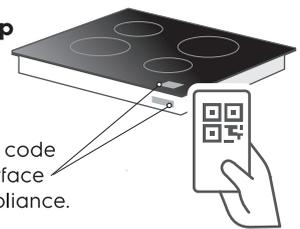


**Enjoy peace of mind.  
Register your appliance today.**

Stay updated on better living services,  
safety notices and shop for accessories.

- 1. Open the camera app on your smartphone and point at the QR code to scan.**

Product Registration QR code is located on the top surface or underside of your appliance.



- 2. Tap the notification or link to open the registration form.**
- 3. Complete your details and enjoy peace of mind.**

## **INDUCTION COOKTOPS**

WHI633BC, WHI643BC, WHI645BC  
WHI743BC, WHI943BC, WHI945BC

## CONGRATULATIONS

Dear customer,

Congratulations on the purchase of your new cooktop.

Before you use the cooktop, we recommend that you read through the whole user manual which provides the description of the cooktop and its functions.

To avoid the risks that are always present when you use an electrical appliance, it is important that the cooktop is installed correctly and that you read the safety instructions carefully to avoid misuse and hazards.

We recommend that you keep this instruction booklet for future reference and pass it on to any future owners.

After unpacking the appliance, please check it is not damaged. If in doubt, do not use the appliance but contact your local Customer Care Centre.

For contact details, refer to the last page of this user manual. This appliance complies with requirements of Australian Standard AS/NZS 60335.2.6

### Conditions of use

This appliance is intended to be used in household and similar applications such as:

- Staff kitchen areas in shops, offices and other working environments
- Farm houses
- By clients in hotels, motels and other residential type environments
- Bed and breakfast type environments

**Please ensure you read the instruction manual fully before you call for service, or a full service fee could be applicable.**

Record model and serial number here:

Model number:.....

Serial number:.....

PNC:.....

## CONTENTS

Important safety instructions.....	3
Installation instructions .....	5
Specifications.....	7
Product description .....	8
Operating instructions.....	12
Helpful hints and tips .....	16
Care and cleaning .....	18
Troubleshooting.....	19
Notes.....	21
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Please read the user manual carefully and store in a handy place for later reference.

The symbols you will see in this booklet have these meanings:



### WARNING

This symbol indicates information concerning your personal safety.



### CAUTION

This symbol indicates information on how to avoid damaging the appliance.



### IMPORTANT

This symbol indicates tips and information about use of the appliance.



### ENVIRONMENT

This symbol indicates tips and information about economical and ecological use of the appliance.

### IMPORTANT INFORMATION THAT MAY IMPACT YOUR MANUFACTURER'S WARRANTY

Adherence to the directions for use in this manual is extremely important for health and safety. Failure to strictly adhere to the requirements in this manual may result in personal injury, property damage and affect your ability to make a claim under the Westinghouse manufacturer's warranty provided with your product. Products must be used, installed and operated in accordance with this manual. You may not be able to claim on the Westinghouse manufacturer's warranty in the event that your product fault is due to failure to adhere this manual.

## IMPORTANT SAFETY INSTRUCTIONS



### IMPORTANT

Check for any damage or marks

If you find the cooktop is damaged or marked, you must report it within 7 days if you wish to claim for damage/marks under the manufacturer's warranty. This does not affect your statutory rights.



### ENVIRONMENT

Information on disposal for users

- All of the packaging materials are recyclable. Please dispose of those materials through your local recycling depot or by placing them in appropriate collection containers.
- If you wish to discard this product, please contact your local authorities and ask for the correct method of disposal.



### WARNING

Risk of suffocation, injury or permanent disability.

- Do not let persons, children included, with reduced physical sensory, reduced mental functions or lack of experience and knowledge use the appliance. They must have supervision or instruction for the operation of the appliance by a person who is responsible for their safety.
- Do not let children play with the appliance.
- Keep all packaging away from children.
- Keep children and pets away from the appliance when it operates or when it cools down. Accessible parts are hot.
- If the appliance has a child safety device, we recommend that you activate it.

### Installation



### WARNING

Only a qualified person must install this appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Obey the installation instruction supplied with the appliance.
- Keep the minimum distance from the other appliances and units.
- Always be careful when you move the appliance because it is heavy. Always wear safety gloves.
- Seal the cut surfaces with a sealant to prevent moisture to cause swelling.
- Protect the bottom of the appliance from steam and moisture.
- Do not install the appliance adjacent to a door or under a window. This prevents hot cookware to fall from the appliance when the door or the window is opened.
- If the appliance is installed above drawers make sure that the space, between the bottom of the appliance and the upper drawer, is sufficient for air circulation.
- Make sure that the ventilation space of 5 mm, between the worktop and the front of the below unit, is free. The warranty does not cover damages caused by the lack of an adequate ventilation space.
- The bottom of the appliance can get hot. We recommend to install a non-combustible separation panel under the appliance to prevent access to the bottom.

## IMPORTANT SAFETY INSTRUCTIONS

### Electrical connection



Risk of fire and electrical shock.

- All electrical connections must be made by a qualified electrician. Before wiring make sure the mains terminal is not live.
- Make sure the appliance is installed correctly. Loose and incorrect plug and socket connections can make the terminal become too hot.
- The appliance must be installed correctly to ensure anti-shock protection.
- Cables from other electrical appliances must not touch the hot surface of the appliance.
- Other than the connection point in the terminal block, do not let the electrical supply cord touch the appliance or hot cookware. Ensure electrical supply cord is not tangled.
- Use a strain relief clamp on cable.
- Use the correct mains cable.
- Make sure there is no damage to the mains plug and to the mains cable. Contact the Service Centre or an electrician to change a damaged mains cable.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3mm.
- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.

### Use



Risk of injury, burns or electric shock.

- Use this appliance in a household environment.
- Do not change the specification of this appliance.
- Do not use an external timer or a separate remote-control system to operate the appliance.
- Do not let the appliance stay unattended during operation.
- Do not operate the appliance with wet hands or when it has contact with water.
- Do not put cutlery or saucepan lids on the cooking zones. They can become hot.
- Set the cooking zone to "off" after each use. Do not rely on the pan detector.
- Do not use the appliance as a work surface or as a storage surface.
- If there is a crack on the surface, disconnect power supply to prevent the electrical shock.

- Users with a pacemaker must keep a distance of minimum 30 cm from the induction cooking zones when the appliance is in operation.



Risk of fire or explosion.

- Fats and oil when heated can release flammable vapours. Keep flames or heated objects away from fats and oils when you cook with them.
- The vapours that very hot oil releases can cause spontaneous combustion.
- Used oil, that can contain food remnants, can cause fire at a lower temperature than oil used for the first time.
- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.
- Do not try to extinguish a fire with water. Disconnect the appliance and cover the flame with a lid or a fire blanket.



Risk of damage to the appliance.

- Do not keep hot cookware on the control panel.
- Do not let cookware to boil dry.
- Be careful not to drop utensils or cookware on the glass, the glass surface can be damaged
- Do not activate the cooking zones with empty cookware or without cookware.
- Do not put aluminium foil on the appliance.
- Cookware made of cast iron, aluminium or with a damaged bottom can cause scratches on the glass ceramic. Always lift these objects up when you have to move them on the cooking surface.

### Care And Cleaning



Risk of damage to the appliance.

- Clean regularly the appliance to prevent the deterioration of the surface material.
- Do not use water spray and steam to clean the appliance.
- Clean the appliance with a moist soft cloth. Only use neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.

## INSTALLATION INSTRUCTIONS

### Built-in appliances

- Only use the built-in appliances after you assemble the appliance into correct built-in units and work surfaces that align to the standards.

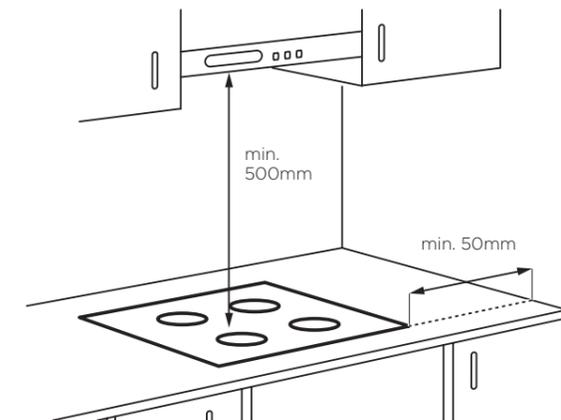
### Connection cable

- Use the correct mains cable of type H05BB-F Tmax 90°C (or higher) for a single phase or two phase connection.
- Replace the damaged mains cable with a special cable (type H05BB-F Tmax 90°C or higher). 3 x 4mm<sup>2</sup> with an all-pole 32A breaker. Speak to your local Service Centre.
- The cable conditions must be in accordance with regulations and the terminal screws tightened securely.
- The connecting cable is to be secured with the mains cable cleat and the covering closed by pressing firmly (lock into place).
- Before switching on for the first time, any protective foil or stickers must be removed from the glass ceramic surface.

### To attach the seal

- Clean the worktop in the area of the cut out section.
- Bond the seal stripe supplied on the lower edge of the appliance along the outer edge of the glass ceramic. Do not extend it. Let stay the cut ends in the middle of one side. When, you cut it to length (add some mm), push the two ends together.

### Assembly



NOTE: The clearance must meet or exceed the minimum recommended for both the rangehood and cooktop. Refer to the rangehood installation manual.



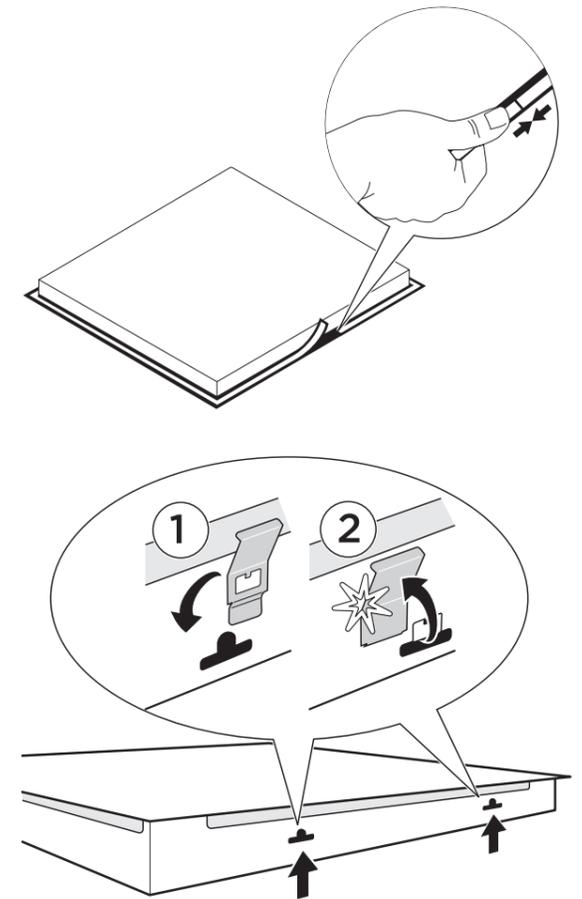
**WARNING**

Refer to "Safety information" chapter.



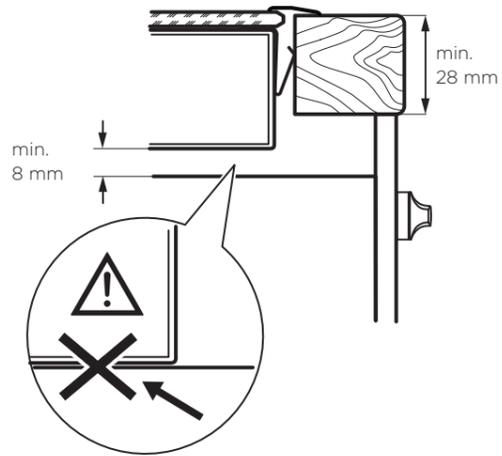
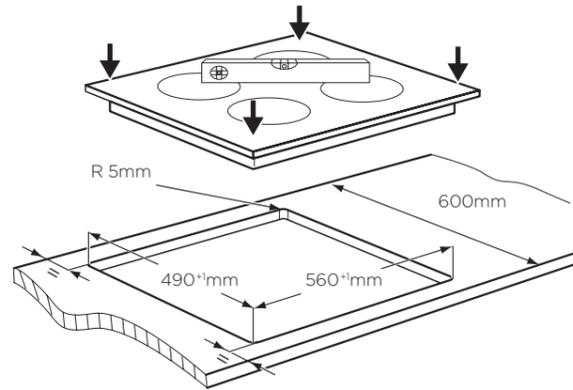
**IMPORTANT**

Before the installation, note down the serial number (Ser. Nr.) from the rating plate at the front of this manual. The rating plate of the appliance is on its lower casing.

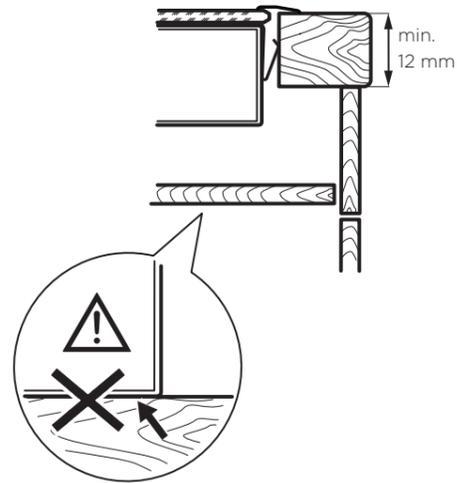
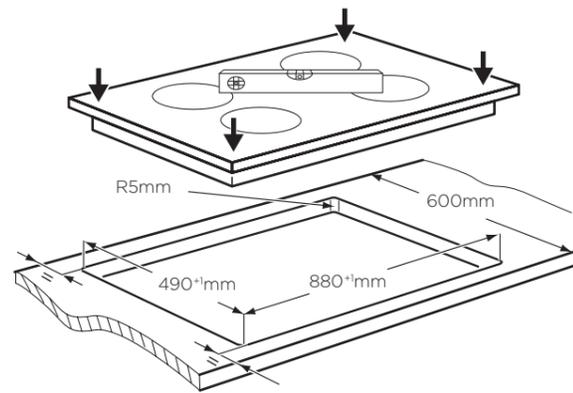


## INSTALLATION INSTRUCTIONS (CONTINUED)

WHI633BC, WHI643BC, WHI645BC, WHI743BC

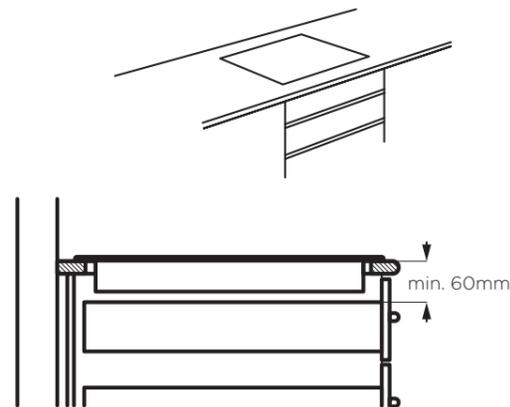
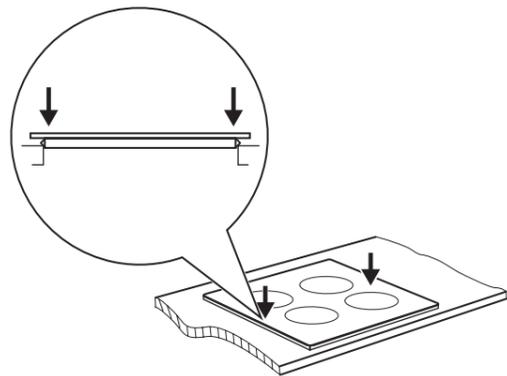


WHI945BC, WHI943BC



### **i** IMPORTANT

It is recommended to centre the bench cutout with equal distance front and back as shown but the product has also been certified to be installed with no clearance between the rear edge of the cooktop glass and rear wall if required. In doing so, installers still need to leave sufficient clearance to take into account that the glass dimensions are larger than the cut out.



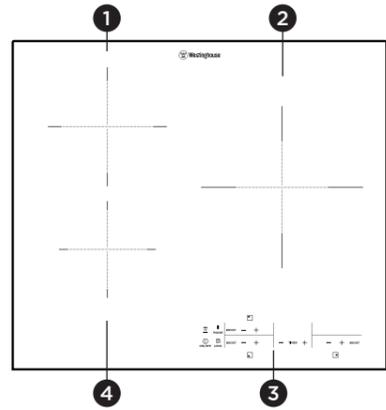
## SPECIFICATIONS

### Technical data

	WHI633BC	WHI643BC	WHI645BC	WHI743BC	WHI943BC	WHI945BC
PNC	949 163 425	949 163 426	949 163 427	949 163 428	949 163 429	949 163 431
Product dimensions (w x d) mm	590 x 520	590 x 520	590 x 520	700 x 520	900 x 515	910 x 520
Cut-out dimensions (w x d) mm	560 x 490	560 x 490	560 x 490	560 x 490	880 x 490	880 x 490
Voltage (volts)	220-240	220-240	220-240	220-240	220-240	220-240
Cycles (Hz)	50-60	50-60	50-60	50-60	50-60	50-60
Total power (Watts)	6500	6500	7400	6500	6500	7400
Elements- Without/ With Boost (Watts)	3	4	4	4	4	4
Front Left	1400/2500	2300/3200	2300/3200	2300/3200	2300/3200	2300/3200
Rear Left	1800/2800	1400/2500	2300/3200	1400/2500	1400/2500	2300/3200
Front Right	3600/5200	1400/2500	1400/2500	1400/2500	1400/2500	1800/2800
Rear Right	N/A	1800/2800	1800/2800	1800/2800	1800/2800	N/A
Centre	N/A	N/A	N/A	N/A	N/A	2300/3600

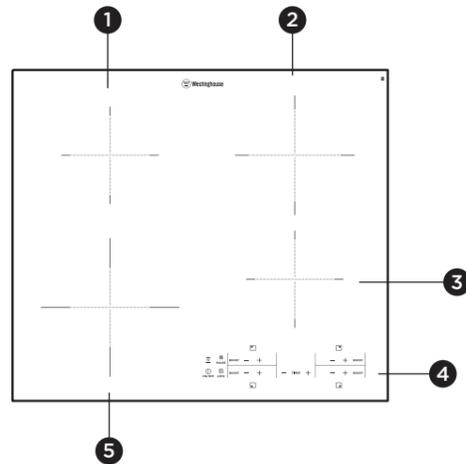
## PRODUCT DESCRIPTION

### WHI633BC



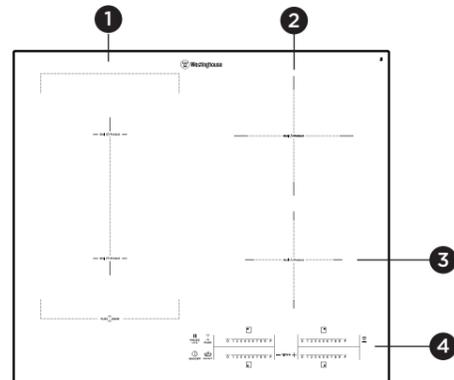
- 1 Induction cooking zone 1800 W, with Power function 2800 W (minimum cookware diameter =140 mm).
- 2 Induction cooking zone 3600 W, with Power function 5200 W (minimum cookware diameter =180 mm).
- 3 Control panel
- 4 Induction cooking zone 1400 W, with Power function 2500 W (minimum cookware diameter =125 mm).

### WHI643BC



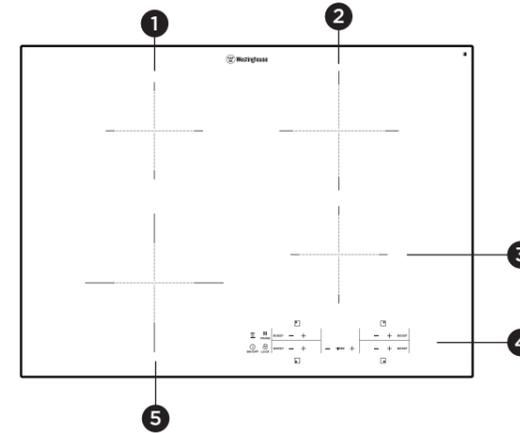
- 1 Induction cooking zone 1400 W, with Power function 2500 W (minimum cookware diameter =125 mm).
- 2 Induction cooking zone 1800 W, with Power function 2800 W (minimum cookware diameter =145 mm).
- 3 Induction cooking zone 1400 W, with Power function 2500 W (minimum cookware diameter =125 mm).
- 4 Control panel
- 5 Induction cooking zone 2300 W, with Power function 3200 W (minimum cookware diameter =180 mm).

### WHI645BC



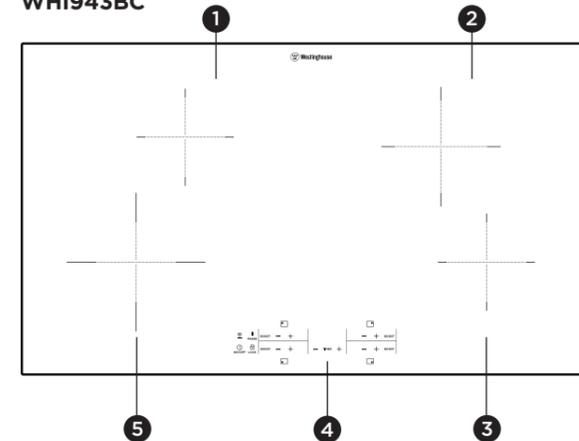
- 1 Induction cooking zone 2300 W x2 , with Power function 3200 W x2 (minimum cookware diameter =125 mm).
- 2 Induction cooking zone 1800 W, with Power function 2800 W (minimum cookware diameter =145 mm).
- 3 Induction cooking zone 1400 W, with Power function 2500 W (minimum cookware diameter =125 mm).
- 4 Control panel

### WHI743BC



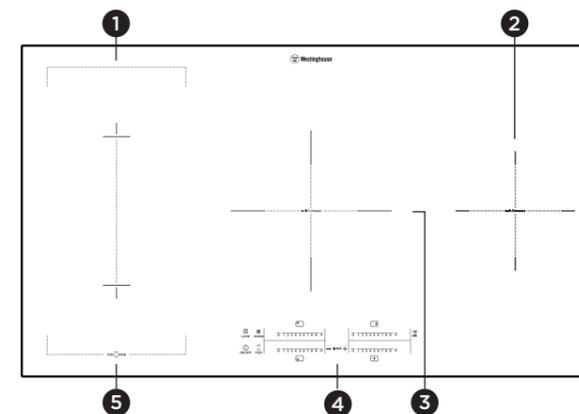
- 1 Induction cooking zone 1400 W, with Power function 2500 W (minimum cookware diameter =125 mm).
- 2 Induction cooking zone 1800 W, with Power function 2800 W (minimum cookware diameter =145 mm).
- 3 Induction cooking zone 1400 W, with Power function 2500 W (minimum cookware diameter =125 mm).
- 4 Control panel
- 5 Induction cooking zone 2300 W, with Power function 3200 W (minimum cookware diameter =180 mm).

### WHI943BC



- 1 Induction cooking zone 1400 W, with Power function 2500 W (minimum cookware diameter =125 mm).
- 2 Induction cooking zone 1800 W, with Power function 2800 W (minimum cookware diameter =145 mm).
- 3 Induction cooking zone 1400 W, with Power function 2500 W (minimum cookware diameter =125 mm).
- 4 Control panel
- 5 Induction cooking zone 2300 W, with Power function 3200 W (minimum cookware diameter =180 mm).

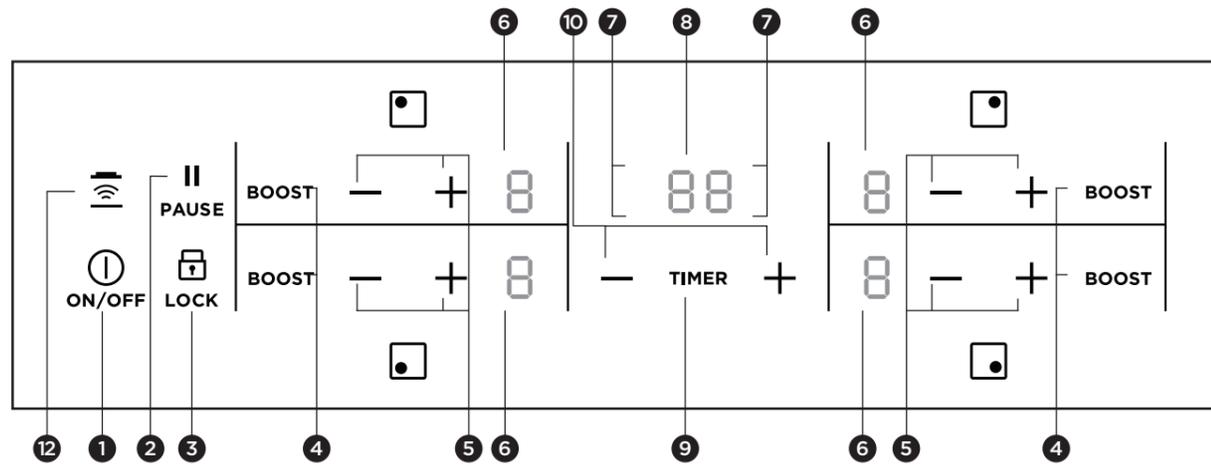
### WHI945BC



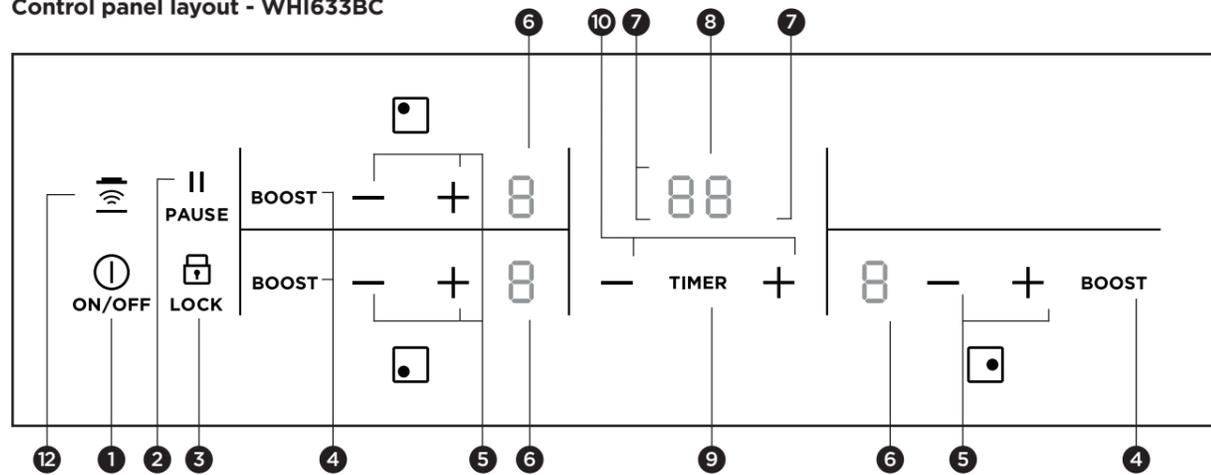
- 1 Induction cooking zone 2300 W, with Power function 3200 W (minimum cookware diameter =180 mm).
- 2 Induction cooking zone 1800 W, with Power function 2800 W (minimum cookware diameter =145 mm).
- 3 Induction cooking zone 2300 W, with Power function 3600 W (minimum cookware diameter =180 mm).
- 4 Control panel
- 5 Induction cooking zone 2300 W, with Power function 3200 W (minimum cookware diameter =180 mm).

## PRODUCT DESCRIPTION (CONTINUED)

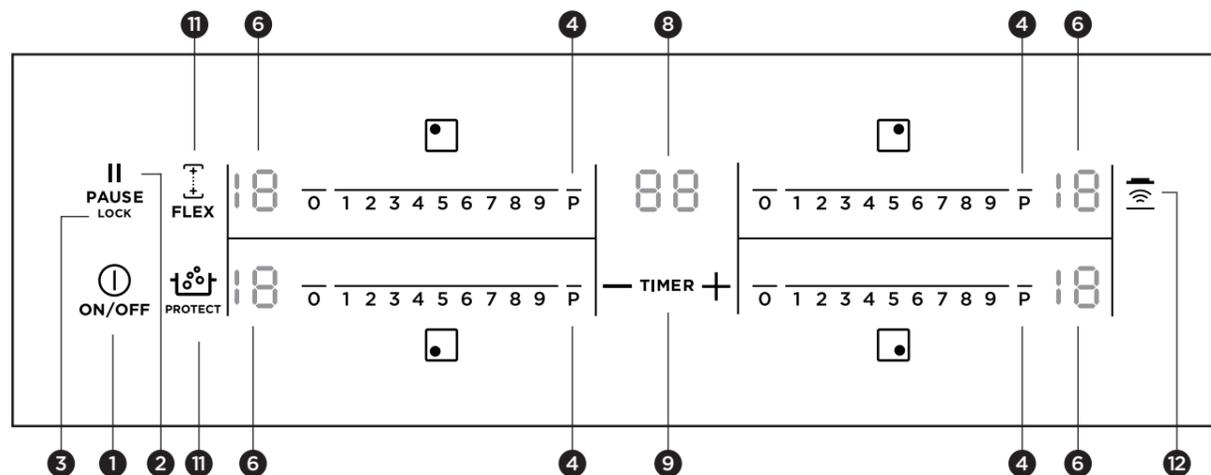
Control panel layout - WHI643BC, WHI743BC & WHI943BC



Control panel layout - WHI633BC



Control panel layout - WHI645BC & WHI945BC



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

	SENSOR FIELD	FUNCTION
1	ON/OFF	It activates and deactivates the appliance
2	PAUSE	Sets all operating zones to a keep warm setting
3	LOCK	It locks/unlocks the control panel
4	<b>BOOST / P</b>	It activates the Power function
5	<b>- / +</b>	It increases or decreases the heat setting
6	A heat setting display	It shows the heat setting
7	Cooking zones' indicators of timer	It shows for which zone you set the time
8	The timer display	It shows the time in minutes
9	<b>TIMER</b>	It selects the cooking zone
10	<b>- / +</b>	It increases or decreases the time
11	FLEX	Connects left hand zones (selected models)
12	Hob2Hood	To activate and deactivate the manual mode of the Hob2Hood function
13	PROTECT	To activate and deactivate the function. The indicators above the symbol show the progress of the function

### Heat setting displays

DISPLAY	DESCRIPTION
	The cooking zone is deactivated.
	The Keep Warm function operates. ( Only for WHI645BC/WHI945BC)
	The cooking zone operates.
	The Automatic Heat-up function operates.
	The cookware is incorrect or too small, or there is no cookware on the cooking zone.
	There is a malfunction.
	OptiHeat Control (3 step residual heat indicator): continue cooking / keep warm / residual heat
	The Lock/Child Safety device operates.
	The Power function operates.
	The Automatic Switch-Off operates.
	SenseBoil function operates.(Only for WHI645BC/WHI945BC)

### OptiHeat Control (3 step residual heat indicator)



**WARNING**

Risk of burns from residual heat!

OptiHeat Control shows the level of the residual heat. The induction cooking zones make the heat necessary for cooking directly in the bottom of the cookware. The glass ceramic is hot from the heat of the cookware.

# OPERATING INSTRUCTIONS

## Activation and deactivation

Touch **ON/OFF** for 1 second to activate or deactivate the appliance.

## Automatic switch off

The function deactivates the appliance automatically if:

- All cooking zones are deactivated (0).
- You do not set the heat setting after you activate the appliance.
- You spill something or put something on the control panel for more than 10 seconds, (a pan, a cloth, etc). The sound operates some time and the appliance deactivates. Remove the object or clean the control panel.
- The appliance become too hot (e.g. when a saucepan boils dry). Before you use the appliance again, the cooking zone must be cool.
- You use incorrect cookware. The symbol (F) comes on and the cooking zone deactivates automatically after 2 minutes.
- You do not deactivate a cooking zone or change the heat setting. After some time, (□) comes on and the appliance deactivates. See the Heat Setting display table below.

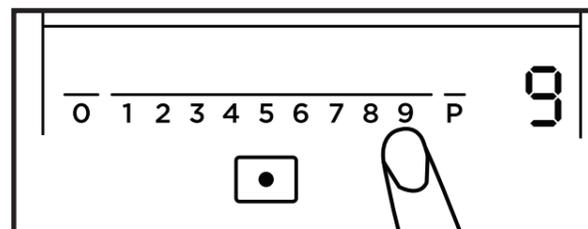
## The times of Automatic Switch Off

HEAT SETTING	COOKING ZONE DEACTIVATES AFTER
1 - 2	6 hours
3 - 4	5 hours
5	4 hours
6 - 9	1.5 hours

## The heat setting

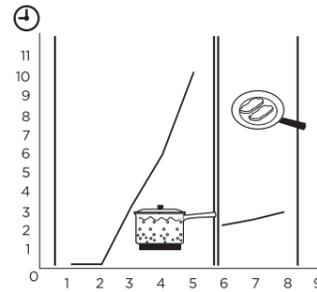
Touch **+** adjacent to the element you want to control to increase the heat setting. Touch **-** adjacent to the element you want to control to decrease the heat setting. The display shows the heat setting. Touch **+** and **-** adjacent to the element you want to control at the same time to deactivate the cooking zone (applies to WHI643BC, WHI633BC, WHI743BC and WHI943BC).

Touch the control bar at the heat setting. Change to the left or the right, if it is necessary. Do not release before you have a correct heat setting. The display shows the heat setting (applies to WHI645BC and WHI945BC).



## Automatic heat up

You can get a necessary heat setting in a shorter time if you activate the Automatic Heat Up function. This function sets the highest heat setting for some time (see the illustration), and then decreases to the necessary heat setting.



## To start the Automatic Heat Up function for a cooking zone:

1. Touch **BOOST**. The symbol (P) comes on in the display.
2. Immediately touch **+** adjacent to the element you want to control. The symbol (B) comes on in the display.
3. Immediately touch **-** adjacent to the element you want to control again and again until the necessary heat setting comes on. After 3 seconds (B) comes on in the display.
4. To stop the function touch **+** adjacent to the element you want to control.

## To start the Automatic Heat Up function for a cooking zone: (For WHI645BC and WHI945BC Models)

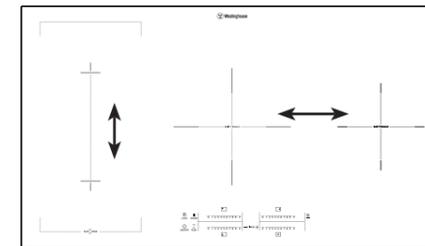
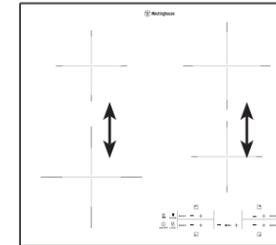
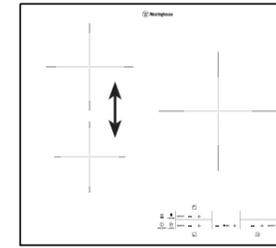
1. Touch **P** (P) comes on in the display).
2. Immediately touch the necessary heat setting. After 3 seconds (B) comes on in the display. To stop the function change the heat setting.

## Power function

The Power function makes more power available to the induction cooking zones. The Power function is activated for 10 minutes at most. After, that the induction cooking zone automatically sets back to highest heat setting. To activate, touch **BOOST** (on WHI645BC and WHI945BC modes is **P**) (P) comes on. To deactivate, touch **BOOST** (on WHI645BC and WHI945BC models is **P**) or **-** (on WHI645BC and WHI945BC models touch any necessary heat setting ) adjacent to the element you want to control.

## Power management

The power management divides the power between two cooking zones in a pair (see the illustration). The power function increases the power to the maximum level for one cooking zone in the pair. It automatically decreases the power in the second cooking zone to a lower level. The display for the reduced zone change between two levels.



## Timer

Use the Count Down Timer to set how long the cooking zone operates for only this one time. Set the Timer after the selection of the cooking zone.

You can set the heat setting before or after you set the timer.

- To set the cooking zone: touch **TIMER** again and again until the indicator of a necessary cooking zone comes on.
- To activate or change the Timer: touch **-** or **+** of the timer to set the time ( 00 - 99 minutes). When the indicator of the cooking zone starts to flash slow, the time counts down.
- To deactivate the Timer: set the cooking zone with **TIMER** and touch **-** to deactivate the Timer. The remaining time counts back to 00. The indicator of the cooking zone goes out.
- To see the remaining time: set the cooking zone with **TIMER**. The indicator of the cooking zone starts to flash quickly. The display shows the remaining time. When the time comes to an end, the sound operates and 00 flashes. The cooking zone deactivates.
- To stop the sound: touch **TIMER**. You can use the Timer as a minute minder while the cooking zones do not operate. Touch **TIMER**. Touch **+** or **-** to set the time. When the time comes to an end, the sound operates and 00 flashes
- To stop the sound: touch **TIMER**.

## Pause (models with independent pause button)

The **PAUSE** function sets all cooking zones that operate to the lowest heat setting (1).

When **PAUSE** operates, you cannot change the heat setting.

The **PAUSE** function does not stop the timer function.

- To activate this function touch **PAUSE**. The (U) symbol comes on. For WHI645BC/WHI945BC models the (U) symbol come on.
- To deactivate this function touch **PAUSE**. The heat setting that you set before comes on.

## Flex Function (models WHI645BC & WHI945BC)

The Flex Function can be used with the griddle plate accessory (sold separately).

The **FLEX** function connects two cooking zones and they operate as one.

First set the heat setting for one of the left hand cooking zones. To start the Flex function touch **FLEX**.

To set or change the heat setting touch one of the left hand controls.

To stop the Flex function touch **FLEX**. The cooking zones will then operate independently

## Lock (models with independent lock button)

When the cooking zones operate, you can lock the control panel, but not **ON/OFF**. It prevents an accidental change of the heat setting.

First set the heat setting. To start this function touch **LOCK**. The symbol (L) comes on for 4 seconds. The Timer stays on.

To stop this function touch **LOCK**. The heat setting that you set before comes on. When you stop the appliance, you also stop this function.

## OPERATING INSTRUCTIONS (CONTINUED)

### The child safety device

This function prevents an accidental operation of the appliance.

#### To activate the child safety device

- Activate the appliance with **ON/OFF**. Do not set the heat settings.
- Touch  for 4 seconds ( /  button for models WHI645BC & WHI945BC). The symbol  comes on.
- Deactivate the appliance with **ON/OFF**.

#### To deactivate the child safety device

- Activate the appliance with **ON/OFF**. Do not set the heat settings. Touch  for 4 seconds ( /  button for models WHI645BC & WHI945BC). The symbol  comes on.
- Deactivate the appliance with **ON/OFF**.

#### To override the child safety device for only one cooking time

- Activate the appliance with **ON/OFF**. The symbol comes on .
- Touch  for 4 seconds ( /  button for models WHI645BC & WHI945BC). Set the heat setting in 10 seconds. You can operate the appliance.
- When you deactivate the appliance with **ON/OFF**, the child safety device operates again.

### Sense Boil® (This function only applies to WHI645BC & WHI945BC)

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

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

1. Touch **ON/OFF** to activate the hob.

2. Touch  to activate the function.

A blinking  appears for cooking zones on which you can presently use the function.

3. Touch the control bar of any available cooking zone for which you want to start the function (between the heat setting 1-9).

The function starts.

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

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

When the function detects the boiling point the hob emits an acoustic signal and the heat level automatically changes to 5.

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

To deactivate the function touch  (the function deactivates and the heat setting goes down to 0) or touch the control bar and adjust the heat setting manual

#### Hints & Tips for SenseBoil®

The function works best for boiling water and preparing potatoes.

 It does not work with cast iron and non-stick cookware, e.g. with a ceramic coating. Enamelled steel pots are recommended for achieving the best results while boiling potatoes.

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

To use SenseBoil® efficiently follow the advice below:

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

#### Hob²Hood

This is an advanced automatic function which connects the hob to a special hood. Both the hob and the hood have an infra-red signal communicator. Speed of the fan is defined automatically on basis of mode setting and temperature of the hottest cookware on the hob. You can also operate the fan from the hob manually.

 **IMPORTANT**

For most of the hoods the remote system is originally deactivated. Activate it before you use the function. For more information refer to hood user manual.

### Operating the function automatically

The default automatic mode from the factory is H5. You can change the automatic mode by following the instructions below. When you activate the hob the hood will adjust the fan speed automatically. Please note the below table is a guide, the fan speed varies depending on the temperature measured on the cooking zones of the cooktop which can be affected by the heat setting(s) selected as well as the size and volume of what you are cooking.

#### Automatic modes

	AUTOMATIC LIGHT	BOILING	FRYING
Mode H0	Off	Off	Off
Mode H1	On	Off	Off
Mode H2	On	Fan speed 1	Fan speed 1
Mode H3	On	Off	Fan speed 1
Mode H4	On	Fan speed 1	Fan speed 1
Mode H5	On	Fan speed 1	Fan speed 2
Mode H6	On	Fan speed 2	Fan speed 3

1. The hob detects the boiling process and activates fan speed in accordance with automatic mode.
2. The hob detects the frying process and activates fan speed in accordance with automatic mode.
3. This mode activates the fan and the light and does not rely on the temperature.

Changing the automatic mode

1. Deactivate the appliance.
2. Touch **ON/OFF** for 3 seconds. The display comes on and goes off
3. Touch  for 3 seconds.
4. Touch  a few times until  comes on.
5. Touch  of the Timer to select an automatic mode

 **IMPORTANT**

To operate the hood directly on the hood panel deactivate the automatic mode of the function.

 **IMPORTANT**

When you finish cooking and deactivate the hob, the hood fan may still operate for a certain period of time. After that time the system deactivates the fan automatically and prevents you from accidental activation of the fan for the next 30 seconds.

#### Operating the fan speed manually

You can also operate the function manually. To do that touch  when the hob is active. This deactivates automatic operation of the function and allows you to change the fan speed manually. When you press  you raise the fan speed by one. When you reach an intensive level and press  again you will set fan speed to 0 which deactivates the hood fan. To start the fan again with fan speed 1 touch .

 **IMPORTANT**

To activate automatic operation of the function, deactivate the hob and activate it again.

#### Activating the light

You can set the hob to activate the light automatically whenever you activate the hob. To do so set the automatic mode to H1 – H6.

 **IMPORTANT**

The light on the hood deactivates 2 minutes after deactivating the hob.

## HELPFUL HINTS AND TIPS

### **i** IMPORTANT

Use the induction cooking zones with correct cookware.

#### Cookware for induction cooking zones

### **i** IMPORTANT

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

#### Cookware material

- **Correct:** cast iron, steel, enamelled steel, stainless steel, the bottom made of multi-layer (with correct mark from a manufacturer).
- **Not correct:** aluminium, copper, brass, glass, ceramic or porcelain.

#### FIND THE RIGHT COOKWARE

Only magnetic pots and pans work with induction.

Check to see if your cookware is compatible: Place a magnet on the bottom of your pot or pan - if it clings firmly, the cookware will work with your cooktop.

Choose the right size pot or pan for the right cooking zone.



#### **MAGNET STICKS**

Cookware base material has good magnetic characteristics



#### **MAGNET FALLS**

Cookware base material is non-magnetic

#### Cookware is correct for an induction hob if ...

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

### **i** IMPORTANT

The bottom of the cookware must be as thick and flat as possible. Cookware dimensions: induction cooking zones adapt to the dimension of the bottom of the cookware automatically to some limit.

#### The noises during operation

If you can hear

- **crack noise:** cookware is made of different materials (Sandwich construction).
- **whistle sound:** you use one or more cooking zones with high power levels and the cookware is made of different materials (Sandwich construction).
- **humming:** you use high power levels.
- **clicking:** electric switching occurs.
- **hissing, buzzing:** the fan operates.

#### The noises are normal and do not refer to appliance malfunction.

If unfamiliar with induction units, please first compare the operating sounds of a demonstration model at your retailer before calling service. If a service call is placed and the sounds are normal, you will be charged for the visit.

#### Energy saving



#### ENVIRONMENT

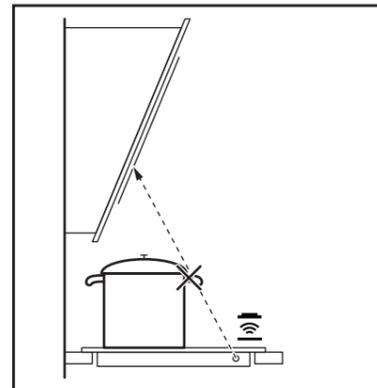
- If it is possible, always put the lids on the cookware.
- Put cookware on a cooking zone before you start it.

#### Hints and Tips for Hob<sup>2</sup>Hood function

When you operate the hob with Hob<sup>2</sup>Hood function:

- Protect the hood panel from direct sunlight.
- Do not spot halogen light on the hood panel.
- Do not cover the hob panel.
- Do not interrupt the signal between the hob and the hood (for example with a hand or a cookware handle).

(Hood in the picture is only an example).



### **i** IMPORTANT

It may happen that other remote controlled appliances may block the signal. To avoid it do not operate the remote of the appliance and the hob at the same time.

#### Rangehoods with the Hob<sup>2</sup>Hood function

To find the full range of rangehoods which work with this function refer to our consumer website. The Electrolux rangehoods that work with this function must have the symbol .

#### Examples of cooking applications

The relation between the heat setting and the cooking zone consumption of power is not linear. When you increase the heat setting it is not proportional to the increase of the cooking zone consumption of power.

It means that the cooking zone with the medium heat setting uses less than a half of its power.

### **i** IMPORTANT

The data in the table is for guidance only.

HEAT SETTING	USE TO:	TIME	HINTS
 1	Keep warm the food you cooked	as required	Put a lid on a cookware
1-2	Hollandaise sauce, melt: butter, chocolate, gelatine	5-25 min	Mix from time to time
1-2	Solidify: fluffy omelettes, baked eggs	10-40 min	Cook with a lid on
2-3	Simmer rice and milk based dishes, heating up ready-cooked meals	25-50 min	Add the minimum twice as much liquid as rice, mix milk dishes part procedure through
3-4	Steam vegetables, fish, meat	20-45 min	Add some tablespoons of liquid
4-5	Steam potatoes	20-60 min	Use max. 1/4 L water for 750g of potatoes
4-5	Cook larger quantities of food, stews and soups	60-150 min	Up to 3 L liquid plus ingredients
6-7	Gentle fry: escalope, veal cordon bleu, cutlets, rissoles, sausages, liver, roux, eggs, pancakes, doughnuts	as required	Turn halfway through
7-8	Heavy fry, hash browns, loin steaks, steaks	5-15 min	Turn halfway through
9	Boil large quantities of water, cook pasta, sear meat (goulash, pot roast), deep-fry chips		

The Power function is best to heat up large quantities of water.

## CARE AND CLEANING

### Care and cleaning

Clean the appliance after each use. Always use cookware with clean bottom.

### IMPORTANT

Scratches or dark stains on the glass ceramic have no effect on how the appliance operates.

#### To remove the dirt:

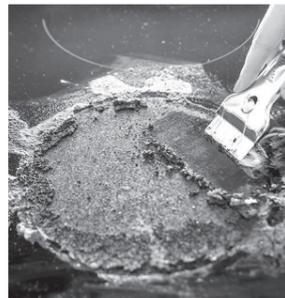
1. **Remove immediately:** melted plastic, plastic foil, and food with sugar. If not, the dirt can cause damage to the appliance. Use a special scraper for the glass. Put the scraper on the glass surface at an acute angle and move the blade on the surface.

**Remove after the appliance is sufficiently cool:** limescale rings, water rings, fat stains, shiny metallic discolorations. Use a special cleaning agent for glass ceramic or stainless steel.

2. Clean the appliance with a moist cloth and some detergent.
3. At the end **rub the appliance dry with a clean cloth.**



If the deposit does not clean off easily, use a non-abrasive scratch pad and a specially adapted glass-ceramic cleaning product



If the deposit does not clean off with any of the above mentioned methods, use a razor blade scraper, specially designed for glass-ceramic cooktops.



If the deposit is minimal, simply wipe off with a dry cloth.



If the deposit is more important, clean off with a moist, soapy sponge and rinse off.



Having successfully cleaned the cooktop, apply a glass ceramic cooktop conditioner which will protect the cooktop surface against any future stains, with a dry cloth or equivalent.

## TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE AND REMEDY	REMEDY
You cannot activate or operate the hob.	The hob is not connected to an electrical supply or it is connected incorrectly.	Check if the hob is correctly connected to the electrical supply. Refer to the connection diagram.
	The fuse is blown.	Make sure that the fuse is the cause of the malfunction. If the fuse is blown again and again, contact a qualified electrician.
	You do not set the heat setting for 10 seconds.	Activate the hob again and set the heat setting in less than 10 seconds.
	You touched 2 or more sensor fields at the same time.	Touch only one sensor field.
	There is water or fat stains on the control panel.	Clean the control panel.
An acoustic signal sounds and the hob deactivates. An acoustic signal sounds when the hob is deactivated.	You put something on one or more sensor fields.	Remove the object from the sensor fields.
The hob deactivates.	You put something on the sensor field.	Remove the object from the sensor field.
Residual heat indicator does not come on.	The zone is not hot because it operated only for a short time or the sensor is damaged.	If the zone operated sufficiently long to be hot, speak to an Authorised Service Centre.
Hob <sup>2</sup> Hood does not work.	You covered the control panel.	Remove the object from the control panel.
	You use a very tall pot which blocks the signal.	Use a smaller pot, change the cooking zone or operate the hood manually.
Automatic Heat Up does not operate.	The zone is hot.	Let the zone become sufficiently cool.
	The highest heat setting is set.	The highest heat setting has the same power as the function.
The heat setting changes between two levels.	Power management operates.	Refer to "Daily use".
The sensor fields become hot.	The cookware is too large or you put it too near to the controls.	Put large cookware on the rear zones, if possible.
There is no sound when you touch the panel sensor fields.	The sounds are deactivated.	Activate the sounds. Refer to "Daily use".
 comes on.	Child Safety Device or Lock operates.	Refer to "Daily use".





**For more information on all Westinghouse appliances, or for dimension and installation information, call into your retailer, phone or email our customer care team or visit our website:**

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