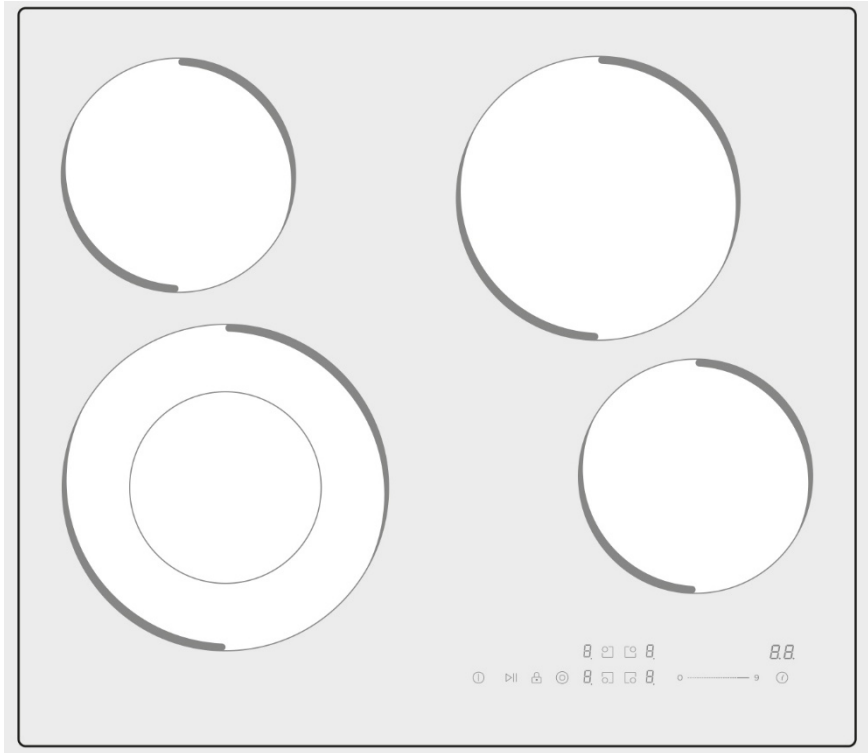


witt

CHP60



User Manual – Ceramic Hob (EN)

WARNING: Please read these instructions carefully before using the appliance and keep them for future reference. Design and specifications are subject to change without prior notice as part of product improvements. Please contact your dealer for further information. The illustrations in this guide are for indicative purposes only. The actual product may differ.

Thank you for choosing Witt.
We hope you enjoy your new product.

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SAFETY INSTRUCTIONS

The following safety instructions are intended to prevent unforeseen risks or injuries resulting from incorrect or unsafe use of the appliance. Please check upon receipt that the packaging and the appliance are undamaged to ensure safe use.

If you notice any damage, please contact the retailer. Please note that, for safety reasons, no alterations or modifications to the appliance are permitted. Incorrect use may lead to dangerous situations and invalidate the warranty.

Explanation of symbols	
	DANGER This symbol indicates a risk to life and health due to an extremely flammable gas.
	WARNING – Electrical voltage This symbol indicates a risk to life and health due to electrical voltage.
	WARNING This signal word indicates a hazard of medium risk, which may result in death or serious injury if not avoided.
	CAUTION This signal word indicates a hazard with a lower level of risk, which may result in minor or moderate injury if not avoided.
	PLEASE NOTE: This signal word indicates important information (e.g. risk of property damage), but not a health hazard.
	Follow the instructions This symbol indicates that the appliance must only be operated and maintained in accordance with the user manual.

Risk of electric shocks

Your safety is important, so please read these safety instructions before using the hob.

Installation

- Disconnect the appliance from the power supply before carrying out any work or maintenance.
- A proper grounded connection is required.
- Any alterations to the property's electrical installation must only be carried out by a qualified electrician.
- Failure to follow these instructions may result in electric shock or death.

Risk of cuts

- Please be careful – the edges of the panel are sharp.
- Failure to take care may result in personal injury or cuts.

Important safety instructions

- Flammable materials or products must never be placed on the appliance.
- Please ensure that this information is available to the person installing the appliance, as this may reduce installation costs.
- To avoid danger, the appliance must be installed in accordance with these installation instructions.
- The appliance must only be installed and earthed by a qualified professional.
- The appliance must be connected to a power supply fitted with a switch that ensures it can be completely disconnected from the electric grid.
- Incorrect installation may invalidate the warranty or liability.
- If the main power supply cable is damaged, it must be replaced by the manufacturer, their service partner or a similarly qualified professional to avoid any risk.
- **WARNING:** If the surface is cracked, switch off the appliance to avoid the risk of electric shock. Applies to hobs with a glass-ceramic surface or similar materials that protect live parts.
- Metal objects such as knives, forks, spoons and lids may not be placed on the hob surface as they can get very hot.
- Do not use a steam cleaner to clean the hob.
- The device is not intended to be operated via an external timer or separate remote control system.
- **WARNING:** Fire hazard – do not leave any objects on the hob.
- Cooking must be supervised. Short-term cooking must be monitored constantly.
- **WARNING:** Leaving food to cook unattended in fat or oil can be dangerous and may cause a fire. NEVER try to put out a fire using water! Instead, switch off the appliance and smother the flames, for example with a lid or a fire blanket.
- **WARNING:** Only use protective equipment for hobs that have been developed by the manufacturer of the appliance or are recommended in the user manual. Using unsuitable protective equipment may result in accidents.

Cleaning and maintenance

Risk of electric shocks

- Do not cook on a damaged or cracked hob. If the hob surface becomes damaged or cracked, switch off the power immediately and contact a qualified professional.
- Always switch off the power before cleaning or carrying out maintenance.
- Failure to follow these instructions may result in electric shock or death.

Risk of hot surfaces

- During use, parts of the appliance become so hot that they may cause burns.
- Avoid contact between your body, clothing or other objects (apart from suitable cookware) and the hob's glass surface until it has cooled down.
- The handles on pots and pans can get hot. Make sure that the knobs do not protrude over other active cooking zones. Keep handles out of the reach of children.
- Failure to follow these instructions may result in burns or scalding.

Risk of cuts

- The sharp blade of a hob scraper is exposed when the protective cap is pulled back. Use it with great care, and always keep it out of reach of children.
- Failure to take care may result in personal injury or cuts.

Important safety instructions

- Never leave the appliance unattended during use. Overcooking can cause smoke to develop, and grease or food residues may catch fire.
- Never use the device as a worktop or as a place to store things.
- Never leave objects or kitchen utensils on the appliance.
- Never use the appliance to heat up a room.
- Always switch off the cooking zones and the hob after using them as described in this user manual (i.e. using the touch controls). Do not rely on the pot detection feature to automatically switch off the cooking zones when you remove the cookware.
- Do not repair or replace any parts of the appliance unless specifically stated in this user manual. All other servicing must be carried out by a qualified professional.
- Do not place or drop heavy objects onto the hob.
- Do not stand on the hob.
- Do not use cookware with an uneven base, and avoid dragging cookware across the hob's glass surface, as this may scratch the glass.
- Do not use scouring pads or other abrasive cleaning products, as these may scratch the hob's glass surface.
- This device is intended for household use and similar applications such as:
 - staff kitchens in stores, offices and other working environments,
 - farm properties
 - by guests at hotels, motels and other accommodation facilities

- bed and breakfast-style settings
- **WARNING:** The device and its accessible parts become hot when in use.
- Do not touch the heating elements.

Child safety

- Accessible parts may become hot during use. Keep children away from the appliance while it is in use and while it is cooling down.
- This appliance may be used by children aged 8 years and over, as well as by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge, provided they are supervised or have received instruction on the safe use of the appliance and understand the risks involved in its use.
- Children must not play with the appliance, or sit, stand or climb on it.
- Cleaning and maintenance may only be carried out by children if they are supervised.
- The appliance and its power cord must be kept out of the reach of children under 8 years of age.
- Do not store items that might be of interest to children in cupboards above the appliance. Children who climb on top of the hob plate may be seriously injured.
- Do not leave children alone or unsupervised near the appliance whilst it is in use.
- Children under the age of 8 must be kept away unless they are under constant supervision.

SPECIFICATIONS

Ceramic hob	CHP60
Number of cooking zones:	4 zones
Supply voltage	220–240 V AC, 50 Hz or 60 Hz
Total connected load:	5800 - 7000 W
Product dimensions (L × W × H):	590 × 520 × 51 mm
Cut-out dimensions (A × B):	560 × 490 mm ²).

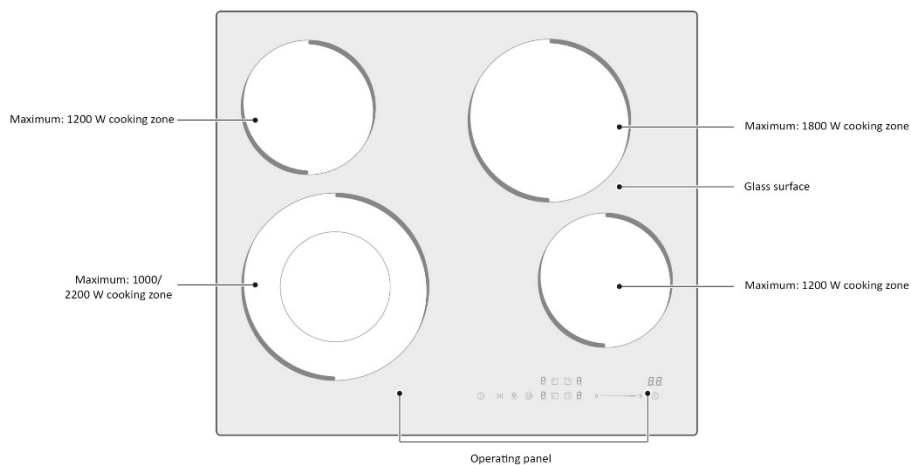
Weights and measurements are approximate. As we are constantly improving our products, we reserve the right to change specifications and designs without prior notice.

	Symbol	Data	Unit
Model identification	-	CHP60	
Hob type	-	Built-in ceramic hob	
Heating technology (induction hobs and cooking zones, traditional glass-ceramic hot zones, solid-surface hobs)	-	4 x cooking zones	
Heating technology (induction hobs and cooking zones, including traditional glass-ceramic hot zones and solid-surface hobs)	-	Ceramic hobs	
For circular electric cooking zones: diameter of the effective heating area per cooking zone	Ø	Zone 1: 23.0 Zone 2: 16.5 Zone 3: 20.0 Zone 4: 16.5	cm
For non-circular electric cooking zones or areas: the length and width of the effective heating area per cooking zone or area	L,W	-	cm
Energy consumption per hob or cooking zone, calculated per kg	EC - Energy consumption:	Zone 1: 181.2 Zone 2: 174.9 Zone 3: 176.5 Zone 4: 190.8	Wh/kg
Energy consumption for the hob, calculated per kg	EC – energy consumption of the hob	180.9	Wh/kg

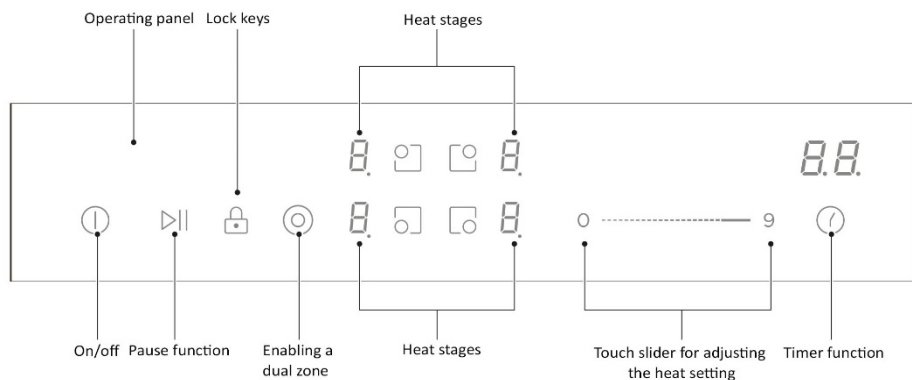
The data has been determined in accordance with standard EN 60350-2 and Commission Regulation (EU) No 66/2014.

If no operation is performed after switching on the hob, the appliance will automatically switch to standby mode after 1 minute. Power consumption in standby mode is 0.5 W.

PRODUCT OVERVIEW



Operating panel



Please note: All illustrations in this user manual are for illustrative purposes only. The actual product may differ from the illustrations shown.

Function and mode of operation

This microcomputer-controlled ceramic hob meets a variety of cooking needs thanks to its resistance heating, microcomputer control and multiple power settings – making it the ideal choice for modern homes.

The ceramic hob has been designed with the user in mind and features a functional and well-thought-out design. The hob delivers safe and reliable performance, making everyday life more comfortable and allowing you to enjoy cooking to the full.

Before you start using your new hob

- Please read this user manual carefully, paying particular attention to the section on safety instructions.
- Remove any protective film from the hob.

QUICK START GUIDE



WARNING

Take care when frying, as oil and fat heat up very quickly, especially when using PowerBoost. At very high temperatures, oil and fat can spontaneously combust and therefore pose a serious fire hazard.

Cooking tips

- Once the food starts to boil, turn down the heat.
- Using a lid reduces cooking time and saves energy by retaining heat.
- Minimise the use of fluid or fat to reduce preparation times.
- Start cooking on a high setting, then reduce the heat once the food is cooked through.

Simmering and cooking rick

- Simmering takes place just below the boiling point, at around 85 °C, with small bubbles occasionally rising to the surface. This is essential for tasty soups and tender stews, as the flavours develop without the food being overcooked.
- Sauces made with eggs or thickened with flour should be cooked below the boiling point.
- Some dishes, including rice cooked using the absorption method, may require a higher heat setting than the lowest one to ensure they are cooked properly within the recommended time.

Cooking steak

How to cook juicy and tasty steaks:

1. Leave the meat to allow it to reach room temperature for about 20 minutes before cooking.
2. Heat a frying pan with a heavy base.
3. Brush both sides of the steak with oil. Add a small amount of oil to the hot pan, then place the meat in it.
4. Turn the steak once during cooking. The exact cooking time depends on the thickness of the steak and how well done you want it. The time may vary from approximately 2 to 8 minutes per page. Gently press the steak to check how well done it is – the firmer it feels, the more well done it is.
5. Let the steak rest for a few minutes on a warm plate before serving, so that it becomes more tender.

Stir-frying

1. Select a flat-bottomed wok or a large frying pan.
2. Make sure you have all the ingredients and utensils ready. Stir-frying must be done quickly. If cooking large quantities, prepare the food in several smaller batches.
3. Preheat the pan briefly and add two tablespoons of oil.
4. First cook the meat, set it aside and keep it warm.
5. Stir-fry the vegetables. Once they are hot but still crisp, reduce the heat. Return the meat to the pan and add the sauce.
6. Gently stir the ingredients so that they heat through evenly.
7. Serve immediately.

Registration of small objects

- If a pan of an unsuitable size or material (e.g. aluminium) or a small object (e.g. a knife, fork or key) is placed on the hob, the hob will automatically switch to standby after 1 minute. The fan continues to cool the hob for a further minute.

Heat stages

The settings below are for guidance only. The exact setting depends on several factors, including your cookware and the amount of food. Experiment to find the settings that work best for your hob.

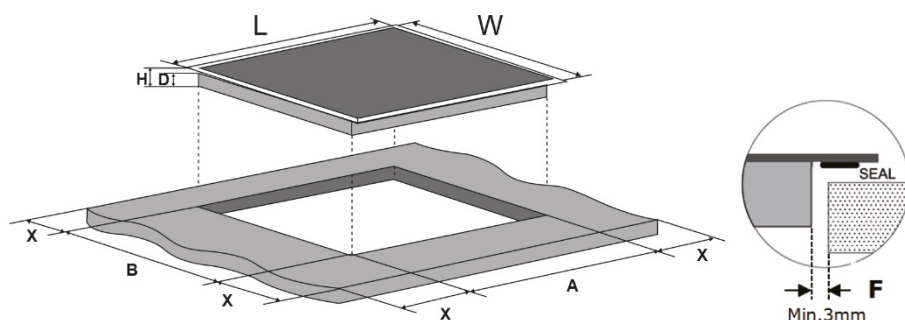
Heat stages	How to use
1-2	• Gentle heating of small quantities of food • Melting chocolate, butter and foods that quickly get burnt • Light simmer • Slow heating
3-4	• Reheating • Quick simmer • Cooking rice
5-6	1. Pancakes
7-8	2. Sautéing 3. Cooking pasta
9	1. Stir-frying 2. Browning/frying over a high heat 3. Making soup 4. Boiling water

INSTALLATION

Cut-out

Cut a hole in the worktop according to the dimensions shown in the drawing. For installation and use, there must be a clearance of at least 5 cm around the cut-out. Make sure the worktop is at least 30 mm thick. Choose a heat-resistant and insulating worktop (wood and similar fibrous or hygroscopic materials must not be used unless they have been impregnated) to avoid electric shock and warping caused by heat radiation from the hob. See the illustration below.

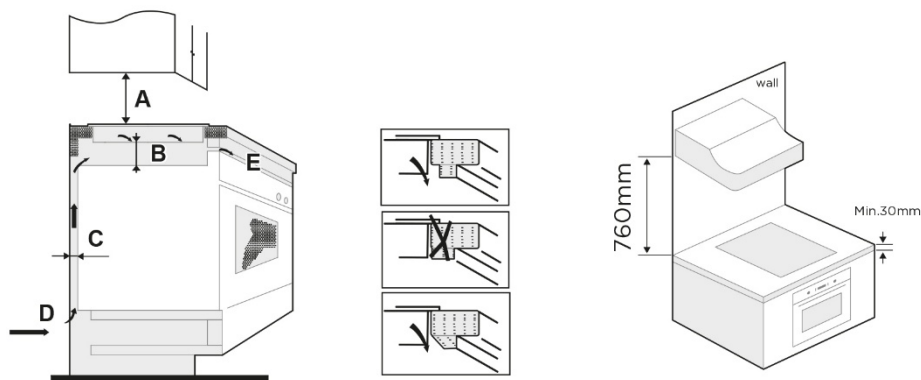
⚠ Please note: The clearance between the sides of the hob and the inner surfaces of the worktop must be at least 3 mm.



L (mm)	W (mm)	H (mm)	D (mm)	A (mm)	B (mm)	X (mm)	F (mm)
590	520	51	47	560+2	480+2	50 min.	3 min

In all cases, ensure that the hob is adequately ventilated and that the air inlets and outlets are not blocked. Make sure that the hob is in good working order. See the illustration below.

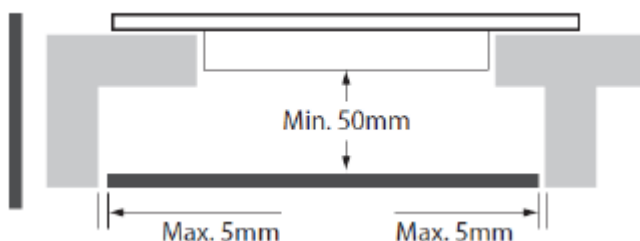
⚠ Please note: The safety distance between the hob place and a cabinet above it should be at least 760 mm.



A (mm)	B (mm)	C (mm)	D	E
760	25 minutes	20 min.	Air intake	Air vent (5 mm)

WARNING: Ensure there is adequate ventilation

Make sure that the hob is adequately ventilated and that the air inlets and outlets are not blocked. To avoid accidentally touching the underside of the hob, which can become very hot, or the risk of electric shock during use, it is necessary to fit a wooden panel, secured with screws, at a distance of at least 15 mm from the underside of the hob. Follow the requirements below.



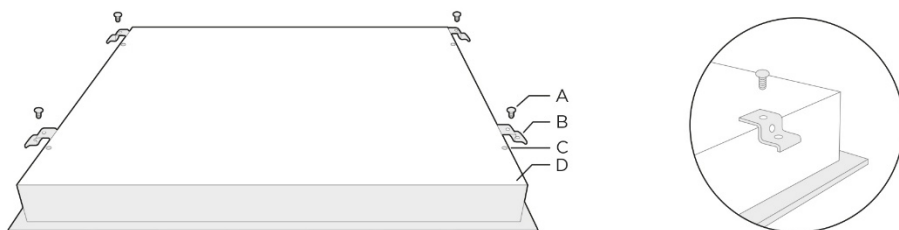
There are ventilation openings around the hob. **IT IS IMPORTANT** that these openings are not blocked by the worktop during installation.

1. Please note that adhesives used on plastic or wooden materials in kitchen furniture must be able to withstand temperatures of at least 150 °C to prevent the finishes from peeling.
2. The rear wall and adjacent and surrounding surfaces must be able to withstand temperatures of up to 90 °C.

Before fitting the mounting brackets

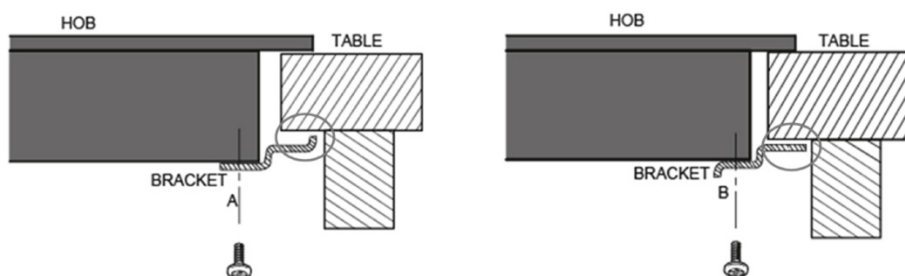
The appliance must be placed on a stable and even surface (use the packaging). Avoid applying pressure to the control panels that protrude from the hob.

Secure the hob to the worktop by screwing the four brackets into the underside of the hob (see illustration) after installation.



A	B	C	D
Screw	Brackets	Screw hole	Base

Adjust the position of the bracket to match the thickness of the worktop.



⚠ Under no circumstances must the fittings come into contact with the inner surfaces of the worktop after installation (see illustration).

CAUTION

1. The hob plate must be installed by qualified personnel or technicians. Installation must not be carried out by the user.
2. The hob plate must not be installed directly on top of a dishwasher, refrigerator, freezer, washing machine or dryer as the moisture may damage the electronic components of the hob plate.
3. The hob must be installed to ensure optimum heat dissipation, thereby guaranteeing high reliability.
4. The wall and the area above the worktop must be able to withstand heat.
5. To prevent damage, the laminate and adhesive must be heat-resistant.
6. Do not use a steam cleaner.

Before installing the hob, ensure that:

1. The worktop must be flat and level, and no structural components must obstruct the required clearances.

2. The worktop must be made of a heat-resistant and insulating material.
3. If the hob is installed above an oven, the oven must be fitted with a built-in cooling fan.
4. The installation must comply with all clearance requirements as well as applicable standards and regulations.
5. A suitable circuit breaker that ensures complete disconnection from the mains supply must be integrated into the fixed installation and fitted in accordance with the applicable installation regulations.
6. The circuit breaker must be of an approved type and ensure a contact gap of at least 3 mm on all poles (or on all live [phase] conductors, if permitted by local installation regulations).
7. The circuit breaker must be easily accessible to the user once the hob has been installed.
8. If you are unsure about the installation requirements, please contact your local authorities or consult the building regulations.
9. Use heat-resistant and easy-to-clean surfaces (e.g. ceramic tiles) on the walls around the hob.

After installing the hob, ensure that:

1. The power cable is not accessible through cabinet doors or drawers.
2. There is an adequate supply of air from the kitchen unit to the underside of the hob.
3. If the hob is installed above a drawer or cupboard, a heat shield needs to be fitted underneath the hob.
4. The circuit breaker is easily accessible to the user.

Connecting the hob to the power supply

! The hob must only be connected to the power supply by a qualified electrician.

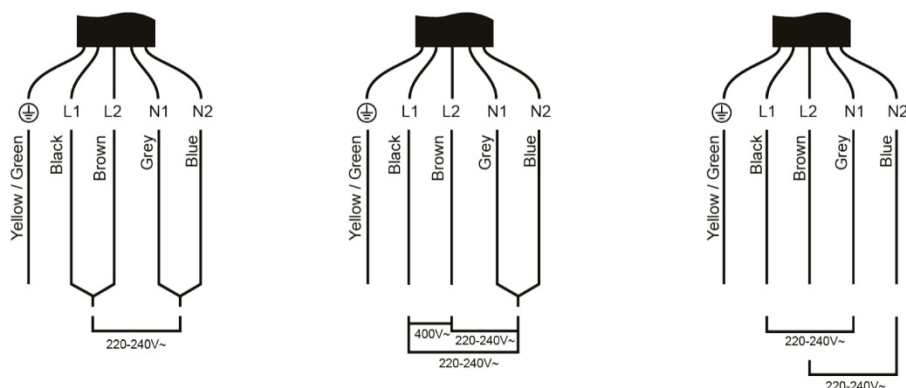
Before connecting the hob to the power supply, please verify the following:

1. That the fixed electrical installation is suitable for the hob's power consumption.
2. That the voltage corresponds to the value stated on the type plate.
3. That the power supply cable is of a suitable size for the load specified on the rating plate.

Do not connect the hob to the power supply using adaptors, splitters or extension leads, as this may cause overheating and a fire.

The power supply cable must not come into contact with hot parts and must be positioned so that the temperature does not exceed 75 °C at any time.

! If you are unsure whether the fixed electrical installation is suitable, please contact a qualified electrician. Any modifications must only be carried out by a qualified electrician.



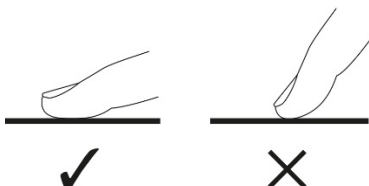
1. If the cable is damaged or needs replacing, the work must be carried out by an authorised service technician using the correct tools to avoid any risk.
2. If the appliance is connected directly to the power supply, a multi-pole switch with a contact gap of at least 3 mm between the contacts must be installed.
3. The installer must ensure that the electrical connection has been carried out correctly and complies with the applicable safety regulations.
4. Do not bend or pinch the cable.
5. The cable must be checked regularly and may only be replaced by authorised professionals.

! The underside of the hob and the power supply cable must not be accessible after installation.

HOW TO OPERATE

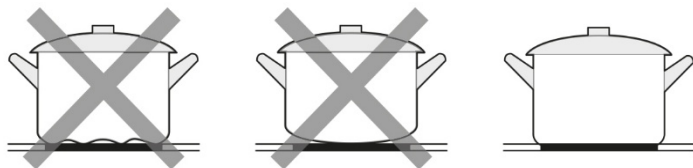
Touch screen

1. The controls are touch-sensitive, so there is no need to press hard.
2. Use the tip of your finger – not the side of your finger.
3. You will hear a beep every time a touch is detected.
4. Make sure that the control panel is always clean and dry, and that there are no objects (e.g. kitchen utensils or cloths) on it. Even a thin film of water can make it difficult to operate.

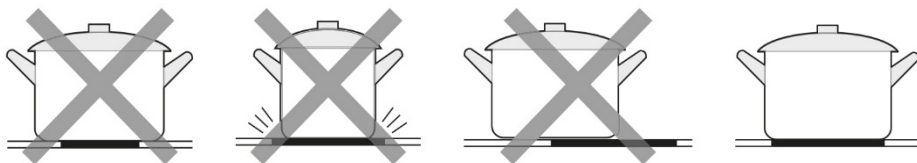


Choosing suitable cookware

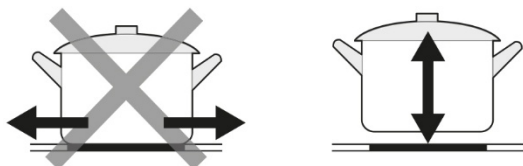
1. Do not use cookware with uneven edges or a curved base.



Make sure that the base of the pan is smooth, lies completely flat against the glass surface and is the same size as the cooking zone. Always place the cookware in the centre of the cooking zone.



2. Always lift cookware off the hob – avoid sliding it, as this may scratch the glass surface.

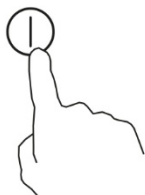


How to use the hob

1. Start cooking

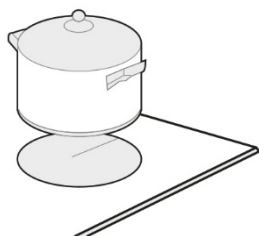
Once connected to the power supply, the appliance will emit a beep; all indicators will light up for 1 second and then go out again, indicating that the hob is in standby mode.

1. Press the on/off button and all displays will show "--".

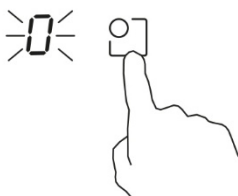


2. Place suitable cookware on the cooking zone you wish to use.

- Make sure that the bottom of the cookware and the surface of the cooking zone are clean and dry.

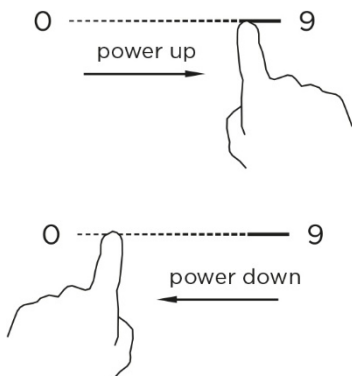


3. Select a cooking zone. The indicator next to the key flashes "0".



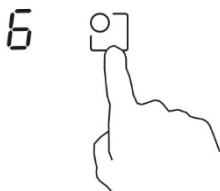
4. Select a heat setting by pressing the "-" or "+" button.

- If you do not select a heat setting within 1 minute, the hob will switch off automatically. You will then need to start again from step 1.
- You can change the heat setting at any time during cooking.
- You can adjust the power level from 0 to 9 using the slider control.

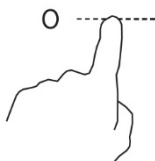


2. Finish cooking

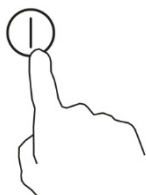
1. Press the button for the cooking zone you wish to switch off.



2. Switch off the cooking zone by moving the slider control to "-". Make sure that the display shows "0".



3. Switch off the entire hob by pressing the on/off button.



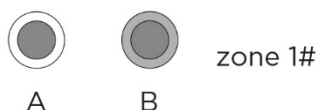
4. Please be aware of hot surfaces

“H” indicates which cooking zones are hot to the touch. The indicator disappears once the surface has cooled to a safe temperature. It can also be used as an energy-saving feature – if you want to heat several pots, you can use a cooking zone that is still warm.



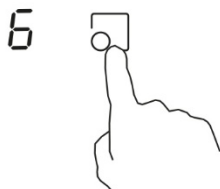
3. Using the dual-zone function

- This function only works on cooking zone 1#.
- The dual-zone has two cooking zones: an inner and an outer zone. You can use the inner zone (A) on its own or both zones (B) at the same time.

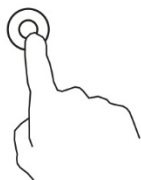


Enabling a dual zone

1. Press the button to select the cooking zone for the dual zone (e.g. at heat setting 6).



2. When the heat setting indicator flashes, press “”.



3. After 5 seconds, the indicator stops flashing, the dual-zone function is activated, and the heat setting is displayed alternately as “6” and “=”.



Disabling a dual zone

Press the button to select the cooking zone for the dual zone when the indicator is flashing, then press “”. The dual-zone function is deactivated, and the heat setting returns to “6”.

 Please note

- 1. The dual zone is only available on cooking zone 1#.
- 2. The function can be set from level 1 to level 9.
- 3. The dual zone can only be activated when cooking zone 1# is selected.

4. Pause function

- 1. When the cooking zones are in use, briefly press the “” button. The display flashes “ ”, and the heating stops.
- 2. Tap “” again briefly. The display shows the original heat setting, and the cooking zones resume heating.

5. Lock keys

- You can lock the control panel to prevent accidental use (e.g. children switching on the cooking zones).
- When the control panel is locked, all buttons are disabled except for the on/off button.

Enabling the keypad lock	
Press 	The display will show “Lo”
Disabling the keypad lock	
Press and hold  .	

 When the hob is locked, all control functions are disabled except for the on/off button.  In an emergency, the hob can always be switched off using the on/off button, but it must be unlocked again before it can be operated.

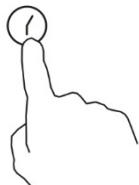
6. Timer functions

You can use the timer in two different ways:

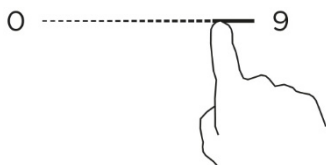
- You can use it as a timer. In this case, the timer will not switch off any cooking zones once the set time has elapsed.
- You can set it to switch off one or more cooking zones once the set time has elapsed.

a) Using a clock as a timer
(If no cooking zone is selected)

1. Make sure the hob is switched on.
Please note: You can use the timer even if no cooking zone is selected.
2. Press the timer control. The hour indicator shows "10", and "0" is flashing.

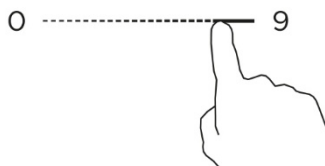
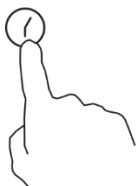
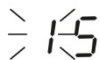


3. Set the time using the slider control. You can set the time from 0 to 99.
Please note: The setting is confirmed automatically if no action is taken within 5 seconds.



4. Press the timer control again. "1" will blink. Set the time using the slider control and adjust it from 0 to 9.

Please note: The setting is confirmed automatically if no action is taken within 5 seconds.



5. Press the timer control again. The time has now been set, and the countdown will start immediately. The display shows the remaining time.
Please note: The setting is confirmed automatically if no action is taken within 5 seconds.

25



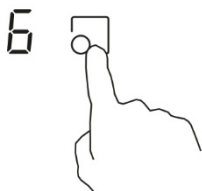
6. When the timer is set to 0, the heat setting display will automatically switch off after 3 seconds if no action is taken.

- -



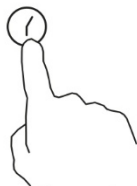
b) Setting the timer to switch off one or more cooking zones
Setting for a single cooking zone

1. Press the button to select the cooking zone.

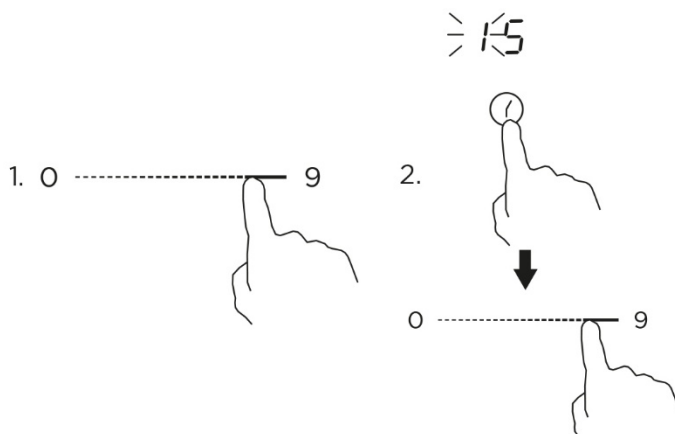


2. Press the timer control. The hour indicator shows "10", and "0" is flashing.

10



3. Set the time using the slider control, adjusting it from 0 to 9.



4. To reset the timer, set the time to "00" by following the steps above.

25



5. Once the time has been set, the countdown starts immediately. The display shows the remaining time, and the timer indicator flashes for 5 seconds.

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Setting the timer to switch off multiple cooking zones

Setting for multiple cooking zones

1. If several cooking zones are using this function, the timer display will show the shortest time. (For example, if cooking zone 1 is set to 5 minutes and cooking zone 2 to 15 minutes, the timer display will show "5".)



Please note

The red dot next to the heat setting indicator is flashing.

05

5.

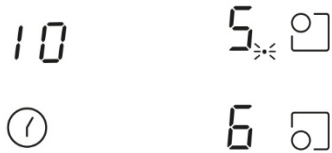
(set to 15 minutes)



6.

(set to 5 minutes)

2. When the countdown is complete, the corresponding cooking zone switches off. The next lowest time is then displayed, and the dot for the corresponding cooking zones flashes.



3. Once the preparation time is over, it the associated cooking zone will turn off automatically.



 Please note

- a) The red dot next to the heat setting indicator lights up when the cooking zone is selected.



- b) If you want to change the time after the timer has been set, you will need to start again from step 1.

7. Overheating protection

A temperature sensor monitors the temperature inside the ceramic hob. If the temperature gets too high, the hob will switch off automatically.

8. Residual heat indicator

Once the hob has been in use for a while, there will be residual heat. The letter “H” appears to warn that the surface is still hot.

9. Standard operating times

The automatic switch-off is a safety feature on the hob. The function switches off automatically if you forget to turn off the cooking process. The standard operating times for the various heating stages are shown in the table below.

Heat stages	Pause	1	2	3	4	5	6	7	8	9
Standard operating time (hours)		8	8	8	4	4	4	2	2	2

CLEANING AND MAINTENANCE

What	How	Important
Everyday dirt on glass (fingerprints, marks, food stains or non-sugary spills on the glass surface).	1. Switch off the hob. 2. Apply a hob cleaner whilst the glass surface is still warm (but not hot!). 3. Rinse and wipe dry with a clean cloth or kitchen roll. 4. Switch the hob back on.	• When the hob is switched off, the residual heat indicator is not displayed, but the cooking zone may still be hot. Please exercise extreme caution. • Stiff scouring pads, certain nylon sponges and harsh or abrasive cleaning products can scratch the glass surface. Always read the manufacturer's instructions to ensure that the cleaning product or sponge is suitable. • Never leave any cleaning product residue on the hob, as this may cause stains on the glass surface.
Boiling over, melted residue and hot sugary spills on the glass surface.	Remove immediately using a palette knife, putty knife or a scraper suitable for glass-ceramic hobs – please note that the cooking zones may be hot: 1. Switch off the hob at the wall socket. 2. Hold the spatula or utensil at an angle of about 30°, and scrape any dirt or spills towards a cooler part of the hob. 3. Wipe away any dirt or spills with a cloth or kitchen roll. 4. Follow steps 2–4 under “Everyday dirt on glass” above.	• Remove any residue from melted materials and sugary foods or spills as soon as possible. If it is left to cool on the glass surface, it may be difficult to remove and, in the worst case, could cause permanent damage to the glass. • Risk of cuts: When the protective cap is pulled back, the blade in the scraper is very sharp. Use it with great care, and always keep it out of reach of children.
Stains on the touchscreen controls.	1. Switch off the hob. 2. Mop up the spill. 3. Wipe the area around the touch controls with a clean, damp sponge or cloth. 4. Dry the area thoroughly with kitchen roll. 5. Switch the hob back on.	• The hob may beep and switch off automatically, and the touch controls may stop responding if there is liquid on them. • Make sure the area around the touch controls is completely dry before switching the hob back on.

RESOLVING PROBLEMS

Using the appliance may result in faults or malfunctions. The table below lists possible causes and provides instructions for resolving error messages or operational issues. We recommend that you read the table carefully to save time and avoid unnecessary costs when contacting the service centre.

Problem	Potential cause	Potential solution
The hob plate cannot be turned on	No power supply	Check that the hob is connected to a power supply and that the power supply is switched on. Check the fuses and the circuit breaker.
The touchscreen is not responding	The controls are locked	Unlock the controls. See the "Keypad lock" section for instructions.
The touchscreen is difficult to use	There may be a thin film of water on the control panel, or you may be using the sharp tip of your finger when touching it	Make sure the control panel is dry and use your whole fingertip when operating the hob
The glass surface is becoming scratched.	Cookware with rough edges. Inappropriate scouring pads or abrasive cleaning products are used.	Use cooking gear with a flat and smooth bottom. See the section on choosing suitable cookware. See the section on cleaning and maintenance.
Some pots are making crackling or clicking sounds.	This may be due to how the cooking gear is made (potentially with layers of different materials that vibrate at different frequencies).	This is normal for certain types of cookware and is not a sign of an error.

Error codes during use and solutions

Error code	Problem	Solution
No automatic reset		
E0	Zero defects	Reconnect the display board to the power board. Replace the circuit board.
E1	Fault in the temperature sensor for the ceramic hob – open circuit	Check the connection or replace the temperature sensor for the ceramic hob.
E2	Fault in the temperature sensor for the ceramic hob – short circuit	
E7	Fault in the temperature sensor for the ceramic hob	
C1	Temperature sensor for ceramic hob showing high temperature	Wait until the temperature of the ceramic hob returns to normal. Press the ON/OFF button to restart the device.
E3	Fault in NTC temperature sensor – open circuit	Replace the display circuit board.

E4	Fault in NTC temperature sensor – short circuit	
EL	The supply voltage is below the rated value	Check that the power supply is correct. Switch the appliance back on once the power supply has returned to normal.
EH	The supply voltage is above the rated value	
EU	Communication errors	Reconnect the display board to the power board. Replace the power board or the display board.

TRADEMARKS, COPYRIGHT AND LEGAL NOTICE

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All described functions and instructions were updated at the time of this manual being printed. However, the actual product may vary due to ongoing improvements to features and design.

WARRANTY AND SERVICE

Your new product comes with a 2-year warranty on manufacturing and material defects, valid from the documented date of purchase. The warranty covers manufacturing defects in materials and workmanship.

If you require service or support, please contact the retailer from whom you purchased the product. When contacting us regarding service, please have the product name and serial number to hand. This information can be found on the rating plate. You may wish to make a note of the information in this manual for future reference. This makes it easier for the service technician to quickly identify the correct spare parts.

Enter the serial number here: _____

The manufacturer and/or distributor cannot be held liable for damage to the product or personal injury resulting from failure to comply with the safety instructions. Failure to follow the instructions may invalidate the warranty.

The warranty does not cover:

- Faults and damage that are not due to manufacturing or material issues
- Normal, reasonable wear and tear (e.g. heat-induced discolouration of grilles/plates).
- Damage to the product caused by pests.
- If non-genuine spare parts have been used.
- If the instructions in the user's manual have not been followed.
- If the installation has not been carried out as instructed.
- If non-professionals have installed or repaired the product.
- Rust and tarnishing.
- Batteries or other wearing parts

Unnecessary service

If the product is sent in for repair and it is found that the fault could have been rectified by following the user manual, the costs associated with the inspection and repair may be charged to the customer in accordance with the applicable regulations.

Product safety

If you believe that the product poses a safety risk (e.g. it smokes or smells of burning, becomes abnormally hot, or has a damaged cable or parts when purchased), you must stop using it immediately.

If you have any safety-related questions, or if you are aware of any incidents or potential risks, please contact your dealer or:

Witt Denmark A/S, Gødstrup Søvej 9, 7400 Herning, Denmark - Email: safety@witt.dk

When contacting us, please provide the following information:

- Product model
- Serial number
- Description of the incident
- Any photos (if available)

The information is used to assess the situation and implement the necessary safety measures.

Damage during transport

Any transport damage discovered upon delivery by the retailer to the customer is solely a matter between the customer and the retailer. In case the customer has transported the product themselves, the supplier assumes no liability for any transport damage. Any transport damage 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.

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 rented out or otherwise used by multiple users in turn.

No warranty is provided for commercial purchases, as this product is intended for normal household use only.

DISPOSAL AND RECYCLING

Important environmental information

Compliance with the WEEE directive and disposing of the waste product:

This product complies with the EU WEEE Directive (2012/19/EU).

The product is marked with the symbol for waste electrical and electronic equipment (WEEE).



The symbol found on the product or packaging indicates that the product must not be disposed of as normal household waste.

Instead, it must be handed in at a relevant collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you are helping to prevent potential negative consequences for the environment and human health that might otherwise arise from the incorrect handling of waste.

For further information on recycling this product, please contact your local council, your local waste management scheme or the retailer from whom you purchased the product.

Compliance with the RoHS Directive

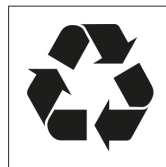
The product you have purchased complies with the EU RoHS Directive (2011/65/EU). The product does not contain any harmful or prohibited substances as defined by the Directive.

Information about packaging

The product's packaging is made from recyclable materials in accordance with current environmental regulations.

Do not dispose of the packaging with household waste or other rubbish. Instead, take it to a local packaging collection point.

The full EU Declaration of Conformity can be obtained from the manufacturer.



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