

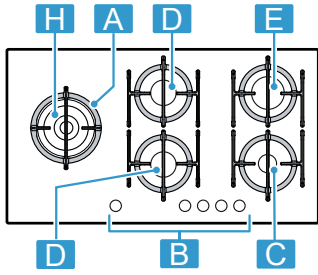
Built-in gas hob

[en] User manual and installation instructions



T29RHS4S0A

T29RHS4S.A



| ¹ | Component | |
|--------------|-----------------------------|------------------|
| A | Pan support | - |
| B | Control knob | - |
| C | Economy burner | 3.20 / 4.00 MJ |
| D | Standard-output burner | 5.50 / 6.85 MJ |
| E | High-output burner | 9.70 / 11.00 MJ |
| H | Dual-wok multi-crown burner | 16.00 / 19.50 MJ |

¹ The images shown in these instructions are for guidance only.

You can find additional information and explanations online.
Scan the QR code on the title page.



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INFORMATION FOR USE

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1 Safety

This cooktop is approved for use with Natural Gas and Universal LPG.

Leave these instructions with the owner.

DO NOT MODIFY THIS APPLIANCE.

1.1 General information

- Read this instruction manual carefully.
- Keep the instruction manual and the product information safe for future reference or for the next owner.
- Do not connect the appliance if it has been damaged in transit.

1.2 Intended use

The appliance can only be used safely if it is correctly installed according to the safety instructions. The installer is responsible for ensuring that the appliance works perfectly at its installation location.

CAUTION – Risk of injury!

This appliance is for cooking purposes only.

- ▶ It shall not be used for other purposes, for example room heating.

Only use this appliance:

- In accordance with these instructions for installation and use.
- For cooking purposes.

- Under supervision. Never leave the appliance unattended when cooking for short periods.
- In a private household and in a domestic environment.
- Up to an altitude of max. 2000 m above sea level.

This appliance is not suitable for use in a marine craft, caravan or mobile home.

DO NOT USE THIS APPLIANCE AS A SPACE HEATER.

DO NOT USE IN FREEZING CONDITIONS.

Do not use this appliance with an external timer or a remote control.

Do not use this appliance outdoors.

Call the after-sales service if you want to convert your appliance to a different type of gas.

1.3 Restriction on user group

This appliance may be used by children aged 8 or over and by people who have reduced physical, sensory or mental abilities or inadequate experience and/or knowledge, provided that they are supervised or have been instructed on how to use the appliance safely and have understood the resulting dangers.

Do not let children play with the appliance.

Children must not perform cleaning or user maintenance unless they are at least 15 years old and are being supervised.

Keep children under the age of 8 years away from the appliance and power cable.

1.4 Safe installation

Follow these safety instructions when installing the appliance.

- Read the installation instructions carefully.
→ *"Installation instructions", Page 6*
- The appliance can only be used safely if it is correctly installed according to the safety instructions. The installer is responsible for ensuring that the appliance works perfectly at its installation location.

⚠ **WARNING – Risk of explosion!**

Escaping gas may cause an explosion.

- ▶ All Installation, connection, regulating and conversion work to a different gas type must be carried out by an authorised professional while taking into account the respective applicable regulations and legal requirements as well as the regulations regarding the local electricity and gas suppliers. Special attention must be paid to the provisions and guidelines that are applicable for the ventilation. For conversion work to a different gas type, we recommend that you call the after-sales service.

- Before any work is carried out on the appliance, switch off the power supply and the gas supply.
- Ensure that the kitchen is sufficiently ventilated, in particular when operating the gas cooking appliance.
- Do not connect the appliance to an exhaust gas system for combustion products.
- This appliance is not suitable for use in a marine craft, caravan or mobile home.
- The warranty applies only when using the appliance as intended.
- Before installing the appliance, check that the local conditions of the supplier are compatible with the appliance settings specified on the rating plate (type of gas and pressure, power, voltage).
- Secure the power cord to the cabinet to prevent it from touching hot parts of the oven or cooktop.
- Connect the appliance to the power supply using the earth.

- Do not make any changes to the inside of the appliance. If required, contact our technical customer service.

1.5 Safe use

⚠ **WARNING – Risk of explosion!**

Escaping gas may cause an explosion.

WHAT TO DO IF YOU SMELL GAS OR IF THERE ARE FAULTS IN THE GAS INSTALLATION

- ▶ Do not try to light the appliance.
- ▶ Immediately shut off the gas supply or close the gas cylinder valve.
- ▶ Immediately extinguish all naked flames and cigarettes.
- ▶ Do not operate any light switches or appliance switches.
- ▶ Do not pull any plugs out of any sockets.
- ▶ Do not use any telephones or mobile phones within the building.
- ▶ Open windows and ventilate the room.
- ▶ Call the after sales service or the gas supplier.
- ▶ If you cannot reach your gas supplier, call the fire department.

Escaping gas may cause an explosion.

Small amounts of gas can collect over a longer period of time and ignite.

- ▶ Close the safety valve for the gas supply when the appliance is out of use for prolonged periods.

Escaping gas may cause an explosion.

If the liquefied gas bottle is not upright, liquefied propane/butane can enter the appliance. Intense darting flames may therefore escape from the burners. Components may become damaged and start to leak over time so that gas escapes uncontrollably.

- ▶ Always use liquefied gas bottles in an upright position.

⚠ **WARNING – Risk of poisoning!**

Using the gas cooking appliance leads to a build-up of heat, moisture and combustion products in the room where the appliance is installed.

- ▶ Ensure that the kitchen is sufficiently ventilated, in particular when operating the gas cooking appliance.
- ▶ If the appliance is used intensively and for prolonged periods, ensure that there is additional ventilation so that the combustion products are safely fed to the outside, e.g. if using existing ventilation equipment, set a

higher performance level and, at the same time, ensure that the air is replaced with fresh air in the room where the appliance is installed.

- ▶ Consult specialist personnel when installing additional ventilation equipment.

⚠ **WARNING – Risk of fire!**

Leaving fat or oil cooking on an unattended hob can be dangerous and may lead to fires.

- ▶ Never leave hot oil or fat unattended.
- ▶ Never attempt to extinguish a fire using water; instead, switch off the appliance and then cover with a lid or a fire blanket.

The appliance becomes very hot.

- ▶ **DO NOT USE OR STORE FLAMMABLE MATERIALS IN THE APPLIANCE STORAGE DRAWER OR NEAR THIS APPLIANCE.**
- ▶ **DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.**

Hob covers can cause accidents, for example due to overheating, catching fire or materials shattering.

- ▶ Do not use hob covers.

When gas burners are in operation without any cookware placed on them, they can build up a lot of heat. The extractor hood above it may become damaged or catch fire.

- ▶ Only operate the gas burners with cookware on them.

The appliance becomes very hot, fabrics and other objects may ignite.

- ▶ Keep fabrics (e.g. garments or curtains) away from the flames.
- ▶ Never reach over the flames.
- ▶ Do not place combustible objects (e.g. tea towels or newspapers) on, next to or behind the appliance.

Escaping gas may ignite.

- ▶ If the burner does not ignite after 10 seconds, turn the control knob to the "Off" position and open the door or window in the room. do not attempt to re-ignite the burner for at least one minute.
- ▶ In the event of the burner flames being accidentally extinguished, turn off the burner control and do not attempt to re-ignite the burner for at least one minute.

Operating a burner with the power set too high results in very high temperatures being generated. This may cause flammable materials to ignite. The power level shown in the display may differ from the power level that has been set using the knob. The power level is shown

in the display purely to provide additional information.

- ▶ Always set the power level according to the printing on the knob.

Food may catch fire.

- ▶ The cooking process must be monitored. A short process must be monitored continuously.

⚠ **WARNING – Risk of burns!**

The accessible parts can become hot during operation.

- ▶ Small children should be kept away from the appliance.

Hob guards may cause accidents.

- ▶ Never use hob guards.

Empty cookware becomes extremely hot when set on gas burners that are operating.

- ▶ Never heat up empty cookware.

The appliance becomes hot during operation.

- ▶ Allow the appliance to cool down before cleaning.

⚠ **WARNING – Risk of electric shock!**

Incorrect repairs are dangerous.

- ▶ Repairs to the appliance should only be carried out by trained specialist staff.
- ▶ Only use genuine spare parts when repairing the appliance.
- ▶ If the power cord of this appliance is damaged, it must be replaced by the manufacturer, the manufacturer's Customer Service or a similarly qualified person in order to prevent any risk.

If the appliance or the power cord is damaged, this is dangerous.

- ▶ Never operate a damaged appliance.
- ▶ Never pull on the power cord to unplug the appliance. Always unplug the appliance at the mains.
- ▶ If the appliance or the power cord is damaged, immediately unplug the power cord or switch off the fuse in the fuse box and turn off the gas supply.
- ▶ Call customer services. → *Page 21*

An ingress of moisture can cause an electric shock.

- ▶ Do not use steam- or high-pressure cleaners to clean the appliance.

The insulation on cables of electrical appliances may melt if it touches hot parts of the appliance.

- ▶ Never bring electrical appliance cables into contact with hot parts of the appliance.

⚠ WARNING – Risk of injury!

Faults or damage to the appliance and repairs that have not been carried out correctly are dangerous.

- ▶ Never switch on the appliance if there is a fault with it.
- ▶ If the appliance is faulty, unplug the mains plug or switch off the fuse in the fuse box. Shut off the gas supply and call the after sales service.
- ▶ Always have repairs carried out to the appliance and damaged gas lines replaced by trained, specialist personnel.

Cracks or fractures in the glass surface are dangerous.

- ▶ All of the burners and each electrical heating element switch off immediately and disconnect the appliance from the power supply.
- ▶ Shut off the gas supply.
- ▶ Do not touch the surface of the appliance
- ▶ Do not use the appliance.
- ▶ Call the customer service.

Strong temperature fluctuations may cause the glass to break.

- ▶ When using the hob, avoid draughts and spilling cold liquids.

Cookware that is not the right size, or that is damaged or incorrectly positioned may cause serious injuries.

- ▶ See the notes on cookware.

When switching on the burner, sparks are generated in the ignition plugs.

- ▶ Never touch the ignition plugs while the burner is being lit.

If a control knob is too stiff to turn or it is loose, it must no longer be used.

- ▶ Contact our after-sales service immediately to have the control knob repaired or replaced.

An appliance with a cracked or broken surface can cause cuts.

- ▶ Do not use the appliance if it has a cracked or broken surface.

⚠ WARNING – Danger: Magnetism!



Caution: Magnetic field



Attention for persons with pacemakers
Permanent magnets are integrated in the control element bases and the control elements. Magnets may affect electronic implants, e.g. heart pacemakers or insulin pumps.

- ▶ Persons with electronic implants must stand at least 10 cm away from the magnetic control element bases and control elements.
- ▶ Never carry the control element base and the control elements on your body.

⚠ WARNING – Risk of suffocation!

Children may put packaging material over their heads or wrap themselves up in it and suffocate.

- ▶ Keep packaging material away from children.
- ▶ Do not let children play with packaging material.

Children may breathe in or swallow small parts, causing them to suffocate.

- ▶ Keep small parts away from children.
- ▶ Do not let children play with small parts.

2 Installation instructions

Observe this information when installing the appliance.



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2.1 Statutory requirements

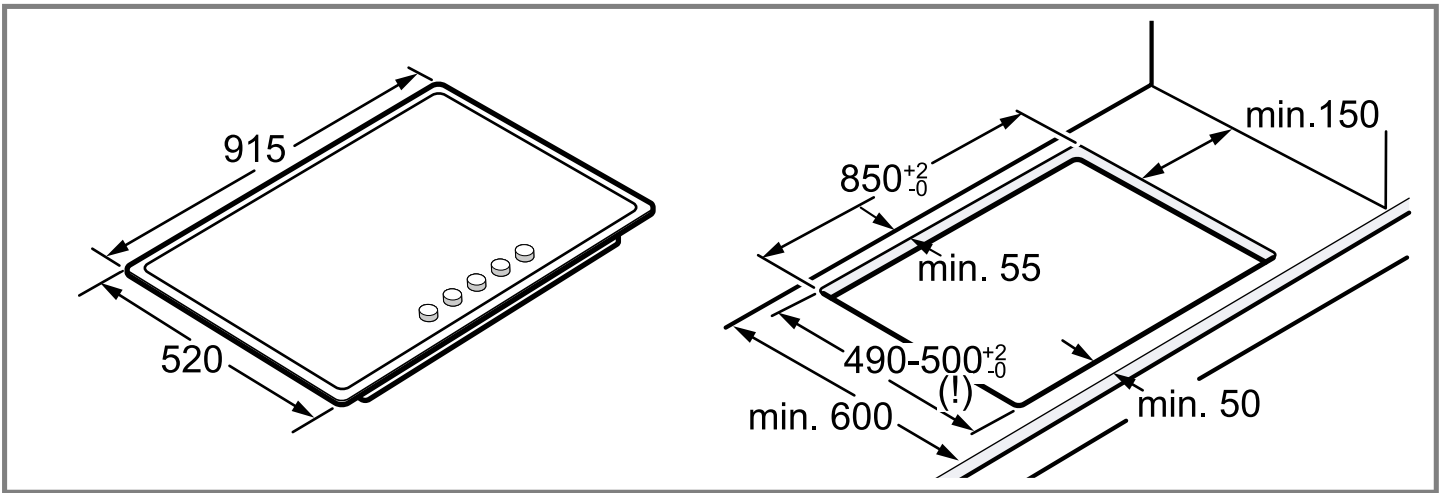
This installation must conform with the following:

- Manufacturer's Installation instructions
- Local Gas Fitting Regulations
- Municipal Building Codes
- Refer to AS/NZS 5601.1 for Gas Installations
- S.A.A. Wiring Code
- Local Electrical Regulations
- Any other statutory regulations

2.2 Preparing to install

These built-in cooktops are intended to be inserted in a worktop cutout.

- Make a cut-out in the worktop with the required dimensions.

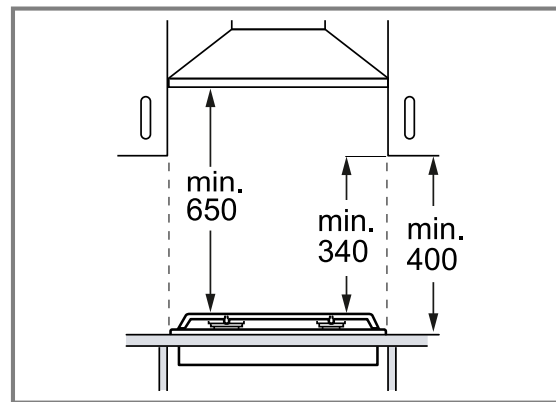


- In recesses of 500 mm, the appliance must be installed on the front edge of the recess.
- Seal the cut surfaces of wooden work surfaces with a special glue seal to protect them from moisture.
- Any adjoining vertical wall surface situated within 200 mm from the edge of any cooktop burner must be a suitable non-combustible material for the entire length of the cooktop, in accordance with clause 6.10.1.2 of AS/NZS 5601.1.

2.3 Clearances

- A range hood fitted above the top must be installed according to the installation instructions for the range hood. A minimum distance of 650 mm is required for a range hood and 750 mm for an exhaust fan.
- Any combustible construction above the cooktop must be at least 650 mm above the top of the trivet and no construction shall be within 340 mm above the top of the burner.

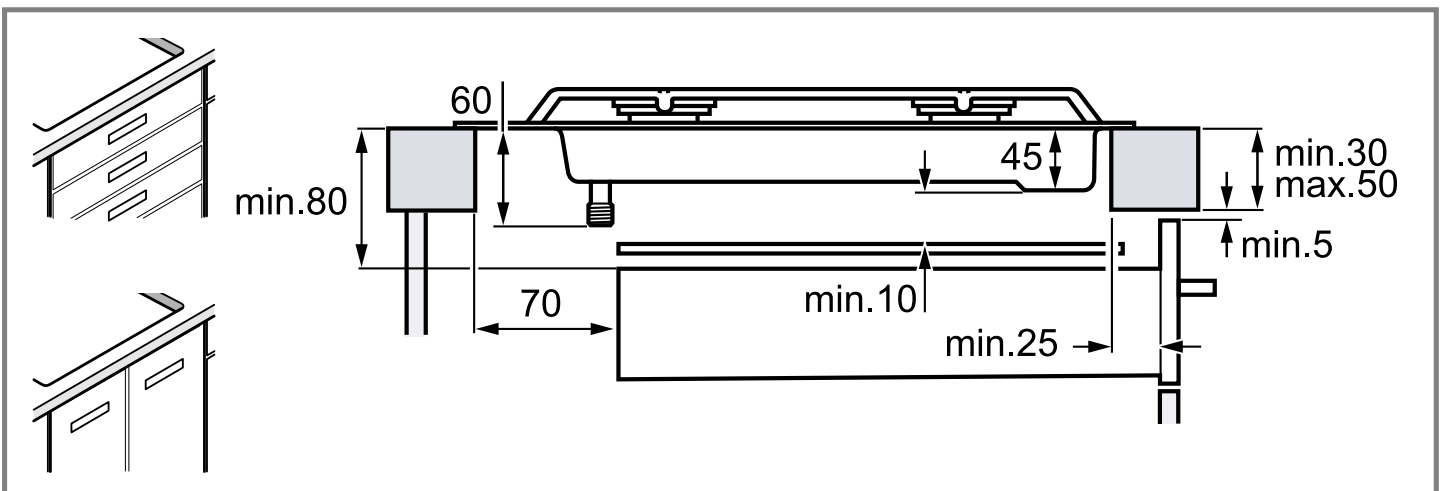
- Height of the pan support above the worktop surface: up to 60 mm.



- A minimum depth of 50 mm from the top of the worktop surface must be provided for the appliance.

2.4 Shield

If the base of the hotplate can be touched, fit a protecting shield.



- The shield must be at least 10 mm from the lowest part of the hotplate and must be capable of withstanding the appliance temperatures. Minimum thickness of worktop is 30 mm.
- The shield material must be mdf or similar with minimum thickness of 12 mm.

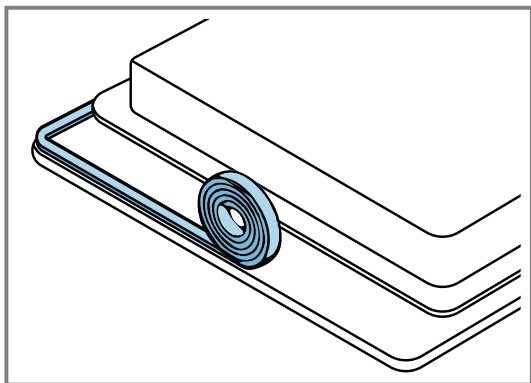
- The shield overall dimensions must be 560 mm wide x 480 mm deep.
- Provide cutout in right hand rear of shield of 80 mm wide x 80 mm deep to provide for gas regulator / LPG connection fitting.
- After installation of the shield the clearance around the top and sides of shield will allow adequate ventila-

tion. Ensure the side and top clearances are not obstructed.

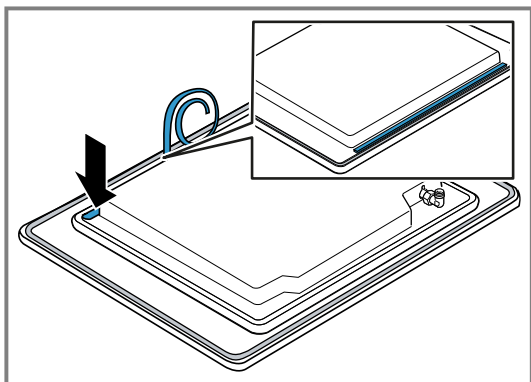
2.5 Positioning the appliance

Note: Do not use silicone to bond the appliance to the worktop.

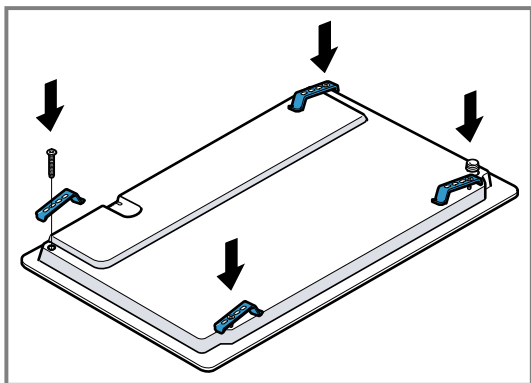
1. Position the cooktop with the upper side facing down on a flat, stable surface.
2. Apply the adhesive seal supplied to the lower edge of the cooktop. The adhesive seal prevents the penetration of liquids.



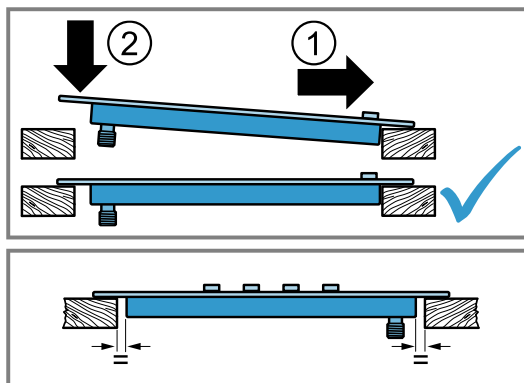
3. Move the shorter part of the adhesive seal strip supplied into the area underneath the front part of the hob. If necessary, cut the adhesive seal to the required length.



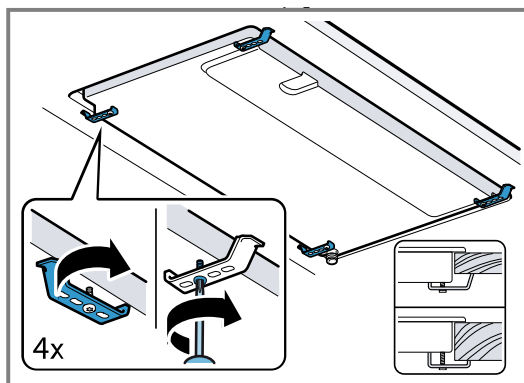
4. Screw the brackets supplied into the specified position so that they can turn freely.



5. Turn the cooktop around and insert it into the recess. Insert the cooktop in the front of the recess.



6. Turn the cooktop around and insert it into the recess. Insert the cooktop in the right-hand side of the recess.
7. Turn the brackets and tighten them fully.



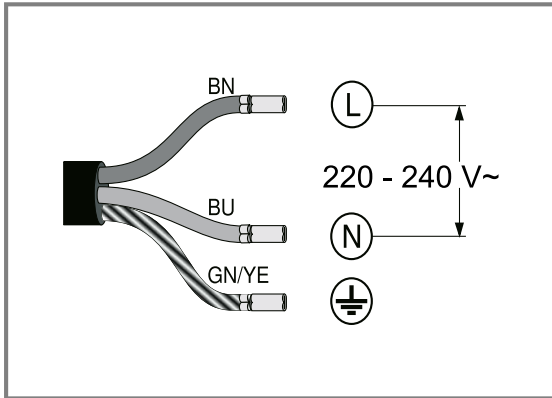
The position of the brackets depends on the worktop thickness.

2.6 Electrical connection

Follow the instructions for electrical connection.

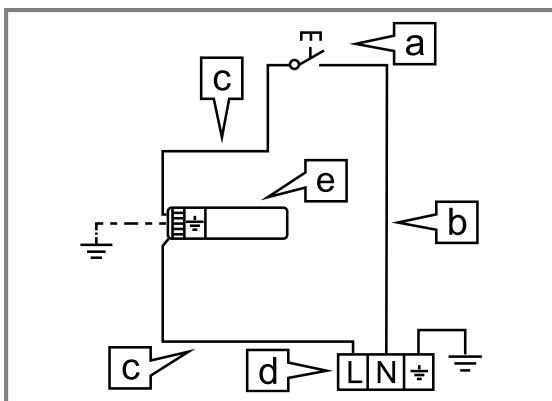
- An electrical 10 amp socket needs to be within 1 m of the hotplate to allow electrical connection. The socket must remain accessible after installation of the appliance.
- This appliance is connected to the mains (240 VAC) by means of the connecting lead. The connecting lead must be fixed to the kitchen unit to prevent it from coming into contact with hot parts of the cooktop or an oven installed underneath and remain accessible after installation of the cooktop.
- This appliance must be earthed. When connecting the cooktop ensure that the earth wire is connected first

and that all wires are connected to the correct terminals.



Wiring diagram

Observe the wiring diagram.



| | |
|---|-----------------|
| a | Switch |
| b | Blue wire |
| c | Brown wire |
| d | Terminal |
| e | Ignition module |

2.7 Gas connection

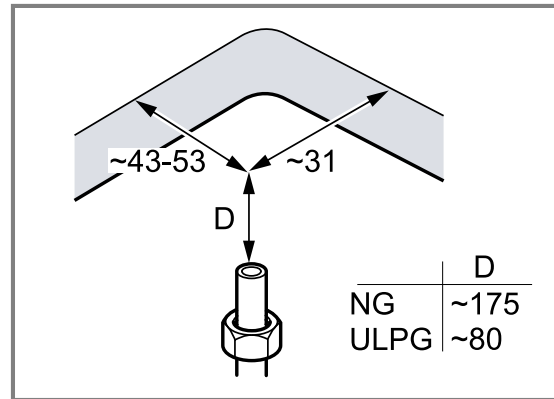
Only an officially authorised technician should connect the appliance.

Before connecting the gas

Observe any special conditions imposed by local suppliers (utilities).

- During the planning stage, consider the position of supply connections.
- The cooktop must be connected to the gas supply with upstream connection of an isolation valve in accordance with the respectively valid regulations. We recommend that the isolation valve be fitted prior to the cooktop to enable isolation of cooktop from gas supply. The valve must be easily accessible at all times.

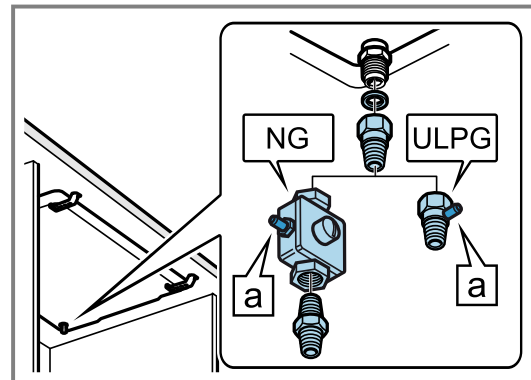
- Position of the inlet connection



- Check whether the local connection conditions (gas type) are compatible with the unit's setting. The specifications of this cooktop are stated on the data label located on the bottom of the cooktop base.
- A duplicate data label is supplied for adhesion to an accessible location near the hotplate if the data label on the base of the hotplate cannot be accessed when the hotplate is installed.

Gas connection R 1/2

- Fit the seal and the connecting piece R 1/2 to the gas connection on the appliance.
- Fit regulator (N. G.) or a test point (Universal LPG) directly to the R 1/2 connecting piece.
 - Direction of gas flow is indicated on the rear of the regulator.
 - a: Pressure test point.



Connecting the unit to the gas line

The supply connection point shall be accessible with the appliance installed.

Tip: Make sure that all connections performed are free of leakage. Use pipe compound or thread sealant, properly threaded pipes and careful assembly procedure so that there is no cross threading and so on, which might cause damage or leakage.

The manufacturer does not accept any liability for leakage on connections performed by the installer or if the L-tube is moved or twisted.

- Refer to AS/NZS 5601.1 for piping size details.
- Remove plastic cap from gas supply line prior to installation.

There are two ways to carry out the connection to the main gas line:

- Connect with rigid pipe as specified in AS/NZS 5601.1.

- Connect with flexible hose. The hose assembly must comply with AS/NZS 1869, 10 mm ID, class B or D, no more than 1.2 m long and installed in accordance with AS/NZS 5601.1.

Note

If installing with a hose assembly:

- Ensure that the hose assembly is restrained from accidental contact with the flue outlet of an underbench oven.
- Ensure that the hose does not contact the hot surfaces of the hotplate, oven, dishwasher or any other appliance that may be installed underneath or next to the hotplate.
- The hose should not be subjected to abrasion, kinking or permanent deformation.
- The hose should be able to be inspected along its entire length with the cooktop in the installed position.
- Unions compatible with the hose fittings must be used and all connections tested for gas leaks.

Before leaving

It should be expressly noted that we cannot accept any liability for direct or indirect damage caused by wrong connection, leakage or improper installation.

- Check all connections for gas leaks with soap and water. DO NOT use a naked flame for detecting leaks.
- Ignite all burners both individually and concurrently to ensure correct operation of gas valves, burners and ignition.
- Turn gas taps to low flame position and observe stability of the flame for each burner individually and all together.
- Adhere the duplicate data plate to an accessible location near the hotplate.
- When satisfied with the hotplate, instruct the user on the correct method of operation.
- In case the appliance fails to operate correctly after all checks have been carried out, refer to the authorised service provider in your area.

When being repaired, the appliance must always be disconnected from the mains supply; if required, notify our customer service.

2.8 Converting the cooktop from Natural Gas to ULPG

All work involved in installation, setting and adaptation to a different gas type must be carried out by a licensed gas fitter and must comply with current regulations and the conditions laid down by the local gas company. Before conversion the cooktop must be disconnected from the electricity and gas valves must be turned to the OFF position.

Injectors

Request change-over injectors from our customer service department. Refer injector chart below for sizes.

| Burner | NG Hourly gas consumption (MJ) | NG Injector mark | ULPG Hourly gas consumption (MJ) | ULPG Injector mark |
|------------------------|-----------------------------------|---------------------|-------------------------------------|-----------------------|
| Economy burner | 4.00 | 88 | 3.20 | 50 |
| Standard-output burner | 6.85 | 116 | 5.50 | 66 |

Removing the outer glass plate

1. Remove the pan supports, burner caps, distributors and rotary knobs.
2. Undo the screws on the burners.
3. Carefully remove the glass plate.

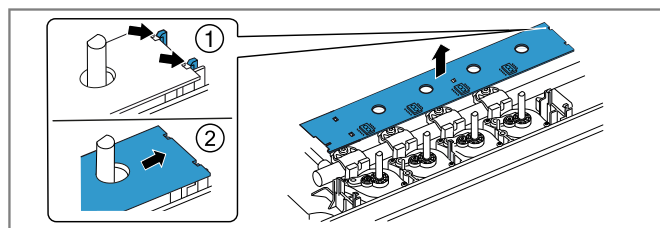
Removing the circuit board

Tip: The circuit board is secured to the holder by fastening pins at the sides and in the middle. Push the fastening pins carefully without damaging them. If one of the pins breaks, the entire holder must be replaced.

ATTENTION

The circuit board can be damaged by improper handling.

- ▶ Handle the circuit board carefully.
- ▶ Use anti-static shields or hold the circuit board at the edges.
- ▶ Never touch the surfaces of the circuit board on which there are components or conducting tracks.
- ▶ Further information:

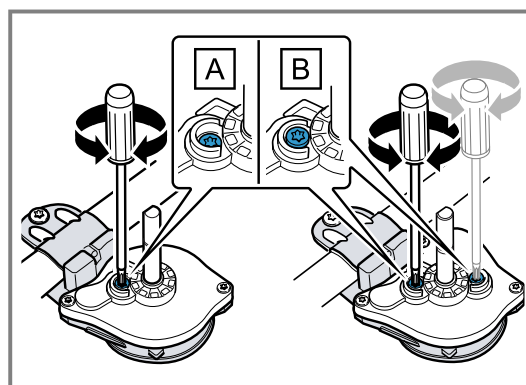


Adjusting the taps

Requirement: The upper part of the appliance and the circuit board are removed.

→ "Removing the outer glass plate", Page 10

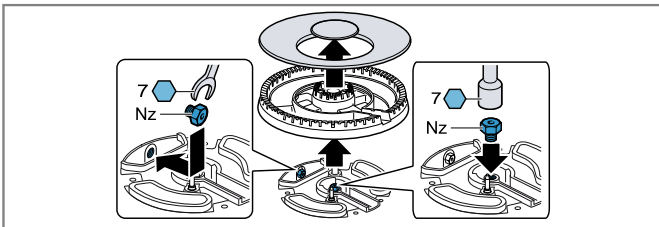
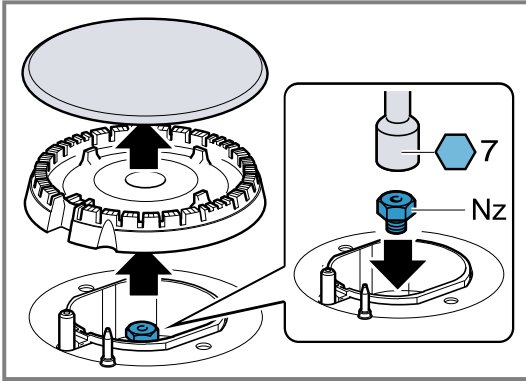
1. Remove the cylindrical parts and springs from the fittings spindle.
2. Adjust the bypass screws:
 - ▶ A: For ULPG, the bypass screws must be tightened properly.
 - ▶ B: For Natural Gas, the bypass screws must finish flush with the fitting.



| Burner | NG Hourly gas consumption (MJ) | NG Injector mark | ULPG Hourly gas consumption (MJ) | ULPG Injector mark |
|-----------------------------|-----------------------------------|---|-------------------------------------|---|
| High-output burner | 11.0 | 153 | 9.70 | 87 |
| Dual-wok multi-crown burner | 19.50 | <ul style="list-style-type: none"> ■ Outer flame: 190 ■ Inner flame: 77 | 16.00 | <ul style="list-style-type: none"> ■ Outer flame: 100 ■ Inner flame: 45 |

Replacing the injectors

- ▶ Replace the nozzles using the appropriate wrench and tighten them carefully to guarantee the seal.



Ensure that the nozzle does not become detached during removal or fastening.

Reinstalling the appliance

- ▶ Install the appliance components in reverse order.

Checking if equipment is working

1. Check that turning the rotary knob between the position for maximum power and the position for minimum power does not cause the burner to go out or result in backfire.
2. If the gas flow from the burner is not correct, check whether the nozzle and the position of the bypass screw are correct.
→ "Adjusting the taps", Page 10

Documenting the gas type conversion

- ▶ Attach the sticker showing the new gas type near to the rating plate.

3 Preventing material damage




ATTENTION

Heat can cause damage to adjacent appliances or kitchen units.

If the appliance is in operation for an extended period, heat and moisture will be generated.

- ▶ Open a window or switch on an extractor hood leading to the outside.

A build-up of heat may damage the appliance.

- ▶ Do not use two burners or heat sources to heat one single item of cookware.
- ▶ Do not use griddle plates, clay pots, etc. for a long time at full power.
- ▶  Do not use large pots or heavy weights that can bend the pan support or deflect flame onto the cooktop.
- ▶  Do not remove the pan support and enclose the burner with a wok stand as this will concentrate and deflect heat onto the cooktop.
- ▶  Do not place anything, for example, flame tamer or asbestos mat, between pan and pan support as serious damage to the appliance may result.

A build-up of heat may damage the controls.

- ▶ Do not use a large item of cookware on burners that are close to the control knobs.

If a control knob is in the wrong position, this could lead to malfunctions.

- ▶ Always turn the control knob to the "Off" position when the appliance is not being used.

Handling the cookware roughly may damage the surface of the appliance.

- ▶ Handle the cookware on the cooktop carefully.

Moving the cookware may scratch the glass.

- ▶ Lift the cookware when moving it.

Damage may occur if hard or pointed objects fall on the cooktop.

- ▶ Do not let hard or pointed objects fall onto the cooktop.

- ▶ Do not bump into any of the edges of the cooktop.

Salt, sugar or sand that may fall from the vegetables will scratch the glass.

- ▶ Do not use the cooktop as a work surface or storage space.

Melted sugar or food with a high sugar content may damage the glass.

- ▶ Remove boiled-over food immediately with a glass scraper.

4 Environmental protection and saving energy

4.1 Saving energy

If you follow these instructions, your appliance will use less energy.

Choose a burner roughly the same size as your pan. Centre the cookware on the hob.

Tip: Cookware manufacturers often give the upper diameter of the saucepan. It is often larger than the base diameter.

- ✓ Unsuitable cookware or incompletely covered cooking zones consume a lot of energy.

Cover saucepans with suitable lids.

- ✓ Cooking without a lid consumes considerably more energy.

Lift lids as infrequently as possible.

- ✓ When you lift the lid, a lot of energy escapes.

Using a glass lid

- ✓ You can see into the pan through a glass lid without having to lift it.

Use cookware that is suitable for the quantity of food.

- ✓ Large items of cookware containing little food need more energy to heat up.

Cook with only a little water.

- ✓ The more water there is in the cookware, the more energy that is required to heat it up.

Turn down to a lower power level early on.

- ✓ If you use an ongoing power level that is too high, you will waste energy.

4.2 Disposing of packaging


The packaging materials are environmentally compatible and can be recycled.

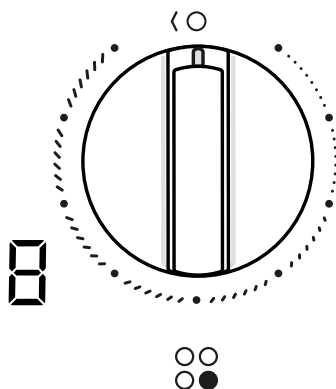
- ▶ Sort the individual components by type and dispose of them separately.



5 Familiarising yourself with your appliance






5.1 Control knob

You can use the control knobs to set the flame height to different power levels.

The controls light up when you are in a position that differs from the  symbol position.





| | |
|--|--|
|  | Burner assigned to the control knob. |
|  | Burner off. |
| 9 | Highest power setting and electric ignition of the burner. |
| 1 | Lowest power setting. |



| Display message | Meaning |
|--|---|
|  | Electric ignition. |
|  | Power levels. |
|  | Burner off. |
|  | Residual heat. The burner and the parts close to the burner are very hot. |
|  | Residual heat. The burner and the parts close to the burner are hot. |

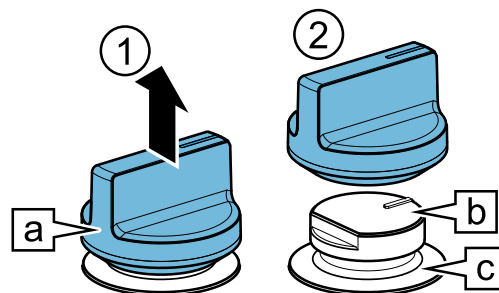
Removable control knob

You can remove the appliance's control knob.

The control knob  is magnetic and connected to the control knob base .

Remove the control knob upward.

Note: Never remove the control knob base  and its holder . Only Customer Service can reinsert the control knob base and its holder.

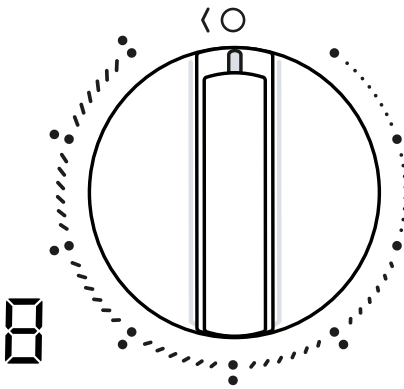


To put the control knob back on, press it on at its original position.

Tip: The magnets can interfere with magnetic data carriers, TV sets and displays. Keep magnetic data carriers, e.g., credit cards or other cards with magnetic strips, TV sets and monitors away from the device's control knob.

Dual-wok multi-crown burner

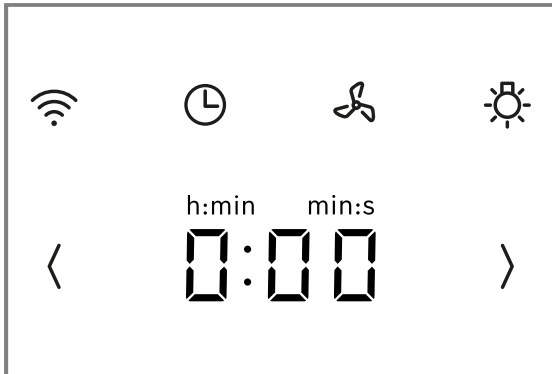
With the dual-wok multi-crown burner, you can regulate the inner and outer flames independently of each other.



| Power level | Meaning |
|-------------|--|
| 9 | Inner and outer flame on full power. |
| 4 | Outer flame on minimum, inner flame on full power. |
| 3 | Inner flame on full power. |
| 1 | Inner flame on minimum power. |

5.2 Control panel

The hob has a control panel with sensors and displays for additional functions. To activate this panel, press one of the control knobs. To activate this panel, push one of the control knobs inwards.

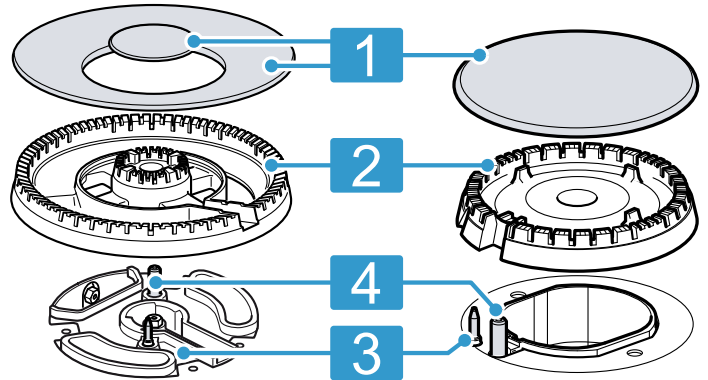


| Button/display | Meaning |
|----------------|--------------|
| | Connectivity |

| Button/display | Meaning |
|----------------|----------------------------------|
| | Kitchen timer |
| | Ventilation control |
| | Hood light |
| 0:00 | Ventilation level/timer duration |
| < > | Adjustment buttons |

5.3 Burner

You can find an overview of the parts of the burner here.



| | |
|---|---------------------------------------|
| 1 | Burner cover |
| 2 | Burner cup |
| 3 | Thermocouple for the flame monitoring |
| 4 | Ignition plug |

5.4 Pan supports

Insert the pan supports correctly. → *Page 2*

Place the cookware correctly on the pan supports. Never place the cookware directly on the burner. Always carefully remove the pan supports. When moving a pan support, the pan supports next to it may also move.

Tip: You can remove the metal residue that remains when some items of cookware are moved on the pan support by cleaning it properly.
→ *"Cleaning and servicing", Page 18*

6 Before using for the first time

Configure the settings for initial start-up. Clean the appliance and accessories.

6.1 Setting Home Connect

When the appliance is switched on for the first time, an animation is activated on the 0:00 displays. When this animation is finished, press a knob to start setting up the

Wi-Fi connection. The symbol will be lit dimly for a few seconds on the control panel.

To begin the connection to Home Connect, touch and proceed in accordance with the information in the section .

→ *"Home Connect", Page 16*

To end the setting, switch off the hob.

You can also adjust the Home Connect setting at a different time.

7 Software update

If the appliance is connected to Home Connect, some functions may be available with a software update.

More information on the availability of additional functions can be found on the website www.neff-home.com

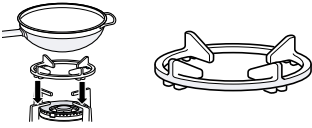
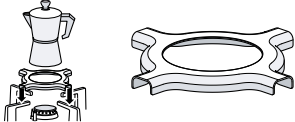

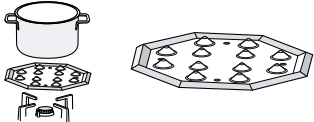
8 Accessories

You can buy accessories from the after-sales service, from specialist retailers or online. Only use original accessories, as these have been specifically designed for your appliance.

Accessories vary from one appliance to another. When purchasing accessories, always quote the exact product number (E no.) of your appliance. → *Page 21*

You can find out which accessories are available for your appliance in our catalogue, in the online shop or from our after-sales service.

www.neff-home.com

| Accessories | Description | Use |
|--------------------------------|---|---|
| Additional wok grid |  | <ul style="list-style-type: none"> Only use on the multi-crown burner. Always use for cookware with a rounded base. Recommended in order to extend the service life of the appliance. |
| Additional espresso maker grid |  | <ul style="list-style-type: none"> Only use on the burner with the lowest power setting. Use with cookware with a diameter smaller than 12. |
| Simmer cap |  | <ul style="list-style-type: none"> Secure this above the economy burner cap. Use only with the lowest power setting of the burner. Place the cookware on the pan support, never directly on the simmer cap. |
| Simmer plate |  | <ul style="list-style-type: none"> Use for cooking on a low heat. Place it on the pan support with the bumps facing up – never place it directly on the burner. Use the economy burner or the standard-output burner. If you have multiple standard-output burners, use the rear burner. |

9 Basic operation

9.1 Igniting a gas burner

The cooktop has automatic ignition of the burners.

WARNING – Risk of fire!


Escaping gas may ignite.

- ▶ If the burner does not ignite after 10 seconds, turn the control knob to the "Off" position and open the door or window in the room. do not attempt to re-ignite the burner for at least one minute.
- ▶ In the event of the burner flames being accidentally extinguished, turn off the burner control and do not attempt to re-ignite the burner for at least one minute.

ATTENTION

If you turn the control knob directly between position 0 and 1, malfunctions may occur.

- ▶ For this reason, never turn directly from position 0 to position 1 or vice versa.

1. Press the control knob for the selected burner and turn it anti-clockwise to the highest level. Keep the control knob pressed in.
- ✓ For all of the burners, sparks are generated and the flame ignites in the selected burner.  appears in the display.
2. Wait a few seconds and release the control knob. → *"Safety system", Page 15*
3. Turn the control knob to the required position.
4. If the burner does not ignite, turn the control knob to the off position and repeat the steps described above. This time, hold the control knob down for longer (up to 10 seconds).

Note

Take the following information into account to ensure that the appliance works correctly:

- The burner parts → *Page 13* and the pan supports → *Page 13* must be inserted correctly.

- Do not swap the burner caps around.
- The burner holes and grooves must be clean to ensure a correct flame.
→ "Cleaning recommendations", Page 18

9.2 Safety system

The safety system (thermocouple) prevents the flow of gas if the flames accidentally go out. To ignite the burner, you must activate the system that enables the gas flow.


1. Ignite the burner without releasing the control knob.
 - ✓ The flame ignites.
2. Press and hold the control knob for a further four seconds.

9.3 Igniting a gas burner manually

In the event of a power cut, you can light the burners manually.

1. Press the control knob for the selected burner and turn it anti-clockwise to the highest level.
2. Hold a lighter or a flame (lighter, match, etc.) against the burner.

9.4 Switching off a burner

- ▶ Turn the control knob clockwise to 0.
- ✓  lights up in the display. After a few seconds, the residual heat indicator appears.

9.5 Normal behaviour during operation



This behaviour is normal for the appliance:

- Slight hissing noise from the ignited burner.
- Release of odours when using the appliance for the first time. These odours disappear after a short time.
- An orange flame is normal. This is due to dust in the environment, spilled liquids, etc.
- Popping noise a few seconds after the burner is switched off. This is caused by switching on the safety system.
→ "Safety system", Page 15



9.6 Kitchen timer

You can use the function to activate a timer.

Switching the timer on

1. Press .
2. Use > or < to select the required time.
3. Touch  to confirm.
 - ✓ The time starts to elapse.
 - ✓ A signal tone sounds and the displays flash once the time has elapsed.

Changing or switching off the timer duration

1. Touch .
2. Change the cooking time or set it to  to switch off the function.

10 Cookware

This information has been provided to help you save energy and avoid damaging your cookware.

10.1 Suitable cookware

Only use cookware with a suitable diameter. The cookware must not protrude over the edge of the hob. Never use small cookware on large burners. The flames must not touch the sides of the cookware.

| Burner | Minimum diameter of the cookware base (cm) | Maximum diameter of the cookware base (cm) |
|------------------------|--|--|
| Wok multi-crown burner | 22 | 30 |
| High output burner | 20 | 26 |
| Standard output burner | 14 | 22 |
| Economy burner | 12 | 16 |

Only use cookware with a concave base on the multi-crown burner.

- The hob must have a multi-crown burner and additional wok grid.
- The additional wok grid must be correctly inserted.
→ "Accessories", Page 14

10.2 Using cookware

The selection and positioning of the cookware affects the safety and energy efficiency of your appliance.
→ "Saving energy", Page 12

WARNING – Risk of fire!

Flammable objects may ignite.

- ▶ Maintain a distance of at least 50 mm between the cookware and flammable objects.

| | |
|--|--|
| Do not use deformed cookware. Only use cookware with a thick, flat base. | Deformed cookware is not stable on the cooktop and may tip over. |
|--|--|

| | |
|---|--|
| Place the cookware right in the centre of the burner. | The cookware may tip over if it is not placed in the centre of the burner. |
|---|--|

| | |
|---|---|
| Place the cookware correctly on the pan supports. | The cookware may tip over if you place it directly on the burner. |
|---|---|

11 Recommended settings for cooking

You can use the control knobs on the appliance to set the flame height incrementally to different power levels from 1 to 9.

The cooking times and power levels may vary depending on the type of food, its weight and quality, on the type of gas used, and on the material from which the cookware is made.

Tips

- **Cooking tips**
 - When cooking soups, creams, lentils or chickpeas, add all of the ingredients to the cookware at the same time.
 - For pan-fried dishes, heat the oil up first. As soon as you have started frying, keep the temperature constant and adjust the power level as required. When preparing several portions, wait until the relevant temperature has been reached again. Turn the food regularly.
- **To reduce the cooking time:**
 - Use a pressure cooker to cook creams and pulses. If you are using a pressure cooker, follow the manufacturer's instructions.
 - The water must be boiling before you add pasta, rice or potatoes. Then adjust the power level in order to continue boiling.
 - Always use a lid when cooking rice and potatoes.

| Power level | Preparing meals |
|-------------|--|
| 9 | <ul style="list-style-type: none"> ■ Bringing water to the boil ■ Baking in a bain-marie: Sponge, blanc-mange, bread pudding. ■ Frying at a high temperature: Asian dishes. |

| Power level | Preparing meals |
|-------------|---|
| 7-9 | <ul style="list-style-type: none"> ■ Starting the cooking process: Pasta, soups, creams, paella, pulses, rice pudding. ■ Deep-fat frying in oil: Tempura vegetables, croquettes, chips, potato omelettes, escalope, frozen food, baked items. ■ Frying with a little oil: French omelette, steak, well-done sirloin steak, stroganoff. ■ Frying, searing: Vegetables, meat. |
| 4-6 | <ul style="list-style-type: none"> ■ Continuing the cooking process: Pasta, soups, creams, paella, pulses, rice pudding. ■ Deep frying with a little oil: Hamburgers, sausages, grilled salmon, rissoles. ■ Stew, pot roast: Ragout, goulash, ratatouille. ■ Cooking at a medium temperature: Cheese sauce, béchamel, carbonara, Neapolitana sauce, blancmange, crepes. ■ Defrosting: Frozen food. |
| 1-3 | <ul style="list-style-type: none"> ■ Finishing cooking: Paella rice, pulses, rice pudding. ■ Steaming: Fish, vegetables. ■ Heating and keeping warm: Ready-to-eat meals. |
| 1 | Melting: Butter, chocolate, butter, gelatine, honey, caramel. |

12 Home Connect

This appliance can be networked. Connect your appliance to a mobile device to control its functions via the Home Connect app or monitor its operating status.

The Home Connect services are not available in every country. The availability of the Home Connect function depends on the availability of the Home Connect services in your country. You can find information about this at: www.home-connect.com.

The Home Connect app guides you through the entire login process. Follow the instructions, noting the information in the Home Connect app.

Notes

- Please note the safety precautions in this instruction manual and make sure that they are also observed when operating the appliance via the Home Connect app.
- Operating the appliance on the appliance itself always takes priority. During this time it is not possible to operate the appliance using the Home Connect app.
- In networked standby mode, the appliance requires a maximum of 2 W.

12.1 Setting up Home Connect

Requirements

- The appliance is connected to the power supply and is switched on.
- You have a mobile device with a current version of the iOS or Android operating system, e.g. a smartphone.
- The appliance is receiving signals from the WLAN home network (Wi-Fi) at its installation location.
- The mobile device and the appliance are within range of your home network's Wi-Fi signal.

1. Scan the following QR code.




You can install the Home Connect app and connect your appliance via the QR code.

2. Follow the instructions in the Home Connect app.






12.2 Wi-Fi symbol

The Wi-Fi indicator on the control panel changes according to the status and quality of the connection and the availability of the Home Connect server.



|  status | Description |
|--|---|
| Lights up steadily at half brightness. | No network connection saved. Ready to add Wi-Fi network. |
| Flashes at half brightness. | <ul style="list-style-type: none"> ▪ Ready to pair the device. ▪ Start of deactivation. |
| Lights up steadily at full brightness. | Network connection saved and Wi-Fi active. |
| Flashes at full brightness. | Network connection is being established. |
| Switched off. | Appliance is switched off. |

12.3 Adding or removing a Wi-Fi home network

The following overview shows how to add or remove a Wi-Fi home network.

| Wi-Fi home network status | Action |
|--|--|
| No Wi-Fi home network stored. | To add the Wi-Fi home network, briefly press  . |
| The Wi-Fi home network has now been saved. | To pair another appliance, press and hold  . |
| The Wi-Fi home network has now been saved. | To reset the Wi-Fi home network settings, press and hold  . Wait for a few seconds and, when  flashes, press and hold  again. |

12.4 Switching off the network connection

- ▶ Press and hold . If the button flashes and a signal sounds, press and hold  again.
- ✓ The connection to the Wi-Fi network is switched off and the network connections are disconnected.

Note: To switch the network connection back on, see .
→ "Adding or removing a Wi-Fi home network",
Page 17

12.5 Software update

Your appliance's software can be updated using the software update function, e.g. for the purposes of optimisation, troubleshooting or security updates.

To do this, you must be a registered Home Connect user, have installed the app on your mobile device and be connected to the Home Connect server.

As soon as a software update is available, you will be informed via the Home Connect app and will be able to start the software update via the app. Once the update has been successfully downloaded, you can start installing it via the Home Connect app if you are in your home network (Wi-Fi). The Home Connect app informs you once installation is successful.

Notes

- The software update consists of two steps.
 - The first step is the download.
 - The second step is the installation on your appliance.
- You can continue to use your appliance as normal while updates are downloading. Depending on your personal settings in the app, software updates can also be set to download automatically.
- Installation takes a few minutes. You cannot use your appliance during installation.
- We recommend that you install security updates as soon as possible.

12.6 Remote diagnostics

Customer Service can use Remote Diagnostics to access your appliance if you contact them, have your appliance connected to the Home Connect server and if Remote Diagnostics is available in the country in which you are using the appliance.

Tip: For further information and details about the availability of Remote Diagnostics in your country, please visit the service/support section of your local website: www.home-connect.com.

12.7 Data protection

Please see the information on data protection.

The first time your appliance is registered on a home network connected to the Internet, your appliance will transmit the following types of data to the Home Connect server (initial registration):

- Unique appliance identification (consisting of appliance codes as well as the MAC address of the installed Wi-Fi communication module).
- Security certificate of the Wi-Fi communication module (to ensure a secure data connection).
- The current software and hardware version of your appliance.
- Status of any previous resetting to factory settings.

This initial registration prepares the Home Connect functions for use and is only required when you want to use the Home Connect functions for the first time.

Note: Please note that the Home Connect functions can only be utilised with the Home Connect app. Information on data protection can be retrieved in the Home Connect app.

13 Hob-based hood control

If the hob and the extractor hood are Home Connect-compatible, connect the two appliances to Home Connect and follow the instructions in the app.


Notes

- Using the controls on the extractor hood always takes priority. It is not possible to use the hob-based hood control during this time.
- You can only connect to the extractor hood via the Home Connect app.

13.1 Controlling the extractor hood via the hob

In the Home Connect app, you can configure the settings for the extractor hood operation.

Setting the fan



- Press .
- Use (< or >) to select a setting.
You can select the following settings:

| | |
|----|------------------|
| 0 | Fan off |
| 1 | Fan setting 1 |
| 2 | Fan setting 2 |
| 3 | Fan setting 3 |
| F1 | Intensive mode 1 |
| F2 | Intensive mode 2 |
| R | Automatic mode |

- Note:** Available depending on extractor hood model.
✓ The fan is switched on.

Setting the hood lighting

You can switch the hood light on and off using the hob's control panel.

- To switch the lighting on, touch .
- To switch the lighting off, touch  again.

14 Cleaning and servicing

To keep your appliance working efficiently for a long time, it is important to clean and maintain it carefully.

14.1 Cleaning product

You can obtain suitable cleaning products from after-sales service or the online shop www.neff-home.com.

ATTENTION

Unsuitable cleaning products may damage the surfaces of the appliance.

- Do not use harsh or abrasive detergents.

14.2 Cleaning recommendations

Clean all parts of the appliance after each use.

Note: Read the information on the cleaning agents.

→ "Cleaning product", Page 18

General information:

- Allow the appliance to cool down before cleaning.
- After cleaning, dry all parts of the appliance completely using a soft cloth. Surface damage may occur if there are still drops of water or residual moisture at the beginning of the cooking process.
- Reattach the parts of the appliance properly, making sure that the surfaces are not damaged.
→ "Familiarising yourself with your appliance", Page 12

- Do not use any industrial soap or cleaning agents.
- Do not use steel wool or scouring sponges.
- Do not use a knife or sharp objects to remove dried-on food remnants from the cooktop.
- Do not use a knife or sharp objects to clean the connection between the glass and the burner panels, the metal frames or the glass/aluminium plates for cleaning.
- Do not use steam-cleaning appliances.

| Component | Recommended cleaning method | Please note |
|-------------------|---------------------------------------|--|
| Appliance surface | Clean using a sponge and soapy water. | <ul style="list-style-type: none"> Wipe up spilled liquids immediately. This prevents food residues from burning. The control elements can be removed for easier cleaning. Never remove the control element base or its holder. → "Removable control knob", Page 12 After cleaning, check the correct position of the control element bases and holders. |

| Component | Recommended cleaning method | Please note |
|------------------------------|---|--|
| Control elements | Clean using a damp sponge cloth and hot soapy water. | <ul style="list-style-type: none"> ▪ The control elements can be removed for easier cleaning. Never remove the plinth for the control elements or its holder. → <i>"Removable control knob", Page 12</i> ▪ Do not clean it in the dishwasher or immerse it in water, as this may damage it. ▪ Do not use abrasive or corrosive products, such as citric acid, vinegar, aggressive cleaning agents or glass ceramic cleaners. |
| Pan supports | Cleaning by hand: <ul style="list-style-type: none"> ▪ Scrub with a non-metallic brush or a non-scratching scouring sponge and soapy water. Cleaning in the dishwasher: <ul style="list-style-type: none"> ▪ Clean at a maximum temperature of 60 °C. | <ul style="list-style-type: none"> ▪ Carefully remove the pan supports. ▪ Carefully clean the area around the rubber pads. If the rubber pads come loose, the pan support may scratch the hob. Cleaning in the dishwasher: <ul style="list-style-type: none"> ▪ Use cleaning agents recommended by the dishwasher manufacturer. ▪ Preclean the pan supports if they are particularly dirty. ▪ As soon as the washing process is finished, remove the pan supports from the dishwasher and remove any residual moisture. <p>Tip: The pan supports may discolour during use and cleaning. This discolouration does not affect their use.</p> |
| Burner → <i>Page 13</i> | Scrub with a non-metallic brush or a non-scratching scouring sponge and soapy water. | <ul style="list-style-type: none"> ▪ Do not clean in the dishwasher. ▪ Do not mix up the burner lids. ▪ Gently move the burner lid back and forth until it locks into the projections on the burner. |
| Burner cover | Remove any stubborn dirt. | <ul style="list-style-type: none"> ▪ Use a paste made from baking powder and lemon juice or vinegar and flour. ▪ Leave it to work for 30-60 minutes before rinsing and polishing. ▪ After cleaning, the flame looks orange. |
| Thermocouples/ignition plugs | Clean using a small non-metallic brush. | <ul style="list-style-type: none"> ▪ Clean carefully. Thermocouples and ignition plugs are sensitive. ▪ Do not moisten the thermocouple and the ignition plug. If there is excessive moisture, the burner may not light. |

15 Troubleshooting

You can rectify minor faults on your appliance yourself. Read the troubleshooting information before contacting after-sales service. This will avoid unnecessary costs.

WARNING – Risk of injury!

Improper repairs are dangerous.

- ▶ Repairs to the appliance should only be carried out by trained specialist staff.
- ▶ If the appliance is defective, call Customer Service.
→ *"Customer Service", Page 21*


WARNING – Risk of electric shock!

Improper repairs are dangerous.

- ▶ Repairs to the appliance should only be carried out by trained specialist staff.
- ▶ Only use genuine spare parts when repairing the appliance.
- ▶ If the power cord of this appliance is damaged, it must be replaced by the manufacturer, the manufacturer's Customer Service or a similarly qualified person in order to prevent any risk.

15.1 Malfunctions


| Fault | Cause and troubleshooting |
|---|---|
| The general electrical operation is impaired. | The circuit breaker is faulty. ▶ Check the circuit breaker in the fuse box. |
| | The circuit breaker or one of the residual-current circuit breakers has been triggered. ▶ In the fuse box, check whether the circuit breaker or one of the residual-current circuit breakers has been triggered. |
| | The mains plug of the power cord is not plugged in. ▶ Connect the appliance to the power supply. |
| | There has been a power cut. ▶ Check whether the lighting in your room or other appliances are working. |
| Automatic ignition is not working. | Food remnants or dirt are located between the ignition plug and the burner. ▶ Clean the space between the ignition plugs and burners. |
| | Burner parts are wet. ▶ Carefully dry the burner parts. |
| | The burner parts are positioned incorrectly. ▶ Correctly position the burner parts. |
| | The appliance is not earthed or has not been connected correctly, or the earth cable is damaged. ▶ Contact an electrician. |
| The burner flame is not uniform. | The burner parts are positioned incorrectly. ▶ Correctly position the burner parts. |
| | Openings on the burner are soiled. ▶ Clean and dry the openings on the burner. |
| The gas does not appear to be flowing normally or there is no gas being produced at all. | The gas supply has been shut off by the intermediate valves. ▶ Open the intermediate valves. |
| | The gas cylinder is empty. ▶ Replace the gas cylinder. |
| There is a smell of gas in the kitchen. | The control knob is open. ▶ Close the control knob. |
| | The gas cylinder has not been connected correctly. ▶ Ensure that the gas cylinder has been connected correctly. |
| | The gas pipe to the appliance is leaking. 1. Close the main gas tap. 2. Ventilate the room. 3. Immediately call an authorised installer, who can inspect the gas system and issue an installation certificate. 4. Do not use the appliance until you are sure that gas is not leaking from the installation or the appliance. |
| | Control knob not pressed down long enough. 1. Keep the control knob pressed down for a few seconds after ignition. 2. Press the control knob down firmly. |
| The burner switches off as soon as you release the control knob. | Openings on the burner are soiled. ▶ Clean and dry the openings on the burner. |
| | Automatic ignition is not working and the <i>E062-</i> , <i>E072-</i> or <i>E082-</i> symbol appears in the display. |
| <i>E060-</i> , <i>E061-</i> , <i>E070-</i> , <i>E071-</i> , <i>E080-</i> , <i>E081-</i> - appears on the display. | Electronics fault. 1. Disconnect the cooktop from the mains. 2. Wait a few seconds before reconnecting it. 3. If the indicator continues to light up, contact the after-sales service. |
| Home Connect is not working properly. | Different causes are possible. ▶ Go to www.home-connect.com . |
| The hood control is not working properly. | The hood control functions do not switch on. ▶ Resetting and re-pairing the settings of the Wi-Fi home network |


| Fault | Cause and troubleshooting |
|--|---|
| Animations on the  displays | In certain circumstances, the hob can perform self-maintenance tasks, e.g. a firmware update, optimisation or troubleshooting. ▶ Wait until the process is complete and only then switch the hob on. |



15.2 Access to product information

To solve any problems with your appliance, determine the serial number (E no.), the production number (FD) and the counter number (Z no.) using the following steps:

Requirement: The hob must be switched off.

1. To switch on the hob, press one of the knobs inwards.
2. Within the next 10 seconds, touch and hold  for 4 seconds.

| Product information | Indicator |
|----------------------------|---|
| Customer service directory |  |
| Production number | <i>Fd</i> |
| Production number 1 | <i>02-</i> |
| Production number 2 | <i>05</i> |

- ✓ The first four displays provide the product information. To view the individual displays, touch .
3. Press  to exit the menu.

16 Service

DO NOT MODIFY THIS APPLIANCE. Only authorized personnel from the Service Centre are qualified to work on the appliance.

Any of the following are considered to be abnormal operation and may require servicing:

- Yellow tipping of the cooktop burner flame.

- Sooting up of cooking utensils.
- Burners not lighting properly.
- Gas valves, which are difficult to turn.

In case the appliance fails to operate correctly, contact the authorised service provider in your area.

17 Customer Service

Detailed information about the warranty period and the warranty conditions in your country is available via the QR code on the enclosed document on service contacts and warranty conditions, from our customer service or on our website.

If you contact Customer Service, you will require the product number (E-Nr.), the production number (FD) and the consecutive numbering (Z-Nr.) of your appliance.

You can find the contact details for our customer service via the QR code on the enclosed document on service contacts and warranty conditions or on our website.

17.1 Product number (E-Nr.), production number (FD) and consecutive numbering (Z-Nr.)

You can find the product number (E-Nr.), the production number (FD) and the consecutive numbering (Z-Nr.) on the appliance's rating plate.

The rating plate can be found:

- on the appliance certificate.
- on the lower section of the hob.

Make a note of your appliance's details and the Customer Service telephone number to find them again quickly.

18 Disposal

18.1 Disposing of old appliance

Valuable raw materials can be reused by recycling.

1. Unplug the appliance from the mains.
2. Cut through the power cord.
3. Close the main gas tap.
4. Dispose of the appliance in an environmentally friendly manner.
Information about current disposal methods are available from your specialist dealer or local authority.



This appliance is labelled in accordance with European Directive 2012/19/EU concerning used electrical and electronic appliances (waste electrical and electronic equipment - WEEE).

The guideline determines the framework for the return and recycling of used appliances as applicable throughout the EU.

19 Information regarding Free and Open Source Software

This product includes software components that are licensed by the copyright holders as free or open source software.

The applicable licence information is stored on your home appliance. You can also access the applicable licence information via your Home Connect app: "Profile -> Legal information -> Licence Information".¹ You can download the licence information on the brand product website. (Please search on the product website for your appliance model and additional documents). Alternatively, you can request the relevant information from oss-

request@bshg.com or BSH Hausgeräte GmbH, Carl-Wery-Str. 34, 81739 Munich, Germany.

The source code will be made available to you on request.

Please send your request to ossrequest@bshg.com or BSH Hausgeräte GmbH, Carl-Wery-Str.34, 81739 Munich, Germany.

Subject: „OSSREQUEST“

The cost of performing your request will be charged to you. This offer is valid for three years from the date of purchase or at least as long as we offer support and spare parts for the relevant appliance.

20 Declaration of Conformity

BSH Hausgeräte GmbH hereby declares that the appliance with Home Connect functionality conforms to the essential requirements and other relevant provisions of Directive 2014/53/EU.

A detailed RED Declaration of Conformity can be found online at www.neff-home.com among the additional documents on the product page for your appliance.



2.4 GHz band (2400–2483.5 MHz): Max. 100 mW

5-GHz band (5150–5350 MHz + 5470–5725 MHz): max. 130 mW

| | | | | | | | | | |
|--|----|----|----|----|----|---------|----|----|----|
| | BE | BG | CZ | DK | DE | EE | IE | EL | ES |
| | FR | HR | IT | CY | LI | LV | LT | LU | HU |
| | MT | NL | AT | PL | PT | RO | SI | SK | FI |
| | SE | NO | CH | TR | IS | UK (NI) | | | |

5 GHz WLAN (Wi-Fi): For indoor use only.

| | | | | | | | |
|----|----|----|----|----|----|----|----|
| AL | BA | MD | ME | MK | RS | UK | UA |
|----|----|----|----|----|----|----|----|

5 GHz WLAN (Wi-Fi): For indoor use only.

20.1 Statement of Compliance for Great Britain

Product type

This statement of compliance covers the products described in this information for use whose model identifier group is seen on the title page. The full model identifier is made up of the characters before the slash in the product number (E no.) which can be found on the rating plate. Alternatively, you can also find the model identifier in the first line of the UK Energy Label.

Name and address of manufacturer

BSH Hausgeräte GmbH, Carl-Wery-Strasse 34, 81739 München, Germany

This statement of compliance is prepared by the manufacturer.

The manufacturer, BSH Hausgeräte GmbH deems that it has complied with

- provision 5.1-1 of ETSI EN 303 645 v2.1.1 and, where relevant, provision 5.1-2 of ETSI EN 303 645 v2.1.1;

- provision 5.2-1 of ETSI EN 303 645 v2.1.1;
- provision 5.3-13 of ETSI EN 303 645 v2.1.1.

Support period

BSH Hausgeräte GmbH will provide security updates that are necessary to maintain the main functions free of charge until at least 28/02/2034.

¹ Depending on the appliance specifications



Register your product online
neff-home.com

BSH Hausgeräte GmbH
Carl-Wery-Straße 34
81739 München, GERMANY



8001338588 (050520)
en

