

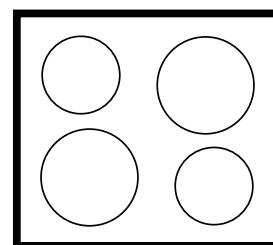
# BEDIENUNGSANWEISUNG

mit Montageanweisungen

- Ⓒ Instructions for use and installation instructions
- Ⓕ Instructions d'utilisation et avis de montage
- Ⓖ Gebruiksaanwijzing en montagehandleiding
- Ⓘ Istruzioni di uso e di montaggio
- Ⓔ Instrucciones de uso y de montaje
- ⒫ Instruções de uso e de montagem
- Ⓒ Bruksanvisning i monteringsanvisningar
- Ⓖ ΟΔΗΓΙΕΣ ΧΡΗΣΗΣ ΚΑΙ ΣΥΝΑΡΜΟΛΟΓΗΣΗΣ

## EKE 304.0 / EGE 304.0

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# Conditions of guarantee

The conditions of guarantee applicable for this product are subject to those published by the representative in the relevant country. Details regarding same may be obtained from the dealer from whom the appliance was purchased. For claims under guarantee the sales receipt must be produced.


## For your information...

Please read this manual carefully before using your griddle/hob. It contains important safety advice; it explains how to use and look after your appliance so that it will provide you with many years of reliable service.

If a fault develops with your appliance, please consult chapter "What to do if trouble occurs". You can often fix minor problems yourself, without having to call in an engineer.

Please keep this manual in a safe place and pass it on to new owners for their information and safety.

### The following symbols are used in this operating manual:

 The warning triangle warns of possible health hazards. It also warns of a risk of damage to the appliance.

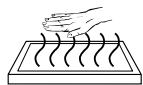
 Stands for useful hints and tips.

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# Safety instructions



- The griddle/hob must be built into a worktop opening! Do not use the appliance if it has not been installed!
- Installation, fitting a mains socket, repairing and servicing the appliance are jobs that should be left to a qualified electrician according to valid safety regulations. For your own safety, do not allow anyone other than a qualified service technician to install, service or repair this appliance.
- **Risk of burning!** The grilling/cooking zone becomes hot during operation. Therefore caution: Generally keep little children away from the appliance.
- The appliance is designed solely for the preparation of food in the home.
- The glass ceramic surface is very tough and can easily stand light to medium blows and loads distributed over large areas. You should, however, avoid concentrated loads, such as containers for spices and herbs or bottles falling onto the surface. Lumped impact loads may result in a breaking of the griddle/hob.
- In case of cracks, fractures or breaches of the griddle/hob immediately put the appliance out of operation. Disconnect fuse, call customer service.
- **Never flambé under the cooker hood - the fat in the filter can ignite!**
- The connecting cable must not contact the hot griddle/hob.
- **Caution:** Overheated greases and oils may inflame themselves. Prepare meals with greases and oils only under control. Never extinguish ignited fats and oils with water!
- The griddle/hob must not be used as depositing place when hot.
- Take care when working with attachments! The connecting cable must not contact the hot griddle/hob.
- **Do not put kitchen foil or plastic onto the griddle/hob.** Things that may melt, e.g. plastics, foils or sugar, must be kept away from the griddle/hob. **Melted parts must immediately be lifted off** from the griddle/hob **when still hot** by means of the supplied cleaning scraper in order to avoid damaging.
- Avoid repeated burning of contaminations.
- Lime deposits are harmful to the griddle/hob.
- Never use silicone-containing cleansing agents to clean the griddle! Please observe the cleaning and servicing instructions.

# Using the hob/griddle


## Before using the first time

- Before preparing the first meals clean the griddle by means of a moist cloth and a bit washing-up liquid.  
Afterwards wipe it dry with a non-fluffy cloth.

## The hob/griddle

- The griddle/hob is resistant against thermal shocks (coldness and heat) and also very robust.
- When switching on the griddle/hob a short buzzing noise may be heard from the heating. This is design-specific and has no influence on quality and operation.
- We would like to indicate that scratches on the griddle/hob caused by improper cleaning or cutting with knives do not have a negative influence on the operation of the device. They merely impair the appearance of the appliance.

# Using the cooking zones

 **Please note the safety instructions!**

Subsequent to initial connection and in the event of a power failure, the controls will be tested automatically.

### Important!

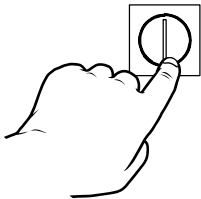
No objects must be lying on top of the sensors when adjusting the sensor's sensitivity.

The sensor controls are operated as follows: with your fingertip, lightly touch the circles with the symbols on the glass ceramic surface. A buzzer will indicate when the controls have been operated correctly.

## Turning the hob on

Touch the on-off sensor until the buzzer sounds.

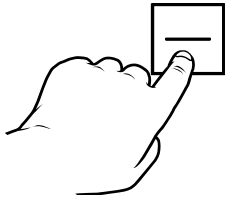
The cooking level indicators of the cooking zones display a "0".  
The appliance is in operation (stand-by mode).



The stand-by mode switches off automatically if no cooking zone is activated within a period of 10 seconds.

## The cooking levels

4



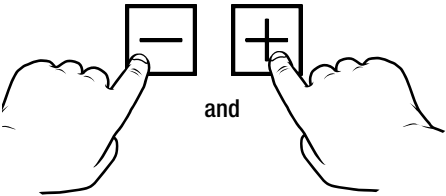
A cooking zone level is selected with the minus sensor. When it is touched once the cooking zone switches onto level 4.  
The plus and minus sensors are then used to select the required cooking level.

Cooking level	Suitable for
1-3	heating up, keeping warm swelling, defrosting
4-5	steaming, soaking boiling
6-8	frying, deep-fat frying
9	heating large quantities

Grilling level	Suitable for
1-4	Warming
5-7	Moderate grilling
6-9	Hot grilling

## Switching off the selected cooking zone:

Press the minus sensor until the 0 setting is indicated,  
or  
press the plus sensor and the minus sensor simultaneously.

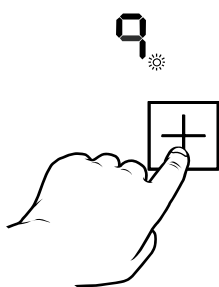


## Automatic boost function

Each of the cooking zones and the griddle are fitted with the automatic boost function. The parboiling boost is activated at full power. The parboiling boost time depends on the subsequent cooking level which has been selected after the activation.

The cooking zone automatically changes to the selected level as soon as the set parboiling boost time has elapsed.

Cooking level	Parboiling boost, time in min:sec
1	01:22
2	02:44
3	04:24
4	05:28
5	06:50
6	01:22
7	02:44
8	02:44
9	- : -



Select the cooking level 9 with the plus sensor.

A dot will light up on the cooking level display.

Now the required cooking level – from 1-8 – is set with the minus sensor within 10 seconds.

If the required cooking level is selected after the decimal point has switched off, the automatic boost function will not be activated.

## Residual heat indicators

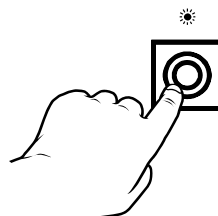
H



As long as the cooking zone is still hot an "H" will appear in the display when the cooking zone has been switched off.

## Dual-circuit cooking zone

As a standard rule, the smallest cooking zone diameter is heated. Switch on the outer cooking zone circuit for large pots.

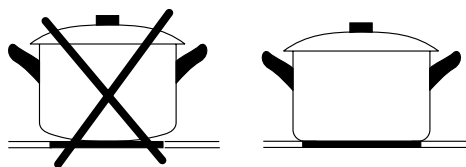


Two-circuit connection of the cooking zone can only be effected after the cooking zone has been activated and switched on. Select the desired cooking level 1-9. Switch on the second heating element by means of the Multi-circuit key. The control lamp lights up.

The corresponding cooking zone must also be activated in order to switch off the two-circuit connection. The outer heating circuits are switched off by pressing the Multi-circuit key once again. The control lamp is then no longer lit.

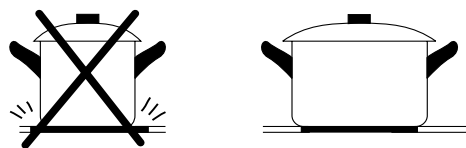
## Which are the best pots and pans?

**Use pots and pans with flat, smooth bottoms.**



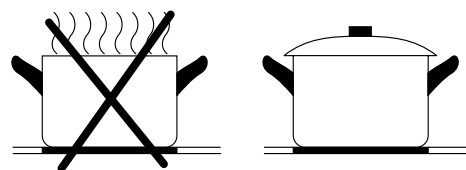
The cooking time with pans and pots with curved bottoms is longer and consumes more energy. Pans with rough bottoms scratch the glass ceramic cooking surface when they are moved. When using cookware made from fireproof glass or porcelain please follow the instructions of the manufacturer.

**Choose a pot or pan whose diameter fits the cooking zone.**



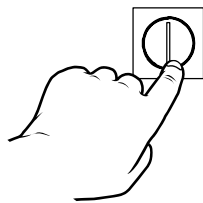
By doing this you save energy and cooking time and avoid the overheating of the hob.

**If possible always place a lid on the pan.**



You save a lot of energy by cooking in a closed pan. Food only boils over when the temperature is too high. For the cooking zones, you can precisely set the temperature required. With a little practice, you will readily make the correct choice of cooking settings so that nothing boils over even when a lid is in place.

## The emergency switch



All of the cooking zones can be switched off quickly by means of the ON/OFF sensor.

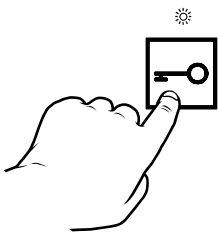
## Sensor-lock (child-proof lock)

The sensor lock can be used to protect the appliance against unauthorised operation.

The following functions can still be used when the lock is activated:

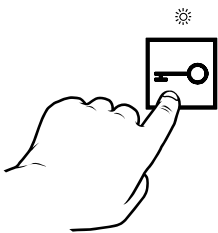
- emergency switch-off (ON/OFF sensor)
- de-activating the lock

### Activating the lock:



Press the sensor for the lock until the buzzer sounds. The control lamp for the lock will light up and go off after a few seconds. The lock has been activated and the control sensors cannot be operated. When one of the sensors is touched, a signal will sound and the control lamp for the lock will light up briefly. The lock remains activated even when the appliance is switched off (on-off sensor).

### De-activating the lock:



Press the sensor for the lock until the buzzer sounds. The control lamp for the lock will light up and go off after a few seconds.

## Time limit function (holiday function)

The appliance has an automatic time limit function. It prevents the appliance from being in operation for a longer period of time.

The timer of the time limit function depends on the setting of the cooking level: The higher the setting of the cooking level the faster it switches off.

Cooking level	Appliance switches off after
9	1 hour
8 7 6	2 hours
5	3 hours
4	4 hours
3 2	5 hours
1	10 hours

The time limit function operates for each cooking zone separately.

Should the safety cut-off device have been activated, an "H" will appear in the display if residual heat is still present. Once the on-off sensor has been pressed, the controls will be ready for operation again.

## Grilling

**⚠** Please do not use olive oil for grilling. Burnt in residues of olive oil can only be removed with great difficulties.

- Preheat the barbecue immediately before grilling for approx. 5 minutes in grill level 9.
- Place the food directly onto the glass ceramic. Do not use aluminium foil or similar.
- Grill the meat on both sides at grill level 9 until it can be taken off from the griddle. In this way the meat juices remain in the grill goods.
- Then switch down, if required (e.g. level 6), and grill the meat until it is done. Toss thick pieces of meat or sausages several times.
- Remove the grilling residuals by means of the cleaning scraper after every grilling procedure.

**👉 If the barbecue has been operated at a low temperature setting, preheat it at temperature setting 9 again before putting new meat on it.**

- 👉 Do not grease the griddle with oil. Lean meat can be greased with oil.
- 👉 When grilling very fatty foods, carefully dab away the fat using a paper kitchen towel.
- 👉 In case of pickled meat, remove surplus grease and coarse spices (like onions, leaves or thyme).
- 👉 Please keep in mind that large quantities of meat and sausages need longer grilling times than small quantities. We therefore recommend to grill several smaller quantities one after the other.

# Cleaning and Care

⚠ **Sugar and food containing sugar** (e. g. marmalade) and **melted plastic** must **immediately** be removed with the cleaning scraper from the hot griddle/cooking surface. Otherwise the surface can be destroyed when cooling down.

⚠ Never use cleansers which contain silicon. These will leave a film on the grill surface which could be absorbed by the food upon next use. Therefore, follow the instructions of the manufacturer in this regard.

- Clean the griddle after every use.
- Use only the glass scraper provided for removing large food particles left from grilling.
- Never use abrasive materials such as steel wool or abrasive cleansers!
- Make sure that no cleaning residuals remain on the griddle.
- ☞ Residues of cleaning agents can cause discolouring the next time you switch it on. Cloths and sponges which are used for the cleaning of other surfaces can cause discolouring.
- We recommend you to rub down the griddle with half a lemon or lemon juice. Any slight dirt marks from protein, e.g. from meat, is removed and the griddle shines again.

## Using a cleaning scraper

⚠ Caution! Risk of cutting! The blade of the cleaning scraper is very sharp!

⚠ **Attention:** When cleaning the griddle/hob do not reach between grilling/cooking surface and housing with the peak of the cleaning scraper!

Always hold the cleaning scraper flat to the surface and push the grease away from you.

⚠ Do not scratch the surface with the edge of the scraper.



## Cleaning the griddle/hob

- ⚠ Make sure that no cleaning residuals remain on the griddle/hob.
- First of all remove all food residuals and fat splashes from the hot griddle/hob by means of the cleaning scraper.
  - Clean the griddle/hob with water and some detergent.
  - Rewipe it with clear water and finally dry it.
- ☞ In case there are still some soil particles left on the griddle/hob after cleaning, they can easily be removed by means of a special cleansing agent, e.g. VSR O-FIX-C (available from the Küppersbusch Customer service). Then wipe off the entire griddle/hob with a wet and afterwards with a dry cloth.

# What to do if trouble occurs...

⚠ Never unscrew the device! Repairs must be carried out by a qualified service engineer!

But there are some problems that you can fix yourself. First check whether there has been any operating error. Repairs during the guarantee period are chargeable, if they are caused by user error or non-observance of the following instructions.

Fault	Possible cause	Remedy
Griddle/hob cannot be switched off.	Faulty electronic component.	Disconnect fuse, call customer service.
LED display for cooking settings and heat display does not come on or only partially.	LED display defective.	Call Customer service. Risk of burning, as the temperature warning is not guaranteed.
Griddle/hob does not heat up.	Household fuse defective.	Check and replace fuse, if necessary.
	Sensor lock (child-proof lock) not de-activated.	De-activate the sensor lock (child-proof lock).
	Griddle/hob defective.	Call Customer service.
	Inner circuit of a multi-circuit cooking zone defective.	Under no circumstances continue to use the outer circuit which is still working! Immediately call Customer service.

## Model identification plate

The rating label is located at the bottom side of the appliance and on the front page of this manual.

Always indicate the data provided on the rating label when calling in customer service or ordering spare parts.

# Installation instructions for fitter

## General

- Lift off the glass ceramic surface only laterally, never at the front panel!
- Do not use a screw driver to lever the appliance out of the opening - This will damage the frame of appliance. When removing the appliance press it from the bottom out of the opening.

## Installation conditions

- The plastic finish or the veneer of built-in kitchen furniture must have been produced using a heat-resistant adhesive (100 °C).
- The working surface must be installed absolutely horizontally and the opening must be cleanly cut.
- No cross-bars may be in the area of the cut-out underneath. They have to be reduced at least to the opening size.
- The seals must be replaced whenever the appliance is removed from the worktop.

## Electrical connection

- Statutory regulations and the connection specifications issued by the local power supply company must be strictly observed.
- Ensure that all live connections are safely insulated when installing the oven.
- The appliance is supplied ready to plug in. It should be connected only to a properly protected wall socket. Installing and wiring a socket or replacing the connection cable should only be performed by an electrician and in observance of the relevant regulations.
- If the socket is inaccessible after the installation, safety regulations require that an all-pole isolator with a contact opening of at least 3 mm be used on the installation side.
- The wall-socket can be mounted under the working top below the griddle/hob or in a side cupboard in the wall. Do not mount it above the griddle/hob!

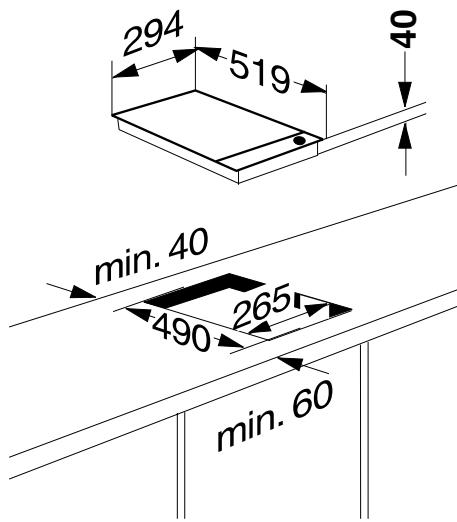
Connection standard mains plug into a wall socket.

	EKE	EGE
Total rating	230 V: 2,9 kW 240 V: 3,2 kW	230 V: 1,4 kW 240 V: 1,5 kW
Electrical connection	230-240 V, 50 Hz	230-240 V, 50 Hz
Fuse current	16 A	16 A

## Dimensions and distances

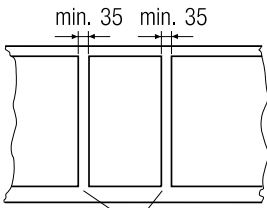
- This appliance can be mounted with two sides to a wall or a cupboard side with a distance of at least 40 mm. The third side side may only be placed next to a appliance of the same height at the most.
- ☞ The distance to mounted cupboards should be for technical reasons at least 300 mm.
- Cooker hoods or wall cupboards mounted above the griddle/hob must be installed with a minimum distance of 650 mm to the griddle/hob.

### Installation dimensions

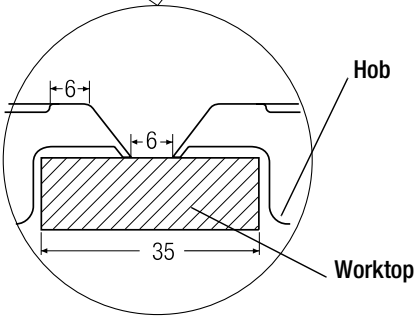


- When installing several hobs side by side please observe the minimum distances between the worktop openings as shown in the drawings:

### Top view



### Detail



## Installation

- ☞ When installing stone worktops the griddle/hob cannot be fastened with clips. See page „Special case: Installation in a stone worktop“ page 16.

### Cutting-out the opening

- First neatly cut out the worktop opening.
- The distances of the opening to the wall for the front, the back and the side have to be observed!

### Seal the cut sections

- The cut sections should be sealed with a water-repellent protection paint.

### Checking or replacing the sealing

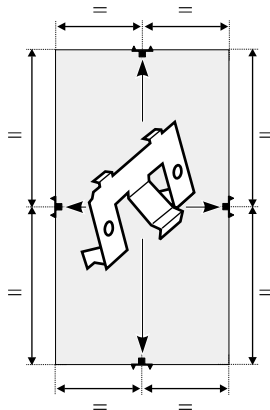
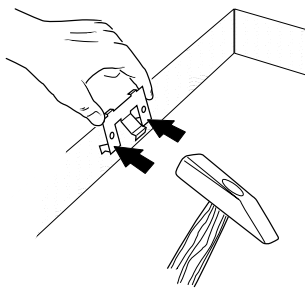
- Check that the seal fits well and has no gaps.

**With uneven worktops** (for example tiles) you have to remove the sealing strip and apply a temperature resistant and elastic sealant.

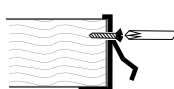
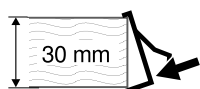
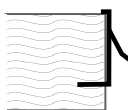
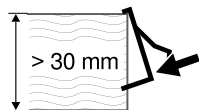
- Clean the surfaces according to the instructions, apply the sealant and press the appliance into the opening.
- Cut away excess sealant and clean the sealed surface immediately with water.

## Drive in the clips

- Align the clips carefully and drive them in with a hammer.



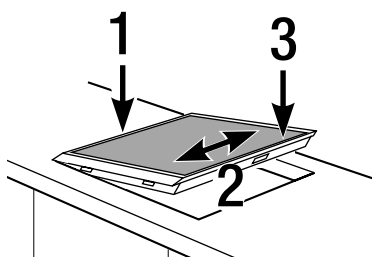
Worktops with more than 30 mm thickness:



With worktops with 30 mm thickness the clips have to be screwed down with two screws (not supplied)!

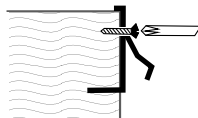
## Inserting the griddle/hob

- Position the griddle/hob on the left side (1), align it (2) and insert the clips (3).  
Be careful not to pinch the connecting cable!



⚠ It is essential that the hob rests evenly in the opening, since strain may cause the griddle/hob to crack on being heated up.

- ☞ If the griddle/hob is not fixed tightly in the opening it is slightly too big. In this case screw the clips with two screws down each (not supplied) to raise the spring tension.



## Plug the mains plug into the wall socket.

- Insert the plug into the wall socket.
- The exceeding cable has to be pulled out of the installation area.

## Special case: Installation in a stone worktop

With a worktop made of marble, granite or similar material the griddle/hob has to be fixed from the bottom. Clips are not needed.

- Insert the griddle/hob into the opening.
- Screw down the griddle/hob with the tension elements starting from the bottom.

