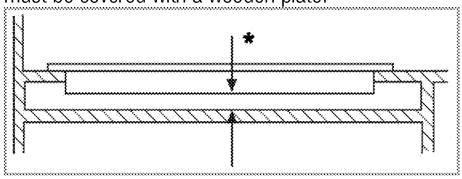
5. Place the hob on the counter and align it.
6. When the hob is placed on the counter top it will be fixed easily with the help of the clamps. If the installation with this clamps are not in appropriate for your cooktop, additional 2 mounting clamps can be fixed to the front side of the product as shown in the below figure.



1 Hob
2 Installation clamp
3 Counter

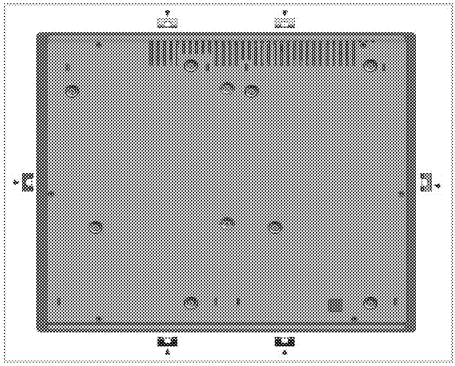
When installing the hob onto a cabinet, a shelf must be installed in order to separate the cabinet from the hob as illustrated in the above figure. This is not required when installing onto a built-under oven.

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



* min. 15 mm

Rear view (connection holes)





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



DANGER:
There are gas and electric components on hobs. Therefore stove, only the connection hole shown in this manual should only be fixed to the unit as shown in the manual using the supplied fasteners and screws supplied. Otherwise, it is dangerous to the life and property safety.

Final check

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

Future Transportation

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



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

4 Preparation

Tips for saving energy

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

- Defrost frozen dishes before cooking them.
- Use pots/pans with cover for cooking. If there is no cover, energy consumption may increase 4 times.
- Select the burner which is suitable for the bottom size of the pot to be used. Always select the correct pot size for your dishes. Larger pots require more energy.
- Pay attention to use flat bottom pots when cooking with electric hobs.
  Pots with thick bottom will provide a better heat conduction. You can obtain energy savings up to 1/3.
- Vessels and pots must be compatible with the cooking zones. Bottom of the vessels or pots must not be smaller than the hotplate.
- Keep the cooking zones and bottom of the pots clean. Dirt will decrease the heat conduction between the cooking zone and bottom of the pot.

Initial use

First cleaning of the appliance

The surface might get damaged by some detergents or cleaning materials.
Do not use aggressive detergents, cleaning powders/creams or any sharp objects during cleaning.
Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

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

Initial heating

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

5 How to use the hob

General information about cooking

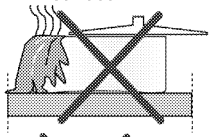


Never fill the pan with oil more than one third of it. Do not leave the hob unattended when heating oil. Overheated oils bring risk of fire. **Never attempt to extinguish a possible fire with water!** When oil catches fire, cover it with a fire blanket or damp cloth. Turn off the hob if it is safe to do so and call the fire department.

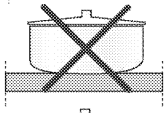
- Before frying foods, always dry them well and gently place into the hot oil. Ensure complete thawing of frozen foods before frying.
- Do not cover the vessel you use when heating oil.
- Place the pans and saucepans in a manner so that their handles are not over the hob to prevent heating of the handles. Do not place unbalanced and easily tilting vessels on the hob.
- Do not place empty vessels and saucepans on cooking zones that are switched on. They might get damaged.
- Operating a cooking zone without a vessel or saucepan on it will cause damage to the product. Turn off the cooking zones after the cooking is complete.
- As the surface of the product can be hot, do not put plastic and aluminum vessels on it. Clean any melted such materials on the surface immediately. Such vessels should not be used to keep foods either.
- Use flat bottomed saucepans or vessels only.
- Put appropriate amount of food in saucepans and pans. Thus, you will not have to make any unnecessary cleaning by preventing the dishes from overflowing. Do not put covers of saucepans or pans on cooking zones. Place the saucepans in a manner so that they are centered on the cooking zone. When you want to move the saucepan onto another cooking zone, lift and place it onto the cooking zone you want instead of sliding it.

Saucepan selection

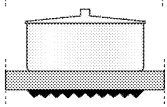
- Glass ceramic surface is heatproof and is not affected by big temperature differences.
- Do not use the glass ceramic surface as a place of storage or as a cutting board.
- Use only the saucepans and pans with machined bottoms. Sharp edges create scratches on the surface.



Spills may damage the glass ceramic surface and cause fire.



Do not use vessels with concave or convex bottoms.



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

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

Saucepan test

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

1. Your saucepan is compatible if its bottom holds a magnet.
2. Your saucepan is compatible if "⏚" symbol does not flash when you place your saucepan on a cooking zone.

Only ferromagnetic pans can be used for induction cooking

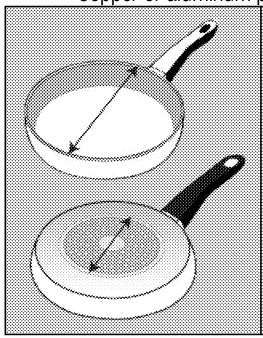
Ferromagnetic materials include:

- Enameled steel
- Cast iron
- Stainless steel designed for induction cooking

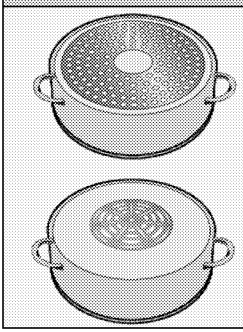
Non-ferromagnetic materials include:

These types of pans will not work with induction cooking.

- Stainless steel
- Glass
- Ceramic
- Copper or aluminum pans



Some saucepans have a smaller ferromagnetic area than the real diameter of the saucepans. Only this area will be heated up by the induction zone, therefore the cooking performance may be reduced. These pan types

	cannot be detected by bigger induction zones. The diameter of pan's ferromagnetic area should match the size of the cooking zone. If the pan is not detected by the cooking zone, try it on the next smaller cooking zone.
	Some vessels have a base which includes non-ferromagnetic materials such as aluminum. These types of vessels cannot be detected by the induction zone.

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

Saucepan recognition-focusing system

In induction cooking, only the area covered by the vessel on the relevant cooking zone is energised. The vessel's bottom is recognised by the system and only this area is heated automatically. Cooking stops if the cooking vessel is lifted from the cooking zone during cooking. Selected cooking zone and "⍽" symbol flashes alternately.

Safe use

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

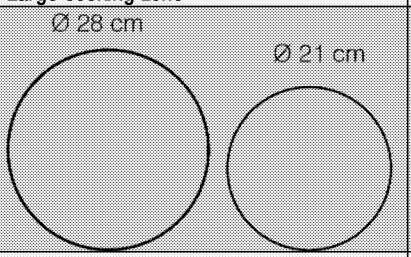
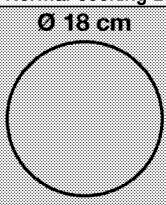
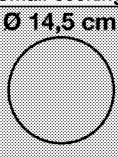
Do not put metal items such as forks, knives or saucepan covers onto your hob since they can get heated.

Never use aluminium foil for cooking. Never place food items wrapped with aluminium foil onto the cooking zone.

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

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

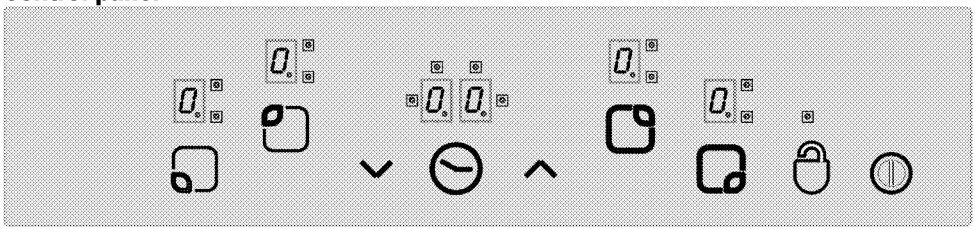
Selecting cooking zone suitable to the vessel

Large cooking zone	Normal cooking zone	Small cooking zone
		
Large cooking zone * Choose the correct pan size for the surface cooking area. The diameter of the pan's base should correspond to the size of the surface cooking area. * Distributes the power ideally. * Provides perfect heat distribution. Used to cook dishes such as large crepes or large fishes rare or very rare.	Normal cooking zone • Choose the correct pan size for the surface cooking area. The diameter of the pan's base should correspond to the size of the surface cooking area. * Distributes the power ideally. * Provides perfect heat distribution. Used for all kinds of cookings.	Small cooking zone • Choose the correct pan size for the surface cooking area. The diameter of the pan's base should correspond to the size of the surface cooking area. * Used for slow cookings (sauces, creams) * Used to prepare small portions or portions based on number of persons.

Using the hobs

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

Control panel



Specifications

Main key - ON/OFF key

Keylock

Temperature setting/Increasing timer

Temperature setting/Decreasing timer

* Activate/deactivate timer

Cooking zone selection controls

Cooking zone display (temperature setting 0 ... 9)

* Timer display (there are 4 LEDs for 4 different cooking zones)

This appliance is controlled via the touch control unit. If your touch control unit has a timer, each operation is confirmed with an audio signal.

Always keep the control panels clean and dry. Moisture and dirt may cause malfunctioning.

(*) If your hob is equipped with a timer.

(*) Not contained in hobs with 3 burners.

(*) If your hob is equipped with a timer.

Graphics and figures are for informational purposes only. Actual appearance or functions may vary.

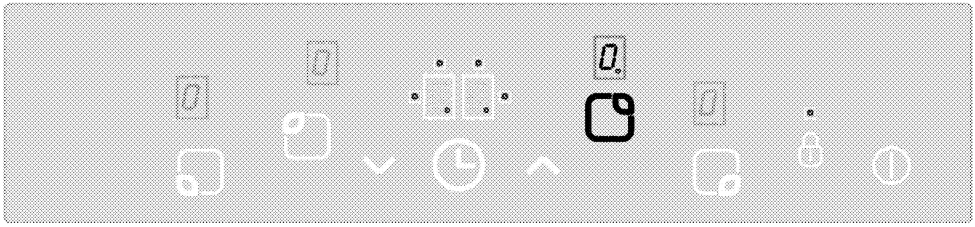
Turning on the hob

Touch the "⏻" key on control panel at least 1 second.Hotplate displays light up. "0" and all the relevant decimal points flash in all hotplate displays.The hob is ready for use . You can select different hotplates within next 10 seconds.

The hob will automatically turn off if there is no operation within 10 seconds.

Selecting the Hotplates(Cooking Zone)

Put your pan suitable for induction-cooking (pan with magnetic bottom, see page 12, “suitable pan choice”) onto the related hotplate.



1. Turn on the hob.
2. Touch the relevant hotplate selection control to turn on the desired hotplate. After the hotplate is selected,"0."decimal point stops flashing on the related hotplate display and becomes solid.
3. Set the heat level between **"1"** and **"9"**or **"9"**or **"1"** by touching "^" or "v" keys.

"^" and "v" keys are equipped with a repeat function. If you touch one of the key longer time, heat level will continually increased or reduced at every 0,4 seconds.

If you begin with "^" key, **"1"** will appear on the display. If you begin with "v" key, **'A"** and **"9"** will flash on the display with a period of half seconds. This indicates that **Automatic Cooking** is running.At the end of the preset time for **Automatic Cooking** by the manufacturer, selected hotplate stops the **Automatic Cooking** function and starts operating at the level that had been set while the Automatic Cooking function was selected.

4. To switch your oven to high power position, increase the level up to 9 with "^" key and then press ""^" key again. Thus, it will switch into the high power **"P" (Boost)** position.

If is flashing;

- Your pan is not suitable for induction cooking.
- There is nothing on the selected hotplate.
- Bottom diameter of the pan is small for the hotplate.

You can not operate both of the hotplates in either right or left hotplate group in the boost position at the same time.

Example: If one of the hotplates in the same direction (right or left) is set to level **"P"**, then the system allows you to adjust the other hotplate up to level 8 without changing the setting of the first hotplate.

Using the induction hotplates safely and efficiently

Operating principle: Because of its operating principle, induction hob directly heats the pan. Therefore, it has many advantages compared to other types of hobs. It is more efficient and the surface of the hob is cooler.

Your induction hob is equipped with superior safety systems that will allow you to use your appliance with maximum safety.

The hob control has a limitation of the operating time. If one or more hotplates are inadvertently not switched off , hotplate will be automatically deactivated after a certain amount of time. (see following Table-1). Meantime; If a timer was associated with the hotplate, than a **"00"** will be displayed on the timer display for 10 second. The limit of the operating time depends on the temperature setting selected by the manufacturer. After the hotplate is switched off automatically as described above it becomes ready to be operated by the user again. Maximum operating time is applied also for this heat setting.

Important: Your hob contains zones of Ø 145, Ø180, Ø 210 and Ø 280 which have induction features. Thanks to the induction feature, each hotplate automatically detects the diameter of the pan put on it. **"Energy is created only at places where the bottom of the pan touches"** and thus, energy is consumed at the minimum level.

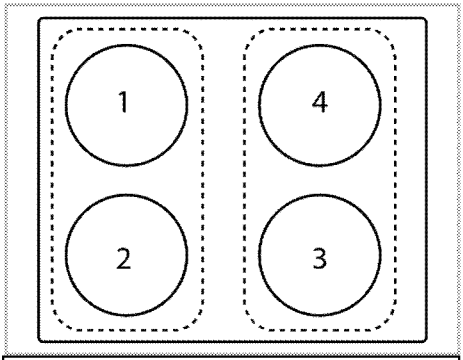
Table-1: Preset operating times when you forget to turn off the hob

Temperature level	Operation time limit - hour
0	0
1	6
2	6
3	5
4	5
5	4
6	1,5
7	1,5
8	1,5
9	0,5
P (boost) - Quick Cooking (booster)	10 minutes (*)
(*) 10 minutes later, hotplate decreases to level 9.	

Using 2 cooking zones simultaneously at same side

The total power of hob is 3000 W. The performance of hob can be changed according to number of active zones. If two zones are used at the same time, the

zones at the same side should be used. This usage style provides more cooking and pan detection performance. You can see in figure below the recommended usage style to use two cooking zone at the same time.



If the right and left cooking zones of hob operates at the same time, the cooking zones operate discontinuously. Therefore the cooking and pan detection performance decrease.

Over Heating Protection

There are some sensors inside your hob in order to provide over heating protection. Below responses may arise in an over heating condition:

- The running hotplate can be turned off.
- Selected level can be decreased. (But it is not indicated on the display.)

Safety system against overflow

Your hob is equipped with a safety system against overflowing. If any overflowing occurs on the control panel for any reason, the system automatically cuts the power connection to turn your hob off. Meantime, **"F"** appears on the touch -display.

Residual heat indicator

The induction hob may get hot after the cooking process because of the pan left on the hotplate. Until the glass table on the hob section drops down to a safe temperature, **"H"** will be displayed on the control panel. "Do not touch the related sections until **"H"** disappears.

Temperature display does not light up and worn the user anymore during a power failure.

Sensitive power setting

Because of its operating principle, induction hob responds to the commands immediately. They change the power settings in a quick way. Thus, you may prevent a cooking dish (water, milk) from overflowing by turning off the appliance.

Automatic Cooking and High Power (Booster)

Automatic cooking function makes cooking easier. If the Automatic Cooking is active, the hotplate will be operated with maximum power for a period of time (see Table -2). Quick heating time depends on the selected heat level. This is indicated through a flashing **"A"** alternating with the heat setting value (e.g. half second **"A"** and half second **"9"**) in the hotplate display. At the end of the quick heating time, hob will return to the normal heating mode for the selected level and **"A"** will disappear.

All hotplates are equipped with Quick Heating function. The below table contains the automatic heating times for different heating levels.

Table-2: Quick heating times in automatic cooking

Temperature level	Quick Heating Time of Operation - (second)
1	10
2	30
3	47
4	65
5	85
6	25
7	35
8	45
9	10

Turning On the Automatic Cooking Feature:

1. Turn on the hob.
2. Select desired hotplate by touching hotplate selection keys.
3. "∨" key to switch the heat value of the hotplate to the desired level. **"9"** and **"A"** will be displayed on the screen respectively. This means heat setting value **"9"** and Quick Heating feature is active now.
4. Quick heating function of the level to be selected is determined with "∧" or "∨" keys.
5. The specified Quick Heating function operates for the period according to the cooking level in table 2 and reverts back to its level after the time elapses. (For example, this period is 25 minutes for level 6)

Turning Off the Automatic Cooking Feature:

- The Automatic Cooking function can be turned off early by decreasing the heat setting to **"0"**.
- Automatic Cooking is not active anymore when the period in table 2 is over.

High Power (Booster)

You can use high power level to heat your hob faster. But, it is not recommended to cook in this position for too long.

Select the relevant hotplate to be operated and place the suitable pan. Increase its level up to 9 and then revert it back to P position by pressing "^" key. Due to temperature, your hob will only be allowed to operate for maximum 10 minutes and the hotplate of the hob selected for booster function will automatically decrease to level 9.

Turning the hob off

If the main switch "⏻" is pressed more than 2 sec, the hob is turned off. If the relevant hotplate is still hot when the hob is turned off, then "H" will light in the display continuously.

Turning Off The Individual Hotplates:

A selected hotplate can be turned off in 3 different ways:

1. **Simultaneous operation of the "^"and "v" keys**

The desired hotplate must be chosen with the hotplate selection "⊂" key. For example "0"

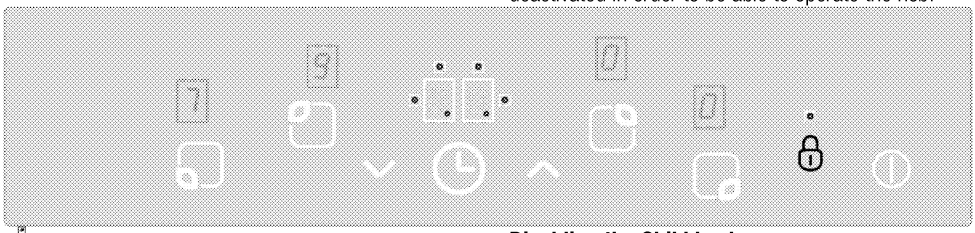
Decimal point becomes solid on the display of the hotplate, The "^"and "v" keys must be touched at the same time to turn off the hotplate.

2. **Reduction of the heat setting to "0" by operating the "v" key of the desired hotplate**
3. **Use of timer turn off function for desired hotplate** (If timer function is available)

Keylock *

Touch the "🔒" key for longer than 2 seconds to lock the touch control. Operation will be confirmed with an audible signal. Then, "🔒" LED will flash and all cooking zones will be locked.

Cooking zones, can only be locked in the operation mode. If the cooking zones are locked: only the main key "⏻" can be operated. "🔒" LED will flash and indicate a key lock module. If you turn the hob off when the keys are locked, the keylock will be activated next time you turn the hob on again. Key lock must be deactivated in order to be able to operate the hob.



"🔒" key will allow you to lock or unlock the touch control in operation mode.

Touch "🔒" key for 2 seconds to unlock the cooking zones. Operation will be confirmed with an audible signal.

Then, "🔒" LED turns off. Now the touch control is unlocked and can be operated normally.

Child Lock

You can protect the hob against being operated unintentionally in order to prevent children from turning on the cooking zone. Child Lock function contains a few complex steps to lock the touch control unit. Child Lock can only be activated and deactivated in Standby mode.

Locking the module:

1. Touch main key "⏻" to turn on the hob.
2. Touch "^" and "v" keys simultaneously for at least 2 seconds.
3. Then, touch "^" key once again.

» Child Lock function is activated and "L" appears on all cooking zone displays.

Disabling the Child Lock:

You can disable the child lock as you have activated it.

1. Touch main key "⏻" to turn on the hob.
2. Touch "^" and "v" keys simultaneously for at least 2 seconds.
3. Then, touch "v" key once again.

» "L" appears on all cooking zone displays as long as the Child lock is activated. "L" will disappear when the lock is deactivated successfully.

Timer function *

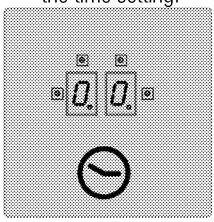
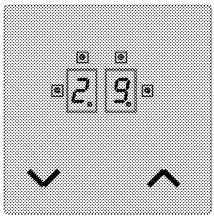
This feature facilitates cooking for you. You will not have to attend the hob continuously during the cooking process and the cooking zone will turn off automatically at the end of the time you have selected.

Timer provides following features: Touch control can command to maximum 4 cooking zone timers and one alarm cooking timer assigned at the same time. All timers can only be used in operation mode.

Timer as an alarm

Alarm timer operates independently from other cooking zones. Therefore, it is not important whether a cooking zone is selected or not.

1. Touch "⏲" key to enable the alarm timer. **"00"** and "▫▫" will appear on the timer display and a dot will appear on the lower right side. Thus, alarm timer is activated.
2. Then, set the desired time value by touching "∧" and "∨" keys.
3. Timer will start to countdown after you have made the time setting.

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

Cooking zone timer:

The cooking zone timers cay only be set for the cooking zones that are activated.

1. First turn on the hob and then enable the desired cooking zone. (cooking zone must be set to a value between **1** and **9**)
2. As in the alarm timer, enable the cooking zone timer by touching "⏲" key. **"00"** and "▫▫" will appear on the timer display and a dot will appear on the lower right side. Thus, cooking zone timer is activated.
3. You must touch "⏲" key for a second time in order to enable cooking zone timer. Now you can assign the timer.
4. Set the desired time value by touching "∧" and "∨" keys.

To set the hob timers:

1. After enabling the first cooking zone timer, touch the "⏲" key again. The control will turn clockwise towards the next active cooking zone assigned to the timer. Assignment proposal will be shown with a flashing "▣" LED.
2. Set the desired time value by touching "∧" and "∨" keys.
3. Timer activated for the cooking zone which was set first is indicated with a continuously flashing "▣" LED.

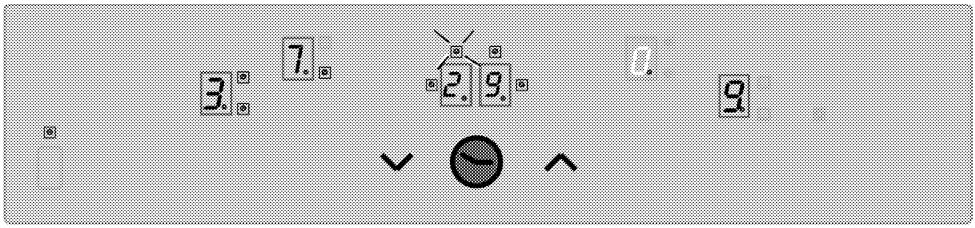
- More timers can be assigned for other active cooking zones by touching the "⏲" key once again.
- After 10 seconds, timer display reverts back to the timer that will end first.
- "▫▫" LEDs that illuminate continuously on the timer display indicate the timer that is currently counting down.
- You can display the values set for cooking zone timers and egg timer by changing the position of "⏲" key. A flashing front right "▣" LED always shows an assignment.
  If no LED is flashing, value of the egg timer will be displayed on the timer screen.

Disabling the timers:

First you must display the timer by changing the position of the "⏲" key until the timer appears. This value can later be cancelled in 2 different ways:

- By decreasing the value step by step to **"00"** by touching "∨" key.
- By touching "∧" and "∨" keys simultaneously for half second until **"00"** appears on timer display.

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



Display the remaining time value of the cooking zone timer 3 (indicator LED flashes) to the timer display (the indicator LEDs of the active timers of the cooking zones 1 and 4 in fact will not be visible on the timer display).

Noises

Some sounds may be heard from induction heated hob. Such sounds are normal and a part of cooking with induction. Such sounds;

- may be intensified when the level is in high power position.
- may arise from the structural materials of the pan.

- In low power positions, a regular on-off sound can be heard due to the operating principle.
- Sound can occur while heating an empty pan. Such sound will disappear when you add water or food in it.
- Noise of the fan which is used to cool the electronic system can be heard.

Sensor Calibration and Error Messages

When the supply power is applied, hob control system performs calibration depending on the sensor, glass and ambient conditions. Do not cover the glass part of the sensor with anything during calibration. Hob control system should also not be exposed to strong light sources such as sun light, strong halogen lamps and etc.

Table-3: Error codes and error sources

Cause of error	Display
Ambient light is too high	F1
Fluorescent lamp	F2
Sensor is covered with a bright substance	F3
Ambient light is fluctuating strongly	F4
Calibration error	AX
Induction hardware error	EX
(x = "0...9")	

Sample application:

Following lightning conditions will allow a smooth calibration:

Illumination with a bulb without a reflector (100W, dull) 70 cm above the glass ceramic hob. After a successful calibration, it is warranted that the hob will operate as intended even under a strong illumination such as halogen spot lamp wit reflector (50 W).

In case of an error, the calibration is repeated until the ambient conditions allow a successful calibration. The operation of the hob control is only possible, if the calibration of all sensors were successfully completed. After successful finished calibration process the control tolerates a very high rate of ambient light. During the operation of the hob control, it continuously adopts and recalibrates itself towards the changes in the ambient conditions.

Please see Table 3 for information on explanations related to the error messages that can appear on the touch control display.

In the event that the touch control surface is closed for a period longer than 10 seconds, the entire control system will be deactivated and a warning signal will sound. Also “F” flashes on the hotplate display.

If the surface of the touch control is exposed to dense vapour, the entire control system will be deactivated and a warning signal may be given.

Keep the surface of the touch panel clean. Otherwise, malfunctioning may occur.

6 Maintenance and care

General information

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

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

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

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

The surface might get damaged by some detergents or cleaning materials.
Do not use aggressive detergents, cleaning powders/creams or any sharp objects during cleaning.
Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

Do not use steam cleaners to clean the appliance as this may cause an electric shock.

Cleaning the hob

Glass ceramic surfaces

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

Sugar-based foods such as thick cream and syrup must be cleaned promptly without waiting the surface to cool down. Otherwise, glass ceramic surface may be damaged permanently.

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

7 Troubleshooting

Product emits metal noises while heating and cooling.

- When the metal parts are heated, they may expand and cause noise. >>> *This is not a fault.*

Product does not operate.

- The mains fuse is defective or has tripped. >>> *Check fuses in the fuse box. If necessary, replace or reset them.*
- Product is not plugged into the (grounded) socket. >>> *Check the plug connection.*
- If the display does not light up when you switch the hob on again. >>> *Disconnect the appliance at the circuit breaker. Wait 20 seconds and then reconnect it.*
- Overheat protection is active. >>> *Allow your hob to cool down.*
- The cooking pot is not suitable. >>> *Check your pot.*

symbol appears on the cooking zone display.

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

Selected cooking zone suddenly turns off during operation.

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

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

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



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

8 Guarantee Details

Your new Blomberg product is guaranteed against faulty materials, defective components or manufacturing defects. The guarantee starts from the date of original purchase of the product for a period of three (3) years, unless Beko plc (the "Manufacturer") agrees to extend the guarantee for the product in writing. If you have any questions about the guarantee on your product(including how long it is valid), please contact your retailer or our Call Centre on 0333 207 9870.

This guarantee does not in any way diminish or affect your statutory rights in connection with the product. This guarantee is in addition to your statutory rights as a consumer. If you have any questions about these rights, please contact the retailer from which you purchased the product. In certain circumstances, it is possible that your statutory rights may offer additional or higher levels of protection than those offered under the terms of this guarantee.

What is covered by this guarantee?

- Repairs to the product required as a result of faulty materials, defective components or manufacturing defects.
- Functional replacement parts to repair a product.
- The costs of a Blomberg Approved Engineer to carry out the repair.

What is not covered?

- Transit and delivery damage.
- Cabinet or appearance parts, including but not limited to control knobs, flaps and handles.
- Accessories and/or consumable items including but not limited to ice trays, scrapers, cutlery baskets, filters and light bulbs.
- Repairs necessary as a direct or indirect result of:
  - Accidental damage, misuse or abuse of a product.
  - An attempted repair of a product by anyone other than a Blomberg Approved Engineer (the "Engineer").
  - Installation or use of a product where such installation or use fails to meet the requirements contained in this guarantee or the User Instructions Booklet.
- Repairs to a product operated at any time on commercial or non-residential household premises (unless we have previously agreed to the installation environment).

This guarantee is limited to the cost of repairing the product. To the extent permitted by law, Beko plc (the "Manufacturer") does not accept and will not be held liable for any financial loss incurred in connection with the failure of any product to operate in accordance with the expected standards. Such financial loss includes but is not limited to loss arising from:

- Time taken off work.
- Damaged food, clothing or other items.
- Meals taken at restaurants or from takeaways.
- General compensation for inconvenience.

Important Notes

- Your product is designed and built for domestic household use only.
- The guarantee will automatically be void if the product is installed or is used in commercial or non-residential domestic household premises, unless we have previously agreed to the installation environment.
- The product must be correctly installed, located and operated in accordance with the instructions contained in the User Instructions Booklet provided with your product.
- Professional installation by a qualified Electrical Domestic Appliance Installer is recommended for all Washing Machines, Dishwashers and Electric Cookers (as incorrect installation may result in you having to pay for the cost of repairing the product).
- Gas Cookers must be professionally installed by a Gas Safe (or Gas Networks Ireland for Republic of Ireland) registered gas installer.