



WIF604/804 FSR

Induction hob plate

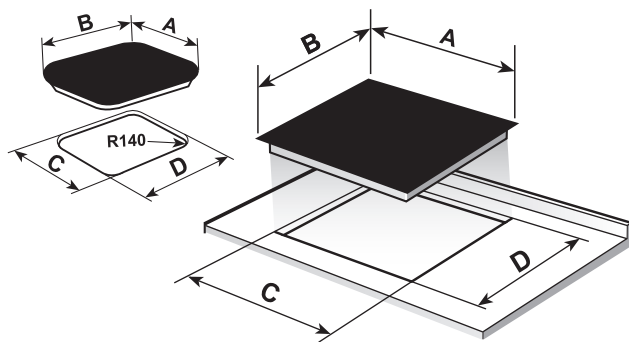
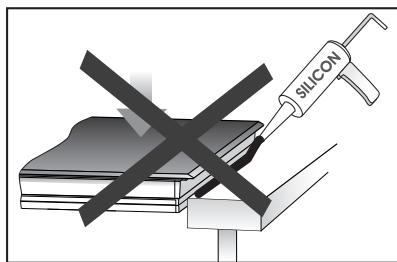
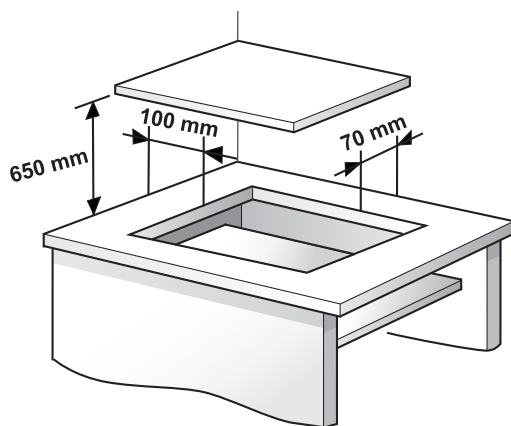
Instructions for how to use and operate/ EN: 2-20

TABLE OF CONTENTS

| | |
|-----------------------------------|----|
| GENERAL SAFETY INSTRUCTIONS | 7 |
| HOW TO USE AND MAINTENANCE | 9 |
| CLEANING AND MAINTENANCE..... | 16 |
| TROUBLESHOOTING | 17 |
| DESCRIPTION OF THE HOB PLATE..... | 19 |
| WARRANTY AND SERVICE | 20 |

Installation / Installasjon / Installation / Asennus / Installation

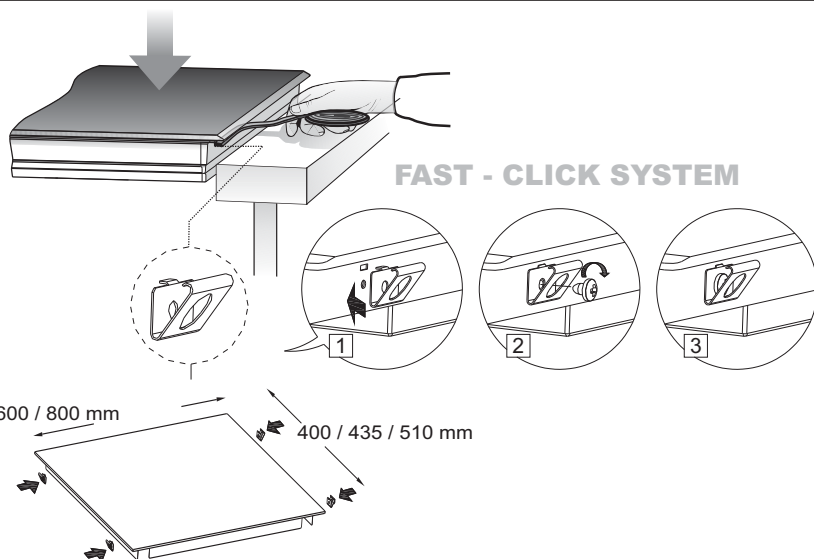
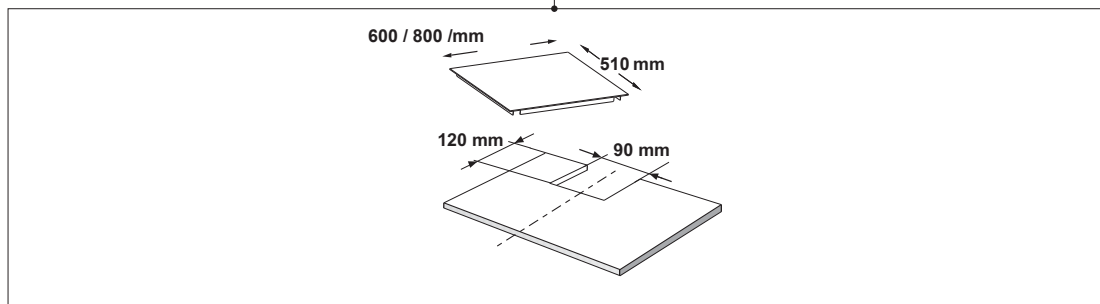
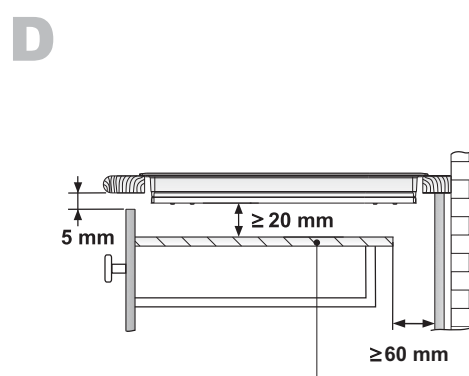
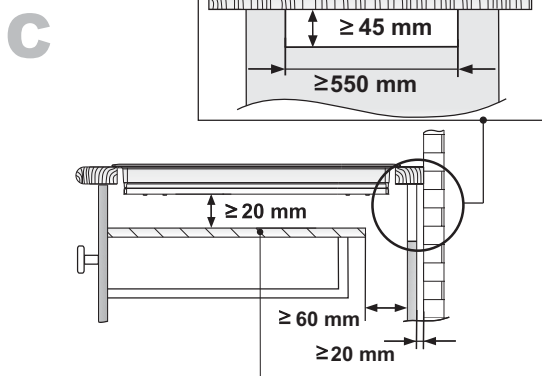
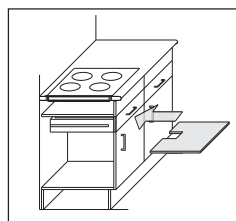
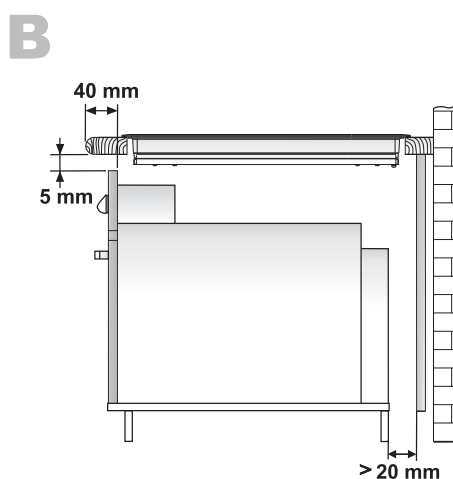
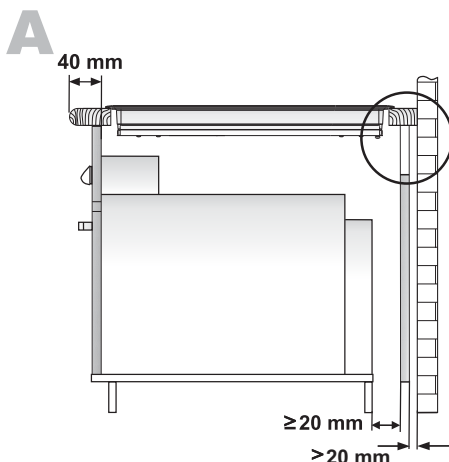
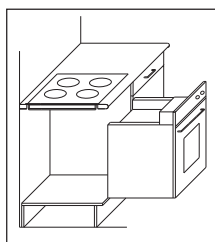
Minimum afstand / Minimum avstand / Minsta avstånd / Minimietäisyys / Mindestabstand / Minimum Distances



| A | B | C | D |
|-----|-----|-----|-----|
| 600 | 510 | 560 | 490 |
| 800 | 510 | 750 | 490 |

Installation / Installasjon / Installation / Asennus / Installation

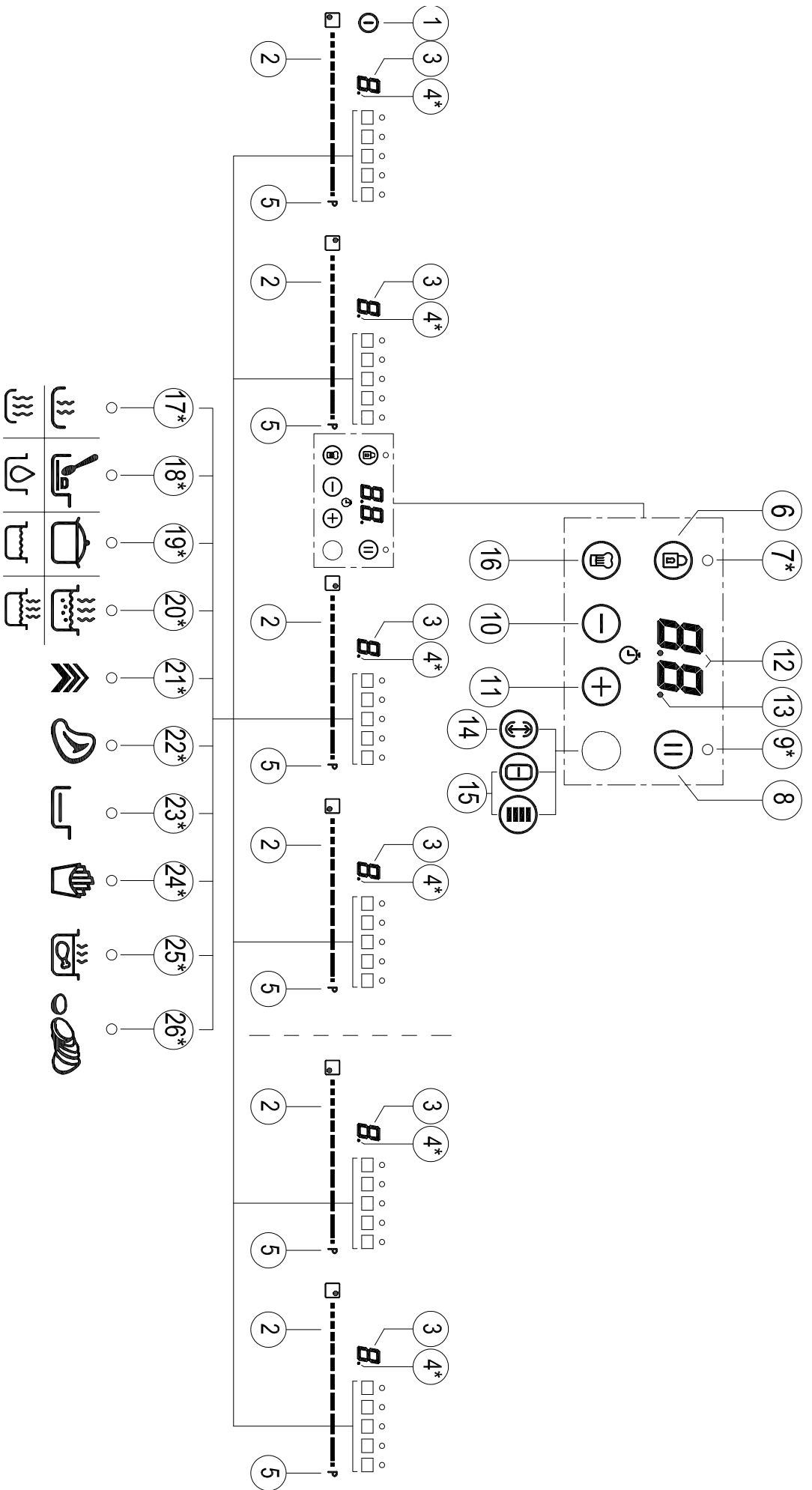
Minimum afstand / Minimum avstand / Minsta avstånd / Minimietäisyys / Mindestabstand / Minimum Distances



Enheder i mm / Enheter i mm / Enheter i mm / Yksiköt mm / Einheiten in mm / Units in mm

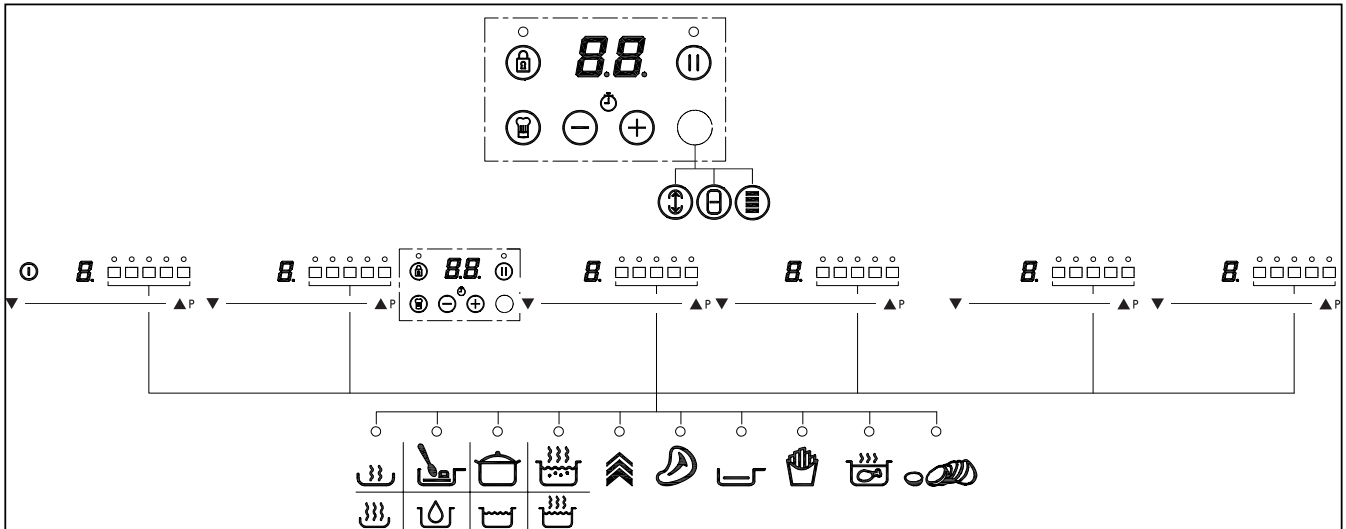
FIGURE 1

Kontrolpanel / Kontrollpanel / Kontrollpanel / Ohjauspaneeli / Schalttafel / Control panel



Use and Maintenance

Control Panel



| | | | |
|--|---------------------------------------------------------------------------------------------------|--|----------------------------------------------------------------------------------|
| | General on/off sensor. | | Pilot indicator light "Melting" function activated*, (depending on model). |
| | Cursor slider for controlling power. | | Pilot indicator light "Simmering" function activated*; (depending on model). |
| | Power and/or residual heat indicator*. Decimal dot of power and/of residual heat indicator. | | Pilot indicator light "Quick Boiling" function activated*; (depending on model). |
| | Activation sensor for "Block" function. Pilot indicator light "Block" function activated*. | | Pilot indicator light "Slide Cooking" function activated*; (depending on model). |
| | Activation sensor for "Stop&Go" function. Pilot indicator light "Stop&Go" function activated*. | | Pilot indicator light "Grilling" function activated* (depending on model). |
| | "Minus" sensor for timer. | | Pilot indicator light "Pan Frying" function activated* (depending on model). |
| | "Plus" sensor for timer. | | Pilot indicator light "Deep Frying" function activated* (depending on model). |
| | Timer indicator. Decimal dot of the timer.* | | Pilot indicator light "Confit" function activated*; (depending on model). |
| | Activation sensor for "Synchro" function ;(depending on model). | | Pilot indicator light "Poaching" function activated*; (depending on model). |
| | Activation sensor for "Flex Zone" function ;(depending on model). | | |
| | Activation sensor for "Chef" functions; (depending on model). | | |
| | Pilot indicator light "Keep Warm" function activated*; (depending on model). | | |

* Only visible while running.

SAFETY INSTRUCTIONS

- Careful! If there are breaks or cracks in the glass ceramic hob plate, the power must be turned off immediately to avoid electric shocks.
- This device is not designed to work with an external timer (one that is not installed in the device itself) or with a remote control.
- Do not use a steam cleaner device to clean the hob plate.
- Careful! The device and the parts that can be touched can get hot while using the device. Do not touch the heating elements. Children under the age of eight may not stay near the hob plate unless they are under constant supervision.
- This device may ONLY be used by children above the age of eight and by people with reduced physical, sensory or mental capacities or by people who lack experience and knowledge of the device if they are being supervised or if they have been instructed in how to use the device and understand the dangers associated with using it. Cleaning and maintenance work may not be carried out by children if they are not supervised.
- Children are not permitted to play with the device.
- Careful! It is dangerous to prepare food with fat or oils if you are not present while it is cooking as hot fat or oil may ignite. NEVER try to put out a fire using water! If a fire occurs, turn off the device and cover the flames with a lid, plate or towel.
- Do not store objects on top of the cooking zones. Avoid any potential fire hazards.
- The induction generator complies with the applicable EU rules. However, we recommend that people with heart implants such as pacemakers consult their doctor or if in doubt avoid using the induction zones.
- It is not allowed to place metal objects such as knives, forks, spoons or lids on top of the hob plate as they may get heated.
- Always turn off the cooking zone after using it - it is not enough just to remove the cooking gear. If you do not turn it off, there is a risk that the cooking zone will fail to work correctly if someone has placed other cooking gear in the cooking zone during the period in which cooking gear is being detected. Avoid any potential accidents!



Installation

Placement with cutlery drawer

If you want to have a closet or cutlery drawer under the hob plate, you will need to install a protective plate between them. This avoids any unintentional contact with the hot surface on the device's frame.

The protective plate must be installed at 18 mm below the hob plate.

Attaching to a power source

Before the hob plate is attached to a power source, it must be verified that the voltage and frequency matches the information listed on the type plate which is found on the bottom of the hob plate and in the warranty document or technical data sheet which must be stored together with these instructions as long as you own the device.

The electric connection is to be made with an easily accessible multi-pole switch or a socket which is suitable for the relevant voltage and has an opening between the switches of at least 3 mm to ensure that power is interrupted in emergencies or in connection with clean

Make sure that the entrance cable comes into contact with the frame of the hob plate or oven if this is installed in the same cabinet.

Please note!

The electrical connection must be with proper grounding as per the relevant regulations as otherwise the hob plate may not work correctly.



Abnormally high overvoltage may cause errors in the control system (just as it would in all electrical devices).

It is recommended that the induction hob plate is not used while running a pyrolytic cleaning program on a self-cleaning oven due to the higher temperatures that such ovens can reach.

All modifications or repairs to the device, including switching the bendable electric cable, must be performed by Witt customer service.

Before the hob plate is disconnected from the power source, it is recommended to turn off the main circuit breaker and wait for approximately 23 seconds before unplugging it. This time is necessary for the electric circuit to de-charge completely so that you avoid the risk of electric shocks when touching the plug.



Store the warranty certificate or, if relevant, the technical data sheet together with the instructions for as long as you own the device. It contains important technical information about the device.

Figure 2a

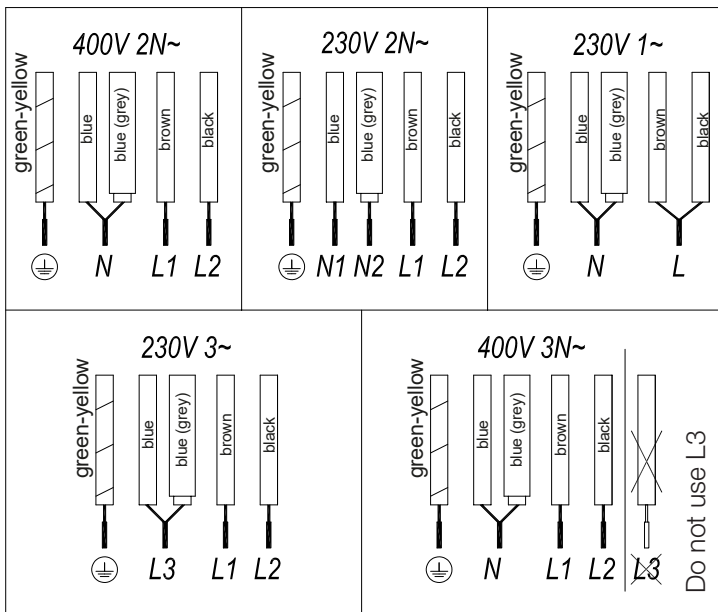
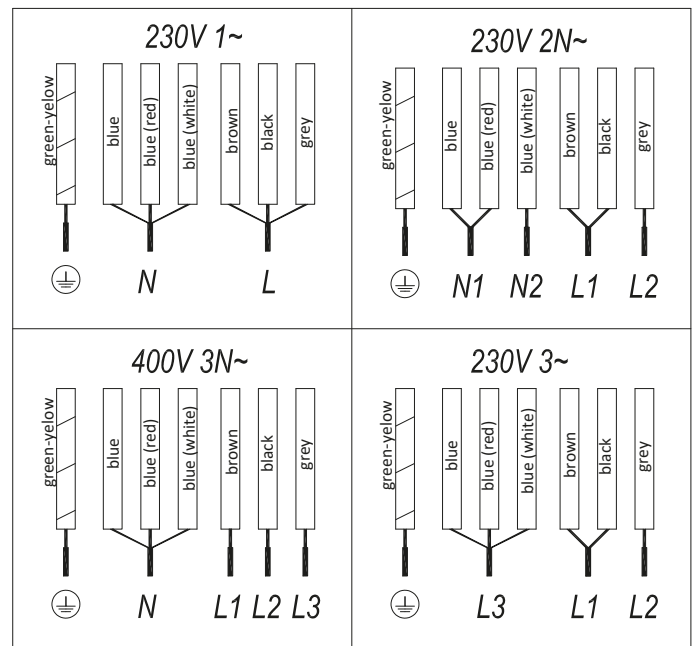


Figure 2b



About induction

Advantages

With an induction hob plate, the heat is transferred directly to the pot. This provides several advantages:

- It is faster
- It is more energy efficient
- It is easy to clean as if the food touches the surface it will not burn so easily
- It provides more control of the energy being used
- The energy is transferred to the pot as soon as the effect controllers are used. As soon as the pot is removed from the cooking zone, the transfer of energy will stop. It is not necessary to turn off the power first.

Pots

Only ferromagnetic pots are suitable for use with an induction hob plate. There are several types:

- Cast iron pots and enamelled steel or stainless steel pots specifically designed for use on induction hob plates.

We recommend not using diffuser plates or materials such as fine steel, aluminium, glass, copper or ceramics.

Every cooking zone has a minimum time period for the registration of pots. This time depends on the material used and the diameter of the pot's ferromagnetic bottom. It is important to use the cooking zone that best matches the diameter of the pot's bottom. Try using a cooking zone one size smaller if the pot is not registered on the first one you chose.

When the flex zone is used as a single cooking zone, you can use larger pots suitable for this kind of zone (see Figure 3).

Figure 3



Some pots without a fully ferromagnetic bottom are sold as being suitable for induction hobs (see Figure 4). When using such pots, it is only the ferromagnetic bottom that is heated up. This means that the heat is not distributed evenly across the entire pot's bottom.

This may result in the non-ferromagnetic part of the pot's bottom not reaching the correct temperature.

Figure 4



Other pots with aluminium parts in the bottom have a smaller ferromagnetic area (see Figure 5). If using such pots, it may be difficult or even impossible to register the pot. It may also be heated less efficiently, resulting in the pot not heating correctly.

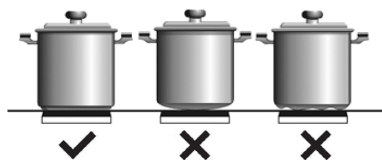
Figure 5



Why the bottom of the pot matters

The type of bottom the pot has can impact the uniformity and the final result. Pots with a bottom consisting of a “sandwich” of stainless steel use materials that promote a uniform distribution of heat. This saves both time and energy. The bottom of the pot must be completely flat as this ensures a uniform effect (see Figure 6).

Figure 6



You must never heat up an empty pot or use pots with a thin bottom. These may heat up too quickly which results in the cooking zone's automatic shutoff function not being turned on.



IMPORTANT RECOMMENDATIONS:

Use cooking gear with the same basic diameter as the cooking zone.

In the cooking zones closest to the control panel, you must always keep the containers compliant with the cooking labels specified on the glass surface and use vessels with the same or a smaller diameter for these. This will help to prevent overheating in the control zone.

Use the smallest cooking zones when intensively using the device. This will help to prevent overheating the control panel.

How to use and maintenance

How to use the touch screen panels

How to use the features (see the illustration on page 5+6)

1. General on/off sensor
2. The slider to control power.
3. Indicator for residual heat and/or power.*
4. Decimal point for indicator for residual heat and/or power.
5. Direct access to the “Power” function.
6. Activation sensor for the “Block” function.
7. Indicator light showing if the “Block” function is activated.*
8. Activation sensor for the “Stop&Go” function.
9. Indicator light showing if the “Stop&Go” function is activated.*
10. “Minus” sensor for timer.
11. “Plus” sensor for timer.
12. Timer indicator.
13. Decimal point for timer.*
14. Activation sensor for “Flex zone” function (depending on the model).
15. Activation sensor for “Flex zone” function (depending on the model).
16. Activation sensor for “Chef” function (depending on model).

17. Indicator light showing if the “Keep warm” function is being activated.* (Depends on the model).
18. Indicator light showing if the melt function is activated.* (Depends on the model).
19. Indicator light showing if the “Simmer” function is activated.* (Depends on the model).
20. Indicator light showing if the “Quick boiling” function is activated.* (Depends on the model).
21. Indicator light showing if the “Slider preparation” function is activated.* (Depends on the model).
22. Indicator light showing if the “Grilling” function is activated.* (Depends on the model).
23. Indicator light showing if the “Pan cooking” function is activated. (Depends on the model).
24. Indicator light showing if the “Deep frying” function is activated.* (Depends on the model).
25. Indicator light showing if the “Confit” function is activated.* (Depends on the model).
26. Indicator light showing if the “Poaching” function is activated.*

* Can only be seen when it is active.

The features are used via the touch screen controls. You do not need to press down hard on the button - a light touch with your fingertip is enough to activate the desired function.

Every action is confirmed with a “beep”.

Use the slider (2) to adjust the effect stages (0-9) by gliding your finger over the slider. If you glide your finger to the right this will increase the setting while gliding your finger to the left will decrease it.

It is also possible to directly select an effect level by placing your finger directly on the desired point on the slider (2).

To select a plate on these models, touch the slider directly (2).



TURNING ON THE DEVICE

Touch the On (1) button for at least one second. The touch control will remain active and you will hear a “beep” and then the indicators (3) will show “-”. If one of the hob plates are hot, the associated indicator will blink with an “H” and “-”.

If you do not take any action within the next 10 seconds, the touch control will turn off automatically.

Once the switch is activated, you can turn it off at any time by pressing the touch button (1) even if it is locked (the locking function is activated). The touch button (1) always has priority to disconnect the touch control.

ACTIVATING THE HOB PLATES

When the touch control is activated with sensor (1), any plate can be turned on by following these steps:

1. Push your finger on or touch a position on one of the slider markers (2). The cooking zone has been selected and is then configured to an effect setting between 0 and 9. This heat setting will be shown on the equivalent power indicator and its decimal point (4) will be turned on within 10 seconds.
2. Use the slider (2) to select a new heat value between 0 and 9.

As long as the plate is selected with the decimal point (4) turned on, you can change its strength.

TURNING OFF A HOB PLATE

Use the touch slider button (2) to reduce the strength to 0. The hob plate will then turn off.


When a hob plate is turned off, an “H” will be shown in the strength indicator (3) if the glass surface on the matching cooking zone is very warm and there is a risk of burns. When the temperature decreases, the indicator (3) will turn off (if the stove is off) and show “-” if the stove is still on.

TURNING OFF ALL HOB PLATES

All hob plates can be turned off simultaneously by using the general on/off sensor (1). All hob plate indicators (3) will then turn off. If the turned off cooking zone is hot, its indicator will display “H”.

Pot detector

Induction cooking zones have an integrated pot detector. This means that the plate will stop heating if there is not pot on it or if the pot is unsuitable.

The power indicator (3) will show a symbol , which shows “there is no pot” if the cooking zone is on and no pot has been registered/the pot is unsuitable.

If a pot is removed from the zone while it is on, the plate will automatically stop delivering energy and it will display the “there is no pot” symbol. When a pot is once again put on the cooking zone, the energy supply will be resumed at the same effect level that was previously selected.

The time for the registration of a pot is 3 minutes. If a pot is not placed before then or if the pot is unsuitable, the cooking zone will turn off.

When you are done, you need to turn off the cooking zone using the touch screen controls. If not, the device may start again if a pot is accidentally left on the cooking zone within three minutes. Avoid potential accidents!



The blocking function

The blocking function allows you to block the other sensors, except for the on/off sensor (1), to avoid unintended operations. This function is useful as a child-proof feature.

To activate the function, touch the sensor (6) for at least one second. When you have done so, the light (7) will indicate that the control panel is blocked. To reactivate the function, just press the sensor (6) again.

If the on/off sensor (1) is used to turn off the device while the blocking function is activated, it will not be possible to turn on the hob plate again before the blocking is terminated.

Turning down the volume of the beeps

When the stove is on, the beep that accompanies every action will be deactivated if you press the touch button (11) and the locking button (6) simultaneously for three seconds. The timer indicator (12) will display "OFF".

This deactivation will not be applied to all functions, for example, it will not be applied to the beep when turning the device on/off, when the timer ends or when locking/unlocking touch buttons that always remain active.

To restore the beeps that accompany every action, simultaneously press the touch button (11) and the locking button (6) for three seconds. The timer indicator (12) will display "ON".

The Stop & Go function.

This function pauses the preparation of food. The timer will also be paused if it is activated.

Activating the Stop function

Press the Stop sensor (8) for one second. The light (9) will turn on and the power indicator will show the symbol **||** to indicate that the food preparation has been paused.

Deactivating the Stop function

Press the Stop&Go sensor (8) again. The light (9) will switch off and the cooking will be resumed with the same effect and timer settings which were active before the pause.

The power function

This function provides "extra" effect to the plate beyond the nominal value. The effect level depends on the size of the plate and allows you to reach the maximum value allowed for by the generator.

1. Push your finger over the equivalent slider **P** (2) until the power indicator (3) shows "9" and then keep your finger there for one second or push the button directly while holding your finger there for one second.
2. The indicator for the effect level (3) will show the symbol **P**, and the plate will begin to provide extra power.

The power function has a maximum duration which is specified in the table on page 16. After this period, the effect level will automatically be set to 9. A beep will sound.

When activating the Power function on a hob plate, it is possible that some of the other hob plates may be impacted which reduces their effect to a lower level and this will be shown on their indicators (3).

You can deactivate the Power function before its timer expires either by touching the slider to change the effect stage or by repeating step 3.

Timer / time configuration function

This function makes cooking easier as you do not have to be present. You can configure a timer on a hob plate and then it will turn off once the countdown reaches zero.

On these models you can also program each plate with timer durations from 1 to 99 minutes.

Configuring the timer on a plate

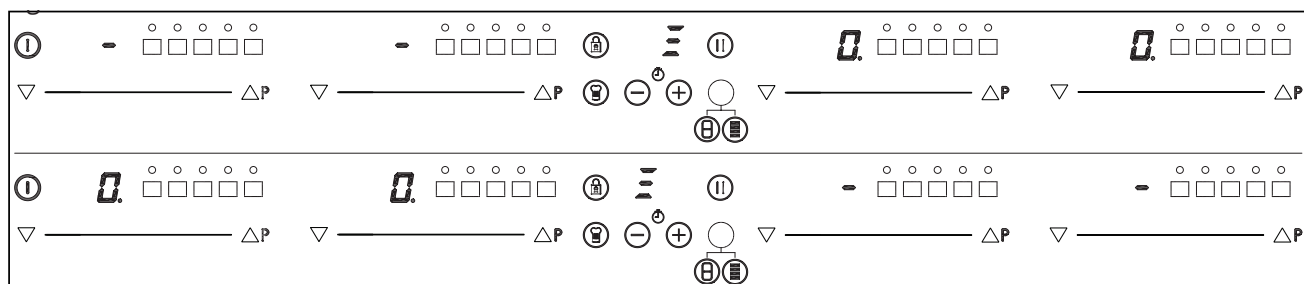
When the power is configured on the intended zone and while the decimal point on the zone is displayed, you can use the timer function on this zone.

How to do this:

1. Touch the sensor \ominus (10) or \oplus (11). The timer indicator (12) will show “00” and the associated zone indicator (3) will show the t symbol as blinking with its current effect stage.
2. Immediately after this, configure a timer for between 1 to 99 minutes using the sensors \ominus (10) and \oplus (11). The first value starts at 60 while the second starts at 01. If you press down on the two sensors the value will be reset to 00. When there is less than a minute left, the clock will begin displaying seconds.
3. When the timer indicator (12) stops blinking, it will begin counting down automatically. The indicator (3) for the hob plate with a timer will switch between showing the chosen effect and the symbol t .

When the selected food preparation time has passed, the cooking zone will turn off and the clock will beep for several seconds. To turn off the beeping, press a sensor. The timer indicator (12) will show a blinking “00” next to the symbol (4) for the selected zone. If the turned off cooking zone is hot, its effect indicator (3) will switch between showing an “H” and a “-”.

Figure 7



If you want to set a timer on another hob plate at the same time, repeat steps 1 to 3.

If one or more cooking zones are already configured with timers, the timer indicator (12) will with the standard setting show the shortest remaining time and show a “t” on the associated cooking zone. The rest of the timer-configured cooking zones will be shown on their associated indicators and the decimal point will blink. When pressing the slider on another timer-configured zone, the timer will show the time remaining for this zone in a few seconds and its indicator will switch between showing its effect stage and “t”.

Changing the programmed time delay

To change the programmed time, the slider (2) for the timer-configured cooking zone must be touched. Then it will be possible to read and change the timer.

You can change the programmed time by pressing the sensors \ominus (10) and \oplus (11).

Stopping the clock

You can stop the clock before the programmed time has passed at any time just by adjusting its value to “-”.

1. Select the desired hob plate.
2. Adjust the value of the clock to “00” using the \ominus sensor (10). The clock has now been stopped. This can be done faster by pushing the sensors \ominus (10) and \oplus (11) simultaneously.

The effect management function (depends on the model)

Some models are equipped with an effect limit function (effect management). This function allows you to configure the total effect generated by the stove to be specified at various values chosen by the user. To do this, within the first minute after having attached the stove to the power source you can access the effect limit menu.

1. Press \oplus (11) on the touch screen for three seconds. The letters “PL” will be shown on the time configuration indicator (12).
2. Press the locking button \otimes (6). The different effect values which the hob plate can be limited to are shown and these can be changed using the \oplus (11) and \ominus (10) sensors.
3. When the value is selected, press the locking button \otimes (6) again. The hob plate will be limited to the selected effect.

If you want to change the value again, you have to turn the stove off and turn it on again after a few seconds. This will allow you to once again access the power limitation menu.

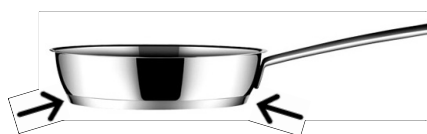
Each time the effect level of a hob plate is changed, this effect limiter will calculate the total effect generated by the hob plate. If you have reached the total effect limit, the touch control will not allow you to increase the effect stage for this hob plate. The stove will beep and the power indicator (3) will blink on that level as it cannot be exceeded. If you want a higher setting, you will have to reduce the effect on the other hob plates. Sometimes it will not be enough to lower another hob plate by a single stage as this will depend on the effect on each hob plate and what stage they are configured to. To increase the stage of a large hob plate you will need to reduce multiple effect stages on smaller hob plates.

If you are using the quick heating on maximum effect and the value exceeds the configured limit value, the hob plate will be configured to the highest possible stage. The hob plate will beep and the relevant effect stage will blink twice on the indicator (3).

Special functions: CHEF (depends on the model)

These functions have pre-defined power levels which makes the cooking easier and provides good results as the pot's temperature will be continually monitored by sensors. When the target temperature for the function has been reached, it will be kept at that level automatically without having to change the effect level. The "CHEF" functions work correctly when the pots have the same ferromagnetic area on their bottoms as the area of the cooking zone. For functions at high temperatures (over 100 °C), pots must have a flat and even bottom (ideally of the "sandwich" type) as shown in Figure 8.

Figure 8



To ensure that these functions are operated correctly, it is important that the pot and cooking zone are not warm when the process starts.

There is additional information about suitable pots (casseroles, frying pans, etc.) on WITT's website.

The touch control has special functions which help the user to cook via the CHEF sensor (16). (Ⓜ) These functions are available depending on the model.

To activate a special function on a zone:

1. First it must be selected and then the decimal point (4) will be active on the power indicator (3).
2. Now press the CHEF sensor (Ⓜ) (16). The following times you press the button will show the available CHEF functions for each zone one by one. These functions will show their activation with the following lights (17), (18), (19), (20) and (21).



If you want to cancel a special active function at any time you can touch the slider (2) in the associated zone to select it. Press the decimal point (4) for the power indicator (3) to turn it on. Then press the slider (2) again to configure a new power level or to turn off the zone - you can also select another special function by touching the CHEF sensor (Ⓜ) (16) again.

THE KEEP WARM FUNCTION (Depending on your model)

This function automatically configures an appropriate power level to keep the food warm.

To activate it, select the plate and then press the CHEF sensor (Ⓜ) (16) until the LED light (17) placed on the icon turns on. When the function is activated, the symbol will be shown on the power indicator (3).

You can override this function at any time by turning off the plate, changing the power level or by selecting another special function.

THE MELTING FUNCTION (Depending on your model)

This function maintains a low temperature on the cooking zone. It is ideal for defrosting food or to slowly melt foods such as chocolate, butter, etc.

To activate it, you must select the plate and press the CHEF sensor (Ⓜ) (16) until the LED light (18) placed on the icon turns on. When the function is activated, the symbol will be shown on the power indicator (3).

You can override the function at any time by turning off the plate, changing the power level or by selecting another special function.


THE SIMMER FUNCTION (Depending on your model)

This function allows you to let your food simmer.

When the food is cooked, select the plate and press the CHEF sensor (Ⓜ) (16) until the LED light (19) on the icon turns on. When the function is activated, the symbol will be shown on the power indicator (3).

You can override this function at any time by turning off the plate, changing the power level or by selecting another special function.

THE QUICK BOILING FUNCTION (Depending on the model)

This function activates the automatic boiling control which is a big help when making pasta, rice, boiled food, etc. It is only available in zones where the  symbol is shown.

Conditions for the container

In order for Quick Boiling to work correctly, you have to use a container which fulfils the following requirements:



- The size of the bottom should match the plate's diameter as closely as possible.
- NO LID IS TO BE USED
- It must be filled to half capacity with room temperature water (never use heated or warm water).


If these requirements are not met, the Quick Boiling function will not work correctly.

WARNING! Do not use this function for anything other than boiling water. Never use it to heat oil as the oil may overheat and catch on fire.



Activating the function

To activate the function, select the plate and press the CHEF sensor  (16) until the LED light (20) on the  icon turns on.

When the function is activated, the  sign will appear on both the power indicator (3) and the timer indicator (12) - a movable segment will also appear and indicate that the boiling is under the system's control.

When the system registers that boiling has started, you will hear the first beep. Use this time to prepare to cook or bake your food.

After 30 seconds, you will hear a second beep - if you have not already done so, this is the time to add the food to the pot.

After the second beep, the system will activate the timer for you so that you can control how long you want the food to cook for.

30 seconds after the timer has begun a third beep will warn you that from this moment the system will reduce the power level to maintain a gentle and continuous boil. The timer will remain active until you finish cooking.

If you want, you can deactivate the timer and configure a countdown and automatic turning off of the plate (see the timer function section).



Deactivating the function

You can override the function at any time by turning off the plate, changing the power level or by selecting another special function.

THE SLIDE FUNCTION (Depending on the model)

This function allows you to divide the flexible zone into three areas (see Figure 9) and activate a pre-defined power configuration. It allows you to let the container glide from one area to another so that you can prepare food with the effect assigned to the individual zone.

If you want to turn the function on, you must first turn on the "Flex Zone" function (see the Flex Zone section).

Then you need to press the CHEF sensor (16)  until the LED lights (21) on the  icon turn on. When you do this, the power indicator (3) will show three segments which indicate that you can place the container.

When the container is placed, the power level will automatically be shown on the power indicators (3):

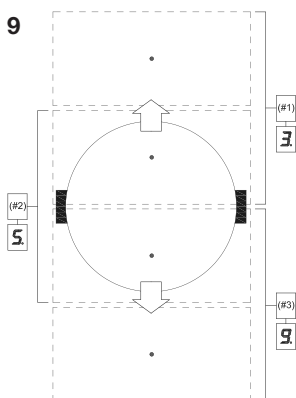
Zone 1: power level 3

Zone 2: power level 5

Zone 3: power level 9




You can turn off this function by moving the slider (2) into position "0".

Figure 9



THE GRILL FUNCTION (Depending on the model)




This function configures an automatic power control which is suitable for grilling food.

You can activate the function by selecting the plate and pressing the CHEF sensor (16)  until the LED lights (22) on the  icon turn on. When the function is activated, the power indicator (3) will show a movable segment which specifies that the container is being pre-heated. When this phase is done, the  sign will be shown on the power indicator (3) and you will hear a beep which indicates that it is time to add the food.

You can always override this function by turning off the plate by changing the power level or by choosing another special function.




THE PAN FRYING FUNCTION (Depending on the model)

This function configures an automatic power control which is suitable for frying or sautéing food with a bit of oil.

You can activate the function by selecting the plate and pressing the CHEF sensor (16)  until the LED lights (22) on the  icon turn on. When the function is activated, the power indicator  (3) will show a movable segment which specifies that the container is being pre-heated. When this phase is done, the sign will be shown on the power indicator (3) and you will hear a beep which indicates that it is time to add the food. You can always override this function by turning off the plate by changing the power level or by choosing another special function.




THE DEEP FRYING FUNCTION (Depending on the model)

This function configures an automatic power control which is suitable for frying or sautéing food with a lot of oil.

You can activate the function by selecting the plate and pressing the CHEF sensor (16)  until the LED lights (23) on the  icon turn on. When the function is activated, the power indicator (3) will show a movable segment which specifies that the container is being pre-heated. When this phase is done, the  sign will be shown on the power indicator (3) and you will hear a beep which indicates that it is time to add the food. You can always override this function by turning off the plate by changing the power level or by choosing another special function.



THE CONFIT FUNCTION (Depending on the model)

This function configures an automatic power control suitable for confit cooking.

You can activate the function by selecting the plate and pressing the CHEF sensor  until the LED lights (25) on the  icon turn on. When the function is activated, the power indicator (3) will show a movable segment which specifies that the container is being pre-heated. When this phase is done, the  sign will be shown on the power indicator (3) and you will hear a beep which indicates that it is time to add the food. You can always override this function by turning off the plate by changing the power level or by choosing another special function.



THE POACHING FUNCTION (Depending on the model)


This function configures an automatic effect regulation which is suitable for cooking food at a medium temperature. It is ideal for roasting potatoes or making a Spanish omelette.

To activate it, select the hob plate and repeatedly press the CHEF sensor  (16) until the light (26) above the  icon turns on. When the function is activated, a movable segment will be shown on the power indicator (3) which indicates that the system is in the pre-heating phase for the container. When this phase is completed, "a" will be displayed on the power indicator (3) and there will be heard an acoustic signal to indicate that the user should add food. You can always override this function by turning off the plate by changing the power level or by choosing another special function.

THE FLEX ZONE FUNCTION (Depending on the model)


This function makes it possible to get the cooking zones to work together, select a power level and to activate the timer functions for both zones.


To activate this function, press the  sensor (15). By doing this, the decimal points (4) for the associated plates will light up and the value "0" will be shown on their power indicators (3). The timer indicator (12) shows three segments and specifies the activated zones. If your model has multiple "Flex Zones", you can choose the desired setting by pressing the sensor  (15) before assigning power to the selected zone. You will have a few seconds to perform the next operation - otherwise, the function will automatically be de-activated (see Figure 7).

When the flex zone has been selected, you can assign power by touching some of the slider markers (2) on one of the connected zones. The power level and its variations are shown simultaneously on the power indicators (3) on both zones. To de-activate this function, touch the sensor  (15) again. When the function is activated, the power level and the tasks in the related zones will be cleared.

THE SYNCHRO FUNCTION (Depending on the model)

With this function you can have two cooking zones - indicated on the delineated screen as “Synchro” - which work together and you can also select a power level and activate the timer function for both zones.

Press the  sensor (14) to activate this function. By doing this, the decimal points (4) for the associated plates will turn on and the value “0” will be shown on their effect indicators (3). The registration of containers will be active in the whole connected zone. You will have a few seconds to perform the next operation - otherwise, the function will automatically be de-activated.

To de-activate this function, touch the sensor  (14) again. When the function is de-activated, the power level and the tasks in the related zones will be cleared.

SAFETY FEATURE - AUTOMATIC SHUTDOWN

If one or more cooking zones are mistakenly not turned off, the device will automatically turn them off after a certain period of time (see the table below).

| Selected heat stage | Maximum working time (in hours) |
|---------------------|-----------------------------------------------------------------|
| 0 | 0 |
| 1 | 8 |
| 2 | 8 |
| 3 | 5 |
| 4 | 4 |
| 5 | 4 |
| 6 | 3 |
| 7 | 2 |
| 8 | 2 |
| 9 | 1 |
| P | 10 or 5 minutes, adjusted to level 9 *Depending on the model |

When the safety turn off feature has been activated, a “0” will be displayed if the temperature on the glass surface is not dangerously hot for the user and an “H” will be displayed if there is a risk of getting burns.

The control panel by the cooking zones must always be kept dry and free of obstacles.



If problems happen with the settings or some other odd things happen that are not covered by these instructions, turn off the device and contact WITT customer service.



SUGGESTIONS AND RECOMMENDATIONS

- * Use cooking gear with a thick and completely flat bottom.
- * Do not push cooking gear across the glass as it may make scratches.
- * Even if the glass is capable of withstanding impacts from heavy pots or pans without sharp edges, it is still best to avoid such impacts.
- * To avoid damaging the glass ceramic surface, do not pull cooking gear across the glass surface and keep the bottom of the cooking gear clean and in good condition.
- * Recommended diameter for the bottom of the pots (see the sheet on p. 19).

Avoid spilling sugar or other high-sugar content foods on the glass ceramic hob as the sugar can enter into a reaction with the glass and cause damage to the surface.



CLEANING AND MAINTENANCE

The hob plate is maintained correctly by cleaning it on an ongoing basis with suitable products and tools when it is cooled down. This makes it easier to keep it clean and you avoid too much dirt building up. Never use scouring powder or other cleaning products that may scratch the surface and never use devices that use steam.

Light smudges that are not burnt into the surface can be removed with a moist rag and a mild cleaning agent or lukewarm soapy water. For more difficult stains or greasy surfaces, you can use a scraper designed for glass ceramic hob plates as per the manufacturer's instructions. Finally, dirt that is burnt to the surface can be removed by using a razor blade scraper.

Metallic glistening spots will be made by cooking gear with dry grease residues on the bottom or because grease enters the space between the glass and the cooking gear while preparing food. These spots can be removed from the glass with a stainless steel pan sponge and water or by using a special cleaning agent for glass ceramic hob plates.

Plastic objects, sugar or foods with a high sugar content that have melted on the hob plate must be immediately removed with a scraper. Metal chippings can appear when metal cooking gear is dragged over the glass surface. They can be removed by thoroughly cleaning the surface with special cleaning agent for glass ceramic hob plates - though it may be necessary to repeat the cleaning several times.

Important! If there is melted material between the glass plate and the cooking gear, the cooking gear may get stuck to the glass. Do not try to remove the container when it is cooled down as this may ruin the glass ceramic plate.



Important! Do not step on the glass and do not lean against it as the glass may break and cause lacerations. Do not place objects on the glass plate.



WITT reserves the right to make the changes to our manuals that we regard as necessary or useful and which do not concern significant functions.

About the environment

The symbol on the product or packaging specifies that this product cannot be treated as normal household waste. This product must be delivered to a recycling station for electric and electronic devices. By ensuring that this product is disposed of correctly, you contribute to avoiding potential negative impacts on the environment and people's health which could be caused by an incorrect handling of this product. For more detailed information regarding the recycling of this product, please contact your local authorities regarding household waste or the store from which you bought the product.

The packaging is made from organic materials and is 100% recyclable. The plastic components are marked with "PE", "LD", "EPS", etc. The packaging materials must be disposed of as household waste in the relevant municipal containers.

Energy efficiency compliance of the device:

The device is tested pursuant to the EN 60350-2 standard and the achieved value, Wh/Kg can be seen in the type plate of the device.

The following tips can help you save electricity every time you prepare food:

- As far as possible, use the correct lids for all pots. More energy is used if you prepare food without lids.
- Use pots and pans with flat bottoms and an appropriate base diameter so that they match the cooking zones. Manufacturers of pots and pans often specify the top diameter of their products, but this is always larger than the bottom diameter.
- When using water to cook food, use only a small amount to preserve the vitamins and use the lowest power setting that allows you to still prepare the food properly. A high power level is unnecessary and a waste of electricity.
- Only use small pots for small amounts of food.

Troubleshooting

Before you call customer service, please consider the below first:

The hob plate is not working:

Make sure that the cable is attached to the relevant plug.

The cooking zones are not heating:

The cooking gear may be unsuitable (the bottom does not have ferromagnetic materials or it is too small). Make sure that the bottom of the cooking gear attracts a magnet or use a larger pot.

You can hear a humming sound when starting to prepare food in the induction zones:

For cooking gear with thin bottoms or cooking gear which has multiple components, a humming sound may appear due to energy being transferred directly to the bottom of the cooking gear. This is not an error, but if you still want to avoid hearing this humming sound then reduce the selected heating level a little or use cooking gear with a thicker bottom and/or which consists of only one component.

The touch screen control does not turn on or if it is turned on it does not work:

No cooking zone has been selected. Please make sure that you have selected a cooking zone before configuring it. The sensors are moist and/or your fingers are moist. The surface on the touch screen and/or your fingers must be clean and dry. The blocking function is activated. Cancel the blocking.

You can hear a ventilator sound while making food which continues even when the hob plate is turned off:

A ventilator is installed in the induction zones to cool down the electronics. The ventilator only works when the temperature of the electronics is very high. When the temperature falls, the ventilator will turn off automatically regardless of whether the hob plate is turned on or off.

The strength display for a cooking zone displays the symbol .

The induction system either cannot find any cooking gear on the cooking zone or else the cooking gear is not suitable.

The cooking zone turns off and the displays show message C81 or C82:

The temperature in the electronic components or the glass is too high. Wait a little while for the electronic components to cool down or remove the cooking gear to allow the glass to cool down.

The display on one of the cooking zones shows C85:

The cooking gear used is not suitable. Turn off the hob plate and then turn it on again and try to use a different kind of cooking gear.

The device turns off and the message C90 is shown on the power indicators (3):

The touch control registers that the on/off sensor (1) is covered and that it is not possible to turn on the stove. Remove the objects or fluids from the touch surface and clean it and dry it off until the message disappears.

The device turns off and the message C91 is shown on the power indicators (3):

The touch control registers that the Stop&Go sensor (6) is covered and that it is not possible to turn on the stove. Remove the objects or fluids and make sure that the touch surface is clean and dry. Then press the Stop&Go sensor (6) twice to remove the message and return to normal operations.

BESKRIVELSE AF KOGEPLADEN - BESKRIVELSE AV PLATETOPPEN - BESKRIVNING AV HÄLLEN -

KEITTOTASON KUVAUS - DESCRIPTION OF THE HOBS

| Tekniske data | Tekniske data | Tekniska data | Tekniset tiedot | Technical data | FQ8VI82220 | FQ6VI83224 | FQ6VI05222 |
|------------------------------------------------------|-----------------------------------------------------|-----------------------------------------------|-----------------------------------------------|----------------------------------------|-------------|-------------|-------------|
| | | | | | FQ8VI82055 | FQ6VI83221 | |
| Type | Type | Typ | Volttia | Type | WE808FS | WIF604FSR | EIP60 |
| Total effekt | Total effekt | Total effekt | Kokonaisteho | Total power | WIF804FSR | WE608FS | 7400 W |
| Relativt energiforbrug for kogepladen, ECkogeplade** | Relativt energiforbrug for koketoppen, ECkoketopp** | Energieffektivitetsklass för hällen EChäll ** | Keittotason energiankulutus, EC-keittotaso ** | Energy consumption for the hob EChob** | 7200 W | 7200 W | 7400 W |
| Forrest til venstre | Foran venstre | Vänster, fram | Etuvasemmalla | Front left heating zone | 185.1 Wh/kg | 186.1 Wh/kg | 194.7 Wh/kg |
| Minimum bunddiameter på egnet kogegej*** | Min. diameter på egnete kokekar*** | Min. storlek på lämpligt kokkärl*** | Minimitat sopiville kattiloille*** | Minimum detection | Ø 280mm | Ø 150mm | Ø 210mm |
| Normal* | Normal* | Normal* | Normaali * | Nominal power | Ø 140mm | Ø 90mm | Ø 140mm |
| Booster* | Med booster* | Med booster* | Booster* | Booster power | 2100 W | 1200 W | 2000 W |
| Energiforbrug EC _{CW} ** | Energiforbrug EC _{CW} ** | Energiforbrug EC _{CW} ** | Energiankulutus EC _{CW} ** | Energy consumption EC _{CW} ** | 2500 W | 1600 W | 2600 W |
| Bagerst til venstre | Bak venstre | Vänster, bak | Takavase | Rear left heating zone | 177.3 Wh/kg | 183.4 Wh/kg | 186.6 Wh/kg |
| Minimum bunddiameter på egnet kogegej*** | Min. diameter på egnete kokekar*** | Min. storlek på lämpligt kokkärl*** | Minimitat sopiville kattiloille*** | Minimum detection | - | Ø 215mm | Ø 160mm |
| Normal* | Normal* | Normal* | Normaali * | Nominal power | - | Ø 110mm | Ø 100mm |
| Booster* | Med booster* | Med booster* | Booster* | Booster power | - | 2100 W | 1500 W |
| Energiforbrug EC _{CW} ** | Energiforbrug EC _{CW} ** | Energiforbrug EC _{CW} ** | Energiankulutus EC _{CW} ** | Energy consumption EC _{CW} ** | - | 3000 W | 1800 W |
| Bagerst til højre | Bak højre | Höger, bak | Takaoikealla | Rear right heating zone | - | 182,5 | 194.9 Wh/kg |
| Minimum bunddiameter på egnet kogegej*** | Min. diameter på egnete kokekar*** | Min. storlek på lämpligt kokkärl*** | Minimitat sopiville kattiloille*** | Minimum detection | 228x405mm | 228x405mm | Ø 210mm |
| Normal* | Normal* | Normal* | Normaali * | Nominal power | Ø 150mm | Ø 150mm | Ø 140mm |
| Booster* | Med booster* | Med booster* | Booster* | Booster power | 1750 W | 1750 W | 2000 W |
| Energiforbrug EC _{CW} ** | Energiforbrug EC _{CW} ** | Energiforbrug EC _{CW} ** | Energiankulutus EC _{CW} ** | Energy consumption EC _{CW} ** | 2000 W | 2000 W | 2600 W |
| Forrest til højre | Foran højre | Höger, fram | Etuoikealla | Front right heating zone | 184.3 Wh/kg | 184.3 Wh/kg | 202.5 Wh/kg |
| Minimum bunddiameter på egnet kogegej*** | Min. diameter på egnete kokekar*** | Min. storlek på lämpligt kokkärl*** | Minimitat sopiville kattiloille*** | Minimum detection | 228x405mm | 228x405mm | Ø 160mm |
| Normal* | Normal* | Normal* | Normaali * | Nominal power | Ø 150mm | Ø 150mm | Ø 100mm |
| Booster* | Med booster* | Med booster* | Booster* | Booster power | 1750 W | 1750 W | 1500 W |
| Energiforbrug EC _{CW} ** | Energiforbrug EC _{CW} ** | Energiforbrug EC _{CW} ** | Energiankulutus EC _{CW} ** | Energy consumption EC _{CW} ** | 2000 W | 2000 W | 1800 W |
| Forreste midterste | Foran midt | Mitten, fram | Keskuksen edessä | Front middle heating zone | 201.2 Wh/kg | 201.2 Wh/kg | 194.9 Wh/kg |
| Minimum bunddiameter på egnet kogegej*** | Min. diameter på egnete kokekar*** | Min. storlek på lämpligt kokkärl*** | Minimitat sopiville kattiloille*** | Minimum detection | Ø 150mm | - | - |
| Normal* | Normal* | Normal* | Normaali * | Nominal power | Ø 90mm | - | - |
| Booster* | Med booster* | Med booster* | Booster* | Booster power | 1200 W | - | - |
| Energiforbrug EC _{CW} ** | Energiforbrug EC _{CW} ** | Energiforbrug EC _{CW} ** | Energiankulutus EC _{CW} ** | Energy consumption EC _{CW} ** | 1600 W | - | - |
| | | | | | 183.4 Wh/kg | - | - |

*Den angivne effekt kan variere afhængig af kogegejets størrelse og materiale.

** Beregnet efter metoden til måling af ydeevne (EN 60350-2).

*** Minimum bunddiameter afhænger af mængden af magnetisk materiale i kogegejet.

WARRANTY

There is a 2-year warranty period if your new product stops working due to manufacturing or material faults which begins from the documented date of purchase. The warranty covers materials and the cost of labour and transport. When inquiring about service, please state the product name and serial number. You can find this information on the type plate. Write down the information in these instructions so that you have them at hand. This makes it easier for the service technician to find the correct spare parts.

The warranty does not cover:

- Faults and damage that are not due to manufacturing or material issues
- Damage caused by failure to properly maintain the device - including failing to clean it
- Fire and/or water damage or moisture damage on the product
- Repairs carried out by non-professionals
- Damage caused during transport if the product was transported without proper packaging
- Damage caused by the use of unoriginal spare parts
- Damage resulting from failing to follow the instructions on how to use the device
- If the device has not been installed as specified in the instructions
- If non-professionals have installed or repaired the product
- Defective light bulbs

Damage during transport

If the product is damaged during transport and this is only discovered when the retailer delivers the product to the customer, this is exclusively a matter between the customer and the retailer. In cases where customers have transported the product themselves, the supplier shall not be liable for any potential damage during transport. Any damage caused during transport must be reported immediately and no later than 24 hours after the product has been delivered. If not, the customer's claim will be rejected.

Unwarranted service visits

If you call a service technician and it turns out that you could have fixed the error yourself by, for example, following the instructions in this manual or by changing a fuse in the fuse box, you will be charged for the service visit.

Commercial purchases

Commercial purchases are all purchases of devices that are not intended to be used in private households but instead intended to be used for commercial purposes (in restaurants, cafés, canteens, etc.) or intended to be hired out or otherwise used by multiple users in turn.

There is no warranty offered for commercial purchases, as this product is only intended for regular household use.

SERVICE

For service, please refer to: <https://www.witt.dk/>