

900 2 OU - 900 4 OU



299318 - 299319

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Version: 1.0

Date of preparation: 2026-02-13

Original instruction manual

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Read these instruction manual before using the appliance and keep it available at all times!

This instruction manual contains information about installation, operation and maintenance of the appliance and constitutes an important source of information and reference guide. The knowledge of all operational and safety instructions included in this manual is a prerequisite for safe and proper handling of the appliance.

Read this instruction manual before you use the appliance and particularly before you start the appliance to prevent injury or damage. Incorrect use may cause damage.

All important information contained in the operating instructions must be available to the appropriate staff at all time. The operator shall be responsible for their availability.

In addition to the operating instructions, you must comply with the general, legal and other applicable regulations for occupational safety and environmental protection.

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1 Safety

This appliance has been manufactured in accordance with technical standards currently in force. However, the appliance may be a source of hazards if used improperly or contrary to its intended purpose. All persons using the appliance must consider information included in this instruction manual and observe safety instructions.

1.1 Explanation of Signal Words

Important safety instructions and warning information are indicated in this instruction manual with appropriate signal words. You must strictly follow the instructions, to prevent accidents, personal injuries and property damages.



DANGER!

The signal word **DANGER** warns against hazards that lead to severe injuries or death if the hazards are not avoided.



WARNING!

The signal word **WARNING** warns against hazards that may lead to moderate or severe injuries or death if the hazards are not avoided.



CAUTION!

The signal word **CAUTION** warns against hazards that may lead to light or moderate injuries if the hazards are not avoided.

IMPORTANT!

The signal word **IMPORTANT** indicates possible property damages, which may occur if safety instructions are not observed.

NOTE!

The symbol **NOTE** indicates subsequent information and guidelines for the user on usage of the appliance.

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1.2 Safety instructions

Electrical Current

- Too high a mains voltage or incorrect installation may cause electric shock.
- The appliance may be connected only if data on the rating plate correspond with the mains voltage.
- To avoid short-circuit, the appliance should be kept dry.
- If there are malfunctions during operation, disconnect the appliance from the power supply.
- Do not touch the appliance's plug with wet hands.
- Never take hold of the appliance if it has fallen into water. Immediately disconnect the appliance from the power supply.
- Any repairs or housing opening may be carried out by professionals and relevant workshops only.
- Do not transport the appliance, holding it by the power cord.
- Do not allow the power cord to come into contact with heat sources or sharp edges.

- Do not bend, pinch nor knot the power cord.
- Always completely unwind the power cord.
- Never place the appliance or other objects on the power cord.
- Always take hold of the plug to disconnect the appliance from the power supply.
- Check the power cord regularly for damage. Do not use the appliance if the power cord is damaged. If this cable is damaged, it must be replaced by customer service or a qualified electrician in order to avoid dangers.

Flammable Materials

- Never subject the appliance to contact with high temperature sources, e.g.: oven, furnace, open flame, heat generating devices, etc.
- To avoid fire hazard, clean the appliance regularly.
- Do not cover the appliance with, e.g., aluminium foil or cloths.
- Use the appliance only with materials designated to this end and with correct temperature settings. Materials, groceries and left-overs remaining in the appliance may catch fire.
- Never use the appliance near flammable or inflammable materials, e.g.: petrol, spirit, alcohol, etc. High temperature triggers evaporation of these materials, and, as a result of contact with sources of ignition, an explosion may occur.
- In case of fire, disconnect the appliance from the power supply before attempting suitable fire-extinguishing actions.
- Never attempt to extinguish fire with water if the appliance is connected to the power supply. Following extinction of fire, ensure sufficient fresh air inflow.

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Safety of Induction Plate Operation

- During operation, the heating area is getting very hot.

Information: Induction cooker does not generate heat in the process of cooking. Nevertheless, the temperature of cookware heats up the heating area and the surface remains hot after use. Do not touch any hot surfaces of the appliance.

- You may transport and clean the appliance after it cools down entirely.
- It is prohibited to sprinkle hot surfaces with cold water or flammable liquids.
- Do not put metal kitchen utensils, lids, knives nor any other metal objects on the heating area. These objects might heat up after switching the appliance on.
- Remember that wearable items, e.g. rings, watches etc., may heat up when they are close to the cooker's plate.

Safety

- In order to avoid overheating, do not place any aluminium foil or metal plates on the heating surface of the appliance.
- Do not heat up sealed containers, e.g. canned food, on the heating area of the induction cooker. Resulting overpressure may cause explosion (rupture) of a container or a can. The canned food is best to open it, put it in a pot filled with water and place the pot on a heating area in order to heat it up.
- The heating area is made of a temperature-resistant glass. In case of damage, even if it is only a small fracture, the device should be immediately disconnected from the power supply and you should contact the service company.

Electromagnetic Fields

- Magnetized items, e.g. credit cards, data storage devices or calculators, may not be placed in an immediate vicinity of the switched on appliance. Magnetic field might damage them.
- Do not open the bottom cover!
- Cookware should always be placed in the middle of the cooking area, so that pot bottom covered the electromagnetic field to the maximum extent.
- Scientific researches proved that induction cookers pose no threat. Nevertheless, people with cardiac pacemaker should keep a distance of at least 60 cm from the working appliance.

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Operator's responsibility

The operator is responsible for complying with the currently applicable laws, regulations, ordinances and existing national regulations on accident prevention, environmental protection, as well as the internal operation, operating and safety instructions that apply at the respective installation site.

Obligations of the operator:

- Operate the appliance and its components only in a technical condition that does not raise any objections, with functional protective and safety elements.
- Prepare risk assessment at work positions.
- Provide instruction and regular staff training. Pay special attention to and observe the section concerning safety and any safety hints.
- Provide suitable personal protective equipment (PPE)
- Observe the intervals of maintenance and cleaning.
- Document training/instructions, replacement of components.

Supervised Usage only

- Only supervised appliance may be used.

- Always remain in an immediate vicinity of the appliance.

Operating Personnel

- The appliance may only be operated by qualified personnel and trained specialist personnel.
- This appliance may not be operated by persons (including children) with limited physical, sensory or mental capabilities, nor by persons with limited experience and/or limited knowledge.
- Children should be supervised to ensure that they are not playing with or switching on the appliance.

Improper Use

- Unintended or prohibited use may cause damage to the appliance.
- The appliance may only be used when its technical condition is flawless and allows for safe operation.
- The appliance may only be used when all connections are executed according to rules of law in force.
- The appliance may only be used when it is clean.
- Use only original spare parts. Never attempt to repair the appliance on your own.
- Do not introduce any changes in the appliance nor modify it.

1.3 Residual Risks

Residual risks	Hazardous situation	Warning
Slipping and falling hazard	The user may slip on the floor due to the presence of water or dirt.	Wear non-slip protective footwear when using the appliance.
Burns and scalding	The operator intentionally touches the appliance.	
	Operator intentionally comes in contact with hot substances (oil, water, steam, etc.).	
Electrical injury (Electric shock)	Touching electrically conductive parts of the equipment during maintenance without first disconnecting the electrical supply. The operator carries out operations (using a power tool or without interrupting the electrical supply to the machine) while lying on a wet floor.	Maintenance of the machine must only be carried out by qualified personnel, equipped with personal protective equipment providing protection against electric shock.
	Electric shock caused by a faulty earthing system or faulty electrical protective equipment.	Protective devices in accordance with relevant standards must be installed upstream of the appliance.
Falling hazard	The operator performs activities on the upper part of the appliance using inappropriate aids (such as a ladder with rungs, or climbing onto the appliance).	Do not carry out any work on the upper part of the appliance using unsuitable aids (such as ladders with rungs or climbing on the machine).
Tipping over hazard	Carrying the appliance or appliance parts without suitable aids.	When moving the appliance or its packaging, it is necessary to use suitable aids or lifting equipment.

Residual risks	Hazardous situation	Warning
Chemical materials	The operator is handling chemicals (e.g.: cleaning agents, descaling agents, etc.).	Take appropriate precautions. Always follow the instructions on the safety data sheets and labels of the products used. Use personal protective equipment recommended in safety data sheets.
Injury hazard	There is an injury hazard during maintenance work if internal parts of the appliance frame are touched.	Maintenance work may only be carried out by qualified personnel equipped with suitable protective equipment (cut-resistant gloves, forearm protectors).
Crushing hazard	Personnel are at risk of crushing fingers or hands when handling moving parts.	Maintenance work may only be carried out by qualified personnel equipped with protective equipment (safety gloves).
Ergonomics	The operator works on the appliance without wearing the required personal protective equipment.	The operator must wear personal protective equipment when working on the appliance.

1.4 Personal Protective Equipment

Phase	Safety clothing	Safety footwear	Gloves	Eye protection	Hearing protection	Respiratory tract protection	Head protection
Transport		X					
Moving		X					
Unpacking		X					
Assembly		X					
Standard usage	X	X	X (*)				
Settings		X					
Standard cleaning		X					
Special cleaning		X	X				
Maintenance		X	X (*)				
Dismantling		X					
Disposal		X					

X	Personal protective equipment provided
	Personal protective equipment is available or must be used if required
	Personal protective equipment not provided

* Gloves intended for standard usage and maintenance works must be resistant to high temperatures to protect operator's hands when the operator touches hot elements of the appliance or hot substances (oil, water, steam, etc.).

1.5 Intended Use

This appliance is only intended for use described in the operating instructions, with the supplied and approved components.

Any other use is considered against the intended purpose. The manufacturer shall not be liable for any damage due to unintended use. In such cases the responsible party shall only be the user/operator.

The following is an intended purpose:

- Preparing and heating-up foods with the use of suitable cookware.

1.6 Unintended Use

An unintended use may lead to personal injuries or property damages caused by hazardous voltage, fire or high temperature. The appliance may only be used to perform tasks described in this instruction manual.

The following is an unintended use:

- Heating of rooms.
- Heating-up flammable, hazardous to health and volatile, etc. liquids and materials.

2 General information

2.1 Liability and Warranty

The appliance was built in accordance with the current state of the art and recognized technical safety principles. Nevertheless, during its use, there may be a threat to the health and life of the user or bystanders, or the danger of damage to the device or other assets. Warranty and liability claims for personal injury/property damage as well as defects at work are excluded if they can be attributed to one or more of the following causes:

- Use against the intended purpose
- Failure to follow/disregard the instructions and all related information
- Unauthorized structural or technical changes to the device
- Engaging insufficiently trained and insufficiently qualified personnel
- Operation with defective or incorrectly installed safety and protective devices
- Inadequate maintenance or cleaning
- Faults not fixed
- Use of prohibited media, cleaning agents, etc.
- Use of unauthorised spare parts
- Errors in operation or other misuse
- Disasters caused by foreign objects or force majeure
- Destruction of the type plate and stickers relevant for operation and safety

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2.2 Copyright Protection

This instruction manual, and texts, drawings and images included in it, as well as its other components are copyright protected. It is prohibited to reproduce this instruction manual (including its excerpts), in any form and by any means, and to use and/or transfer its content to third parties without manufacturer's written permission. Violation of the above results in obligation to pay compensation. We reserve the right to claim further damages.

2.3 Declaration of Conformity

The appliance meets the currently applicable standards and guidelines of the European Union. We confirm the above in the EC Declaration of Conformity. We may provide relevant Declaration of Conformity upon request.

3 Transport, Packaging and Storage

3.1 Delivery Check

Immediately upon reception, check the delivery for completeness and possible shipping damage. In the case of visible transport damage refuse to accept the appliance or accept it conditionally. Mark and note the scope of damage in shipping documents/consignment list of the shipping company and lodge a complaint. Concealed damage must be reported immediately upon its discovery, as compensation claims may only be filed within applicable time limits.

If you find that parts or accessories missing, please contact our Customer Service Department.

3.2 Packaging

Do not dispose of the appliance cardboard box. It may be used to store the appliance when relocating or when shipping the appliance to our service point in the case of any damages.

The packaging and its elements are made of recyclable materials. Particularly, these are: plastic films and bags, cardboard box.

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When disposing of the packaging, observe applicable domestic regulations. Recyclable packaging materials should be recycled.

3.3 Storage

Leave the packaging closed until installation of the appliance; observe external indications concerning method of placing and storage. Store the packaging in the following conditions only:

- in closed rooms;
- in dry and dust-free surrounding;
- away from aggressive agents;
- in a location protected against sunlight;
- in a location protected against mechanical shocks.

In the case of extended storage (over three months), make sure you check the condition of the packaging and the parts regularly. If needed, replace the packaging with a new one.

4 Technical Data

4.1 Technical Specifications

Designation:	Induction hob 900 2 hobs OU
Item no.:	299318
Material:	CNS 18/10
Material hob:	glass ceramic
Cooking surface dimensions (W x D) in mm:	320 x 720
Number of hobs:	2
Distribution of hobs:	2 x 5 kW
Large hobs Ø in mm:	2 x Ø 260
Number of output levels:	9
Power:	10 kW 400 V 50-60 Hz
Base unit dimensions (W x D x H) in mm:	340 x 830 x 375
Dimensions (W x D x H) in mm:	400 x 900 x 900
Weight in kg:	47,5

Designation:	Induction hob 900 4 hobs OU
Item no.:	299319
Material:	CNS 18/10
Material hob:	glass ceramic
Cooking surface dimensions (W x D) in mm:	320 x 720 (2x)
Number of hobs:	4
Distribution of hobs:	4 x 5 kW
Large hobs Ø in mm:	4 x Ø 260
Number of output levels:	9
Power:	20 kW 400 V 50-60 Hz
Base unit dimensions (W x D x H) in mm:	740 x 830 x 375
Dimensions (W x D x H) in mm:	800 x 900 x 900
Weight in kg:	83,0

Model / Properties

- Series: 900
- Type: Free-standing unit
- Operating mode: Electric
- Equipment connection: 3 NAC
- Protection class: IPX4
- Type of hobs: Induction
- Pot recognition: yes
- Sub-counter unit type: open
- Height-adjustable feet: yes
- Height-adjustable from 855 mm to 900 mm

Subject to technical changes!

4.2 Functions of the Appliance

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The induction cookers in the 900 series are specially designed for large capacities and maximum robustness.

The appliances are ideal for preparing suitable dishes (roasting, boiling, steaming, cooking, baking, etc.) in commercial kitchens.

4.3 List of Components of the Appliance

299319



299318



1. Ventilation chimney
2. Cooking area (2x or 4x)
3. Control panel
4. Open base unit
5. Feet (4x)
6. Housing
7. Glass ceramic hob

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5 Installation Instructions

5.1 Installation



CAUTION!

Incorrect installation, positioning, operation, maintenance or misuse of the appliance may lead to personal injury or property damage.

Positioning and installation, as well as repairs may be performed by authorised technical service only and in compliance with the applicable national law.

NOTE!

The manufacturer disclaims all liability and provides no warranty for damages, which may be attributed to non-observance of regulations or incorrect installation.

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- The appliance must be transported in its packaging on the enclosed wooden pallet to the installation site using lifting equipment.
- During transport, all precautions must be observed to prevent the appliance from tipping over.

Unpacking / Positioning

- Unpack the appliance, remove all external and internal packaging elements and shipment safeguards.



CAUTION!

Choking hazard!

Prevent children from accessing packaging materials, for instance: plastic bags and EPS elements.

- If the appliance is covered with a protective film, remove it. Remove the film slowly, so no glue residues are left. Remove any glue residues with the use of a suitable solvent.
- Be careful not to damage the rating plate and warning labels affixed to the appliance.
- **Never** place the appliance in humid or wet environment.

Installation Instructions

- Place the appliance in a way making the connections easily accessible, so that they may be quickly disconnected if such a need arises.
- When selecting the installation site, please consider the following items:
 - The mounting surface must be even, sufficiently load-bearing, waterproof, dry and resistant to high temperatures.
 - Make sure that the designated escape routes are clear.
 - Ensure a stable position.
 - Allow sufficient space for work, maintenance and cleaning.
 - Leave the supply and exhaust air vents, if any, free.
 - Comply with applicable technical and building regulations.
- The appliance is designed to be installed in closed rooms and may not be used in open air nor subject to any weather conditions.
- The appliance must be installed in a location where there is no risk of accidental contact with water.

- Never place the appliance directly next to walls, furniture, or other objects made of flammable materials.
- Keep a distance of at least 200 mm from the surrounding walls and other objects.
- If keeping the minimum distance is not possible, the walls should be isolated with non-combustible, thermal insulation materials (e.g., films made of heat resistant materials, which may sustain wall temperature within the permissible safety limits (up to 60°C)). Take into account the applicable fire protection regulations.

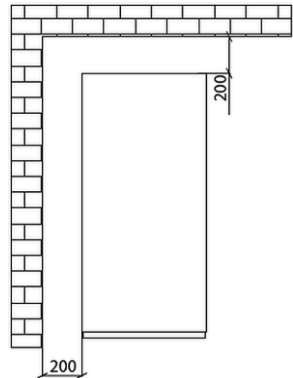


Fig. 1

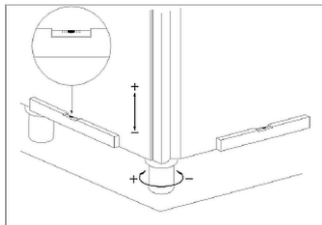


Fig. 2

- Unconditionally, the appliance must be level.
- Compensate for smaller unevennesses of flooring in the place of installation through screwing in and out of the height-adjustable feet.
- Use a spirit level as shown in Fig. 2.

5.2 Electrical Connection

- The electrical installation must be equipped with an efficient earthing system pursuant to the recommendations and specifications set forth in applicable standards. The electrical safety of the appliance can only be guaranteed if a standardised electrical installation is in place.
- In the case of direct connection to the mains supply, a device must be installed between the appliance and the mains supply, which is dimensioned as per the load and ensures separation.
- The contacts of such a device must feature a breaker path that allows complete disconnection under category III overvoltage conditions, pursuant to the installation rules. This device must also be installed in a location and in a manner that allows an operator to easily activate it, at any time.
- The main switch to which the power cord plug must be connected to should be set to 0 (zero) position. Have a qualified personnel check if the socket cord's section is suitable for the power consumed by the appliance.
- The power cord must be at least of H05 RN F type and have a cross-section suitable for the appliance.
- The connection terminal strip is located on the right-hand side, inside the base door.
- Feed the cable through the cable gland and screw connector, connect the plug connectors to appropriate terminals on the terminal strip and secure them.

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ATTENTION!

The grounding wire must be longer than the others so that, in the event of damage to the cable terminal, the grounding wire is disconnected after live wires.

The supply voltage of the operating appliance must not deviate from the nominal voltage by more than $\pm 10\%$.

Potential Equalization System

- The appliance must be integrated into an equipotential bonding system; the performance of the system must be checked pursuant to the requirements of applicable regulations.
- A terminal is available for connection; it is located at the bottom of the frame and marked with  symbol (attached to the side). A cord with a minimum cross-section of 10 mm² must be connected to this terminal.

6 Operating Instruction

Method of operation of heating plates

In induction cookers the electric voltage is applied to a conductive coil under the glass. This generates magnetic field, which being a physical effect, heats the bottom of a cookware directly.

This translates to savings of time and energy, as — contradictory to traditional heating areas — there is no heating up of a heater and then of the glass heating plate.

Another advantage of the technical features described above is the very short cooking time.

Additionally, inflow of heat changes instantly with every change of settings and it may be controlled precisely. The induction heating plate reacts to changes in settings as fast a gas cooker, for the energy is delivered immediately to a pot, without the need to prior heating up of other materials.

The induction technology combines the speed of reaction with a basic benefit of the current, making it possible to precisely control heat inflow.

Suitable Cookware

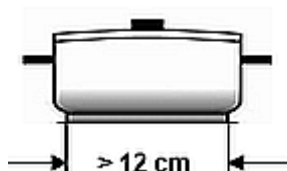
- Iron cookware
- Enamelled iron cookware
- Steel or enamelled cast iron pots/pans
- Cast iron pots/pans
- Cookware made of 18/0 stainless steel and aluminium if marked as suitable for induction (mind the description of the cookware)



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Due to the special features of induction hobs, only cookware with a magnetisable base is suitable.

For best results, only pans/pots with a diameter of > 12 cm to 27 cm should be used.



Not Suitable Cookware

- Containers with bulged bottoms
- Aluminium, brass, copper cookware unless they are clearly indicated as suitable for induction
- Pots/pans with a diameter below 12 cm
- Cookware with feet
- Ceramic cookware
- Glass cookware



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User Guidance

- The induction stove is ready for use immediately and does not need to be pre-heated.
- Use suitable cookware with flat bottom and with a diameter adequate for a given hob. The bottom of a cookware/pan must be clean, smooth and dry to avoid scratching the glass ceramic hob.
- Always place cookware in the centre of the hob.
- Be careful when moving cookware: do not slide it, but lift it up and carefully place it on the glass heating plate. Impacts can damage the glass heating plate.
- The glass heating plate becomes very hot after each cooking process due to the transfer of heat from cookware and must therefore not be touched. **Risk of burning/scalding!**
- Do not place aluminium foil nor plastic containers on the hot glass heating plate of the appliance.
- Do not pour any cold liquids onto the hot glass heating plate.
- Do not use the glass heating plate as a storage surface for any objects.

Before first use

1. Clean the device before use according to the instructions in the "Cleaning" Section.
2. Dry the device thoroughly.
3. Place suitable cookware with food in the centre of the hob.

CAUTION!

If unsuitable cookware or no cookware is placed on the hob, an acoustic signal will sound after the appliance is switched on, and the appliance will then switch off.

Only use cookware that is suitable for induction hobs.

Do not operate the appliance without cookware or with empty cookware.

Assignment of rotary controls and control lamps to the cooking zones

The **299318** appliance is equipped with two cooking zones arranged one behind the other: the left-hand rotary knob is for the rear cooking zone and the right-hand knob is for the front cooking zone.

On the **299319** appliance, the distribution of hobs is as follows: two behind each other and two next to each other. The two left-hand rotary controls are for the two hobs behind each other on the left, and the two right-hand rotary controls are for the two hobs behind each other on the right. The left-hand rotary control is for the rear hob and the right-hand rotary control is for the front hob. The glass hob is separated by a central bar.

Each cooking zone can be used separately and adjusted using the corresponding rotary knob.

There is a green control lamp to the right or left of the rotary controls for each hob. This lights up as soon as a power level is set. The control lamp remains lit until the corresponding rotary control is turned to the OFF position.

Starting up the appliance / Preparing food



WARNING!

Risk of burns from hot dishes and food!

Cookware containing food may slip or tip over if the appliance is not placed on a level and stable surface.

Pay attention to the appliance's base area.

Never move the appliance with cookware containing food on it; remove the cookware first.

Use heat resistant protective gloves when removing cookware.

1. Connect the appliance to the power supply.
2. Switch on the safety isolator switch.



3. Use the rotary control to set the desired power level (1 – 8, MAX.) for the selected cooking zone according to the food being cooked.

The green control lamp for the selected cooking zone will light up.

Fig. 3

4. Prepare the desired food or reheat food that is already cooked.
5. Once cooking is complete, turn the control knob for the selected cooking zone to the OFF position.

Switching off the appliance

1. When the appliance is no longer in use, turn all knobs to the OFF position.
2. Disconnect the device from the power supply.

7 Cleaning and Maintenance

The operator must ensure that the device and its safety components are kept in good condition. Control and safety systems should be checked for their effectiveness.

Maintenance, cleaning and repairs must only be carried out by suitably trained and specialised personnel.

If the safety devices need to be removed for maintenance, cleaning and repair, they should be reinstalled immediately after completion and their function should be checked.

All maintenance and cleaning work must be carried out in accordance with the operating instructions at the specified intervals.

7.1 Safety Instructions for Cleaning

- Before cleaning, disconnect the appliance from the power supply.
- Leave the appliance to cool down completely.
- Make sure water does not enter the appliance. Do not immerse the appliance in water or other liquids during cleaning. Do not clean the appliance with a pressurized water jet.
- Do not use any sharp or pointed, nor metal implements (knife, fork, etc.). Sharp or pointed implements may damage the appliance, and when in contact with live parts, they may cause electric shock.
- For cleaning, do not use any scouring agents that contain solvents nor corrosive cleaning agents. They may damage the surface.

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7.2 Cleaning

To ensure proper functioning, hygiene and performance, the appliance must be thoroughly cleaned at the end of the working day (or more often if necessary). This prevents food residues from burning in.

Glass hob

1. Clean everyday dirt on the hob (fingerprints, food stains or non-sugary dirt on the glass) immediately after use with a soft, damp cloth or non-abrasive sponge.
2. Wipe the cleaned hob thoroughly with a cloth dampened with clean water.
3. Then dry the cooking surface with a soft, lint-free cloth.

Stubborn stains

- Stubborn stains can also be removed with a mild cleaning agent (e.g. washing-up liquid).
- Water stains and limescale deposits can be removed with vinegar.
- Metal residues (caused by moving pots) are often difficult to remove. Use commercially available specialised cleaning agents and follow the manufacturer's instructions.
- Remove food residues with a glass scraper. This can also be used to remove melted plastic and sugar.

Housing / base

1. Clean the housing of the appliance and the base unit daily with a soft, damp cloth and a mild cleaning agent.
2. Wipe the cleaned surfaces thoroughly with a clean cloth.
3. Then dry the surfaces carefully with a soft cloth.

7.3 Maintenance

We recommend having the appliance serviced at least twice a year by an authorised service centre, and to conclude a service contract if necessary.

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8 Possible Malfunctions

The table below contains descriptions of possible causes and solutions to malfunctions or errors during operation of the appliance. The works may only be performed by suitably qualified technical personnel.

When malfunction cannot be removed, contact the technical service. In such a case, provide article number, model and serial number. You will find this information on the rating plate.

Possible Malfunctions

Malfunction	Cause	Remedy
No heating output Control lamp not illuminated	No mains voltage	Check that the hob is connected to the mains voltage (plug is plugged in) and that the mains switch is switched on
	Control knob in OFF position	Turn the control knob from the OFF position to one of the positions 1 – 8 or MAX
	Mains switch off	Switch the mains switch on
	Cookware too small (base diameter < 12 cm)	Use suitable cookware with a larger diameter
	Cookware not placed in the centre of the hob	Place cookware in the centre of the hob
	Unsuitable cookware on the hob	Only use suitable cookware
	Hob defective	Contact customer service
Weak heating output Control lamp is on	Cookware used has poor induction properties	Use cookware with better induction properties
	Ventilation system is obstructed/blocked	Remove any obstructions from the ventilation openings
	Dirty air filter	Clean the air filter
	Ambient temperature too high	Reduce ambient temperature; it must not exceed 40 °C
	Faulty power supply	Check the fuses at the mains input
	Hob defective	Contact customer service

Malfunction	Cause	Remedy
No effect when turning the control knob	Rotary knob defective	Contact customer service
Power supply is intermittent, fans are working	Ventilation system is obstructed/blocked	Clear ventilation openings of obstructions
	Fans dirty	Clean fans
Power supply is intermittent, fans are not working	Fan or fan sensor defective	Switch off the device Contact customer service
Power supply alternates after prolonged and continuous use	Overheating of the induction coil, cooking zone too hot	Switch off the hob, Remove cookware
	Empty cookware	Wait until the hob has cooled down
	Overheated oil in the pan	

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9 Disposal

Electrical Appliance

	Electric appliances are marked with this symbol. Electrical appliances must be disposed of and recycled in a correct and environmentally friendly manner. You must not dispose of electric appliances with household waste. Disconnect the appliance from the power supply and remove power cord from the appliance.
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Electrical appliances should be returned to designated collection points.