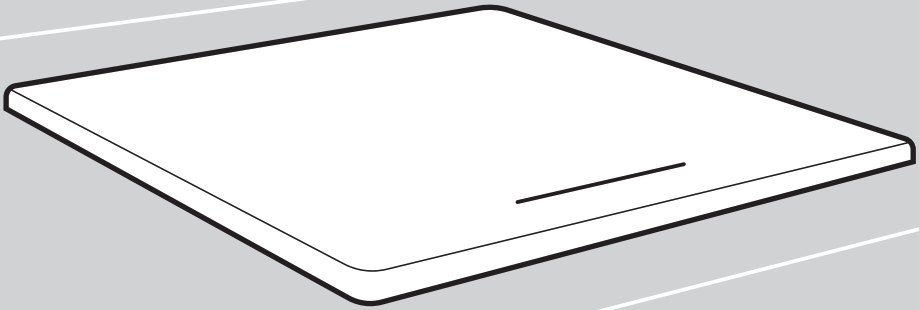
gorenje

EN GB IE

INSTRUCTIONS FOR USE

Induction hob



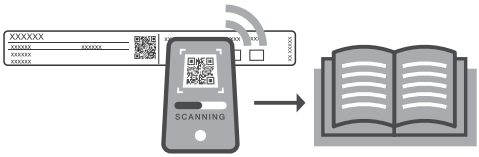
GI3, GI6

We thank you for your trust and the purchase of our appliance.

This detailed instruction manual is supplied to make the use of this product easier. The instructions should allow you to learn about your new appliance as quickly as possible.

Make sure you have received an undamaged appliance. If you do find transport damage, please contact the seller from which you purchased the appliance, or the regional warehouse from which it was supplied. The telephone number can be found on the invoice or on the delivery note.

Carefully read the instructions for use before connecting the appliance. Repair or any warranty claim resulting from incorrect connection or use of the appliance shall not be covered by the warranty.



For more detailed instructions and tips, please visit http://www.gorenje.com or scan the QR code on the rating plate.

The following symbols are used throughout the manual and they have the following meanings:

INFORMATION!
Information, advice, tip, or recommendation

WARNING!
Warning – general danger

Contents

1. Safety precautions 4

2. Other important safety warnings 6
2.1 Before connecting the appliance 6

3. Induction hob installation 7
3.1 Flush-mount installation into the worktop 10
3.2 Fitting the foam gasket 13

4. Connecting the induction hob to the power mains 14
4.1 Power cord 14
4.2 Connecting the appliance 15

5. Appliance description 17
5.1 Before first use 17

6. Operating the cooking hob 18
6.1 Control unit 18
6.2 Powering on the induction cooking hob 19
6.3 Switching on the cooking zones 20
6.4 Bridged cooking zone 20
6.5 Automatic rapid heating 21
6.6 High heating setting - "Power boost" 22
6.7 Pause - "Stop&Go" 22
6.8 Child lock / lock 23
6.9 Time functions 24
6.10 Residual heat indicator 25
6.11 Maximum cooking time 25
6.12 Overheat protection 25
6.13 Automatic switch off 26
6.14 Switching off the cooking zone 26
6.15 Switching off the entire cooking hob 26

7. User settings 26

8. Tips and hints 29
8.1 Cooking hob (conventional or glass ceramic) 29
8.2 Induction cooking zone operating principle 29
8.3 Induction cookware 30
8.4 Energy saving tips 31

9. Cleaning and maintenance 32

10. Problems and errors 33
10.1 Noises during induction cooking 34

11. Technical data 34

12. Disposal 35

1. Safety precautions

IMPORTANT SAFETY PRECAUTIONS – CAREFULLY READ THE INSTRUCTIONS AND SAVE THEM FOR FUTURE REFERENCE.

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

WARNING: The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements.

Children less than 8 years of age shall be kept away unless continuously supervised.

Do not use steam cleaners or high-pressure cleaners to clean the appliance, as this may result in an electric shock.

The appliance is not intended to be controlled by external timers or separate remote control system.

Appliance must be connected to fixed wiring which has incorporated means of disconnection. Fixed wiring must be made in accordance with the wiring rules.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or. similarly qualified persons in order to avoid a hazard (only for appliances supplied with connection cord).

WARNING: If the surface is cracked, switch off the appliance to avoid the possibility of electric shock. Switch off all cooking zones using their respective controls and remove the fuse or trip the main circuit breaker so that the appliance is fully isolated from the power mains.

WARNING: Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire proof blanket.

WARNING: Danger of fire: do not store items on the cooking surfaces.

CAUTION: The cooking process has to be supervised. A short term cooking process has to be supervised continuously.

CAUTION: This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.

WARNING: Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.

Metalic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.

After use, switch off the hob element by its control and do not rely on the pan detector.

The appliance may only be connected to the power mains by an authorized service technician or expert. Tampering with the appliance or nonprofessional repair thereof may result in risk of severe injury or damage to the product.

2. Other important safety warnings

The appliance is intended for household use. Do not use it for any other purpose, such as room heating, drying of pets or other animals, paper, fabrics, herbs etc. As this may lead to injury or fire hazard.

The appliance may only be connected to the power mains by an authorized service technician or expert. Tampering with the appliance or nonprofessional repair thereof may result in risk of severe injury or damage to the product.

If another electrical appliance is connected to an AC power socket near the appliance, make sure the power cord does not come in to contact with hot cooking zones.

If the power cord is damaged, it should be replaced by the manufacturer or an authorised service technician, in order to avoid hazard.

Using the glass ceramic hob as a storage area may result in scratches or other damage to it. Never heat food in aluminium foil or in plastic containers on the cooking hob. Such foil or containers may melt which can result in a fire or damage to the cooking hob.

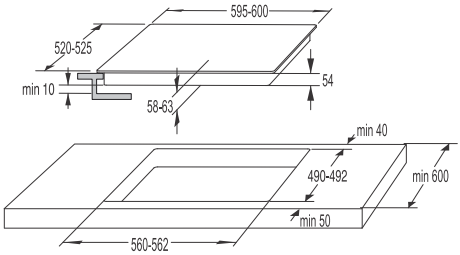
Do not store temperature-sensitive items underneath the appliance, such as cleaners or detergents, spray cans etc.

Eventual mismatches in colour shades between different appliances or components within a single design line may occur due to various factors, such as different angles under which the appliances are observed, different coloured backgrounds, materials, and room illumination.

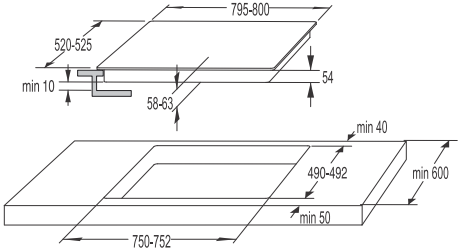
2.1 Before connecting the appliance

⚠ **WARNING!**
Carefully read the instructions for use before connecting the appliance. Repair or any warranty claim resulting from incorrect connection or use of the appliance shall not be covered by the warranty.

3. Induction hob installation



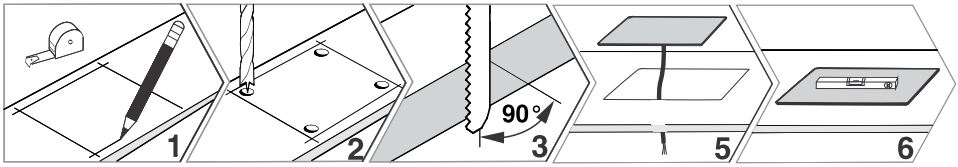
60 cm



80 cm

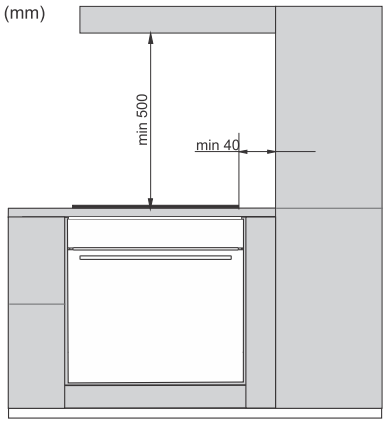
INFORMATION!
Installation of the appliance into a kitchen worktop and its connection to the power mains may only be performed by an adequately qualified technician.

Installation procedure



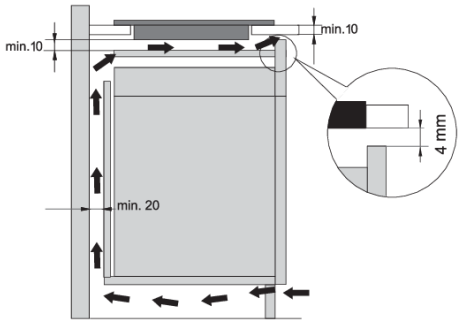
- Suitably protect the edges of the cut aperture.
- Connect the induction cooking hob to the mains power supply (see instructions for the connection of the induction cooking hob to mains power supply).
- Place the induction hob into the cut aperture.
- Veneer or other finish of the piece of kitchen furniture into which the hob is to be built in should be treated with heat resistant glue (100 °C); otherwise, the worktop finish may be discolored or deformed.
- Use of solid wood corner trims on worktops behind the induction cooking hob is only allowed if the clearance between the trim and the hob is no smaller than indicated on the installation plans.

INFORMATION!
The worktop has to be completely level.



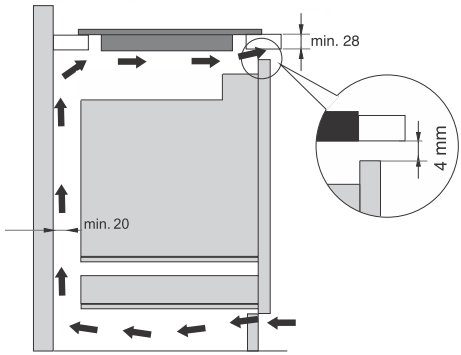
- The induction hob is suitable for installation into a worktop above a kitchen cabinet with a minimum width of 600 mm.
- Any kitchen cabinetry suspended above the induction hob should be high enough not to disturb the work process.
- The vertical distance between the induction hob and the kitchen hood must be at least the distance specified in the instructions for installation of the kitchen hood and no less than 500 mm.
- The distance between the edge of the induction hob and the adjacent kitchen cabinet should be no less than 40 mm.
- Minimum clearance between the induction hob and the rear wall is indicated in the installation diagram.

Lower cabinet with a drawer



- There must be an opening with a height of no less than 140 mm along the entire width of the cabinet in the cabinet rear wall. In addition, there should be an opening of at least 4 mm in the front side, along the entire width of the cabinet.
- A horizontal partition panel should be installed underneath the induction hob along its entire length. There should be at least 10 mm of clearance between the lower end of the hob and the partition panel.
- Adequate ventilation should be allowed from the rear side.
- If there is a drawer under the kitchen cabinet, do not store aluminium foil or flammable substances or liquids (such as sprays) in this drawer. Keep such substances away from the cooking hob. Danger of explosion!

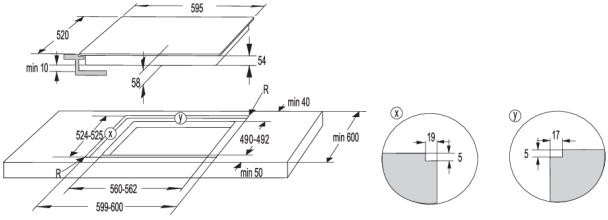
Lower cabinet with an oven



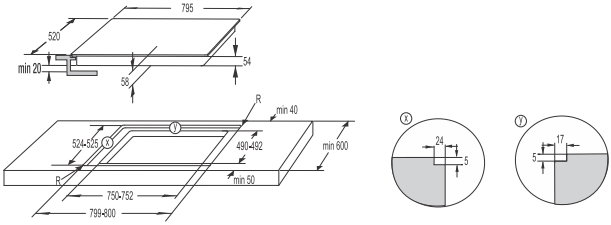
- Installing an oven under the induction hob is possible for oven models with a cooling fan.
- Before installing the oven, the kitchen cabinet rear wall has to be removed in the area of the opening for installation.
- In addition, there should be an opening of at least 4 mm on the front side, along the entire width of the cabinet.
- If other appliances are installed under the induction cooking hob we cannot guarantee their correct operation.

INFORMATION!
Normal operation of the induction cooking hob electronic components requires sufficient air circulation.

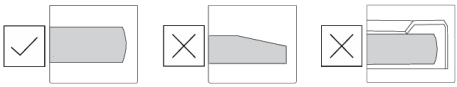
3.1 Flush-mount installation into the worktop



60 cm



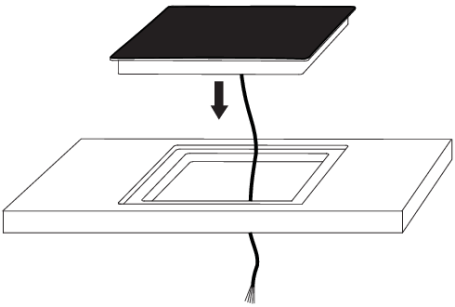
80 cm



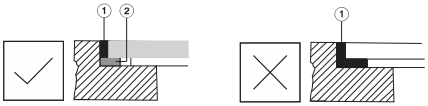
Appliances without faceted edges or decorative frames, are suitable for flush mounting.

Installation procedure

- The appliance may only be installed into a temperature- and water-resistant countertop, such as a countertop made of natural stone (marble, granite) or solid wood (the edges along the cut-out have to be sealed).
- When installing into a countertop made of ceramics, wood, or glass, a wooden sub-frame should be used. The frame is not supplied with the appliance. The appliance may only be installed into a countertop made of other materials after you have consulted the countertop manufacturer and obtained his express approval.
- Internal dimension of the basic unit should be at least equal to the internal cut-out for the appliance. This will allow simple removal of the appliance from the countertop.



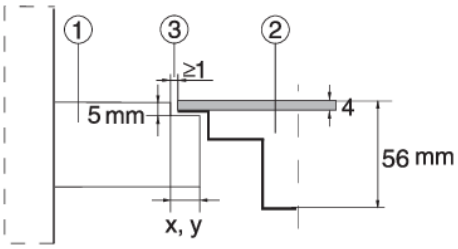
1. First, feed the power cord through the cut-out.
2. Place the appliance over the centre of the cut-out.
3. Connect the appliance to the power mains.
4. Test appliance operation.
5. Seal the slot between the appliance and the countertop using a silicone sealant. The silicone sealant used to seal the appliance has to be temperature-resistant (to at least 160 °C).
6. Smooth out the silicone sealant using a suitable tool. Do not switch on the appliance until the silicone sealant has dried completely.



1. Silicone sealant
2. Sealing tape

Stone countertop

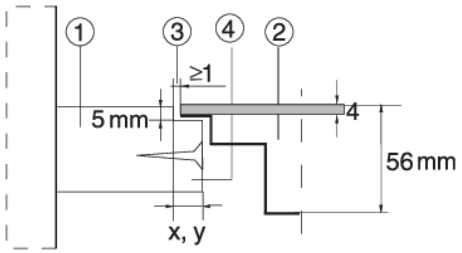
WARNING!
Pay particular attention to built-in dimensions with (natural) stone countertops. When choosing the silicone sealant, observe the countertop material and consult the countertop manufacturer. Use of inappropriate silicone sealants can result in permanent discolouration of some parts.



1. Countertop
2. Appliance
3. Slot

Given the margin of error (tolerance) for the glass ceramic plate of the appliance, and the cut out in the countertop, the slot is adjustable (min.2 mm).

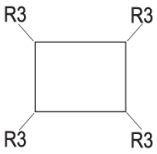
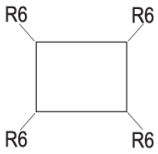
Ceramic, wooden, or glass countertop



1. Countertop
2. Appliance
3. Slot
4. Wooden frame, thickness 16 mm.

Given the margin of error (tolerance) for the glass ceramic plate of the appliance, and the cut-out in the countertop, the slot is adjustable (min. 2mm).
Install the wooden frame 5 mm below the upper edge of the countertop (see figure).

Observe the radii of glass edges when making the cut-out.

GLASS	CUT-OUT
	

Removing the built-in appliance

Disconnect the induction hob from the power mains. Use a suitable tool to remove the silicone gasket from the perimeter. Remove the induction hob by pressing from the lower side upwards.

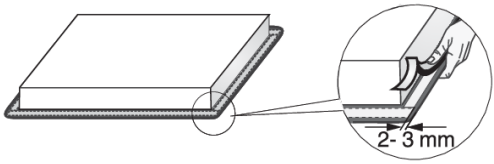
⚠ **WARNING!**
Do not attempt to remove the appliance from the upper side of countertop.

⚠ **WARNING!**
The service department shall only be responsible for repair and servicing of the induction hob. Consult your specialized kitchen equipment dealer regarding the re-installation of the flush-mount induction hob.

⚠ **WARNING!**
If the oven is installed under a flush-mounted induction hob, then the worktop thickness should be at least 45 mm.

3.2 Fitting the foam gasket

Before installing the induction hob into a kitchen worktop, attach the foam gasket supplied with the appliance to the bottom side of the hob. Some appliances come with the gasket already fitted!



1. Remove the protective film from the gasket.
2. Attach it to the bottom side of the glass surface, 2–3 mm away from the edge, along the entire perimeter of the glass panel.
3. The gasket may not overlap in the corners.
4. When fitting the gasket, make sure it is not damaged by or in contact with any sharp objects.

⚠ **WARNING!**
Do not install the appliance without the gasket!

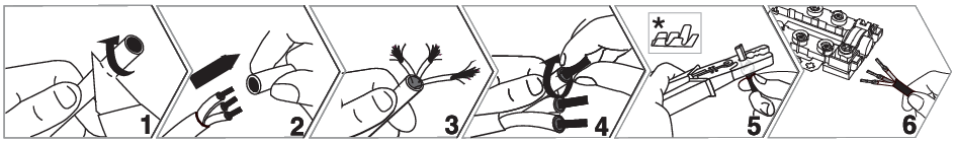
4. Connecting the induction hob to the power mains

- Power mains protection must conform to the relevant regulations.
- Before connecting the appliance, make sure the voltage specified on the rating plate conforms to the voltage of the power mains.
- There should be a switching device in the electrical installation that can disconnect all poles of the appliance from the power mains, with a minimum clearance of 3 mm between the contacts when open. Suitable devices include fuses, protective switches etc.
- The connection should be adjusted to the current and fuses.
- After installation, the parts carrying electrical current and insulated parts shall be protected against contact.

WARNING!
The appliance may only be connected by an authorised expert. Incorrect connection may damage parts of the appliance. In such case, there is no right to warranty! Disconnect the appliance from the power mains before any repair or maintenance operation.

4.1 Power cord

(appliance without a power cord)



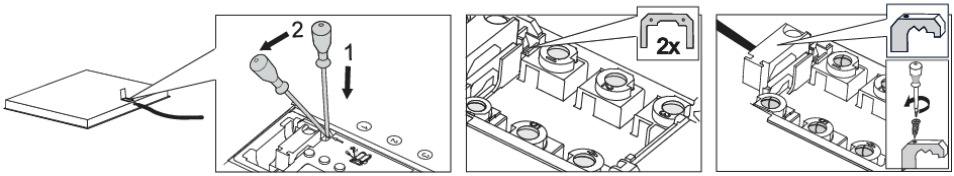
* Ferrules are not supplied.

INFORMATION!
We recommend using electric wire ferrules (end terminals).

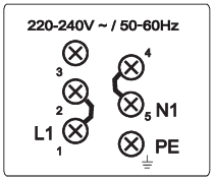
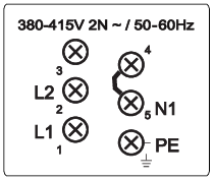
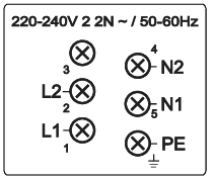
- The following may be used for connection:
- PVC insulated connection cables type H05 VV-F or H05V2V2-F with yellow-and-green protective conductor, or other equivalent or superior cables.
- Exterior cable diameter should be at least 8.00 mm.
- Run the power cord through a cord strain relief (clamp) that protects the cable from being pulled out.

4.2 Connecting the appliance

Connecting a 60-cm, 80-cm appliance

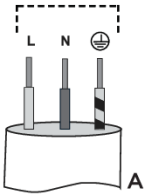
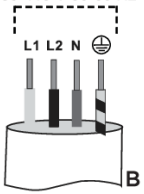
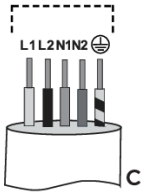
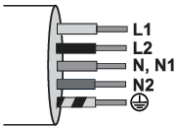


1. Open the cover of the connection terminal box.
2. Connect the wires according to your type of appliance. The jumpers are provided on the connection terminal.
3. Run the power cord through a cord strain relief (clamp) that protects the cable from being pulled out.

Connection diagram	
	**Single phase connection (32 A)** • Single-phase connection (1 1N, 220–240 V~ /50–60 Hz): - Voltage between line and neutral conductor is 220–240 V~. Install a jumper between terminals 1 and 2, and between terminals 4 and 5. - The circuit should be fitted with a fuse of at least 32 A. Power cord core cross-sectional area should be at least 4 mm².
	**2-phase connection (16A)** • 2 phases, 1 neutral conductor (2 1N, 380–415 V~ /50–60 Hz): - Voltage between the line and neutral conductor is 220–240 V~.; voltage between lines is 380–415 V~. Install a jumper between the terminals 4 and 5. The circuit should be fitted with at least two fuses of at least 16 A each. Power cord core cross-sectional area should be at least 1.5 mm².
	• 2 phases, 2 neutral conductors (2 2N, 220–240 V 2 2N ~ /50–60Hz): - Voltage between phases and neutral conductor is 220-240 V~. - The circuit should be fitted with at least two fuses of at least 16 A each. Power cord core cross-sectional area should be at least 1.5 mm². **only for NL!**

Connecting the power cord to the power mains
(appliance with a power cord)

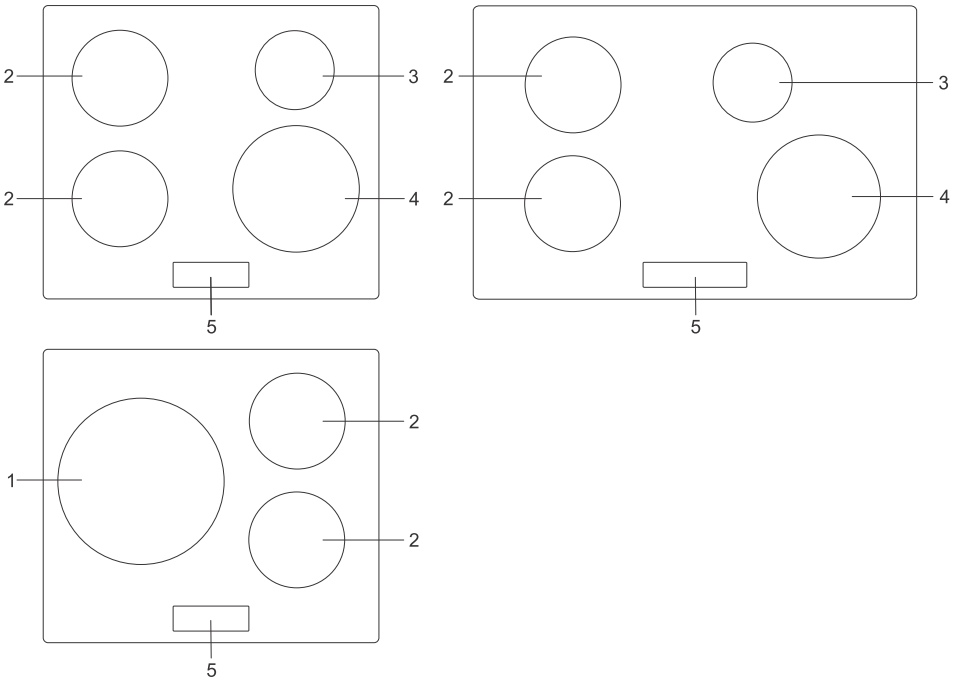
- The cooking hob has to be hard-wired directly to the power mains.
- Devices for disconnecting from the power mains have to comply with the relevant regulations.
- Do not extend the power cord and do not lead it over sharp edges.
- If the appliance is installed above an oven, make sure the power cord is never in contact with the oven's hot parts.

Single-phase connection	Two-phase connection		
1 x 32 A 220-240 V 50-60 Hz  	2N 2 x 16 A 380-415 V 50-60 Hz  	2 2N 2 x 16 A 220-240 V 50-60 Hz  	L, L1 = brown L2 = black N, N1 = grey = yellow and green 

Single-phase connection	Two-phase connection	
Connect the hob as shown in Diagram A. If your power mains do not allow a 32 A fuse, the appliance power should be decreased or limited accordingly.	If your electric mains have 2 line conductors and 1 neutral conductor, connect the appliance as shown in Diagram B.	If your electric mains have 2 line conductors and 2 neutral conductors, connect the appliance as shown in Diagram C. **only for NL!**

5. Appliance description

INFORMATION!
Appliance functions and equipment depend on the model.



1. Induction cooking zone ø 300/180 mm - 2700W - 3600W (boost)
2. Induction cooking zone ø 180 mm - 1500W - 2000W (boost)
3. Induction cooking zone ø 145 mm - 1200W - 1600W (boost)
4. Induction cooking zone ø 230 mm - 1500W - 2000W (boost)
5. Cooking hob control module

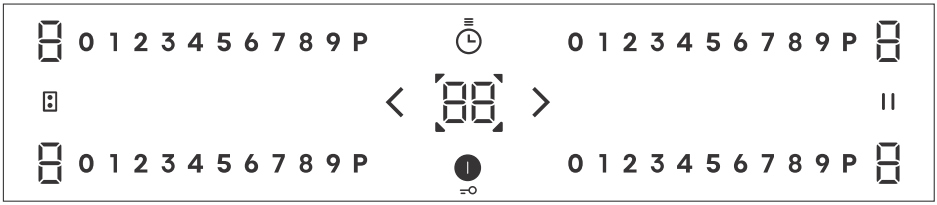
5.1 Before first use

Clean the cooking surface using a damp cloth and some mild washing-up liquid.
During initial use, the characteristic "new appliance smell" may appear; it will gradually disappear.

6. Operating the cooking hob

6.1 Control unit

(depending on the model)



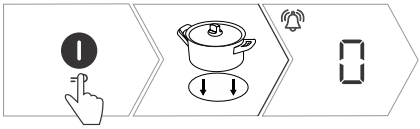
INFORMATION!
Where the appliance contains three cooking zones, the upper left control area is not available.

	Hob on/off key	Long press the key to activate or deactivate the hob lock.
	Lock/child lock	Long press the key to activate or deactivate the hob lock.
	Key to increase the timer settings	Press to increase the timer settings: • Touch the key to increase the timer or program timer settings by 1 minute. • By pressing and holding, you can more quickly increase the timer or clock settings to the desired value
	Key to reduce the timer settings	Press to reduce the timer settings • Touch the key to decrease the timer or program timer settings by 1 minute. • By pressing and holding, you can more quickly reduce the timer or clock settings to the desired value
	Power level display	Indicates the current power level setting for the cooking zone
	Time functions	Setting the timer: • countdown timer (minute minder) for the entire cooking hob; does not power off the cooking zone • shut-off timer for respective cooking zones; when the time expires, the cooking zone is powered off

Table continued from last page

	Timer function indicator	Indicates the selected cooking zone.
88	Timer settings display	Displays the countdown time.
	User settings	Press the key for 3 seconds to turn on the user settings, where you can adjust the audible signal volume, alarm duration, automatic lock and maximum total electrical power. User settings are also reset to factory settings. The key is paired with . The key is only active when the hob is turned off.
II	Pause	With this function, you can pause the operation of the entire hob for up to 10 minutes. In the meantime, you can safely clean the hob without losing your settings. Press the key to temporarily pause or resume cooking.
	Bridge	Combine cooking zones by pressing this key (depending on the model).
0 1 2 3 4 5 6 7 8 9 P	Slider	Touch or swipe the slider to set the cooking power level or switch off the cooking zone.

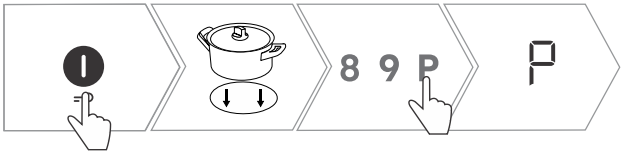
6.2 Powering on the induction cooking hob



1. Place the cookware onto the selected cooking zone.
2. Touch to power on the induction hob.
3. appears on all cooking zone displays; a short beep is emitted.

INFORMATION!
If no cooking zone is switched on in 10 seconds, the induction hob will power off.

6.3 Switching on the cooking zones



1. Switch on the induction hob by pressing ⏻ .
2. Touch or swipe the slider to select the power for the selected cooking zone.
3. The cooking zone is activated.
4. If the induction hob does not detect a pan on the selected cooking zone, the display shows U 1 . If you do not place cookware on the selected cooking zone within 2 minutes it will be switched off automatically.

INFORMATION!
The power for the selected cooking zone can be changed during operation by touching or swiping the slider.

6.4 Bridged cooking zone

(depending on the model)

- For certain models, the two cooking zones on one side of the hob can be combined into one large connected zone. This allows you to place a large oval baking dish or grill plate on this zone. The baking tray must be large enough to cover the centres of the upper and lower cooking zones.
- Maximum pan size: 40 x 25 cm. For even heat distribution, we recommend using a heavy-bottom baking dish or pan. During cooking, the dish or pan will heat up. Be careful to prevent burns.
- When placing the baking dish on the hob, make sure it does not cover the control module.

INFORMATION!
The pan should always cover the centre of the cooking zone!



1. Switch on the induction hob.
2. By pressing for 1 second on ⊡ you activate the function. The display for the rear field will show ⊓ indicating that both fields are combined.
3. Set the desired heating power of the connected field on the lower slider.

Table continued from last page

4. To deactivate the function, press for 1 second on ⏻ or on the slider by pressing 0. The symbol ⊓ disappears and heating is switched off.
5. Both cooking zones will operate independently.

Cooking zones can be combined if:

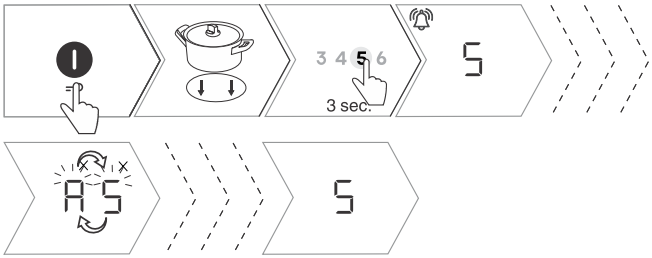
- Both fields are inactive or off.
- One of the compatible zones is active – the set level of the connected cooking zone is transferred from the active zone
- Both cooking zones are active – the set power level of the connected cooking zone is transferred from the active zone that was operating at a lower power level. If both cooking zones are set to the same power before combining, the same power setting is transferred.

6.5 Automatic rapid heating

All cooking zones are fitted with a special mechanism that sets the cooking power to maximum at the start of the cooking process, regardless of the actual power setting. After a while, the cooking zone power switches back to the initially set level. Automatic rapid heating can be activated on every cooking zone for any cooking power level except for level "9" and "P".

Before switching on the automatic function, the selected cooking zone must be switched off, i.e. set to 0.

INFORMATION!
The automatic rapid heating function is suitable for dishes that have to be heated up at maximum power first, and then cooked for a longer period of time at a lower power level without the need for constant supervision.
The automatic rapid heating function is not suitable for braising, frying, or sautéing, food that requires frequent turning, basting, or mixing, or food that has to boil for a longer period of time in a pressure cooker.



1. Switch on the induction hob.
2. Place the cookware onto the selected cooking zone.
3. To switch on the function on the associated slider, select the desired power and hold this position for 3 seconds until an audible signal sounds.
4. The cooking power level display will flash alternately with A and the selected power level.

Table continued from last page

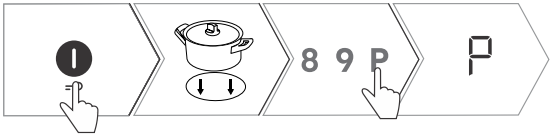
5. When the heating time with the additional power has elapsed, the cooking zone switches to the selected power level, which is also displayed continuously on the display.
6. The automatic function can be switched off prematurely by reducing the power on the selected cooking zone.

Automatic rapid heating table

Power level	1	2	3	4	5	6	7	8
Automatic rapid heating time (sec)	40	70	120	180	260	430	120	195

6.6 High heating setting - "Power boost"

For rapid cooking, power boost can be activated on the cooking zones. This will allow you to rapidly heat large amounts of food using extra power. The power boost is active for no more than 10 minutes; then, the power level is automatically decreased to 9. If the cooking hob is not too hot, the power boost can be reactivated for 10 minutes after it is switched off. To avoid overheating, the electronic control function may automatically switch off the Power Boost earlier and decrease the power level to 9.



1. Switch on the induction hob.
2. Place the cookware onto the selected cooking zone.
3. Set the power level to an increased power P
4. The display shows P, and the function is activated.
5. Switch off the function by reducing the cooking zone power.

6.7 Pause - "Stop&Go"

With this function, you can pause the operation of the entire hob during cooking.



1. By pressing for 1 second II you activate the function. A short audible signal will be emitted, the power displays will flash, and all set timers will be temporarily stopped. The countdown timer linked to the entire hob continues to run.

Table continued from last page

2. All keys are inactive except II and ⏻ .
3. By pressing for 1 second II within 10 minutes you deactivate the function. The hob continues to operate with the same settings as before the function was activated.

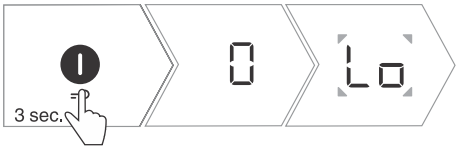
INFORMATION!
If no key is pressed within 10 minutes, the hob will switch off automatically.

INFORMATION!
If the countdown timer for the entire hob is activated, it remains active in Stop&Go mode and can be confirmed with any key.

6.8 Child lock / lock

Induction hob controls can be locked to prevent the hob from being powered on inadvertently.

INFORMATION!
The cooking hob has to be switched off or in the standby mode.



1. Press ⏻ and hold for 3 seconds. The displays for cooking zone power show 0 .
2. The timer function display shows Lo .
3. The induction hob is locked.
4. After 5 seconds, the induction cooking hob will automatically switch off and enter standby mode.
5. Press ⏻ , hold for 3 seconds and the hob unlocks again.

INFORMATION!
If the Child Lock/automatic lock function is activated in the user settings (see chapter User settings mode, parameter L), the hob will lock automatically each time it is switched off.

INFORMATION!
Activate the lock function before cleaning to prevent the induction hob from being inadvertently switched on.

6.9 Time functions

This function allows two operating modes:

1.The **countdown timer** (minute minder) applies to the entire induction hob. With this function, the hob only beeps when the set time expires.
2. Program timer applies to the selected cooking zone. A separate timer can be set for each cooking zone. When the set time expires, the cooking zone is automatically switched off.

1 Countdown timer

The countdown timer operates independently and is not connected to the cooking zone. When the countdown timer is set, it will continue to count down the time even after the induction hob is switched off. The countdown timer can only be changed or switched off prematurely when the induction hob is switched on.

1. By pressing you turn on the clock. The clock display shows 00 .
2. By pressing < or > you set the time between 1 and 99 minutes. With the first press < the preset time of 90 minutes is displayed.
3. An alarm sounds when the set time has elapsed.
4. You can switch off the alarm by pressing any key.
5. The countdown timer remains active even when the hob is switched off.
6. During the last minute of the countdown timer, the remaining time will be displayed in seconds.

2 Program timer

The program timer can be used to set the operating time for the cooking zones on which a power level has already been set.

INFORMATION!
The switch-off program timer can be set independently for all cooking zones.
The program timer may only be set for an active cooking zone.

1. By pressing you turn on the clock. The clock display shows 00 .
2. If necessary, once again press , to display , indicating the selected cooking zone.
3. By pressing < or > you set the operating time between 1 and 99 minutes. The timer begins counting down.
4. When the set operating time expires, an audible signal will be emitted and the cooking zone will be switched off. The display flashes the value 00 .

Table continued from last page

5. Switch off the alarm by pressing any key; alternatively, it will switch off automatically after a certain period of time.

INFORMATION!
The remaining cooking time can be changed or deleted at any time during operation. By pressing select the desired time that you want to change or delete. While the time display is flashing, you can change it easily by pressing or or delete it by pressing at the same time the keys and .

6.10 Residual heat indicator

The induction hob is also fitted with a residual heat display, H . The cooking zone is not heated directly, but only indirectly by the heat radiated back by the pan. As long as the sign H is lit up after the hob has been switched off, there is residual heat in the cooking zone, which can be used to keep the food warm or for defrosting. When the H sign disappears, the cooking zone may still be hot.

WARNING!
Be careful as there is danger of burns!

6.11 Maximum cooking time

For safety reasons, the cooking time for each cooking zone on the induction hob is restricted to a maximum duration.

Maximum cooking time depends on the most recently set power level. If the power level is not changed for a long time, the cooking zone will be switched off automatically after the maximum cooking duration is reached (see table below).

Cooking power level	**1**	**2**	**3**	**4**	**5**	**6**	**7**	**8**	**9**	**P***
Maximum operating time (h)	8	8	6	6	4	4	2	2	1,5	1,5

* After 10 minutes, the power level automatically decreases to 9; after 1.5 hours, the cooking zone is switched off.

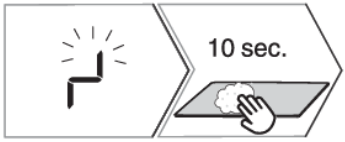
6.12 Overheat protection

The induction hob is fitted with a cooling fan that cools the electronic components during cooking. The fan may operate for a while even after the end of the cooking process.

The hob is also fitted with an overheating protector that protects the electronics from damage. The protector operates at several levels. When the cooking zone temperature gets very high, the cooking power is automatically reduced. If this does not suffice, the cooking zone power continues to decrease, or the safety mechanism switches off the cooking zone completely. When the induction hob cools down, its total power is available again.

6.13 Automatic switch off

If the keys are activated for too long during cooking (e.g., due to spilt liquid or an object placed over the sensor keys), all cooking zones will be switched off automatically after 10 seconds.



1. On the display flashes ⌐ .
2. Remove the object or wipe spilt liquid from the sensor keys within 5 seconds to retain the power level settings. If you do not remove the object or wipe the spilt liquid within 10 seconds, the induction hob will be powered off automatically.

6.14 Switching off the cooking zone

Turn off the cooking zone by pressing ⌷ on the associated slider. You will hear a short beep, and the display shows ⌷ .

INFORMATION!

If the power level of all cooking zones is set to ⌷ , the cooking hob will switch off automatically after 10 seconds.

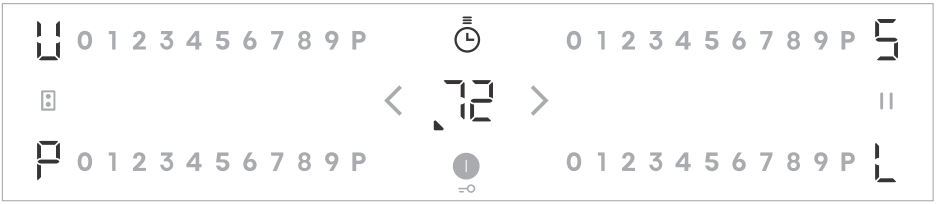
6.15 Switching off the entire cooking hob

The hob can be switched off at any time by pressing ⏻ .

7. User settings

On the appliance, you can adjust the sound signal volume, the duration of the audible alarm, the total maximum power of the appliance, the automatic lock, and restore factory settings:

U: Alarm and audible signal volume
S: Duration of the alarm
L: Automatic lock
P: Total peak power



1. With the appliance off, hold down the key pressed for 3 seconds,
2. All parameters that can be changed are displayed on the power level displays. The parameter you can currently adjust on the timer display is shown as the set value. The associated signal light indicates the selected parameter.
3. By pressing the key to change the time settings < or > you can change the setting.
4. Select the next parameter you wish to change by briefly pressing .
5. Save the new settings by pressing for 3 seconds on . This also exits the user's settings.
6. If you do not want to save the changed settings, press the OFF key .
7. Restore the factory settings by first entering the user settings, and then pressing and holding for 5 seconds on to reset the settings. A short animation is displayed so that all the parameters flash three times and 00 is displayed on the timer display.

Alarm and audible signal volume "U"

U	The following values can be set:
	U0 on the display = OFF (does not apply to alarm and error sound)
	U1 on the display = minimum volume
	U2 on the display = medium volume
	U3 on the display = maximum volume (default)
	A short acoustic signal will be sounded upon every change, with the newly set volume.

Duration of the alarm "S"

	The following values can be set:
	05 on the display = 5 seconds
	10 on the display = 1 minute
	20 on the display = 2 minutes (default)

Automatic child lock "L"

	If the automatic lock function is activated in the user settings mode, the cooking hob will be automatically locked every time it is switched off.
	0F on the display = OFF (default)
	On on the display = ON

Total peak power "P"

This setting can only be accessed within the first 2 minutes after the hob is connected to the electricity network.

	The following total maximum power settings are possible depending on the capabilities of the electrical installation in your home:
	72 on the display = 7.2 kW = 2 x 16 A
	60 on the display = 6.0 kW = 2 x 16 A
	36 on the display = 3.6 kW = 1 x 16 A
	28 on the display = 2.8 kW = 1 x 13 A
	23 on the display = 2.3 kW = 1 x 10 A

INFORMATION!
If the power level is limited, the settings and the resulting cooking power can be limited as well. The appliance is fitted with a power management system that makes sure the effect of power limiting is minimal.

INFORMATION!
If the reduced power is already factory set, it cannot be increased in the user settings

8. Tips and hints

8.1 Cooking hob (conventional or glass ceramic)

- The hob is resistant to temperature changes.
- Using the cooking hob surface as a storage area may result in scratches or other damage to it.
- Do not use the glass ceramic hob if it is cracked or broken. If a sharp object falls on the hob, the hob may break. The consequences of such occurrence may be visible immediately or only after a while.
- If any visible crack appears in the hob, immediately cut off the power supply to the appliance.
- Make sure the cooking zone and the cookware bottom is clean and dry. This will allow better conduction of heat and prevent any damage to the heating surface.
- Do not place empty cookware on the cooking zone, as this may result in damage.

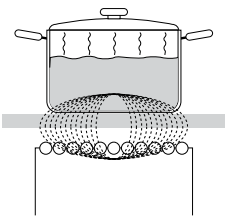
⚠ **WARNING!**

If sugar or food with high sugar content is spilled over a hot glass ceramic hob, immediately wipe the hob or remove the sugar with a scraper, even if the cooking zone is still hot. This will prevent any damage to the glass ceramic surface.

Do not use detergents and other cleaners to clean a hot glass ceramic hob as this could damage the surface.

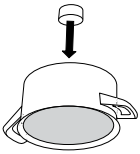
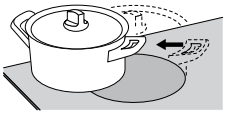
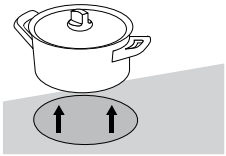
8.2 Induction cooking zone operating principle

Cooking on an induction hob differs from cooking on traditional appliances. Induction hob uses magnetic field for generating heat and cooking. This means that not all types of cookware can be used on an induction hob.



The cooking hob is fitted with highly efficient induction cooking zones. The heat is generated directly in the bottom of the pan where it is needed the most. This avoids any losses through the glass ceramic surface. Power consumption is considerably lower than in conventional cooking zones with radiation heaters.
The glass ceramic cooking zone is not heated directly, but only indirectly with the heat radiated back by the pan. After the cooking zone is switched off, this residual heat is indicated by H .
In induction cooking zones, heating is made possible by the induction coil installed under the glass ceramic surface. The coil induces a magnetic field which generates eddy currents in the bottom of a ferromagnetic pan, which in turn heats the pan.
The induction will work correctly if you use suitable cookware.

8.3 Induction cookware

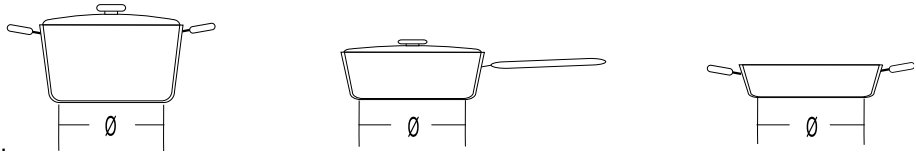
	The magnet test: Use a small magnet to check whether the pan or pot bottom is ferromagnetic. If the magnet sticks to the bottom of the pan, then it is suitable for an induction cooker.
	Make sure the pot or pan is in the middle of the cooking zone
	For best cooking results, the ferromagnetic area on the cookware bottom should match the size of the cooking zone. If the cooking zone does not recognize the pan, try placing it on a different cooking zone with a smaller diameter.

Suitable cookware	**Unsuitable cookware**
steel	glass
enamel-coated steel	alloy steel with copper bottom
cast iron	alloy steel with aluminium bottom

- When using a pressure cooker, keep an eye on it until the right pressure is reached. First, set the cooking zone to maximum power; then, following the pressure cooker manufacturer's instructions, decrease the cooking power when appropriate.
- Make sure there is enough liquid in the pressure cooker, or any other pot or pan. Due to overheating, using an empty pot on the cooking zone may result in damage to both the pot and the cooking zone.
- Some cookware does not have a fully ferromagnetic bottom. In such case, only the magnetic part will heat up, while the rest of the bottom will remain cool.
- When using special cookware, observe the manufacturer's instructions.
- For the 300/180 cooking zone, the outer cooking zone automatically activates if the ferromagnetic base diameter is larger than the diameter of the inner cooking zone.

Cooking zone	**Minimum pan bottom diameter**
Ø 145 mm	Ø 90 mm
Ø 180 mm	Ø 110 mm
Ø 230 mm	Ø 110 mm
Ø 300/180 mm	Ø 110 mm

Pan bottom has to be flat.



8.4 Energy saving tips

- When purchasing cookware, consider that the diameter indicated on the pan usually pertains to the upper edge or the lid, which is normally larger than the diameter of the pan bottom.
- If a dish takes a long time to cook, use a pressure cooker. Make sure there is always sufficient liquid in the pressure cooker. If an empty cooker is placed on the cooking hob, it may overheat which in turn may lead to damage to both the pot and the cooking zone.
- Whenever possible, cover the pot or pan with a suitably sized lid. Use cookware that fits the amount of food you are cooking. Cooking in a large partly full pot will consume much more energy.
- Even if there is no pot or pan on the cooking zone or if the pan used has a diameter that is smaller than the diameter of the cooking zone, there will be no losses of energy.
- If the pan is much smaller than the cooking zone, there is a possibility that it will not be recognized by the cooking zone. When the cooking zone is activated, the sign ⊔ and the selected power level will flash alternately on the cooking power display. If a suitable pan is placed on the induction cooking zone within the next minute, the hob will recognize it and switch on with the selected cooking power. As soon as the pan is removed from the cooking zone, the power supply is cut off.
- If a smaller pan or pot is placed on the cooking zone and it is recognized, the hob will only use as much power as necessary given the pan size.

9. Cleaning and maintenance

After each use, wait for the glass ceramic surface to cool down and clean it. Otherwise, all remaining impurities will burn onto the hot surface the next time you use the hob.

For regular maintenance of the glass ceramic hob, use special care products that create a protective film on the surface to prevent the dirt from sticking onto it.

Before each use of the glass ceramic surface, wipe off the dust or any other impurities that could scratch the surface, from both the hob and the pan bottom.

INFORMATION!
Steel wool, coarse cleaning sponges, and abrasive powders may scratch the surface. The surface may also be damaged by aggressive spray cleaners and unsuitable liquid cleaners.

Signage may be worn when using aggressive or abrasive cleaners or cookware with coarse or damaged bottom.

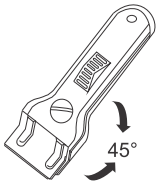
Use a damp soft cloth to remove minor impurities. Then, wipe the surface dry.

Remove water stains with a mild solution of vinegar. However, do not use this solution to wipe the frame (only with some models) as it may lose its sheen. Do not use aggressive spray cleaners or descaling agents.

Use special glass ceramic cleaners for stubborn dirt. Observe the manufacturer's instructions. Be sure to thoroughly remove any cleaner residues after the cleaning process as they may damage the glass ceramic surface when the cooking zones heat up.

Remove stubborn and burnt residues with a scraper. Be careful when handling the scraper to prevent injury.

INFORMATION!
The scraper is not included in appliance equipment.



INFORMATION!
Only use the scraper when dirt cannot be removed with a wet cloth or special cleaners for glass ceramic surfaces.

Hold the scraper at the correct angle (45° to 60°). Gently press the scraper against the glass and slide it over the signage to remove the dirt. Make sure the plastic handle of the scraper (in some models) does not come into contact with a hot cooking zone.

INFORMATION!
Do not press the scraper perpendicularly against the glass and do not scratch the hob surface with its tip or blade.

Immediately remove any sugar or sugar-laden food from the glass ceramic hob using a scraper, even if the hob is still hot, as sugar may permanently damage the glass ceramic surface.

10. Problems and errors

During the warranty period, only a service centre authorized by the manufacturer may carry out any repairs.

Before making any repairs, make sure the appliance is disconnected from the power mains either by removing the fuse or by disconnecting the power plug from the wall outlet.

Any unauthorized repairs of the appliance may result in electric shock and short circuit hazard; therefore, do not perform them. Leave such work to an expert or a service technician.

In case of minor problems with appliance operation, check this manual to see if you can fix the problem yourself.

Save the instructions for future reference and pass them on to any subsequent owners or users of the appliance.

Following are some troubleshooting tips.

Problem/error	Cause
The main fuse in your home trips often.	Check the correct connection of the appliance and the connection cable. Call a service technician.
Audible signal and display	Water spilt over the sensor surface, or an object placed over the sensors. Wipe the sensor surface.
Indicator F flashing	This indicates that there has been an error during operation. Disconnect the appliance from the power mains for a few minutes (undo the fuse or switch off the main switch); then, reconnect the appliance and switch it on.

If the problems persist despite observing the above advice, call an authorized service technician. Repair or any warranty claim resulting from incorrect connection or use of the appliance shall not be covered by the warranty. In this case, the user will cover the cost of repair.

WARNING!

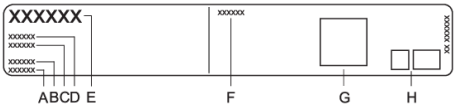
Before starting a repair you must disconnect the appliance from the electrical network (by removing the fuse or by removing the plug from the wall outlet).

10.1 Noises during induction cooking

Noises and sounds	Cause	Solution
Inductiongenerated operating noise	Induction technology is based on the properties of some metals under electromagnetic effect. It results in so-called eddy currents that force the molecules to oscillate. These oscillations (vibrations) are transformed into heat. Depending on the type of metal, this could result in quiet noises.	This is normal and it is not a result of any malfunction.
Transformer-like buzz	Occurs when cooking at a high power level. The reason for this is the amount of energy transferred from the cooking hob to the pot or pan.	This noise will disappear or weaken when you reduce the power level.
Vibration and crackling of the cookware	This noise appears in cookware (pots or pans) made of different materials.	It results from vibrations along the adjacent surfaces of different material layers. This noise depends on the cookware. It can vary depending on the amount and type of food being cooked.
Fan noise	Correct operation of induction electronic components requires temperature control. Therefore, the cooking hob is fitted with a fan that cools the electronics depending on the sensed temperature.	The fan may operate even after the cooking hob has been switched off, if the temperature remains too high.

11. Technical data

(depending on the model)



A. Serial number
B. Model
C. Type
D. Code
E. Trademark
F. Technical data
G. QR code
H. Compliance indications / symbols

The rating plate with basic information on the appliance is located on the bottom side of the cooking hob. Information on appliance type and model can be found on the warranty sheet.

12. Disposal



Our product packaging is made of environmentally friendly materials that can be recycled, disposed of, or destroyed without any hazard to the environment. To this end, packaging materials are labelled appropriately.

The symbol on the product or its packaging indicates that the product should not be treated as normal household waste. Take the product to an authorized collection centre for waste electric and electronic equipment processing.

Correct **disposal** of the product will help prevent any negative effects on the environment and health of people, which could occur in case of incorrect product removal. For detailed information on removal and processing of the product, please contact the relevant municipal body in charge of waste management, your waste disposal service, or the store where you bought the product.

We reserve the right to any changes and errors in the instructions for use.

gorenje

Made in Slovenia

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