

## 6K-EBMF



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**Read this instruction manual before using 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. Additionally, accident prevention, occupational health and safety, and legal regulations in force in the area the appliance is used apply.

Before you start using the appliance, especially before turning it on, read this instruction manual in order to avoid personal injuries and property damages. Improper use may cause damage.

This instruction manual forms an integral part of the product and must be stored in an immediate vicinity of the appliance and be available at all times. The instruction manual should be transferred together with the appliance.

## 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.

## 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.
- In order to avoid overheating, do not place any aluminium foil or metal plates on the heating surface of the appliance.

## Safety

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- 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.

## Supervised Usage only

- Only supervised appliance may be used.
- Always remain in an immediate vicinity of the appliance.

## Operating personnel

- The appliance can be used by children of 8 years old and older, as well as by people with reduced physical, sensory or mental abilities and those with limited experience/knowledge as long as they are under supervision or have been instructed on safe use of the appliance and possible risks.
- Keep children under 8 years of age away from the appliance and the power cord unless they are under constant supervision.

## 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.
- Pots or pans should always be lifted from the induction hob and not moved over, as otherwise their bottom might scratch the glass.

### 1.3 Intended Use

As described below, every use of the appliance for a purpose differing and/or diverging from its intended standard use, is prohibited and considered to be an unintended use.

The following is an intended use:

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

### 1.4 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

All information and instructions in this instruction manual account for legal regulations in force, current level of technical engineering knowledge as well as our expertise and experience, developed over the years. If special models or additional options are ordered, or state-of-the-art technical solutions were implemented, the actual scope of delivery of the appliance may, in some circumstances, differ from descriptions and numerous drawings in this instruction manual.

The manufacturer is not liable for any damages nor faults stemming from:

- failure to observe instructions,
- unintended use,
- technical alterations introduced by the user,
- usage of unapproved spare parts.

We reserve the right to introduce technical modifications to the product, intended for improvement of the appliance and its performance.

### 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.

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

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### 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

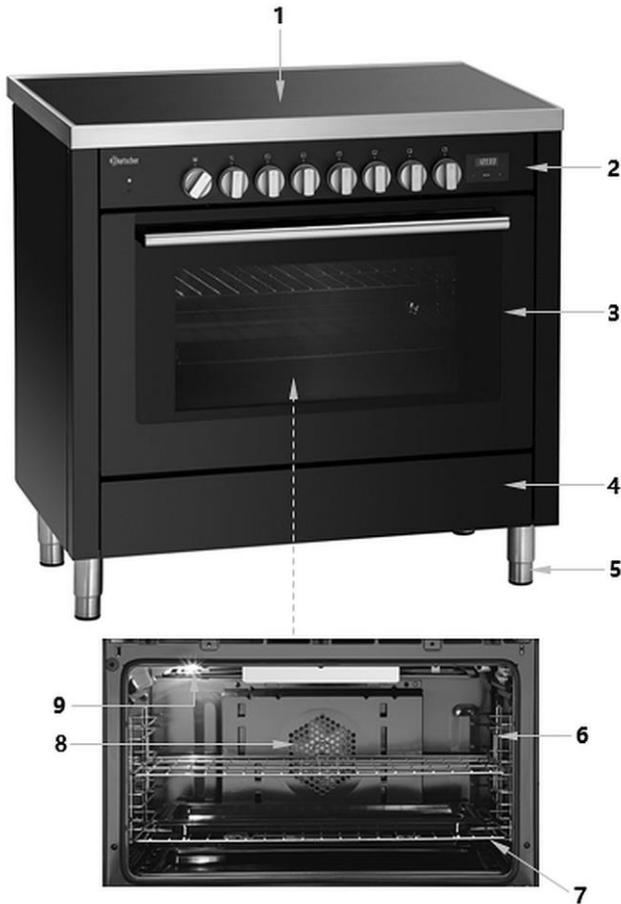
<b>Name:</b>	<b>Induction stove 6K-EBMF</b>
Art. No.:	<b>286426</b>
Material:	steel
Heating plate material:	glass
Number of hobs:	6
Distribution of hobs:	6 x 3 kW
Size of hobs, in mm:	225 x 225
Glass hob dimensions (W x D), in mm:	880 x 520
Oven's thermal processing chamber material:	enamelled
Temperature range, min.–max., in °C:	50 - 250
Timer setting, from–to, in min.:	5 - 55
Oven dimensions (W x D x H), in mm:	665 x 400 x 340
Oven volume, in litres:	87
Number of guide rail pairs:	4
Distance between guide rail pairs, in mm:	60
Oven connected load, in kW:	2,45
Connected load:	10.5 kW   400 V   50/60 Hz
Dimensions (W x D x H), in mm:	900 x 600 x 940
Weight, in kg:	99,6

We reserve the right to implement technical modifications.

### Version / Characteristics

- Appliance type: standing appliance
- Equipment connection: 3 NAC
- Operating mode: electric
- Hob type: induction
- Oven type: electric
- Multi-functional oven
- Functions:
  - defrosting
  - double grilling
  - ECO
  - grill + fan
  - multi-functionality (circulating air + fan)
  - cleaning
  - static + fan
  - bottom heating element + grill + fan
  - pre-heating
- Oven characteristics:
  - triple glazing
  - oven lighting
  - timer (5–55 min.)
- Fume extractor
- Height-adjustable feet
- Height adjustment: 900 x 940 mm
- The set includes:
  - 1 baking sheet
  - 1 grate

## 4.2 List of Components of the Appliance



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- |                                   |                        |
|-----------------------------------|------------------------|
| 1. Induction plate                | 2. Control panel       |
| 3. Appliance door with handle     | 4. Storage compartment |
| 5. Height-adjustable feet (4 pcs) | 6. Guide rails         |
| 7. Grate                          | 8. Fan                 |
| 9. Internal LED lighting          |                        |

Fig. 1

## Induction Plate / Hobs Distribution

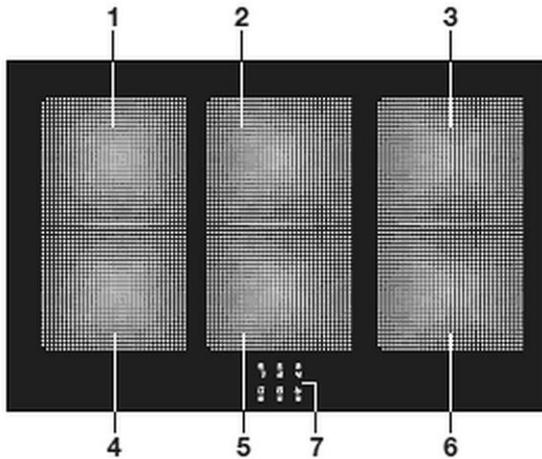
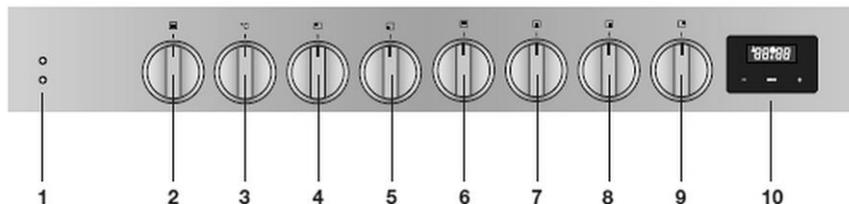


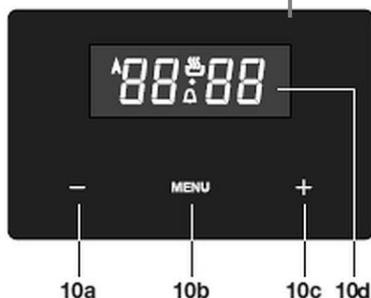
Fig. 2

- |                                    |                    |
|------------------------------------|--------------------|
| 1. Rear left hob                   | 2. Rear centre hob |
| 3. Rear right hob                  | 4. Front left hob  |
| 5. Front centre hob                | 6. Front right hob |
| 7. Induction plate digital display |                    |

## Control Elements / Indicator Lights



1. Oven and thermostat indicator lights
2. Oven functional controller
3. Oven temperature controller
4. Rear left hob dial knob
5. Front left hob dial knob
6. Rear centre hob dial knob
7. Front centre hob dial knob
8. Front right hob dial knob
9. Rear right hob dial knob
10. Digital timer



- 10a '-' key
- 10b 'Menu' key
- 10c '+' key
- 10d Timer digital display

Fig. 3

### 4.3 Functions of the Appliance

The induction cooker is intended for preparation and heating up of foods using appropriate cookware.

6 hobs and a large, multi-functional electric oven offer more than just a large area for preparing delicious dishes. Additionally, the versatility of the multi-functional oven delights when selecting the perfect thermal processing program.

## 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.**

### Unpacking / Positioning

#### ATTENTION!

**Due to high weight of the appliance it should be transported, unpacked, and installed by two persons.**

- 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.

- Be careful not to damage the rating plate and warning labels affixed to the appliance.
- **Never** place the appliance in humid or wet environment.
- Place the appliance in a way making the connections easily accessible, so that they may be quickly disconnected if such a need arises.
- The appliance should be placed on a surface that is:

- even, with sufficient load-bearing capacity, resistant to water, dry and resistant to high temperatures;
  - sufficiently large, and thus enabling usage of the appliance with no problems;
  - easily accessible;
  - well ventilated.
- To install the appliance, perform the following steps:
    - Remove the packaging of the appliance, except for the pallet.
    - Lift the appliance with the lift truck and move it to the planned installation location. Be careful not to damage the appliance. Control the stability in order not to lose the balance of the appliance.
    - Do not drag nor push the appliance, as it may fall down. This may also cause the damage to external elements or feet.
    - As soon as the appliance is in the planned installation location, remove the pallet.
    - Level the appliance by screwing in or out the feet.
    - Remove the protective film from the appliance at the end.

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### Minimum Clearances

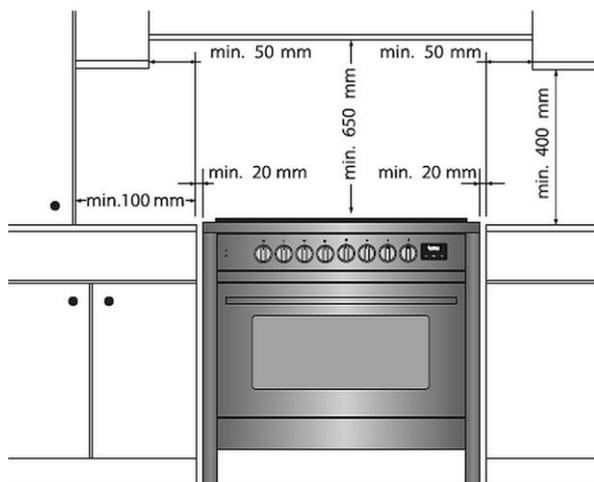


Fig. 4

- If the appliance is standing next to a tall cabinet or wall made of combustible material, maintain a clearance of at least 50 mm between the appliance and the cabinet/wall.

- Maintain a minimum clearance of 650 mm between the hob and any fume extractor fitted above it.
- If the appliance is permanently installed between two kitchen cabinets, the lining of the pieces of furniture must be capable of withstanding a temperature of at least 90°C.

## 5.2 Electrical Connection

### Connection — Electrical Power

- Verify if the technical specification of the appliance (see the rating plate) correspond to the local electricity grid.
- Electrical connection of the appliance to mains power supply must be executed by a qualified electrician, according to international, national and local regulations in force.
- The induction cooker is equipped with power cord. It must be connected with a plug or directly into a suitable mains wall socket.
- The wall socket and plug must be accessible at all times.
- The power cord should be laid in a way preventing anyone from threading on it or tripping against it.
- Ensure that the connection cable does not come into contact with oven components that may become hot.
- If a permanent connection is to be executed, ensure that a multi-pole switch with a gap between contacts of at least 3 mm is installed in the supply line.
- The appliance must not be connected to the mains using a splitter plug or extension cord. If this is the case, safe use of the appliance cannot be guaranteed.
- Do not use the appliance with an external timer or remote control.

## 6 Operating Instruction

### Before Use

1. Remove all accessories from the oven.
2. Before use, clean the appliance observing instructions in section 6 '**Cleaning**'.
3. Prior to first use, heat the appliance up with no foods inside for an hour at the highest temperature, with top and bottom heating element function on, observing indications in section 'Settings'.
4. Prior to first use, and observing instructions in section 'Settings', heat up the oven without food to eliminate any unpleasant odours that come from the thermal insulation. Select the highest temperature and the longest time.

During this process, a protective lubricant used in the manufacturing process should be removed.

A small amount of smoke or unpleasant odour may be produced. This is normal during first use and should not recur.

If needed, switch the kitchen hood extractor or ventilate the room.

5. After heating up, open the oven door so that the remaining smoke may escape.
6. When the oven has cooled down, clean the oven with warm water and a soft cloth or sponge.
7. Dry the appliance thoroughly.

### 6.1 Using the Induction Plate

#### 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.

## Operating Instruction

### 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)



Due to a specific way the induction plate operates, only cookware with a bottom subject to magnetization is suitable.

To obtain better results, use only pans/pots with a diameter of 12 - 24 cm.

### 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



### Cookware Detection



- The electronic sensor registers the presence or absence of a cookware piece on the hob. If a cookware piece is not suitable for cooking by means of magnetic induction or if a cookware piece is too small, a corresponding symbol appears on the display (figure to the left).

- If a cookware piece is removed from the hob during the cooking process, without the corresponding dial knob being set to the '0' position, the value previously set and displayed on the corresponding display is automatically replaced by the symbol.
- When a cookware piece is correctly put back on the hob, the symbol goes out and the cooking process continues normally. Otherwise, the symbol also goes out after 10 minutes.
- When the dial knob is rotated to any position before a cookware piece is placed on a hob, the display will first show the set power output level and the cookware detection symbol immediately afterwards. The hob remains in stand-by mode for 10 minutes. The cooking process starts if a cookware piece is correctly placed on the hob during this time. Otherwise, the hob remains switched off and the cookware detection symbol goes out. To switch the hob on again, the corresponding dial knob must first be set back to '0' before selecting the desired power output level.

### Automatic Power Distribution

- The maximum power is distributed between the active hobs.
- The power output level set first takes precedence over the subsequent settings of other hobs. When the final heating zones are activated, the values on the displays start flashing and a double acoustic signal is heard. The highest power output level set is automatically displayed.
- If the heating value of any of the hobs is reduced manually, the power difference is distributed to other hobs.
- The power is automatically distributed between the left, centre and right hobs.

### Induction Plate Sounds

#### Ticking Sound

The slight ticking sound is due to the power distribution from the front to the rear hobs. Also, at lower cooking levels, a quiet ticking sound may be sound.

#### Cookware Pieces Generate Sounds

Cookware pieces can make a sound of their own during cooking.

This is caused by the flow of energy from a hob to a cookware piece. For some pots/pans, this is particularly common at high cooking levels. This is not harmful to cookware pieces nor hobs.

#### Fan Generates Sounds

The appliance is equipped with a fan to extend the life of the electronics. When the appliance is used intensively, the fan is switched on, which makes a buzzing sound heard.

Even when the appliance is switched off, the fan can still be heard for some time.

### Cooking Time Limitation

#### ATTENTION!

**The cooking duration time limitation is a safety function for induction plates. If a hob is used for an exceptionally long time, it is automatically switched off.**

Depending on the power output level set, the cooking time is limited as follows:

Power output level	The hob switches itself off automatically after:
1	480 minutes
2	360 minutes
3	300 minutes
4	300 minutes
5	240 minutes
6	90 minutes
7	90 minutes
8	90 minutes
9	90 minutes
boost (P)	10 minutes

### Residual Heat Indicator



- A hob may still remain hot for some time after intensive use. As long as a hob is hot, 'H' flashes on the digital display of the induction plate (figure to the left).

### Temperature Protection

- Each hob is fitted with a sensor. It continuously monitors the temperature of a cookware piece bottom and the hob elements to avoid the risk of overheating, e.g. by a pot being used for cooking without contents.
- If the temperature is too high, the power output of a hob is automatically reduced or a hob is switched off completely.

### 6.2 Induction Plate Operation

#### Warning Indications



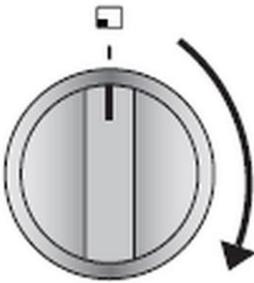
#### WARNING

##### Risk of burning!

The hob and the appliance housing get very hot during the operation of the appliance due to hot cookware and they remain hot for some time still after switching off.

Never touch the hot surface of the appliance.

#### Switching Hob ON



1. Before activating the hob, a matching pot must be placed on the selected hob.
2. Rotate the corresponding dial knob clockwise and set the desired power output.

All display indicators turn on.

The acoustic signal sounds.

The display of the selected hob shows the set power output value, the displays of other hobs show '0'.

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There is no acoustic signal when the second dial knob is rotated.

The display shows the power output value set for the selected hob.

#### Changing Power Output Levels

1. To increase the power output of a respective hob, rotate the dial knob clockwise, and to reduce the power output — counter-clockwise.

It is possible to set power output levels in the range of '0' to '9'. In addition, a Boost level is available.

The selected power output is shown on the display of the corresponding hob.

The default setting of the dial knob is '0'.



2. Rotate the dial knob of the selected hob to the desired power.

The selected power output is displayed on the corresponding display.

3. To activate the Boost level, set the dial to '9'.
4. Then rotate it one level further.

The acoustic signal sounds. 'P' appears on the display.

5. Then rotate the dial knob again to '9'.

### Manual Switching OFF



1. Rotate the dial knob to '0' position.

A blinking point appears on all displays, as shown in the picture opposite.

After 15 seconds, all displays switch off.

The acoustic signal sounds.

The appliance switches to the Standby mode.

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### Rapid Heating-Up Function

This function allows the desired power output level to be reached more quickly, but remains active only for a limited time (see table below).



1. Rotate the dial knob counter-clockwise, starting with '0', until an acoustic signal is heard.

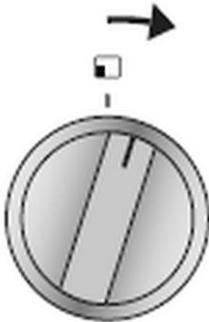
The 'A' symbol appears on the display (see figure).

2. Use the dial knob to set the required power output level for the selected hob within 10 seconds.

The display will now alternately flash the 'A' symbol and the power output level that has just been set.

Power output level	The hob switches itself off automatically after:
1	48 seconds
2	144 seconds
3	230 seconds
4	312 seconds
5	408 seconds
6	120 seconds
7	168 seconds
8	216 seconds
9	-

### Warm-Keeping Function



This function makes it possible to heat a container suitable for induction hobs, so that a constant temperature is maintained inside the container.

This is useful for heating up and keeping food warm in containers for cooking previously cooked food. In this way, energy consumption is optimised.

The maximum fixed heat release time is 120 minutes.

1. Rotate the dial knob clockwise to 'U'.

The corresponding display shows the symbol shown in the figure opposite.

### Combining Hobs

This function is used to combine two hobs into one common large hob. At any one time, both left, both centre or both right hobs may be combined. The hobs to be combined can only be controlled via the dial knob for the front of both combined individual hobs.



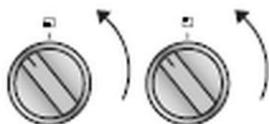
1. Rotate the dial knobs of both left, centre or right hobs clockwise to power output level '9'.
2. Now hold both dial knobs at the same time and rotate them from power output level '9' to Boost level 'P' until you hear an acoustic sound.

The successful connection of the hobs is indicated by the symbols on the respective displays (figure above).

3. Rotate the dial knob of the front hob to the desired power output level.  
If cookware pieces are removed from the hob during the cooking process and not put back on the hob within 10 minutes, the function is automatically deactivated.  
To deactivate the function manually, set the dial knobs back to '0' position.

### Child Safety Lock

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It is possible to lock the hobs.

1. Rotate the dial knobs of the front left hob and rear left hob counter-clockwise at the same time and hold them in this position for at least 2 seconds until 'L' appears on all displays.



After a few minutes the symbols will disappear. When any dial knob is rotated, however, the above lock symbols will reappear on all displays and the hobs will not activate.

The deactivation is unlimited in time. A prolonged power interruption may cancel the deactivation that has been carried out.

2. In order to reactivate the hobs, both first dial knobs to the left must be rotated counter-clockwise again simultaneously.

## Using Cooking Levels

The following is indicative only, as the setting value depends on the quantity and composition of the food and the dish.

<b>Cooking level</b>	<b>Used for:</b>
<b>Level 'Boost' / Level 9</b>	<ul style="list-style-type: none"><li>• Bringing food/water to a boil quickly</li><li>• Boiling green leafy vegetables</li><li>• Heating up oil and fat</li><li>• Generating pressure in a pressure cooker</li></ul>
<b>Level 8</b>	<ul style="list-style-type: none"><li>• Browning meat</li><li>• Frying fish</li><li>• Frying omelettes</li><li>• Browning boiled potatoes</li><li>• Deep fat frying</li></ul>
<b>Level 7</b>	<ul style="list-style-type: none"><li>• Frying thick pancakes</li><li>• Frying thick meat coated in bread-crumbs</li><li>• Frying bacon</li><li>• Frying raw potatoes</li><li>• Frying French toast</li><li>• Frying fish coated in bread-crumbs</li></ul>
<b>Level 6 / Level 5</b>	<ul style="list-style-type: none"><li>• Cooking</li><li>• Defrosting hard vegetables</li><li>• Frying and cooking thin meat</li></ul>
<b>Level 1 to Level 4</b>	<ul style="list-style-type: none"><li>• Boiling broth</li><li>• Braising meat</li><li>• Stewing vegetables</li><li>• Melting chocolate</li><li>• Melting cheese</li></ul>

## 6.3 Using Multi-Functional Oven

### Roasting and Frying Indications

#### Energy-Efficient Use of the Oven

- Open the oven door as seldom as possible.
- Prepare food of approximately the same cooking temperature (e.g., apple tart and casserole) at the same time on the same grate or one above the other with the air circulation function. The roasted meat can be braised at the same time.
- Prepare several dishes in succession, for example a casserole after a pie. Preparation time for the second dish can often be reduced by 10 minutes, as the oven still contains plenty of heat.
- By insulating the oven, dishes that take longer to prepare (1 hour or more) can be processed using the residual heat of the oven. Rotate the oven off 10 minutes earlier than specified, but leave the door closed.
- Pre-heating is generally not required, except for dishes with a preparation time of less than 30 minutes or when specified in the recipe.
- Remove anything not needed from the oven before baking.
- Switch off the oven before removing the prepared food from the oven.

#### Cookware for the Oven

- In principle, any heat resistant cookware can be used.
- Do not rinse glassware in cold water immediately after use. The sudden difference in temperature can cause the glass to break.
- Use dark or black baking tins. They conduct heat better and allow food to bake evenly.

#### Do Not Cover the Bottom

- Do not cover the bottom of the cooking cabinet. Covering the bottom with, for example, aluminium foil or a baking sheet can lead to overheating and damage to the enamel.
- To avoid soiling the bottom of the oven with cake pan spills, you can form a bowl out of aluminium foil and place it on the grate under the cake pan or by placing baking paper under the pan.

### Time Setting

1. Choose a preparation time 5 minutes shorter than the recipe indicates it. This allows you to check in the last phase whether the dish or cake is ready and has the right colour.

If not, close the oven door and check again after a certain time. Open and close the oven door slowly. It is best not to open the oven door before three quarters of the preparation time has elapsed.

### Warm-Keeping

The oven can be used to keep the already prepared dishes warm. For this purpose, select the hot air function and a temperature of 75°C. Food to be kept warm should be covered to avoid drying out.

### Roasting Meat

Meat in pieces, over 1 kg, is most suitable. The meat gains a regular, crispy crust with almost no loss of weight.

Rub the meat with salt and spices a quarter of an hour beforehand. For roasting, use 80–100 g of butter or fat (or a mixture) per 500 g of meat.

### Baking Time

- Flat, thin pieces of meat require an average of 5 minutes less cooking time than thick or rolled pieces of meat. For larger cuts of meat, plan a 15–20 minutes longer cooking time for each additional 500 grams.
- Place the meat in a roasting tin and baste with butter and/or fat. If the meat has fat on the edge, place it on top for roasting. Water the meat without fat every 15 minutes or so. For meat with fat, water it down every 30 minutes or so.

If the sauce becomes too dark, add a few tablespoons of water occasionally during roasting.

Once ready, leave the meat covered with aluminium foil for about 10 minutes before slicing.

### Baking Levels

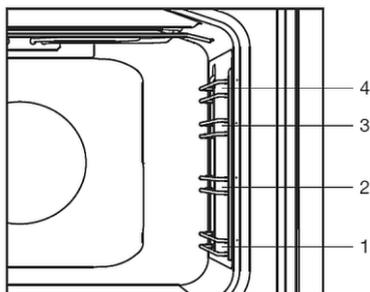


Fig. 5

The thermal processing chamber of the appliance features several baking levels. Place the grate or baking sheet between the guide rails for the given level.

Select the appropriate level for the food, observing the data in the recipe or on the packaging of the food to be prepared.

## 6.4 Operating Multi-Functional Oven

### Clock Setting



When connecting the appliance for the first time, the symbols 'A' and '0 00' blink. The correct time must be set.

1. Press the '+' and '-' keys simultaneously until the dot between the hour and minutes starts blinking.

The 'A' symbol disappears and the baking symbol appears above the dot.

2. Press the '-' or '+' key to set the time.

3. Wait a moment after setting the correct time.

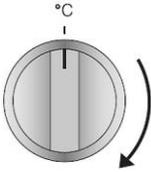
After a few seconds, an acoustic signal sounds.

The display shows the current time and the dot stops blinking.

As long as the dot is blinking, the time can be set.

When the display shows the current time, the time can be adjusted by holding the '-' and '+' keys down simultaneously again. The dot starts to blink. Press the '-' key or the '+' key to adjust the time.

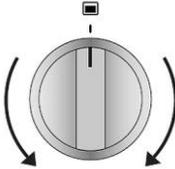
### Switching the Appliance ON/OFF



1. Select the temperature setting and oven function using the temperature controller.

The oven and thermostat indicator lights come on; the oven is switched on.

See the table below for information on various oven functions that can be selected.



2. When the thermal processing time has elapsed, rotate the temperature controller and function controller to '0' in order to switch the oven off.

#### ATTENTION!

If the oven is not working, the digital timer may have been programmed; the display then shows 'A'. Abort the programming according to the instructions in the 'Temporary Switching Oven OFF' section.

If the oven door is opened while the appliance is running, the thermostat indicator light goes out. When the oven door is closed, the indicator light will automatically come back on after some time.

EN

### Oven Functions

	<p><b>Cleaning function</b></p> <p>This function can be used to clean the oven. By combining the top and bottom heating elements and adding 300 ml of water to the baking sheet, steam is generated in the cooking chamber. You can find more information in the '<b>Cleaning Function</b>' section.</p>
	<p><b>Turbo Convection</b></p> <p>The air in the oven is heated by the hot air heating element. A fan on the rear wall blows hot air into the oven. In this way, the food is heated. You can bake on several levels at the same time, thus saving energy. Thanks to the intensive heat transfer, you can select a temperature of 20–30°C lower than that specified in conventional recipes.</p>

	<p><b>Grill + fan + bottom heating element</b></p> <p>The heat from the grill heating element and bottom heating element is evenly distributed by the fan. This ensures that even difficult foods are baked evenly. Ideal for pizzas, cakes and pies.</p>
	<p><b>Rapid heating-up</b></p> <p>This function heats the oven up quickly, reducing the final baking time.</p>
	<p><b>Maxi-Grill</b></p> <p>The grill heating element switches on simultaneously with the top heating element. The heat of the grill heating element radiates directly onto the food. To optimise the heating process, the top heating element is also switched on. This heating method is ideal for preparing smaller cuts of meat such as steaks, beefsteaks, sausages and chops.</p>
	<p><b>Top and bottom heating elements (conventional) + fan</b></p> <p>The top and bottom heating elements in the oven produce heat evenly. The fan distributes the heat evenly. This function is suitable for fast roasting of meat and baking of cakes on several levels.</p>
	<p><b>ECO</b></p> <p>The food is heated by the heat from the top and bottom heating elements. This function is suitable for roasting, e.g., meat at a lower temperature (and thus slower).</p>
	<p><b>Top heating element + fan</b></p> <p>The food is heated by the top heating element. The heat is distributed by the fan around the food. This function is suitable for browning the top layer of food, such as bread, pastry and desserts.</p>
	<p><b>Defrosting</b></p> <p>The fan rotates. Air circulates in the oven while the heating elements are not switched on. This method is used to defrost food slowly.</p>

## Operating Instruction

### Operating the Oven with Digital Timer

The digital timer can be used in various ways:



- You can specify the length of the roasting / grilling time. The oven switches off as soon as the set time has elapsed. An acoustic signal is heard when the set time has elapsed.
- You can also set the time when the cooking / grilling process should end. The oven runs until the set time using the pre-set temperature and function. An acoustic signal is heard when the set time elapses.
- At the end, both the duration and the end time can be entered (automatic cooking process). The oven switches on and off automatically. When the automatic cooking process is complete, an acoustic signal is heard.
- The digital timer can also be used as an egg timer. The egg timer does not switch the oven off.

### Baking Time Programming

1. Select the temperature setting and oven function using the temperature controller.

The oven and thermostat indicator lights come on; the oven is switched on.



2. Press and hold down the 'Menu' key.

The display shows a blinking clock symbol and the time is set to '0.00'.



3. Press the 'Menu' key again immediately afterwards.

The clock symbol disappears and a blinking 'A' appears on the display. In addition, the display shows 'dur' message, alternating with '0.00'.



4. Use the '+' and '-' keys to set the preparation time.

Wait a moment after setting the correct time. After a few seconds, the acoustic signal sounds.



The display shows the current time and 'A' symbol stops blinking.



When the set baking time has elapsed, an acoustic signal can be heard and the oven automatically switches off.

The oven and thermostat indicator lights go out, the thermal processing symbol disappears and 'A' starts blinking again.

5. To deactivate the acoustic signal, press any key.



6. Now set the temperature controller and function controller to '0' in order to switch the oven off completely.

7. Press and hold down the 'Menu' key to remove the 'A' from the display again.

### NOTE!

At any time, the remaining time can be shown on the display by pressing and holding the 'Menu' key until the blinking clock symbol appears. Press the 'Menu' key again immediately afterwards.

To adjust the cooking time, press and hold down the 'Menu' key until the clock symbol flashes. Then immediately press the 'Menu' key again and then the '+' or '-' key to adjust the time.

### Baking End Time Programming

1. Select the temperature setting and oven function using the temperature controller.

The oven and thermostat indicator lights come on; the oven is switched on.



2. Press and hold down the 'Menu' key.

The display shows a blinking clock symbol and the time is set to '0.00'.



3. Immediately afterwards press the 'Menu' key twice.

The clock symbol disappears and a blinking 'A' appears on the display. In addition, the display shows 'End' message, alternating with the current time.



4. Use the '+' key to set the end time.

5. Wait a moment after setting the correct time.

After a few seconds, an acoustic signal sounds.



The display shows the current time and 'A' symbol stops blinking.

When the end time is reached, an acoustic signal sounds and the oven switches off automatically.



The oven and thermostat indicator lights go out, the thermal processing symbol disappears and 'A' starts blinking again.

6. To deactivate the acoustic signal, press any key.
7. Now set the temperature controller and function controller to '0' in order to switch the oven off completely.



8. Press and hold down the 'Menu' key to remove the 'A' from the display again.

### NOTE!

At any time, the end time can be shown on the display by pressing and holding the 'Menu' key until the blinking clock symbol appears. Then immediately press the 'Menu' key twice again.

To adjust the end time, press and hold down the 'Menu' key until the clock symbol flashes. Then immediately press the 'Menu' key twice again and then the '+' or '-' key to adjust the end time.

### Automatic Baking Process Programming

The oven can be switched on and off automatically by setting the baking time and the end time. The oven calculates the start time itself and switches off automatically when the baking time has elapsed.



#### Example

Current time: 17:30, set baking process time: 1 hour and 15 minutes, set end time of the baking process: 19:45. The oven starts the baking process at 18:30 with the pre-set temperature and function, and at 19:45 it finishes the process.



1. Press and hold down the 'Menu' key.

The display shows a blinking clock symbol and the time is set to '0.00'.

2. Immediately afterwards press the 'Menu' key twice.

The clock symbol disappears and a blinking 'A' appears on the display. In addition, the display shows 'dur' message, alternating with '0.00'.

3. Use the '+' and '-' keys to set the preparation time.

4. If the correct time is set, press the 'Menu' key again.

The display shows 'End' message, alternating with the current time.

5. Use the '+' key to set the end time.

The thermal processing symbol disappears.



6. Wait a moment after setting the correct time.

After a few seconds, the acoustic signal sounds.

The display shows the current time and 'A' symbol stops blinking.



7. Select the temperature with the temperature controller and the oven function with the function controller.

8. When it is time to start up, the oven automatically switches on.

The oven and thermostat indicator lights come on; and the thermal processing symbol appears on the display.



9. When the end time is reached, an acoustic signal sounds and the oven switches off automatically.

The oven and thermostat indicator lights go out, the thermal processing symbol disappears and 'A' starts blinking again.



10. To deactivate the acoustic signal, press any key.

11. Now set the temperature controller and function controller to '0' in order to switch the oven off completely.

12. Press and hold down the 'Menu' key to remove the 'A' from the display again.

### NOTE!

At any time, the preparation time end time can be shown on the display by pressing and holding the 'Menu' key until the blinking clock symbol appears. Then immediately press the 'Menu' key once or twice again.

To adjust the preparation time, press and hold down the 'Menu' key until the clock symbol flashes. Then immediately press the 'Menu' key once or twice again and then the '+' or '-' key to adjust the time.

### Temporary Switching Oven OFF

1. Press and hold down the 'Menu' key.

The display shows a blinking clock symbol and the time is set to '0.00'.

2. Immediately afterwards press the 'Menu' key once or twice.

The clock symbol disappears and a blinking 'A' appears on the display. In addition, the display shows 'dur' or 'End', alternating with the current preparation time or end time.

3. Press the '+' and '-' keys simultaneously to delete the set time.

### Egg Timer



The egg timer only signals when the set cooking time has elapsed. The egg timer does not switch the oven off.

1. Press and hold down the 'Menu' key.

The display shows a blinking clock symbol and the time is set to '0.00'.

2. Use the '+' and '-' keys to set the desired time.

Wait a moment after setting the correct time. After a few seconds, an acoustic signal sounds.

The display shows the current time again and the clock stops blinking.

#### NOTE!

The set time can be displayed on the display any time by pressing the 'Menu' key.

To adjust the baking time, keep the 'Menu' key pressed. When the clock symbol starts flashing, the time can be adjusted on the display using the '+' and '-' keys.

To set the baking time to '0', keep the 'Menu' key pressed. When the clock symbol starts flashing, press the '+' and '-' keys simultaneously.

### Setting Acoustic Signal



If no oven function has been set, the audible signal can be adjusted using the '-' key. There are three different signals.

1. Press the '+' and '-' keys simultaneously until the dot between the hour and minutes starts blinking.

2. Press the 'Menu' key.

The display shows 'Ton' with 1, 2 or 3.

3. Press the '-' key.

The tone belonging to the number is heard.

4. Press the '-' key once again.

A different acoustic signal is heard.

5. Press the '-' key a third time.

Another acoustic signal is heard again.

6. Make a choice between the three signals by pressing (several times) the '-' key.

7. Wait a moment after setting the desired signal.

After a few seconds, the set acoustic signal can be heard.

The acoustic signal is set and the display shows the current time again.

### Cleaning Function

To clean the oven regularly (after each use), it is recommended to use the 'cleaning function'. Perform the following steps:

1. Place the baking sheet on level 2.
2. Pour a maximum of 300 ml of water onto the baking sheet.
3. Select the 'cleaning function' using the function control.
4. Set the time for 60 minutes.

Food residues on the enamel will soften and can then be wiped off with a damp cloth.

#### **ATTENTION!**

**Do not exceed the maximum amount of water (300 ml)!**

**During the cleaning function it may happen that a few drops of water hit the floor. This is normal.**

## 7 Cleaning

### 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.

## 7.2 Cleaning

### Induction Plate

#### **ATTENTION!**

**Never use scouring agents. These agents cause scratches where limescale and dirt collect.**

**Do not use any sharp objects such as steel wool or cleaners.**

The induction hob is made of high-quality materials that can be easily cleaned.

#### **NOTE!**

**Activate the child safety lock before cleaning the hob.**

### Daily Cleaning

1. Clean the hob immediately after use with a mild cleaning agent and a soft, damp cloth.
2. Wipe thoroughly with a clean cloth or a kitchen towel.
3. Finally, dry the hob with a soft cloth.

### Stubborn Stains

- Stubborn stains can also be removed with a mild cleaning agent (e.g., washing-up liquid).
- Water stains or limescale residues can be removed with vinegar.
- Metal residues (caused by moving pots) are often difficult to remove. Use commercially available specialised products, taking into account the manufacturer's instructions.
- Remove food residues with a glass scraper. Molten plastic and sugar can also be removed with this implement.

### Oven Cleaning

#### External Surfaces

1. Clean the external surfaces of the appliance (housing, oven door on the outside) with warm water, a mild cleaning agent and a soft cloth.
2. Clean the dial knobs/controllers/keys and door handle with a soft, damp cloth and a mild liquid cleaning agent suitable for smooth, painted surfaces. You can also use a cleaning agent specifically designed for this type of surface. In this case, follow the manufacturer's instructions.

### Inner Chamber

1. Clean the inner chamber of the oven with warm water, a soft cloth and a mild cleaning agent.
2. Rinse in fresh water.
3. Use the 'cleaning function' of the appliance for regular cleaning after use. Follow the instructions in chapter 'Oven Operation' / Cleaning Function.
4. Use a commercially available oven cleaning agent for stubborn soiling. Follow the manufacturer's instructions.

### For stubborn stains, proceed as follows:

- Before cleaning, wait until the oven has cooled down.
- Clean the oven and accessories after each use to avoid burning dirt in the oven.
- Remove grease stains with warm soapy water while the oven is still warm.
- Use a commercially available oven cleaning agent for very stubborn soiling. Follow the manufacturer's instructions. Then rinse the inner chamber thoroughly with clean water to completely remove all cleaning agent residues.
- Never use aggressive cleaning agents such as steel wool, scouring sponges, stain removers, etc.
- Painted, galvanised and stainless steel surfaces and aluminium components must never come into contact with oven cleaning sprays, as they will be damaged and discoloured by them. The same applies to the thermostat sensor (if the appliance is equipped with a sensor) and heating elements available on the upper wall.

## Cleaning

### Removing and Cleaning Guide Rails

To make it easier to clean the guide rails, they can be removed from the oven. Observe the following instructions:

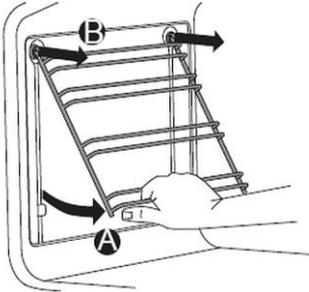


Fig. 6

1. Hold the guide rails from the bottom and tilt them upwards towards the centre of the oven (A).
2. Remove the guide rails from the oven wall openings (B).
3. Clean the guide rails with warm water, a mild cleaning agent and a soft cloth.
4. Rinse in fresh water.
5. Dry the guide rails.
6. Fix the guide rails in the holes on the oven wall.

### Oven Lamp Replacement

#### ATTENTION!

**The lamp in this appliance is only suitable for lighting this appliance. The lamp is not suitable for room lighting.**

1. If the oven lamp no longer illuminates, it must be replaced.
2. Unscrew the glass cap (counter-clockwise).
3. Unscrew the damaged lamp.
4. Fit a new lamp.

**A lamp with the following specifications is required: Fitting: E14, 230 V / 25 W / 300°C.**

5. Re-attach the glass cap and screw it on (clockwise).

### Oven Door Disassembly

When cleaning, it is not necessary to remove the oven door. Nonetheless, to do this, proceed as follows:

#### ATTENTION!

**The oven door is very heavy and must be well supported.**

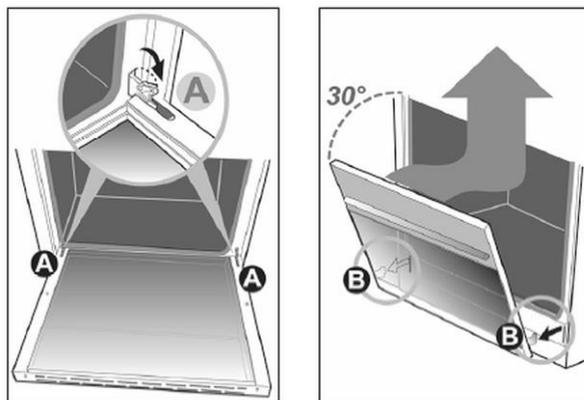


Fig. 7

1. Open the oven door and swing the latch A in both hinges fully outwards.
2. Halfway open the oven door to reduce the tension on the springs (the oven door should form an angle of approximately 30°).
3. Hold the oven door firmly on the opposite side, move in a closing motion of the oven door and lift it at the same time.
4. Rotate the lower part of the door with hinge B towards you.

The oven door is now removed.

5. Clean the oven door with a soft, damp cloth. Use a mild cleaning agent when required.

The oven door can possibly be swung open to clean the space between the soft glass surfaces with a soft cloth.

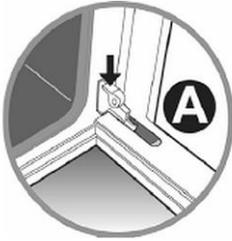


Fig. 8

6. To reattach the oven door, proceed in the reverse order.

The door hinges should be in the unfolded state.

7. Slide the door hinges into the hinge holes.
8. Tilt the oven door to horizontal position and engage hinges by tilting latch A inwards.

### **ATTENTION!**

**After fixing the oven door, the hinge securing must be reattached.**

### 8 Possible Malfunctions

The table below contains descriptions of possible causes and solutions to malfunctions or errors during operation of the appliance. When malfunction cannot be removed, contact the technical service.

In such a case, provide article number, model name and serial number. These data may be found in the rating plate.

Induction Plate		
Problem	Possible Cause	Solution
Ventilation continues to operate for a few minutes after the hob is switched off	The hob is cool	This is a normal operation
During the initial thermal processing processes, there is a smell typical of new appliances	The smell is released as the appliance heats up	This is a normal operation The smell disappears gradually Ventilate the room
A slight ticking sound can be heard from the hob	The sound is associated with the heating elements switching on and off The ticking may also be heard at lower power output levels	This is a normal operation
Pots and pans make a sound when cooking	This is caused by the flow of energy from the hob to a cookware piece	At higher power output levels for some pots and pans this is normal. It is not harmful to the hob or the cookware

## Possible Malfunctions

Induction Plate		
Problem	Possible Cause	Solution
When switching the hob on, the display still shows (U).	The pot you are using is not suitable for induction cooking or is too small in diameter	Use a suitable cookware piece
One hob switches off suddenly The acoustic signal sounds	The set time has elapsed	Press the key to switch the signal off
The hob does not work Displays do not light up	No power supply due to damaged electrical connection or faulty connection	Check fuses or appliance connection
Error code 	Control panel is soiled or damp	Clean the control panel
	Two or more keys pressed simultaneously	Always press only one key at a time
	Software error	Reset the appliance back to factory settings by briefly disconnecting it from the power supply by means of pulling the power plug out of the socket
Error code <b>F</b>	Other fault	Contact the service company

Oven		
Problem	Possible Cause	Solution
Oven is not switched on	Oven is not set to manual operation	Switch to manual operation (chapter ' <b>Oven Operation</b> ')
The oven does not switch on after connecting the plug to the socket	No time has been set yet	Set the time (chapter ' <b>Oven Operation</b> ') Then the oven is ready for operation
The oven does not heat up	No temperature is set	Set the temperature using the temperature controller

## 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.

Electrical appliances should be returned to designated collection points.