





OK

3 sec

**CONTROL PANEL LOCK**

To prevent the hob from being switched on accidentally, press and hold down the OK/Control Lock-3 sec control for 3 seconds. An acoustic signal and a light above the symbol will switch on to indicate that the lock is in place.

The control panel is locked except for the switch off function.

To switch off the control lock, repeat the activation process. The light will switch off and the hob controls are again active.

**PAUSE**

The Pause function interrupts hob operation for about 30 seconds. During this time, it is possible to clean the surface around the controls without altering any presets. After this time, the hob will go back to operating as normal.

**TIMER**

The timer can be used to set a maximum cooking time of 99 minutes. The timer setting can be used on each cooking zone, following the same

procedure. The timer always shows the time set for the selected area, or the shortest remaining time.

**To start the timer:**

1. Switch on the required cooking zone by pressing any part of the slider.
2. Press the or control to set the required time. The display will read "00".

When the set time is up, an acoustic signal will sound and the cooking zone will switch off automatically.

**To change the timer setting:**

1. Press the slider control for the cooking zone.
2. Press the or control to change the required time.

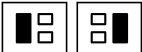
**To switch off the timer:**

Press the and controls together until the timer switches off.

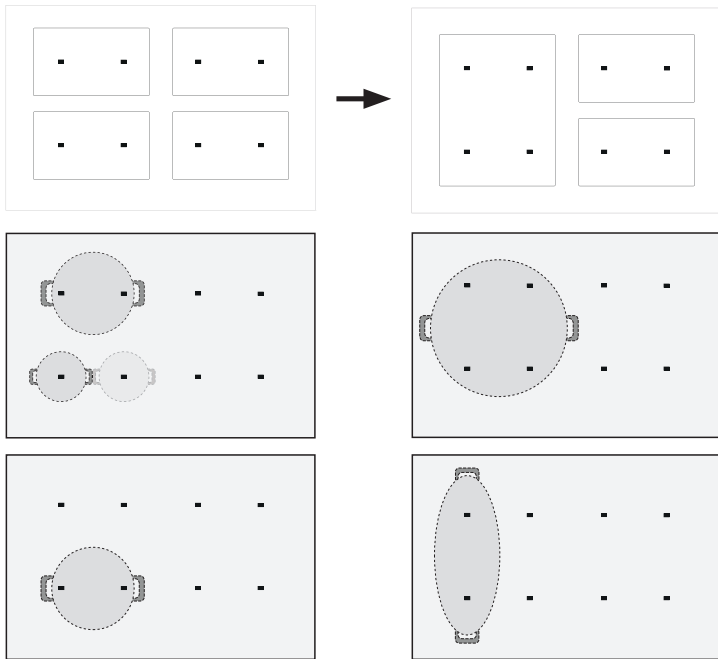
**FUNCTIONS****FLEXIBLE AREA**

Select the "Flexible Area" control to control two cooking zones at the same time. It is possible to use both slider controls at the same time to control the power.

Using this function is ideal to increase the cooking zone with the advantage of positioning cookware as needed within the selected area. Ideal for using oval or rectangular pans or grill pans.

**Vertical Flexible Zone**

This can be used to control the two cooking zones on the left and right, at the same time.

**To switch on the Flexible area function:**

1. Switch on the hob.
2. Press the control for the type of Flexible area being used (vertical left, vertical right). Both areas will be connected and the displays will read "00".
3. Using the slider, select the power level you require.

**To switch off the Flexible area function:**

Press the control for the Flexible area that is functioning: the cooking zones will go back to operating individually.

The Flexible area function will also switch off when the hob switches off at the end of cooking.

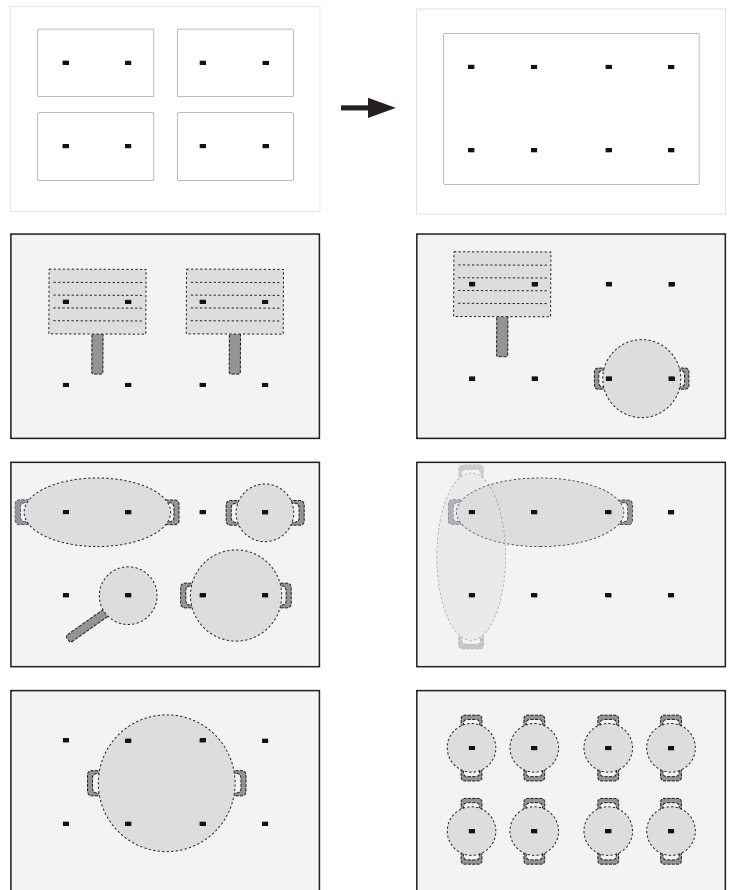
For the best results, always cover at least one or more points marked on the glass surface or inside the Flexible area.

**FLEXI FULL ZONE**

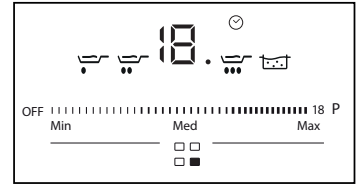
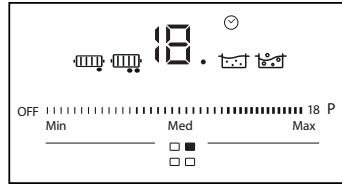
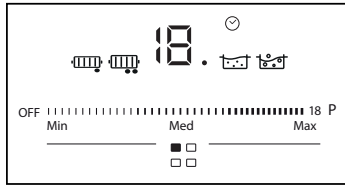
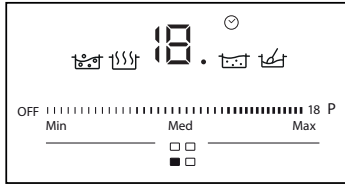
When you select the Flexi Full area, you can control the whole surface of the hob at a single power level.

Any of the sliders can be used to control the power. Using this function is ideal to extend the cooking zone with the advantage of being able to place pans where you like inside the whole area. It is also excellent for large, oval, or rectangular pans or grill pans.

Covering the whole activated area will achieve the maximum available power.




# SPECIAL FUNCTIONS



## 6<sup>th</sup> SENSE

With the 6<sup>th</sup> Sense control, you can start the special functions.

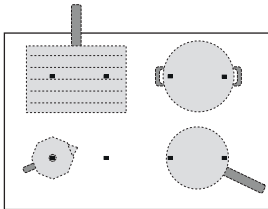
1. Put the pan in place, switch on the hob and select the chosen cooking area by touching the slider.
2. Press the "6<sup>th</sup> Sense" control. The cooking zone display will read "A" (automatic).
3. The indicator for the first special function available for the selected cooking zone will switch on.
4. Select the required special function by pressing the "6<sup>th</sup> Sense" control.
5. Press the control to confirm the required function .

Once activated, each special function can be used to set the optimum cooking level by selecting the presets and adjustments (MIN-MED-MAX).



The function automatically suggests an intermediate level by default. During use, if necessary, it is possible to move to a lower/higher level according to cooking progress, to optimise time and condition (e.g., boiling level of water).

**IMPORTANT:** Place the accessories as shown in the figure below, which shows how the accessory needs to be centred according to the points marked on the glass surface (the combination illustrated is just an example; accessories can also be used in different cooking zones).



## KEEP WARM

This function lets you to take a food to its ideal temperature for slow cooking and evaporate liquids, and to maintain these conditions without the risk of burning the food.

It is ideal because it does not damage food and also makes sure that it does not stick to the pan.

The quality and type of cookware may affect the results or the cooking time.

## SLOW COOKING


A specific function to take foods to the ideal simmering and cooking temperature, and to maintain these conditions without the risk of burning the food.

It is ideal because it does not damage food and also makes sure that it does not stick to the pan.

The quality and type of cookware, like the position, may affect the results or the cooking time (always centre the pan on the activated cooking zone).

## BOILING\*


A function to heat water efficiently and to issue a sound or visual signal when it starts to boil. To start the boiling function, the pan needs to contain at least half a litre of water. Only add salt, if necessary, after hearing the acoustic signal.


While awaiting confirmation from the  control, the system will keep the water at a slow boil, which prevents any splashing and also any wasting of energy. During this function, an acoustic signal will inform you if the pan is empty or the water has evaporated.



## MOKA\*


The ideal function to get coffee from a stovetop pot within a short amount of time and without problems of splashing. The system controls the whole process, keeping the beverage warm until the function is switched off.

## PAN FRYING\*

 The ideal function for pre-heating a pan when empty or with a small amount of fat. The temperature reached is ideal for cooking foods with a thickness of over 2-3 cm and which need to cook for longer, or using butter or lard.

 The ideal function for pre-heating a pan when empty or with a small amount of fat. The temperature reached is ideal for cooking foods with a thickness of less than 3 cm and which need to cook for short periods.

 The ideal function for pre-heating a pan with fat (oil) up to a maximum height of 1 cm. In all three cases, at the end of the heating stage for the pan or the oil, the  control will switch on and an acoustic signal will be sounded. The hob stabilises the temperature and keeps it at a constant.


Pressing the  control will confirm that the food is going to be placed in the pan and the special function then passes to the cooking stage. We recommend preparing the food during heating and to place it in the pan as soon as the ok is given. The optimum condition is one that uses the function starting with the pan and fat at room temperature.


## MELTING


This is a function to take the food to the ideal temperature for melting and to maintain this condition without the risk of burning.


It is ideal because it does not damage delicate foods such as chocolate and also makes sure that they do not stick to the pan.

## GRILL\*

 Ideal grilling function. It is possible to choose between two types of grill function (1 or 2 dots) according to the required cooking level.

 For a thick food (>1 cm), we recommend using a lighter grill setting (1 dot) that cooks for longer. For thinner food or for a higher grill setting, we recommend using the 2-dot setting.

Once the ideal temperature for adding food has been reached, the  control will switch on and an acoustic signal will be sounded. The hob stabilises the temperature and keeps it at a constant.

Pressing the  control will confirm that the food is going to be placed in the pan and the special function then passes to the cooking stage. We recommend preparing the food during heating and to place it in the pan as soon as the ok is given.

\* For these functions, the use of dedicated accessories is recommended:

- for boiling: WMF SKU: 07.7524.6380
- for pan frying: WMF SKU: 05.7528.4021
- for grilling: WMF SKU: 05.7650.4291
- for Moka, Bialetti: MOKA INDUZIONE 3TZ ANTRACITE


## INDICATORS

### RESIDUAL HEAT

If the display shows "H", this means that the cooking zone is still hot. The display will switch off when the cooking zone is cool.

### POT INCORRECTLY POSITIONED OR MISSING


If the pan is not suitable for induction cooking or if it is not correctly positioned or not the right size for the cooking zone, the display will

show the following symbols . 30 seconds from selection, if no pan is detected, the relevant cooking zone will switch off.

### TIMER INDICATOR

This indicator shows that the timer has been set for the cooking zone.

## COOKING TABLE

POWER LEVEL		TYPE OF COOKING	RECOMMENDED USE Indicating cooking experience and habits
Max. heat setting	P	Fast heating	Ideal for rapidly increasing the temperature of food to a fast boil (for water) or for rapidly heating cooking liquids.
	14 - 18	Frying, boiling	Ideal for browning, starting to cook, frying deep-frozen products, bringing liquids to the boil quickly.
		Browning, sautéing, boiling, grilling	Ideal for sautéing, maintaining a lively boil, cooking and grilling.
	10 - 14	Browning, cooking, stewing, sautéing, grilling	Ideal for sautéing, maintaining a gentle boil, cooking and grilling, and preheating accessories.
		Cooking, stewing, sautéing, grilling, cooking until creamy	Ideal for stewing, maintaining a gentle boil, cooking and grilling (for longer periods).
	5 - 9	Cooking, simmering, thickening, creaming	Ideal for slower-cook recipes (rice, sauces, roast, fish) with liquids (e.g. water, wine, broth, milk), and for creaming pasta.
			Ideal for slow-cook recipes (quantities under 1 litre: rice, sauces, roasts, fish) with liquids (e.g. water, wine, broth, milk).
	1 - 4	Melting, thawing	Ideal for softening butter, gently melting chocolate, thawing small items.
		Keeping food warm, creaming risotto	Ideal for keeping small portions of just-cooked food or serving dishes warm and for creaming risotto.
Zero power	Off	-	Hob in stand-by or off mode (possible end-of-cooking residual heat, indicated by an "H").

## MAINTENANCE AND CLEANING



### WARNING

- **Do not use steam cleaning equipment.**
- **Before cleaning, make sure the cooking zones are switched off and that the residual heat indicator ("H") is not displayed.**

### Important:

- Do not use abrasive sponges or scouring pads as they may damage the glass.
- After each use, clean the hob (when it is cool) to remove any deposits and stains from food residue.
- Sugar or foods with a high sugar content can damage the hob and must be immediately removed.
- Salt, sugar and sand could scratch the glass surface.
- Use a soft cloth, absorbent kitchen paper or a special hob cleaner (follow the Manufacturer's instructions).
- Spills of liquid in the cooking zones can cause the pots to move or vibrate.
- After cleaning the hob, dry thoroughly.

If the iXelium™ logo appears on the glass, the hob has been treated with iXelium™ technology, an exclusive Whirlpool finish which ensures perfect cleaning results, as well as keeping the surface of the hob shiny for longer.

### To clean iXelium™ hobs, follow these recommendations:

- Use a soft cloth (microfibre is best) dampened with water or with everyday glass cleaning detergent.
- For best results, leave a wet cloth on the glass hob surface for a few minutes.

## TROUBLESHOOTING

- Check that the electricity supply has not been shut off.
- If you are unable to turn the hob off after using it, disconnect it from the power supply.
- Induction hobs may produce hissing or crackling noises during normal operation. These noises may vary depending on the pot and pan used and the amount of food that these contain, and do not indicate any type of defect.

Please note: The presence of water, liquid spilled from pots or any objects resting on any of the hob buttons can accidentally activate or deactivate the control panel lock function.

Error code	Description	Possible causes	Solution
C81, C82	The control panel switches off because of excessively high temperatures.	The internal temperature of electronic parts is too high.	Wait for the hob to cool down before using it again.
F02, F04	The connection voltage is wrong.	The sensor detects a discrepancy between the appliance voltage and that of the mains supply.	Disconnect the hob from the mains and check the electrical connection.
F01, F06, F12, F13, F25, F34, F35, F36, F37, F41, F47, F58, F61, F76	Disconnect the hob from the power supply. Wait a few seconds then reconnect the hob to the power supply. If the problem persists, call the service centre and specify the error code that appears on the display.		

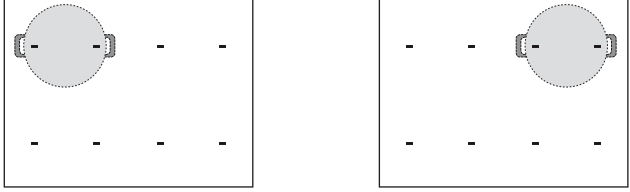
## SOUNDS PRODUCED DURING OPERATION

Induction hobs may whistle or creak during normal operation. These noises actually come from the cookware and are linked to the characteristics of the pan bottoms (for example, when the bottoms are made from different layers of material or are irregular).

These noises may vary according to the type of cookware used and to the amount of food it contains and are not the symptom of something wrong.

## VERIFIED COOKING

A table below has been created specially to make it possible for inspection bodies to use our products..

Verified cooking	Verified cooking positions	
Heat distribution, "Pancakes" test acc. to EN 50304/EN 60350 §7.3		
Heat performance, "French fries" test acc. to EN 60350/50304 §7.4		
Melting and keep warm, "chocolate"		
Simmering, "rice pudding"		

ECO-DESIGN: The test was carried out in accordance with regulations, by selecting all of the cooking zones on the hob to form a single area, or by using the Flexifull function.



**You can download the Safety Instructions, User Manual and product card, which includes the key energy data, in the following ways:**

- By visiting our website at <http://docs.whirlpool.eu>
- By using the QR Code
- Alternatively, contact our **Client After-sales Service** (details can be found in the Warranty Booklet). When contacting our Client After-sales Service, please state the codes provided on your product's identification plate.

