










Let's help you get started.
Use the recipe overleaf
to discover the various
features of your appliance.

Sensor field	Function	Comment
1		ON / OFF To activate and deactivate the hob.
2		Lock / The Child Safety Device To lock / unlock the control panel.
3		SenseBoil® To activate and deactivate the function. The indicators above the symbol show the progress of the function.
4		Bridge To activate and deactivate the function.
5		Heat setting display To show the heat setting.
6		Timer indicators of cooking zones To show for which zone you set the time.
7		Timer display To show the time in minutes.
8		Hob ² Hood To activate and deactivate the manual mode of the function.
9		To select the cooking zone.
10		To increase or decrease the time.
11	P	PowerBoost To activate the function.
12		Control bar To set a heat setting.





 **Warning:** Do not let the appliance stay unattended during operation.

 Use the sensor fields to operate the appliance. The displays, indicators and sounds tell which functions operate.






SenseBoil®

The function automatically adjusts the temperature of water so that it does not boil over once it reaches the boiling point.

 If there is any residual heat (//) on the cooking zone you want to use, an acoustic signal is emitted and the function does not start.



Activating and deactivating the SenseBoil® function.

To activate the function:



1. Touch  to activate the hob.
2. Touch  to activate the function. A blinking  appears for cooking zones on which you can presently use the function.
3. Touch the control bar of any available cooking zone (between the heat setting 1-14) for which you want to start the function.

The function starts.


If you do not choose any cooking zone within 5 seconds the function does not activate.

 Once the function starts the indicators above the  symbol come on one after another until the water reaches the boiling point.

When the function detects the boiling point the hob emits an acoustic signal and the heat level automatically changes to 8.

 If all cooking zones are already in use or there is some residual heat on all of them, the hob emits a beep sound, the indicators above  blink and the function does not start.


To deactivate the function:

- touch  (the function deactivates and the heat setting goes down to 0);
- or touch the control bar and adjust the heat setting manually.




Hints & Tips



-  For induction cooking zones a strong electromagnetic field creates the heat in the cookware very quickly.

Cookware for induction cooking zones

-  Use the induction cooking zones with correct cookware.

Cookware material




Cast iron*, steel, enamelled steel, stainless steel, the bottom made of multi-layer (with correct mark from a manufacturer).



Aluminium, copper, brass, glass, ceramic, porcelain.


Cookware is correct for an induction hob if:


- some water boils very quickly on a zone set to the highest heat setting.
- a magnet pulls on to the bottom of the cookware.

-  The bottom of the cookware must be as thick and flat as possible.

* SenseBoil® may not work properly with cast iron cookware.


Hints & Tips for SenseBoil®

-  The function works best for boiling water and preparing potatoes. It does not work with nonstick cookware, e.g. with a ceramic coating. It might not work with cast iron cookware. Enamelled steel pots are recommended for achieving the best results while boiling potatoes. Other pot types as well as cut, peeled or different-sized potatoes may influence the results.

-  Make sure the surface of the hob is dry. Use only pots with a dry and clean bottom.

Check if the pot you chose is suitable for SenseBoil® by monitoring the first cooking session.

To use SenseBoil® efficiently follow the advice below:

-  Use only cold tap water.
- Fill between half to three quarters of the pot with cold tap water leaving 4 cm from the rim of the pot empty. Do not use less than 1 or more than 4,5 litres of water. Make sure the total weight of the water (or the water and potatoes) ranges between 1-5 kg.
- If you want to cook potatoes, make sure they are completely covered with water, but remember to leave at least one quarter of the pot empty.
- To achieve the best results cook only whole, unpeeled, medium-sized potatoes.
- Avoid producing external vibrations (e.g. from using a blender or placing a mobile phone next to the appliance) when the function is running.
- If you want to use salt, add it after the water reaches the boiling point.

- The function may not work properly for water kettles and espresso pots.



Energy saving

You can save energy during everyday cooking if you follow below hints.

- When you heat up water, use only the amount you need.
- If it is possible, always put the lids on the cookware.
- Before you activate the cooking zone put the cookware on it.
- Put the smaller cookware on the smaller cooking zones.
- Put the cookware directly in the centre of the cooking zone.
- Use the residual heat to keep the food warm or to melt it.



Troubleshooting

Quickly find the solution to keep cooking with ease.



Problem	Possible cause	Solution
You hear a beep sound, the indicators above 180°F blink and the SenseBot® function does not start.	None of the cooking zones is ready to be used with the SenseBot® function. There is some residual heat on the cooking zones you want to choose or they are still in use.	Finish your previous cooking activities and choose a free cooking zone without any residual heat.
F	There is no cookware on the cooking zone you want to start using or the pot is unsuitable.	Put a pot on the cooking zone. Make sure you use a pot of the right type and size.
F1	The power is too low due to unsuitable cookware or an empty pot.	Use the right kind of cookware. You can find the exact measurements of the pots suitable for your appliance in the "Technical data" chapter of the User Manual. For the right kinds of cookware check out the hints and tips. Do not activate any zone with an empty pot on it.
F2	The pot is empty or contains some liquid other than water.	Avoid using the function with liquids other than water.
F3	There is too much or too little water in the pot. You boiled some food other than water and potatoes. The boiling point was moved in time and the SenseBot® function could not work properly.	Make sure you fill between half to three quarters of the pot with cold tap water. Do not use less than 1 or more than 4,5 litres of water. Only boil water and potatoes with the use of SenseBot®.