

USE AND CARE INSTRUCTIONS

For Induction Cooktop

Model:
CIT365DS

Use and Care Instructions
Mode d'Emploi
Instrucciones de Uso

3 - 23
24 - 45
46 - 67

Thermador[®] | *An American Icon*[™]

Table of contents

Safety	5
Important Safety Instructions	5
Causes of damage	7
Getting started	9
Getting to know your appliance	9
The control panel	9
The elements	9
Hot surface indicator	10
Cooking by induction	10
What is induction cooking?	10
Proper cookware	11
Operation	11
Power key and childproof lock	11
Power key	11
Childproof lock	11
Cooking	12
Set the cooking temperature as follows:	12
Table	13
For best results	14
Keep warm function	14
Method of operation	14
Powerboost function	15
Powerboost function limitations	15
Turning Powerboost on	15
Turning Powerboost off	15
Timer	16
Cooking timer	16
Turning off the display beep	16
Cleaning and maintenance	17
Cleaning	17
Daily Cleaning	17
Cleaning guidelines	17
Maintenance	19

Table of contents

Service	19
Troubleshooting	19
Notes	21
Normal operating sounds for the appliance	21
Customer service	22
Warranty	22
Standard limited warranty	22

Safety

IMPORTANT SAFETY INSTRUCTIONS

READ AND SAVE THESE INSTRUCTIONS

Important Safety Instructions

WARNING: Read all instructions before using this appliance. If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death. To reduce the risk of fire, electric shock, or injury to persons, take these precautions:

Installation

Ensure your appliance is installed and grounded by a qualified technician.

Know where and how to switch off power to the cooktop.

Intended Use

This appliance is intended for normal family household use only. See the Warranty. If you have any questions, contact the manufacturer.

This appliance is for residential use only. It is not approved for outdoor use.

Never use the cooktop to warm or heat a room.

Cooking Safety

When children become old enough to operate the appliance, it is the legal responsibility of the parents or legal guardians to ensure that they are instructed in safe practices by qualified persons.

Do not allow lids or other large metal objects to come in contact with a surface element. Do not allow pans to boil dry.

Do not touch surface units or areas near units. Surface units may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface units or areas near units until they have had sufficient time to cool.

Use only dry potholders; moist or damp potholders on hot surfaces may cause burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or bulky cloth.

Never move a pan of hot oil, especially a deep fat fryer. Wait until it is cool.

Never leave the cooktop unattended when in use. Boilovers cause smoking, and greasy spillovers may ignite.

Leave the hood ventilator on when flambéing food.

Cookware Safety

To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with a utensil, the handle of the utensil should be turned inward so it does not extend over adjacent surface units.

Use proper pan size - this appliance is equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner also improves efficiency.

Cleaning Safety

Do not clean the cooktop while it is still hot. Some cleaners produce noxious fumes when applied to a hot surface. If a wet sponge or a cloth is used to clean spills on a hot cooking area, be careful to avoid steam burn.

Condition of Unit

Do not cook on a broken cooktop. If the cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.

Work Space / Environment

Always have a working smoke detector near the kitchen.

Children should not be left unattended in an area where appliances are in use. They should never be allowed to sit or stand on any part of the appliance.

CAUTION: Do not store items of interest to children above or at the back of the cooktop - children climbing on the cooktop to reach items could be seriously injured.

Have an appropriate fire extinguisher available, nearby, highly visible and easily accessible near the cooktop.

Service and Repair Safety

Do not repair or replace any part unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.

To avoid electrical shock hazard, before servicing the cooktop, switch power off at the service panel and lock the panel to prevent the power from being switched on accidentally.

Flammable Materials

Do not store or use gasoline or other flammable vapors, liquids or materials in the vicinity of this or any other appliance.

Wear proper apparel. Loose fitting garments or hanging sleeves should never be worn while cooking.

If the cooktop is near a window, be certain that curtains or any other window covering do not blow over or near the elements, they could catch on fire.

In Case of Fire

If clothing catches fire, drop and roll immediately to extinguish flames.

Smother flames from food fires other than grease fires with baking soda. Never use water on cooking fires.

Smother flames from a grease fire with a close-fitting lid, cookie sheet, or other metal tray, then turn off the element. Be careful to prevent burns. If the flames do not go out immediately, evacuate and call the fire department.

Do not use water, including wet dishcloths or towels on grease fires. A violent steam explosion may result. Smother fire or flame or use dry chemical or foam type extinguisher.

Never pick up flaming pan. You may be burned.

Fire Extinguishers

Use an extinguisher only if:

You know you have a Class ABC extinguisher and you already know how to operate it.

The fire is small and contained in the area where it started.

The fire department is being called.

You can fight the fire with your back to an exit.

Do not place metal objects on the induction cooktop

Do not leave lids or other large metal objects on the element. If the appliance is switched on by mistake, these objects will heat up very quickly and could cause burns.

Taking care of the cooling fan

This cooktop comes with a cooling fan mounted underneath. If a drawer is fitted beneath the cooktop do not keep small objects or paper in it as they could damage the cooling fan or affect the cooling system. Do not keep silver foil and flammable materials or liquids (for example sprays) in the drawer or near the cooktop. They could explode.

Note

This appliance generates and uses ISM frequency energy. If not installed and used properly, in strict accordance with the manufacturer's instructions, it may cause interference to radio and television reception. It has been type tested and found to comply with limits for ISM equipment pursuant to part 18 of FCC rules, which are designed to provide reasonable protection against such interference in a residential installation. However, there is no guarantee that interference will not occur in a particular installation.

Turn the appliance on and off to determine if it causes interference. Try the following to correct the interference:

– Reorient the receiving antenna of the radio or television.

The manufacturer is not responsible for any radio or TV interference caused by unauthorized modification to this cooktop. It is the responsibility of the user to correct such interference.



This appliance heats cookware by utilizing an electro-magnetic field. It meets all of the US Federal Communications Commission requirements to minimize interference with other devices. However, if you suspect that it may affect some other electronic appliance or medical device (such as a pacemaker), contact the manufacturer of your device to see if any precautions are necessary before using this product.

Causes of damage

Saucepan and pan bases

Rough saucepan bases can scratch the glass ceramic. Check your cookware.

Avoid boiling the pan dry, especially with enamel pans. This damages both the pan base and the glass ceramic surface.

Observe the manufacturer's instructions when using special cookware.

Hot pans and saucepans

Never place hot pans or saucepans on the touch key panel, the display area or the frame. This could cause damage.

Salt, sugar and sand

Salt, sugar and sand can scratch the glass ceramic surface. Do not use the cooktop as a work surface or storage area.

Hard and pointed objects

Hard or pointed objects can damage the cooktop if they fall on the surface. Do not store such objects over the cooktop.

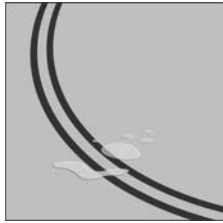
Food spills

Sugar and foods with a high sugar content can damage the cooktop. Remove food spills immediately with a glass scraper.

Caution: The glass scraper has a sharp blade.

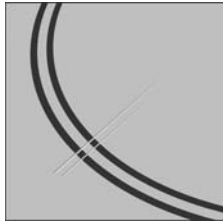
Examples of possible damage

The following types of damage have no effect on either the function or the integrity of the ceramic glass top.



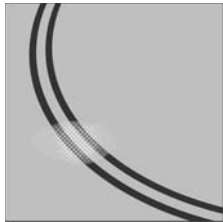
Pitting

caused by melted sugar or foods with a high sugar content.



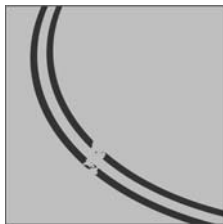
Scratches

caused by grains of salt, or sand, or by the rough bottom of a pan.



Discoloration with a metallic sheen

caused by pan abrasion or an unsuitable cleaning agent.



Dulled markings

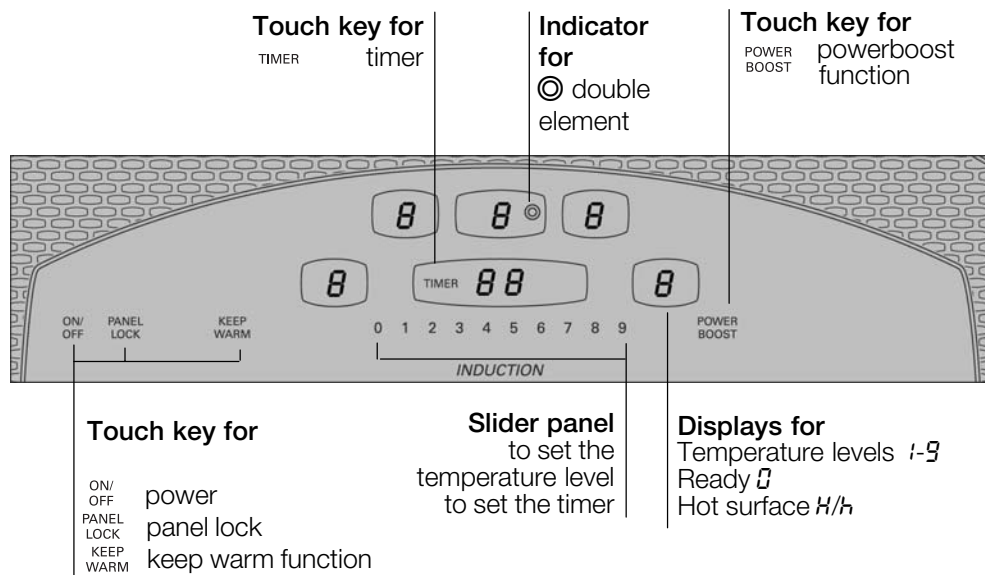
caused by an unsuitable cleaning agent.

Getting started

Getting to know your appliance

This section describes the touch key panel, elements and displays.

The control panel



Touch key

When you touch a symbol, the corresponding function is activated.

Example: Touch the ON/OFF symbol.
The cooktop turns on.

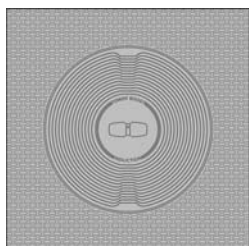
Note

The settings remain unchanged if several symbols are touched briefly. Therefore, you can easily wipe up spills on the control panel.

Always keep the touch keys clean and dry. Moisture and dirt can affect their performance.

The elements

Single element



Select the appropriate element.

The size of the pan should be the same as that of the element.

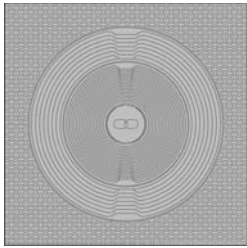
No pan.

If no pan is placed on the element, or the pan is not made of a suitable material or it is not a suitable size, the number on the cooktop indicator, showing the temperature level, will flash. It will stop flashing once a suitable pan is placed on the element.


If you take longer than ninety seconds to place a suitable pan on the element, it will automatically turn off.

In the "Suitable pans" section we recommend two types of pans for induction cooking.

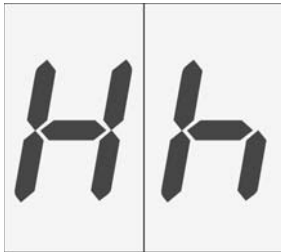
Dual element



The dual element comprises two cooking zones: an inner one and an outer one. If the size of the pan is the same as the inner cooking zone, it will work as a single element.

If the size of the element is the same as the outer cooking zone, the outer ring will be activated automatically and the indicator  light up.

Hot surface indicator



The cooktop has a hot surface indicator for each element. It shows you which elements are still hot.

You should, therefore, avoid touching the cooktop when this indicator is shown.

Although the cooktop is switched off, the indicator **h/H** will stay lit while the cooktop is hot.

If the pan is removed but the element is not switched off, the indicator **h/H** will flash, showing the temperature level selected.

Cooking by induction

What is induction cooking?

Induction cooking constitutes a radical change in the traditional form of heating, given that the heat is generated directly in the pan, keeping the cooking surface cold. Therefore, it has a number of advantages over other cooking methods:

Greater speed in cooking and frying

As the pan is heated directly and not the glass, the efficiency is greater than in other systems because no heat is lost.

Economical

It has been proven that cooking by induction is more economical than the other cooking methods.

Cooking control and safety

The cooktop heats up or cools down immediately after the controls are set. It also stops supplying heat if the pan is removed without first turning off the power. If a cloth or other flammable object is left on the cooktop by mistake this will not catch fire, even with the element turned on, because after the cooktop has been used, only the residual heat produced by the pan remains in the glass.

Cleaning

The glass is not heated, so food spilled on the cooktop surface will not burn. Furthermore, it is not necessary for the cooktop to cool down to allow cleaning. This provides maximum convenience and cleanliness.

Proper cookware

Always choose adequate sized pots, pans and pressure cookers for the quantities of food that you are going to prepare. A large sized pressure cooker or pan that is only half full will use a lot of energy.

Only ferromagnetic pans are suitable for induction cooking. These can be of enamelled steel, cast iron or special stainless steel utensils for induction cooking. You must never use normal stainless steel, glass, ceramic, copper or aluminium pans. Check that the bases of your pans are attracted by a magnet to find out if they are suitable.

No pan.

If no pan is placed on the element, or the pan is not made of a suitable material or it is not a suitable size, the number on the element indicator, showing the temperature level, will flash. It will stop flashing once a suitable pan is placed on the element. If you take longer than ninety seconds to place a suitable pan on the element, it will automatically turn off.

Operation

Power key and childproof lock


Power key

The power key turns on the electronics for the touch key panel. Your cooktop is now ready to use.

Turning on

Touch the  symbol until the ● indicator and the – element indicators light up.

Turning off

Touch the  symbol until the – element indicators go out. This turns off all the elements. The hot surface indicator stays on until the elements have cooled sufficiently.

Notes

The cooktop turns off automatically once all the elements have been off for more than 10 seconds.


If the surfaces are still hot when the cooktop is turned back on, *H/h* and – alternate in the element indicator display.


Childproof lock

To prevent children from switching on the elements, you can secure the cooktop against being switched on inadvertently. The childproof lock remains permanently activated.


Activating the childproof lock

The cooktop must be switched off.

Touch the  key for more than 4 seconds.

The  indicator lights up for 10 seconds and goes out. The cooktop is locked.

Unlocking the childproof lock

Touch the  key for more than 4 seconds. The cooktop is unlocked.

Important

The child-proof lock could be activated or deactivated unintentionally when the appliance is cleaned using water or as a result of spills or objects covering the key.

Cooking

This section explains how to adjust the elements. In the table, you can find temperature settings and cooking times for various foods.

The slider panel

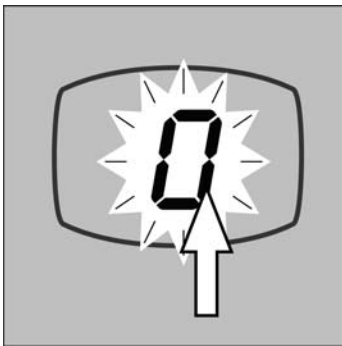
Use the slider panel to select the desired temperature.

Heat setting 1 = lowest level

Heat setting 9 = highest level.

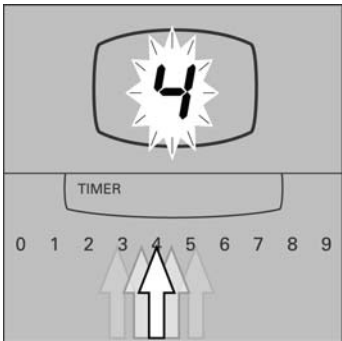
The temperature range is a continuous scale from 1 to 9. The level is indicated by a number or a number with a decimal point after it (i.e., 2 or 2.) 2. is halfway between 2 and 3.

Set the cooking temperature as follows:



The cooktop must be turned on.

1. Select the element by touching the element symbol.
The temperature level display flashes 0.



2. Within 5 seconds, slide your finger across the slider panel until the desired heat setting appears in the element display.
Heat setting 1 = lowest level
Heat setting 9 = highest level
After 5 seconds, the elements display lights up continuously. The element is turned on.

Changing the heat setting

1. Touch the element display once. The display flashes 0.

2. Set the new temperature level within 5 seconds.

If the selection is not made within 5 seconds, the element will shut off.

Switching off the element

Select the element. 0 flashes in the heat setting display. After approximately 5 seconds, the element turns off and the hot surface indicator lights up.

Table

The table values below have been calculated after the element has been preheated to its maximum power level.

Examples	Heat setting
Melting	
Chocolate, chocolate coating, butter	1-2
Heating	
Frozen vegetables eg. spinach	2point - 3point
Broth	7-8
Thick soup	2-3
Milk**	4-5
Simmering	
Delicate sauce e. g. Béchamel sauce**	5-6
Spaghetti sauce	2-3
Pot roast	4-5
Fish*	4point - 5point
Cooking	
Rice (with double the amount of water)	2point - 3point
Potatoes boild in their skins with 1-2 cups of water	4-5
Boiled potatoes with 1-2 cups of water	4-5
Fresh vegetable with 1-2 cups of water	4-5
Frozen vegetable with 1-2 cups of water	4-5
Pasta (2-4 qts water)	6-7*
Pudding**	5-6
Cereals	2point - 3 point
Frying	
Pork chop	6-7
Chicken breast	4point - 5point
Bacon	6-7
Eggs	5-6
Fish	6-7
Pancakes	6-7
Deep fat frying (in 1-2 ltr. oil)	
Deep frozen foods** e.g. chicken nuggets (0.45 lb per serving)	7-9
Others** e.g. doughnuts (0.9 lb per serving)	4point - 5point
* ongoing setting without lid	
** without lid	

For best results

Use pans and saucepans with thick, flat bases. An uneven base increases cooking time.

The correct pan size

Choose the correct pan size for each element. The diameter of the pan or saucepan base should correspond to the size of the element.

Note: Cookware manufacturers often give the diameter across the top of the pan. This is usually larger than the diameter of the base.

Use a small pan for small quantities.

Put the lid on

Always cover the pan with a lid that fits. Food cooks faster when you use the lid.

Use only a little water to boil food

Boil foods with a small quantity of water. Vegetables retain their vitamins and minerals.

Reduce the heat

Switch to a lower temperature as early as possible.

Keep warm function

All elements have the keep warm function.


Method of operation

The keep warm function is suitable for melting chocolate or butter or keeping cooked food warm. This only works with pots and pans suitable for use with induction cooktops.

If the "keep warm" function is activated, the element automatically changes to its minimum power setting to keep food warm.


The function is activated as follows

Follow these steps:

1. Select the element.
2. Touch the  symbol.
The letter  appears in the visual display.

How to deactivate it

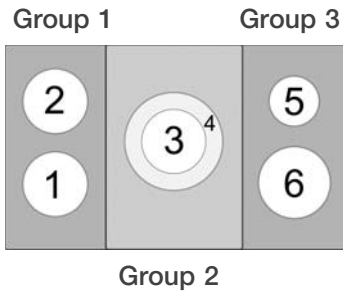
Follow these steps:

1. Touch the symbol . The  disappears in the visual display and the function is deactivated.

Powerboost function

Use this function to heat up the contents of the pan faster than if you use the maximum power level (9). This function allows you to increase the maximum temperature level of the element in use.

Powerboost function limitations



All elements have this function.

The Powerboost function will always be available when the other element of the same group is not switched on (see picture).

For example, if you want to activate this function in element 1, number 2 (situated behind it) should be switched off, and vice versa. If the element referred to is not switched off, the letter **P** and the power level **9** in the element indicator will flash; it will return to the maximum temperature level setting (9). The same applies to elements 5 and 6.

In element number 3, the Powerboost function can be activated at any time, so long as the outer ring (number 4) is not working (see picture).

In element number 4, the powerboost function is not available.

Turning Powerboost on

1. Select the element.
2. Press the POWER BOOST symbol. The letter **P** will appear in the indicator.

Turning Powerboost off

1. Select the element. The **P** will no longer be visible. The Powerboost function has been deactivated.



The Powerboost function turns automatically off after 10 minutes. See “Turning Powerboost on” to turn the function back on.

Timer

Cooking timer

Use the cooking timer to set times up to 99 minutes. The timer is independent of any other settings.

Set the timer as follows

1. Touch the **TIMER** symbol. In the timer display **00** flashes.
2. Set the desired time with the slider panel.

The timer will start to count down after a few seconds.

When the time expires

The timer beeps for a minute. **00** flashes in the timer display. Touch any key. The displays go out and the beep shuts off.

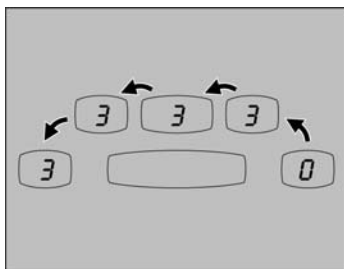
Changing the time

Touch the **TIMER** symbol.
The timer display flashes
Reset the time with the slider panel.

Note

When power is restored after an outage, the timer will no longer be running.

Turning off the display beep



The display beeps when a key is touched. This setting can be turned off:

Turn the cooktop on at the power key.

1. Set all elements to temperature level 3.
2. Turn the elements off one after another, from right to left (see picture).
3. Touch the power key for at least 5 seconds. The display will beep to confirm the change.

To turn the display beeps back on again, repeat the steps above.

Note

The timer and warning will still beep, even if the display beep is turned off.

Cleaning and maintenance

Cleaning

Daily Cleaning

Note: Recommended cleaners indicate a type of cleaner and do not constitute an endorsement.

Glass ceramic cooktop



CAUTION! Do not use any kind of cleaner on the glass while the surface is hot, use only the razor blade scraper. The resulting fumes can be hazardous to your health. Heating the cleaner can chemically attack and damage the surface.

Clean the surface when it is completely cool with the following exception: remove dry sugar, sugar syrup, tomato products and milk immediately with the razor blade scraper (See special care chart).

Wipe off spatters with a clean, damp sponge or a paper towel. Rinse and dry. Use white vinegar if smudge remains; rinse.

Apply a small amount of the glass ceramic cooktop cleaner. When dry, buff surface with a clean paper towel or cloth.

Stainless steel side trim

Wipe with the grain when cleaning. For moderate/heavy soil, use a mild powder cleanser such as BonAmi® or Soft Scrub® (no bleach).

Wipe using a damp sponge or cloth, rinse and dry.

Magnetic dial

Remove dial from cooktop. Wipe with hot, soapy cloth, rinse and dry. Do not soak in water.

Cleaning guidelines

When using a cleaner, use only a small amount; apply to a clean paper towel or cloth. Wipe on the surface and buff with a clean dry towel.

For best results, use cleaners such as glass ceramic cooktop cleaner, BonAmi®, Soft Scrub® (without bleach), and white vinegar.

Avoid these cleaners

Glass cleaners which contain ammonia or chlorine bleach. These ingredients may permanently etch or stain the cooktop.

Caustic cleaners – cleaners such as Easy Off® may etch the cooktop surface.

Abrasive cleaners.

Metal scouring pads and scrub sponges such as Scotch Brite® can scratch and / or leave metal marks.

Soap-filled scouring pads such as SOS® can scratch the surface.

Powdery cleaners containing chlorine bleach can permanently stain cooktop.

Flammable cleaners such as lighter fluid or WD-40.

Type of Soil	Possible Solution
<p>Dry sugar, sugar syrup, milk or tomato spills. Melted plastic film or foil. All these items REQUIRE IMMEDIATE REMOVAL. Failure to remove these immediately can permanently damage the surface.</p>	<p>Remove these types of spills while the surface is hot using the razor blade scraper. Use a new, sharp razor in the scraper.</p> <p>Remove pan and turn off the element. Wearing an oven mitt, hold scraper at 30° angle, using care not to gouge or scratch the glass. Push soil off the heated area.</p> <p>After the surface has cooled, remove the residue and apply the glass ceramic cooktop cleaner.</p>
<p>Burned-on food soil, dark streaks, and specks</p>	<p>Soften by laying a damp paper towel or sponge on top of soil for 30 minutes. Use a plastic scrubber and glass ceramic cooktop cleaner or use the razor blade scraper. Rinse and dry.</p>
<p>Greasy spatters</p>	<p>Use a soapy sponge or cloth to remove grease; rinse thoroughly and dry. Apply glass ceramic cooktop cleaner.</p>
<p>Metal marks: Iridescent stain</p>	<p>Pans with aluminum, copper or stainless steel bases may leave marks. Treat immediately after surface has cooled with glass ceramic cooktop cleaner. If this does not remove the marks, try a mild abrasive (Bon Ami®, Soft Scrub® without bleach) with a damp paper towel. Rinse and reapply glass ceramic cooktop cleaner. Failure to remove metal marks before the next heating makes removal very difficult.</p>
<p>Hard Water Spots Hot cooking liquids dripped on surface</p>	<p>Minerals in some water can be transferred onto the surface and cause stains. Use undiluted white vinegar, rinse and dry. Recondition with glass ceramic cooktop cleaner. Remove boilovers and stains before using the cooktop again.</p>
<p>Surface scratches Small scratches are common and do not affect cooking. They become smoother and less noticeable with daily use of the glass ceramic cooktop cleaner.</p>	<p>Apply glass ceramic cooktop cleaner before using to remove sand-like grains and grit such as salt and seasoning. Can be reduced by using pans with bases that are smooth, clean, and dry before use.</p> <p>Use recommended glass ceramic cooktop cleaner daily.</p> <p>Be Careful: Diamond rings will scratch the surface.</p>

Maintenance

This appliance requires no maintenance other than daily cleaning. For best results, apply glass ceramic cooktop cleaner daily.

Service

Troubleshooting

Problems often have a simple explanation. Before calling customer service, please check the following:

The cooktop is not working

Check to see if there is a problem with the circuit breaker for the appliance. See if there is a power outage.

E is flashing on the element display

The touch key panel is heavily soiled, food has boiled over, or there is something lying on the touch key. Wipe the touch key thoroughly or remove the object. Press the corresponding touch key. The flashing should stop.

E flashes on all the element displays and a signal sounds

The main switch has been activated continuously for more than 5 seconds. Wipe up any soil on the touch keys. Remove any objects that are resting on the touch keys. Reset the cooktop.

The cooktop turns off by itself

The power key was touched unintentionally. Press power key again. Reset the cooktop.

The display flashes (there is no power) when you place a saucepan on an induction element

Check whether the saucepan is electromagnetic (attracts a magnet). Check whether the diameter of the saucepan is large enough. Allow the saucepan to cool down in the event that it has become too hot when used.

If the display still does not light up when you switch the element off and on again, disconnect the appliance at the circuit breaker. Wait 20 seconds and then reconnect it.

The powerboost function display flashes and then switches off

The powerboost function operates the element with the most possible power. During long cooking times, it is possible that the function will switch the element off to protect the cooktop from overheating. You can continue to use the cooktop if the display is not flashing.

Repairs

Repairs should only be done by a trained service technician.



WARNING If your appliance is repaired improperly, you could be at considerable risk.

E display- and numbers

If an **E** and a series of numbers appear in the display panel, there is a fault in the electronic system. Turn the appliance off and back on at the fuse or circuit breaker. Call customer service if the same display appears again.

F display and numbers

If an **F** and a number flash in alternation on the displays, your appliance has detected a fault. Refer to the following table for possible remedies.

Visual indication	Fault	Measure
F0	An internal error was produced while the cooktop was working.	Disconnect the appliance from the power source. Wait a few seconds before connecting it again. If the symbol appears again, call customer service.
F2	The element is too hot and has turned off.	Remove the pans from the elements. F2 disappears when you acknowledge the display (by pressing a touch key) and the element has cooled sufficiently. Wait a few minutes until the elements have cooled down slightly. If F2 appears again after the element is turned back on, the cooktop is still too hot. Turn off the elements and allow them to cool further.
F4	The pot or pan is too close to the control panel.	Verify that the pot or pan is properly positioned on the element. Verify that nothing hot is on the touch key panel. Remove the hot item from the control area. Wait a few minutes for the touch key panel to cool. If F4 appears again after the element is turned back on, call customer service.
F8	The element has been in constant operation for too long.	The automatic shut off was activated. Turn the element off. You can turn it back on again immediately.
c1	The power voltage is too low.	Turn off the cooktop. Wait a few seconds before turning it back on. If the indication continues, contact your electricity supplier.
c2/c3	The element has overheated.	It has been automatically deactivated to protect your cooktop. Wait a few minutes for it to cool down and switch it back on again.
U400	The cooktop is connected incorrectly.	Disconnect the appliance from the power source at the circuit breaker or fuse. Check the connection and connect it again correctly. If U400 appears again, call customer service.

Notes

The heat is switched on and off to regulate the temperature of the element; this means that the red glow below the element is not always visible. When you select a low heat setting, the element turns off more frequently, while at a higher setting it only turns off occasionally. Even at the highest level, the element turns off and on.

As the element is heating up, there may be a light buzzing.

The brightness of the glow may vary from element to element. Depending on your line of vision, the red glow may appear to extend beyond the marked edge of the element.

These are technical characteristics and have no impact on quality or function.

Depending on the type of countertop, a small, uneven gap may form between the countertop and the cooktop. For this reason, there is a flexible seal all the way around the cooktop.

Due to the characteristics of the material, there can be irregularities in the glass ceramic surface. Because of the mirror-smooth surface of the cooktop, it is possible for even the smallest of bubbles, less than 1 mm in diameter, to be visible. They are not detrimental either to the functionality or the durability of the glass ceramic cooking surface.

Normal operating sounds for the appliance

Induction heating technology is based on the vibration resistance of certain metals when subjected to high-frequency waves. In some circumstances, these vibrations can create certain sounds, such as the following:

Low humming like a transformer

This occurs when cooking at a high power. The cause of this is the amount of energy which is transmitted from the appliance to the cookware. This sound disappears or becomes quieter when the power is turned down.

Quiet whistling

This occurs when the cookware is empty. This sound disappears when water or food is added to the cookware.

Crackling

This sound occurs when cookware is used which consists of layers of different materials. The noise is caused by vibrations in the joint faces between the different layers. It may change depending on the amount and type of food being cooked.

High-pitched whistle

This noise occurs principally in cookware which consists of layers of different materials when it is used at the highest heat setting and on two elements next to each other. This whistling disappears or becomes quieter when the power is turned down.

Fan noise

The electronics require a controlled temperature in order to function reliably. The cooktop is therefore fitted with a fan which runs at various speeds according to the temperature detected. The fan may also continue to run even after the cooktop has been switched off if the temperature it detects is still too high.

The sounds described are a normal part of induction technology and do not indicate a defect.

Customer service

Contact our customer service department if your appliance needs repair.

E number and FD number

When you contact our customer service, please have the E number and the FD number for your appliance available. You can find the identification plate with these numbers on the underside of the appliance.

Questions? Please contact us. We look forward to hearing from you!

800–735–4328
www.thermador.com
5551 McFadden Ave.
Huntington Beach, CA 92649

Warranty

The warranties provided by BSH Home Appliances Corp. in this Statement of Limited Warranty apply only to the BSH Electric Cooktops (“Cooktop”) sold to you, the first using purchaser, provided that the Cooktop was purchased (1) for your use and not for resale and (2) in the United States or Canada and is located in the country of purchase. As used in this Statement of Limited Warranty, the term “Date of Installation” shall refer to the earlier of the date the Cooktop is installed or ten (10) business days after the date the Cooktop is sold to the first using purchaser, the warranties stated herein apply only to the first using purchaser and are not transferable.

Standard limited warranty

BSH warrants that its Cooktop is free from defects in materials and workmanship for a period of twelve (12) months from the Date of Installation. During the warranty period, BSH or its authorized service center will repair or replace, at its sole option, any Cooktop that proves to have been defective under conditions of normal use without charge. All removed parts and components shall become the property of BSH, at BSH’s option. All replaced and/or repaired parts shall assume the identity of the original part for purposes of this warranty and this warranty shall not be extended with respect to such parts.

Extended limited warranty

BSH further warrants that the electric heating elements and controls of the Cooktop and the ceramic glass of the Cooktop shall be free from defects in materials for a period of time beginning on the twelfth (12th) month from the Date of Installation and continuing until the sixtieth (60th) month from the Date of Installation (“extended warranty period”). During the extended warranty period, BSH will replace any electric heating elements, controls, or ceramic glass of the Cooktop that proves to have been defective under normal conditions of use without charge, excluding any labor (including but not limited to labor charges incurred in the removal and reinstallation of any Cooktop), transportation, and/or shipping costs incurred in the performance of this extended warranty. All replaced parts covered under this paragraph shall assume the identity of the original for purposes of this extended warranty and this warranty shall not be extended with respect to such parts.

Other conditions of the limited warranties

The warranties provided in this Statement of Limited Warranty exclude defects or damage resulting from (1) use of the Cooktop in other than its normal and customary manner (commercial use of the Cooktop shall not be deemed normal or customary), (2) misuse, abuse, accidents or neglect, (3) improper operation, maintenance, installation or unauthorized service, (4) adjustment or alteration or modification of any kind, (5) a failure to comply with applicable state, local, city, and county electrical and/or building codes, (6) spills of food or liquid, and (7) external forces such as floods, fires, acts of God or other circumstances beyond BSH's control. Also excluded from this warranty are scratches and damages on external surfaces and exposed parts of Cooktops on which the serial numbers have been altered, defaced or removed.

To the extent allowed by law, this warranty sets out your exclusive remedies with respect to products covered by it, whether the claim arises in contract or tort (including strict liability and negligence) or otherwise. BSH will not be liable for consequential or incidental damages, losses, or expenses. THIS WARRANTY IS IN LIEU OF ALL OTHER EXPRESS WARRANTIES. ANY WARRANTY IMPLIED BY LAW, WHETHER FOR MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR OTHERWISE, SHALL BE EFFECTIVE ONLY FOR THE PERIOD THAT THIS EXPRESS WARRANTY IS EFFECTIVE. No attempt to alter, modify, or amend this warranty shall be effective unless authorized in writing by an officer of BSH.

Notice to california owners

If your Cooktop needs warranty service and there is no authorized BSH service center reasonably close to you, you may notify the BSH reseller from whom you purchased the Cooktop. If the BSH reseller fails to repair or replace the defective parts, or partially refund your purchase price (where applicable), you may have the Cooktop repaired at any large appliance repair shop or center and you will be reimbursed for all reasonable expenses provided the costs are substantiated in writing and the work performed is covered by this warranty. BSH shall not reimburse any repair costs hereunder which exceed the depreciated value of the Cooktop.

Table de matières

Sécurité	26
Directives de sécurité importantes	26
Causes de dommages	29
Démarrage	30
Faites connaissance avec votre appareil électroménager	30
Le tableau de commande	30
Les éléments	30
Indicateur de surface chaude	31
Cuisson à induction	31
Qu'est-ce que la cuisson à induction?	31
Batterie de cuisine appropriée	32
Fonctionnement	32
Touche avec verrouillage à l'épreuve des enfants	32
Touche d'alimentation	32
Verrouillage à l'épreuve des enfants	32
Cuisson	33
Réglez la température de cuisson comme suit :	33
Tableau	34
Pour obtenir de meilleurs résultats	35
Fonction Garder chaud	35
Méthode de fonctionnement	35
Fonction Chauffage rapide	36
Limites de la fonction Chauffage rapide	36
Mise en marche du Chauffage rapide	36
Mise en arrêt du Chauffage rapide	36
Minuterie	37
Minuterie de cuisson	37
Mise en arrêt du son de l'affichage	37
Nettoyage et entretien	38
Nettoyage	38
Nettoyage quotidien	38
Directives de nettoyage	38
Entretien	40

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