

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 look different.

THANK YOU FOR YOUR PURCHASE

Thank you for choosing Witt.
Before using your new Witt product, please read this manual carefully so that you are familiar with its functions and can use the appliance safely.

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SAFETY INSTRUCTIONS

Intended uses

The following safety guidelines are intended to prevent unforeseen risks or damage from unsafe or wrong operation of the appliance. Please check the packaging and the appliance upon receipt to ensure that everything is in good condition so that safe usage can be guaranteed. If you notice any damage, please contact the retailer.

Please note that, for safety reasons, no alterations or modifications to the appliance are permitted. Improper use may result in hazards and the invalidation of 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.
	CAREFUL 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.

Please read these operating instructions carefully before using the appliance and keep them near the installation site or the appliance for future reference.

Your safety is important to us. Please read this information before using the appliance.

Always follow the instructions in this user manual carefully. The manufacturer/distributor cannot be held liable for any problems, damage or fire resulting from failure to follow the instructions.

This appliance is intended solely for domestic use for the preparation of food and the extraction of cooking fumes. Any other use (e.g. space heating) is not permitted.

The manufacturer accepts no liability for damage resulting from incorrect use or operation.

The appliance may differ in appearance from the illustrations in this manual, but its operation, maintenance and installation are identical.

Please keep this user manual for future reference. If the appliance is sold, transferred or moved, the user manual must be included.

INSTALLATION

Risk of electric shocks

- Disconnect the appliance from the power supply before carrying out any work or maintenance.
- Connection to a proper grounded connection is mandatory.
- Any alterations to the fixed electrical installation must only be carried out by a qualified electrician.
- Failure to comply may result in electric shock or be life-threatening.
- Installation or maintenance must only be carried out by qualified technicians in accordance with the manufacturer's instructions and applicable safety regulations.
- Repairs or the replacement of parts must only be carried out if specifically stated in this user manual.
- The appliance must be earthed.
- To comply with current safety requirements, a multi-pole circuit breaker must be installed to ensure that the power supply is completely cut off in the event of a Category III overvoltage in accordance with the installation regulations.
- Do not use power strips or extension cords.
- Before connecting the appliance to the power supply, check the rating plate (on the underside of the appliance) to ensure that the voltage and power rating are compatible with the power supply and that the connection point is suitable. If in doubt, contact a qualified electrician.

IMPORTANT SAFETY INSTRUCTIONS

- Please read these instructions carefully before installing or using the appliance.
- Never place flammable materials or objects on top of the appliance.

- 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.
- 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 hood and understand the risks involved in its use.
- If the power cord is damaged, it must be replaced by the manufacturer or its service agent or another similarly qualified person to avoid a hazardous situation.
- **WARNING:** If the surface is cracked, switch off the appliance to avoid the risk of electric shock (this applies to glass-ceramic surfaces or similar materials).
- Do not place metal objects such as knives, forks, spoons or lids on the hob, as they can become very hot.
- Do not use a steam cleaner to clean the appliance.
- The appliance is not intended to be used with an external timer or a separate remote control.
- **WARNING:** Fire hazard – do not leave 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 with water. Instead, switch off the appliance and smother the flames, for example with a lid or a fire blanket.

- Avoid overflow. When boiling or heating liquids, the heat should be turned down.
- Do not leave cooking zones switched on without any cookware on them or with empty pots or pans.
- Always switch off the cooking zone after use.
- Never use aluminium foil for cooking, and do not place items wrapped in aluminium foil directly on the hob as it may melt and cause permanent damage to the appliance.
- Never heat unopened tins, as they may explode.

OPERATION AND MAINTENANCE

Risk of electric shocks

- Do not use the appliance if it is damaged or cracked. If the surface cracks or becomes damaged, switch off the appliance immediately at the main switch (wall socket) and contact a qualified technician.
- Switch off the appliance at the wall socket before carrying out any cleaning or maintenance.

- Failure to comply may result in electric shock or be life-threatening.

Health risks

- This appliance complies with current standards for electromagnetic safety.
- People with pacemakers or other electrical implants (e.g. insulin pumps) should contact their doctor or the implant manufacturer before using the appliance to ensure that the implant is not affected by the electromagnetic field.
- Failure to comply may be life-threatening.

Danger of hot surfaces

- During use, parts of the appliance become so hot that they may cause burns.
- Avoid touching the hob until it has cooled down.
- Keep children away from the appliance.
- The handles on pots and pans can get hot. Make sure that the knobs do not protrude over other active cooking zones, and keep them out of the reach of children.
- Failure to comply may result in burns.

Important safety instructions

- Do not place magnetic objects (e.g. credit cards or memory cards) or electronic devices (e.g. computers or MP3 players) near the appliance, as they may be affected by the electromagnetic field.
- Never use the appliance to heat up a room.
- Always switch off the cooking zones and hobs via the control panel after use. Do not rely on the pot detection function to switch the hob off automatically.
- Do not allow children to play with the appliance or to sit on it or climb on it.
- Do not store items that might attract children in cupboards above the appliance, as this could pose a serious risk of accidents.
- Do not allow children to remain unsupervised near the appliance while it is in use.
- Children or people with reduced mobility must only use the appliance under supervision or after receiving thorough instruction in its safe use.
- Do not repair or replace any parts of the appliance unless specifically stated in this user manual. All other maintenance work must be carried out by a qualified technician.
- Do not place or drop heavy objects onto the appliance.
- Do not stand on the appliance.
- Do not use cookware with uneven or sharp-edged bases, and avoid dragging pots and pans across the glass-ceramic surface, as this may scratch it.
- Do not use scouring pads or harsh/abrasive cleaning products, as these may damage the surface.

Scope of use

This appliance 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 residential facilities
- bed and breakfast-style settings

WARNING – hot surfaces

- The device and its accessible parts become hot when in use.
- Avoid touching hot parts.
- Children under the age of 8 must be kept away unless they are under constant supervision.

Ventilation and extraction

- The room must be adequately ventilated when the hood is used at the same time as appliances that burn gas or other fuels.
- The hood must be cleaned regularly, both inside and out (at least once a month), in accordance with the maintenance instructions.
- Failure to clean the appliance or to replace/clean the filters may pose a fire hazard.
- It is strictly forbidden to flambé food under the extractor hood. Open flames can damage the filters and pose a fire hazard.
- Take particular care when frying to avoid overheating the oil and fat.
- **CAREFUL:** When the hob plate is being used, the accessible parts of the hood may become hot.

Technical requirements for air extraction

- Applicable local regulations regarding air extraction must be observed.
- The extracted air must not be channelled through ducts used for the extracted air from appliances that burn gas or other fuels.
- Never use the hood without the air grille and grease filter correctly fitted.
- Use only the mounting screws supplied or correctly specified alternatives.

Special safety requirements

- When using a hood at the same time as appliances that are not electrically powered, the negative pressure in the room must not exceed 4 Pa (4×10^{-5} bar).
- Ensure there is a sufficient supply of air through openings that cannot be closed (e.g. doors, windows or ventilation openings).
- For optimal and energy-efficient use:
 - Turn the extractor fan on at low speed and leave it running for a few minutes after cooking.
 - Only increase your speed if necessary.

- Only use the boost function in exceptional circumstances.
- Replace the filters as required.

Further precautions

- Never operate the appliance without the grease filter.
- Avoid open flames near the appliance.
- Do not install the appliance near solid fuel-burning stoves (e.g. wood or coal), unless these have a sealed combustion chamber.
- Let the appliance cool down before cleaning it.
- If liquids get inside the appliance, do not remove the grease filter or drip tray until the appliance has cooled down.
- There may be a slight odour when unpacking – this is normal and will disappear quickly.
- Hoods can affect the operation of gas appliances due to the backflow of combustion gases. Installation should therefore be checked by a qualified professional.

IMPORTANT

- There is a fire hazard if cleaning is not carried out in accordance with the instructions.
- The applicable regulations on air extraction must be complied with.
- CAREFUL: This appliance is not intended for use with gas hobs.

SPECIFICATIONS

Hood-in-hob	CHIHMP80R – CHIHMP80R
Number of cooking zones:	4 zones
Supply voltage	220–240 V AC – 380–415 V 3-phase AC 50 Hz or 60 Hz
Total connected load:	7400 W
Product dimensions (L × W × H):	800 × 520 × 230 mm
Cut-out dimensions (A × B):	750 × 490 mm ²).
Motor	Brushless DC electric motor

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

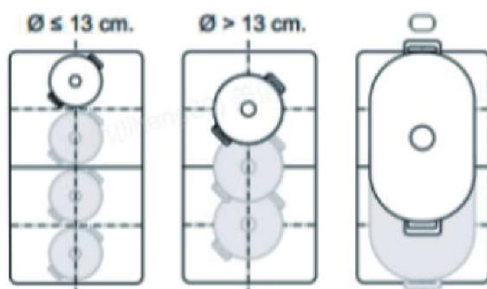
	Symbol	Data	Unit
Model identification	-	CHIHMP80R – CHIHMP80R	-
Hob type	-	Electric hob	-
Number of cooking zones/areas	-	Two areas	-
Heating technology	-	Induction	-
Diameter of the usable cooking zone	Ø	-	cm
Dimensions of usable hob (L × W)	L W	Left: 37.5 x 20.5 Right: 37.5 x 20.5	cm
Energy consumption per cooking zone/area	EC electric cooking	Left: 179.6 Right: 182.3	Wh/kg
Total energy consumption (hob)	EC electric hob	181	Wh/kg
Energy consumption			
Annual energy consumption	AEC hood	11.9	kWh/year
Energy efficiency class	-	A++	-
Energy Efficiency Index	EEL hood	33.2	-
Fluid dynamic efficiency	FDE hood	31.7	-
Fluid dynamics efficiency class	-	A	-
Lighting			
Luminosity	LEhood	NA	lux/W
Luminosity class	-	NA	-

Grease filtering			
Grease filtration efficiency	GFE hood	80.2	-
Grease filter class	-	C	-
Airflow (extract mode)			
Maximum airflow at the lowest speed during normal operation	-	235	m³/h
Maximum airflow at the highest speed during normal operation	-	579	m³/h
Maximum airflow during boost	-	735	m³/h
Noise level (extract mode)			
A-weighted airborne sound power at the lowest speed	-	47	dB
A-weighted airborne sound power at maximum speed	-	62	dB
A-weighted airborne sound power during boost	-	68	dB
Energy consumption			
Power consumption when turned off:	Po	0.42	W
Energy consumption in standby mode	Ps	NA	W
Airflow (recirculation mode)			
Maximum airflow at the lowest speed during normal operation	-	202	m³/h
Maximum airflow at the highest speed during normal operation	-	498	m³/h
Maximum airflow during boost	-	543	m³/h
Noise level (recirculation mode)			
A-weighted airborne sound power at the lowest speed	-	47	dB
A-weighted airborne sound power at maximum speed	-	64	dB
A-weighted airborne sound power level in air during boost	-	66	dB

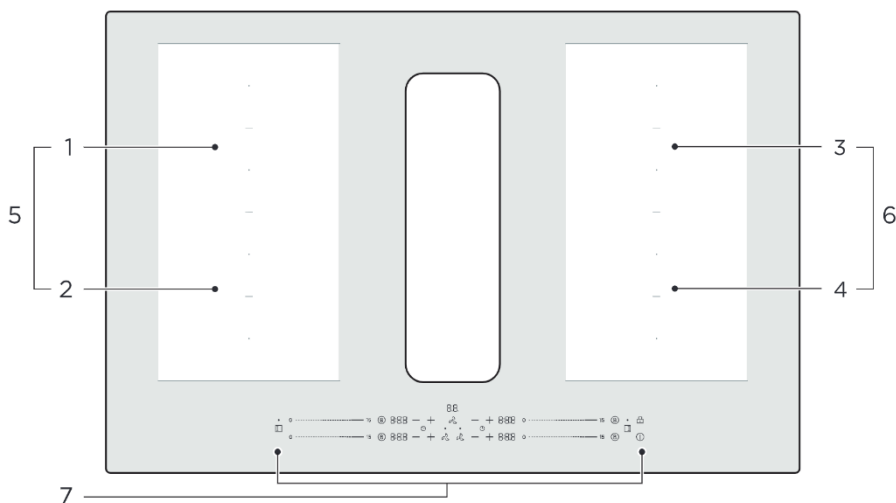
Weights and measurements are approximate. As we are constantly improving our products, we reserve the right to change specifications and designs without prior notice.

The recommended base diameter for induction cookware		
Cooking zone	Minimum	Maximum
1 & 2 & 3 & 4	100 mm	200 mm
Flex Pro Zone	210 mm	220 x 380 mm

The placement depends on the size of the cookware

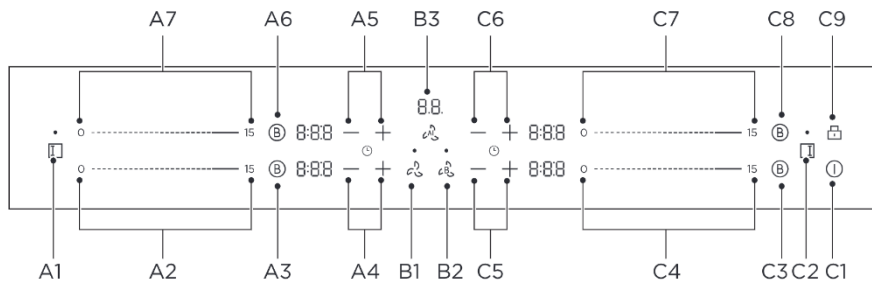


PRODUCT OVERVIEW



1. Cooking zone max. 2200 / 3600 W
2. Cooking zone max. 2200 / 3600 W
3. Cooking zone max. 2200 / 3600 W
4. Cooking zone max. 2200 / 3600 W
5. Cooking zone max. 3300 / 3700 W
6. Cooking zone max. 3300 / 3700 W
7. Operating panel

Operating panel



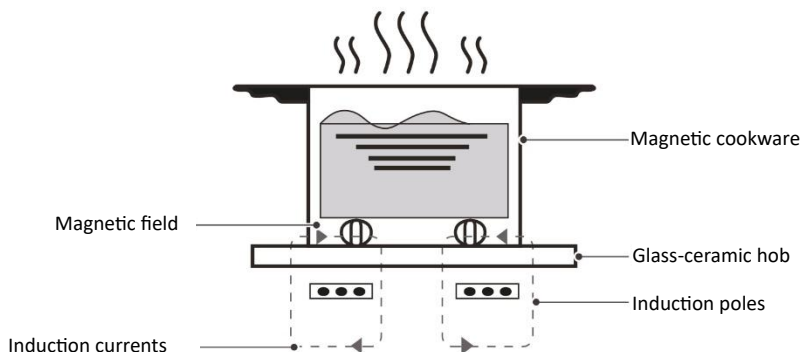
- A1. Flex Pro feature
 - A2. Selection of heat setting (slider)
 - A3. Boost function
 - A4. Timer control
 - A5. Timer control
 - A6. Boost function
 - A7. Selecting a heat setting
-
- B1. Cooker hood control
 - B2. Boost function
 - B3 Automatic mode (hob and extractor hood)
-
- C1 On/off
 - C2. Flex Pro feature
 - C3. Boost function
 - C4. Selecting a heat setting
 - C5. Timer control
 - C6. Timer control
 - C7. Selecting a heat setting
 - C8. Boost function
 - C9. Childproofing



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

Induction cooking is a safe, advanced, effective and energy-efficient cooking technology. It works by having electromagnetic fields generate heat directly within the cookware, rather than heating the glass surface indirectly. The glass surface only gets hot because the cookware transfers heat to it.



OPERATING MODES

You can use the appliance in extract mode or recirculation mode.

Extractor fan operation

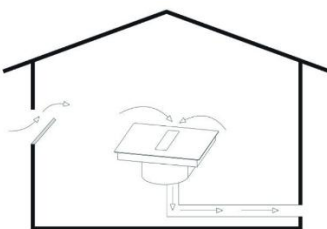
The air is filtered through a grease filter and then expelled from the home via a duct system.

When operating in exhaust mode, a sufficient supply of fresh air must be ensured. The appliance can only extract the volume of air that is available in the room or that is supplied from outside.

The extracted air must not be channelled through ducts used for smoke or combustion gases from appliances that use gas or other fuels (this does not apply to appliances that operate exclusively in recirculation mode).

If the exhaust air is channelled to a chimney or duct that is not in use, approval must be obtained from a qualified professional.

If the air is channelled through an external wall, a telescopic duct should be used.



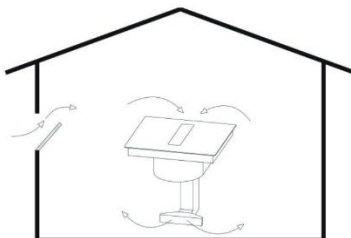
Recirculation operation

The air is filtered through a grease filter and two carbon filters, after which it is returned to the room.

The supply of fresh air helps to reduce the humidity in the room.

In recirculation mode, two carbon filters must be installed.

The various options for recirculation mode are listed in the product catalogue or can be obtained from your dealer.



READ THIS BEFORE USING THE DEVICE

- Please read this user manual carefully, paying particular attention to the section entitled “Safety Instructions”.
- Remove all protective film from the appliance.
- Select the desired operating mode.

The appliance is set to extract mode by default.

How to change the hood's operating mode

If you wish to switch from extract mode to recirculation mode, follow the steps below:

1. When the appliance is switched off, press and hold the child lock button for 3 seconds to activate the child lock.
2. Press and hold the A button for 3 seconds (you will hear a beep). The display shows “ou”, “In 1” or “In 2”.
3. Press the child lock button to switch between operating modes.
4. Press the on/off button to confirm your selection.

Display view	Operating mode	Description
ou	Extractor fan operation	Air is vented out of the property.
In 1	Recirculation mode 1	Internal circulation with a carbon filter.
In 2	Recirculation mode 2	Internal circulation with a carbon filter (cube type).

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 compatible with induction stoves.
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

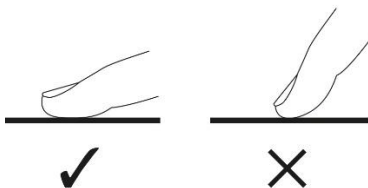
The settings below are for guidance only. The exact setting depends on several factors, including your cookware and the amount of food. Experiment to find the settings that work best for your hob.

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
3-5	• Reheating • Quick simmer • Cooking rice
6-11	• Pancakes
12-13	• Sautéing • Cooking pasta
15/P	• Stir-frying • Browning/frying over a high heat • Making soup • Boiling water

HOW TO OPERATE

Touch screen

- The controls are touch-sensitive, so there is no need to press hard.
- Use the tip of your finger – not the side of your finger.
- You will hear a beep every time a touch is detected.
- 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

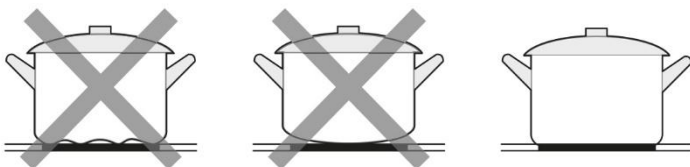
- Only use cookware that is suitable for induction hobs. Look for the induction symbol on the packaging or at the bottom of the cookware.
- You can check whether your cookware is suitable by holding a magnet against the base. If the magnet sticks, the cookware is suitable for induction hobs.
- If you do not have a magnet:



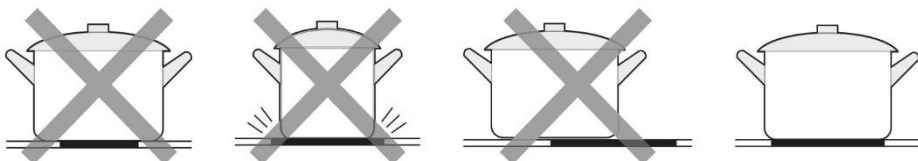
1. Pour a little water into the pan.
 2. If the  display is not flashing and the water is heating up, the cookware is suitable.
- Cookware made from the following materials is not suitable: plain stainless steel without a magnetic base, aluminium or copper without a magnetic base, glass, wood, porcelain or ceramic.
 - If the ferromagnetic part covers only part of the base of the pot or pan, only that area will be heated. The rest of the base may not reach a high enough temperature for cooking.
 - If the ferromagnetic part is not uniform but contains other materials, such as aluminium, this may affect both the heating and the detection of the cookware.
 - If the base of the cookware is similar to the examples shown below, the hob may not detect it.



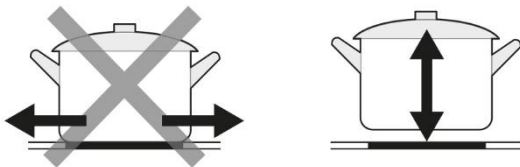
- Do not use cookware with uneven edges or a curved base.



- 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. Use cookware with a diameter that is equal to or larger than the mark for the selected cooking zone. Cookware with a slightly larger diameter makes the most efficient use of energy. If smaller pans are used, efficiency may be lower than expected. Cookware with a diameter of less than 140 mm may not be detected by the hob. Always place the cookware in the centre of the cooking zone.



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



How to use the hob

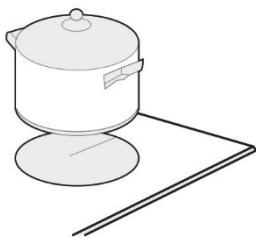
Start cooking

Press the on/off button and hold it down for a moment. When the hob is switched on, a beep sounds and all displays show "--", indicating that the hob is in standby mode.



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.



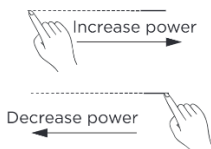
Setting the heat setting

Use the slider to select the power setting for the cooking zone.

When the cooking zone is switched on, the hood starts automatically and switches to automatic mode. The display will show “A”



While cooking, you can adjust the power using the slider:



If the display shows “ ” or is flashing

This may be due to:

- The cookware is not positioned correctly on the cooking zone
- This cookware is not suitable for induction hobs
- The cookware is too small or not centred correctly

Finishing off the cooking

Method 1: Set the heat setting to 0 to switch off the cooking zone.

Set the hood to level 0 to switch it off.

Method 2: Press the on/off button to switch off the entire appliance.

Residual heat indicator

The display shows H/h when the cooking zone is still hot.

Avoid direct contact with the surface to prevent burns.

When the temperature drops to a safe level, the indicator disappears automatically.

Energy saving

If you are continuing to cook, you might want to use a hot cooking zone for another pan or pot to make the most of the residual heat.

How to use the hood

Switch on the hood

1. In standby mode: Press the  level button to start the extraction.
2. Press the  level button repeatedly to select levels 0–3.
3. In standby mode: Press the boost button  to activate the boost function.

Switch off the hood

Method 1: Press the on/off button.

Method 2: Set the level to 0 using the  level button, then hold the  button down for 3 seconds.

Method 3: If the hood is in automatic mode, press the auto button  to exit automatic mode – the setting will be set to 0.

Manual mode

Use the level button  or the boost button  to manually adjust the airflow as required.

Automatic mode

1. The hood automatically adjusts its operation based on the activity of the cooking zones. The display will show “A”
2. When a cooking zone is activated, the hood starts automatically in automatic mode.
3. If the hood is switched off or in manual mode, you can activate automatic mode by pressing the auto button.



Please note

- Tall pots can reduce the efficiency of the extractor fan.
- Placing the lid at an angle can improve the extraction.
- In automatic mode, the hood switches off automatically 2 minutes after all cooking zones have been switched off.

Boost function for cooking zones

The Boost function heats up faster than heat setting 15.

Disabling the boost function

In standby mode or whilst the cooking zone is in use: Press the boost button to activate the boost function. The display changes as shown below.



Disabling the boost function

Method 1: Set the cooking zone to a different heat setting.

Method 2: Wait until the boost period expires.

Method 3: Press the on/off button.



Please note

- This function can be used on all cooking zones.
- Boost duration:
 - Single cooking zone: 10 minutes
 - Flex Pro zone: 5 minutes
- When the boost function ends, the cooking zone automatically returns to the heat setting that was selected before the boost function was activated.
- If the heating level was 0 before the boost was activated, the zone automatically returns to the highest normal heating level after the boost.

Power management function

To protect your home's electrical system, the appliance is fitted with a power management function. This function limits the total power output of the cooking zones on the same side to a maximum of 3.7 kW.

If one cooking zone is in boost mode and another cooking zone on the same side is activated, causing the total power to exceed 3.7 kW, the boost function will automatically be deactivated and the cooking zone will return to the highest normal heat setting.

Boost function for hood

Activating the hood's boost function

- In standby mode or whilst cooking: Press the cooker hood's boost button  to activate the boost function.
- The display will show "b"

Disabling the hood's boost function

Method 1: The Boost function switches off automatically after 5 minutes.

Method 2: Use the hood's speed control knob to select a different speed.

Method 3: Press the auto button to activate automatic mode and deactivate the boost function.

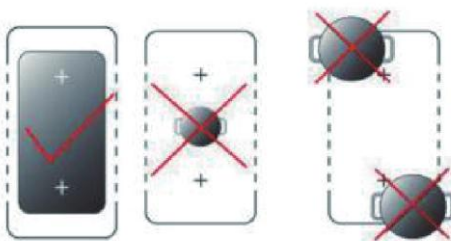


Please note

After 20 minutes of continuous operation, the boost function will automatically switch off the next time it is activated and the hood will instead run at the highest normal setting.

FLEX PRO-ZONE

- This function combines the two cooking zones on the same side into one large cooking zone, allowing you to use larger pots and pans.
- To ensure that cookware is positioned correctly and heat is distributed evenly, it must be placed correctly:
- When using small pots or pans, the Flex Pro function switches off automatically.



Enabling the Flex Pro zone

In standby mode: Press the Flex Pro button  to activate the Flex Pro function.

The Flex Pro indicator lights up .



Please note

- If the cookware is less than 21 cm in length, we do not recommend using the Flex Pro function.
- Use the slider to set the heat setting for the Flex Pro zone.
- Use the timer button to set the timer for the Flex Pro zone.



Disabling the Flex Pro zone

Method 1: Set the heat setting to 0. The Flex Pro function ends automatically after 3 seconds.

Method 2: Press the Flex Pro button  during use. The Flex Pro indicator goes out, and the front and rear cooking zones continue at their current heat settings.

Method 3: Press the on/off button to switch off the appliance.

Childproofing

The child lock locks the control panel to prevent accidental operation.

Childproofing	
Press and hold the child lock button for 3 seconds.	The display will show "Lo"
Disabling childproofing	
Press and hold the child lock button for 3 seconds.	



Please note

When the child lock is active, all functions are locked except for:

- switching off the appliance
- unlocking the child lock

In an emergency, the appliance can always be switched off using the on/off button.

Timer function

The cooking zone switches off automatically once the set time has elapsed. The maximum adjustable time depends on the standard operating time for the current heating stage.

Setting the timer

Setting for a single cooking zone

- In standby mode:
 - Use the slider to select the heat setting for the desired cooking zone.
 - Once the timer has been set, the countdown begins after 3 flashes.
 - The display shows the remaining time.
 - Set the timer using the timer buttons:
 - Press "-" or "+" to decrease or increase the time by 1 minute.
 - Press and hold "-" or "+" to decrease or increase the time by 10 minutes.
- Once the set time has elapsed, the cooking zone will switch off automatically.

Setting multiple cooking zones

The procedure is the same as when setting a single cooking zone. The timer for each cooking zone is set and displayed separately.

Cancelling the timer

Method 1: Set the timer to 0:00. The timer function is automatically cancelled after 3 seconds.

Method 2: Press and hold “-” and “+” simultaneously for 1 second to cancel the timer for the selected cooking zone.

Standard operating times

The standard operating time is a safety feature that automatically switches the appliance off if it is not used for a prolonged period. The standard operating time varies depending on the selected heat setting, as shown in the table below.

Hob plate									
Heat stages	1	2	3	4	5	6	7	8	9
Standard operating time (minutes)	480	480	480	360	360	360	240	240	240
Heat stages	10	11	12	13	14	15			
Standard operating time (minutes)	120	120	120	90	90	90			
Hood									
Power stage	1	2	3						
Standard operating time (minutes)	480	240	120						



Please note

1. The maximum manual timer setting must not exceed the standard operating time for the current heat setting.
2. When the timer exceeds the standard operating time, it automatically adjusts to the maximum permitted operating time for the selected heat setting.
3. When the timer appears on the display, you can press the slider to see the current heat setting. You can then adjust the heat setting using the slider.

Power management function

Authorised service personnel must set the maximum output power in accordance with the property's electrical installation. The factory setting is 7.4 kW.

The appliance always operates within the selected maximum power limit to reduce the risk of overloading.

Enabling the maximum output power setting

Step 1: When the appliance is switched off: Press and hold the  child lock button for 3 seconds to activate the child lock.

Step 2: Press and hold the boost button (B) for the left rear cooking zone for 3 seconds.

Step 3: Press and hold the boost button (B) for the left front cooking zone for 3 seconds. The display appears as shown on the right.



Selecting the maximum output power

Use the child lock button  to select the desired maximum power setting, then press the on/off button to confirm. The unit has five different power settings ranging from 2.8 kW to 7.4 kW.

Front left display	Display on the front right	Maximum effect (W)
28	00	2800
35	00	3500
45	00	4500
58	00	5800
74	00	7400

Delayed switch-off of the hood

Once cooking is finished, the hood can continue to run for a selected period of time to improve the air quality in the kitchen. The default setting is to switch off immediately.

Setting the delayed switch-off

1. When the appliance is switched off: Press the on/off button to put the appliance into standby mode. Within 10 seconds: Press and hold the  auto button for 5 seconds to open the delayed shutdown menu. Use the child lock button  to select the desired time. Press the on/off button to confirm.

Display view

- The left-hand display shows: tS (timer setting)
- The right-hand display shows: the selected delay time in minutes

Possible settings:

- 0 min
- 1 min
- 2 min
- 5 min
- 10 min
- 20 min



Figure 1



Figure 2

Important

People with pacemakers should contact their doctor before using the appliance.

CLEANING AND MAINTENANCE

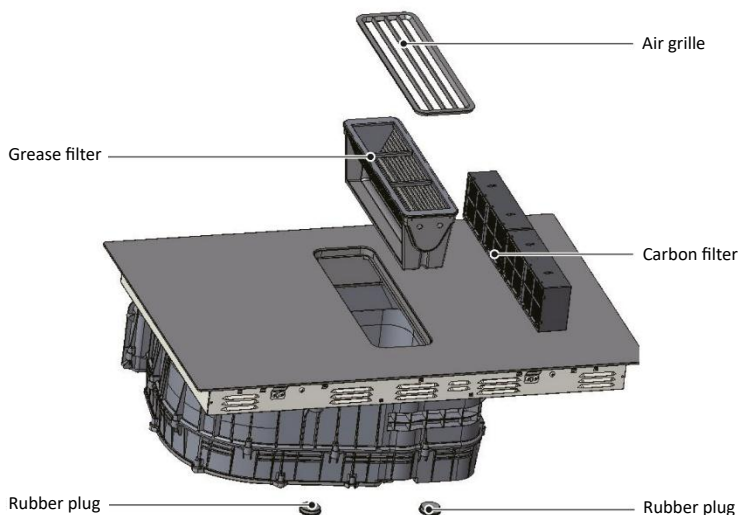
To ensure optimal performance and a long service life, it is important to clean and maintain the appliance regularly.

Cleaning the hob plate

Problem	How to do it	Important
Everyday dirt on the glass (<i>fingerprints, smudges, food residue and non-sugary spills</i>)	1. Switch off the hob. 2. Apply a cleaning product designed for glass-ceramic hobs whilst the surface is still lukewarm (not hot). 3. Rinse and dry with a clean cloth or kitchen roll. 4. Switch the hob back on.	• Even if the residual heat indicator is not lit, the cooking zone may still be hot. • Do not use coarse scouring pads or harsh/abrasive cleaning products as these may scratch the glass. • Never leave cleaning residues on the hob as this may cause discolouration.
Boiled-over liquid, melted material and hot sugary spillage	Immediately remove any spills using a putty knife, palette knife or glass scraper suitable for glass-ceramic hobs. 1. Switch off the hob at the wall switch. 2. Hold the scraper at an angle of about 30° and scrape the spill onto a cool part of the hob. 3. Wipe up the spill with a cloth or kitchen roll. 4. Then follow the instructions under “Day-to-day dirt on the glass”.	• Spills containing sugar must be cleaned up as soon as possible, as they may otherwise cause permanent damage to the glass surface. • Be careful – the blade in a glass scraper is very sharp. Keep out of reach of children.
Spills on the touchscreen	1. Switch off the hob. 2. Wipe up the liquid. 3. Clean the control panel with a damp sponge or cloth. 4. Dry the area thoroughly with kitchen roll. 5. Switch the hob back on.	• The hob may beep or switch off automatically if there is liquid on the touch controls. • Make sure the area is completely dry before switching the appliance back on.

Components that need to be cleaned or replaced

To ensure optimal performance and a long service life, it is important to clean and maintain the appliance regularly. The following components should be cleaned or replaced as required:



Replacing the carbon filter

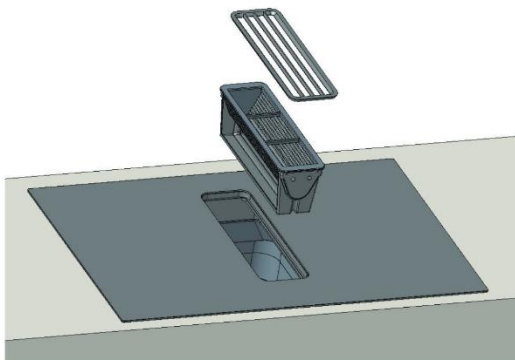
Carbon filters can be purchased from authorised dealers or customer service.

1. Use only genuine filters to ensure correct operation.

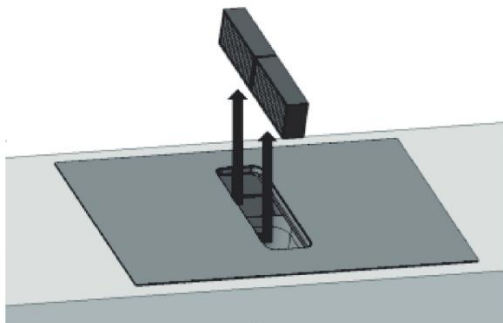
2. IMPORTANT

Falling grease filters or air vents may damage the hob underneath.

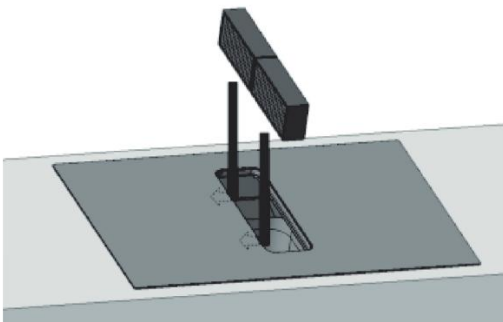
Carefully remove the air grille and grease filter. Grease can build up at the bottom of the filter. Therefore, keep the grease filter horizontal to prevent dripping.



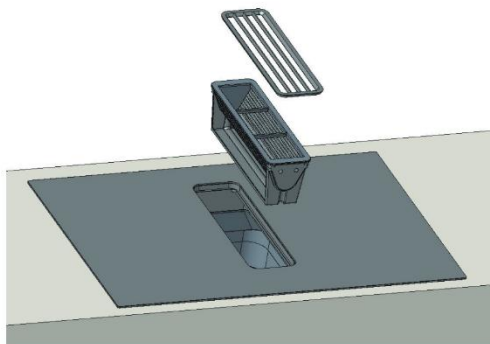
3. Remove the two carbon filters and dispose of them in accordance with the relevant regulations.



4. Fit the new carbon filters on the left-hand side of the appliance.



5. Refit the grease filter and put the air grille back in place.



Resetting the carbon filter reminder

1. Follow the instructions for replacing the carbon filters to carry out the replacement.
2. When the appliance is switched off:
Press and hold the  child lock button for 3 seconds to activate the child lock.
3. Press and hold the hood's level button  for 3 seconds to reset the carbon filter reminder.

The display shows "CL", confirming that the reset has been completed.

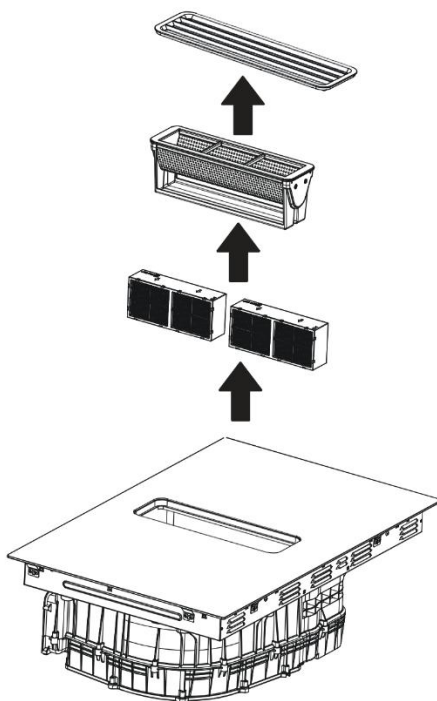
Cleaning or replacing the carbon filter (cube type)

When the hob display shows the code "FC", the carbon filter (cube type) needs to be cleaned or replaced. The carbon filter can be purchased from authorised dealers or customer services.

How to remove the carbon filter (cube type)

Remove the following parts from top to bottom:

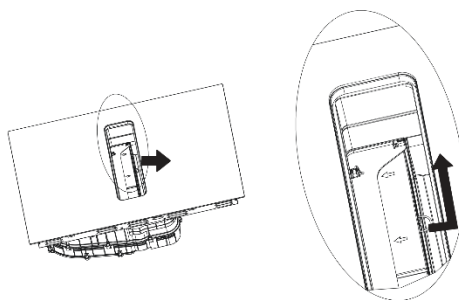
1. Air grille
2. Grease filter
3. Activated carbon filter (cube type)





Please note

When removing the carbon filter (cube type), pull the filter's metal ring to the right, then lift the filter upwards and remove it.



Cleaning the carbon filter (cube type)

To ensure optimal performance, it is important to clean the carbon filter (cube type) approximately every two months.

1. Place the carbon filter (cube type) in the dishwasher, add washing-up liquid, and run the standard programme (1.5–3 hours) to clean it.
2. Soak the carbon filter (cube type) in hot water (60–80 °C) for 1–2 hours, add detergent to the hot water, and then rinse with clean water.
3. To keep the carbon filter (cube type) in good condition, it must be cleaned regularly. Once the filter has reached the end of its 5-year service life, it must be replaced in good time.

Drying a carbon filter (cube type)

1. Place the cleaned carbon filter (cube type) in the oven and dry it for 3 hours (150 °C).
2. Use a hot-air blower to dry the filter for 30 minutes.



Please note

1. Do not use strongly alkaline or heavily grease-based cleaning products (dishwasher tablets or powder from Finish, Somat or Ecover are recommended), as these may damage the carbon filter (cube type).
2. The water temperature must not exceed 80 °C, as this may damage the carbon filter (cube type).
3. The oven temperature must not exceed 200 °C, as this may damage the carbon filter (cube type).
4. Do not use force when scrubbing the carbon filter (cube type), as this may damage the filter.

Replacing the carbon filter (cube type)

Install a new carbon filter (cube type), then fit the grease filter and air grille in that order.

Resetting the filter replacement reminder

1. Follow the instructions for replacing the carbon filter to replace the carbon filter (cube type).
2. When the appliance is switched off, press and hold the  child lock button for 3 seconds to activate the child lock.
3. Press and hold the hood's level button  for 3 seconds to reset the carbon filter replacement reminder. The hood display shows "CL", confirming that the reset has been completed.

Cleaning the air grille and grease filter

The grease filter filters grease from the cooking vapours. To ensure optimal performance, the grease filter should be cleaned regularly.



WARNING – Fire hazard!

Grease deposits in the grease filter may catch fire.

- Never operate the appliance without the grease filter.
- Clean the grease filter regularly.
- Never use open flames near the appliance (e.g. flambéing).
- Do not install the appliance near solid-fuel heating systems (e.g. wood or coal-fired boilers) unless these have a sealed, non-removable cover. There must be no sparks.

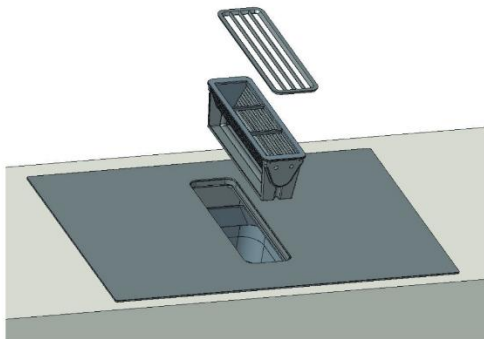
1. IMPORTANT!

Drippings from grease filters can damage the hob underneath.

(It is recommended that you clean the grease filter every 7 days.)

Remove the air filter and grease filter, and dispose of any grease residue correctly.

- Grease may build up at the bottom of the container. Keep the grease filter in a horizontal position to prevent grease from dripping out.



2. Clean the air vent.
 - See the section “Manual cleaning of the grease filter or air grille”.
3. Clean the grease filter.
 - See the section “Manual cleaning of the grease filter or air grille”.
 - See the section “Cleaning the grease filter in the dishwasher”.
4. If necessary, remove any carbon filters or acoustic filters and clean the inside of the appliance.
 - See the section “Replacing the carbon filter”.
5. If any objects have got inside the appliance, they must be removed. At the same time, check that the drain to the overflow tank is not blocked.
6. Clean the inside surfaces of the appliance with soapy water and a dishcloth.
7. Refit the dried metal grease filter after cleaning.

Manual cleaning of the grease filter or air grille

1. Soak the grease filter or air filter in warm soapy water.
2. Clean the grease filter or air grille with a brush. Do not use harsh, acidic or alkaline cleaning products. For stubborn dirt, we recommend a specialised grease-dissolving product.
3. Rinse the grease filter thoroughly.
4. Let the grease trap drain.

Cleaning the grease filter in a dishwasher

1. Place the grease filter loosely in the dishwasher without securing it. For best cleaning results, place the grease filter in the dishwasher with the filter side facing downwards. Do not wash very dirty grease filters together with crockery or kitchen utensils. Do not use harsh, acidic or alkaline cleaning products.
2. Start the dishwasher.
3. Select a temperature of no more than 70 °C.
4. Let the grease trap drain.

Cleaning of cavities and drains

The rubber plug allows liquids or objects that have fallen into the appliance from above to be removed.

Requirements: The appliance must have cooled down and the residual heat indicator must be off.

1. Pull out the rubber plug with one hand and hold on to the container with the other hand. Empty any liquids or remove any objects through the opening near the rubber plug.
2. Check that the opening in the rubber plug is not blocked before replacing the plug. Remove any potential items that have gotten into the appliance when it is cooled down. Remove the grease filter to gain access.

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 control panel is damp or covered with objects	Make sure the control panel is clean and dry and remove any objects.
The touchscreen is difficult to use	There is water on the control panel else or you are using your finger incorrectly	Wipe the control panel dry, using your fingertip (not the side of your finger).
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.
The hob emits a low humming sound at high heat settings.	This is due to induction technology.	This is normal, but the noise should become quieter or disappear completely when the heat setting is turned down.
There is a fan noise coming from the appliance.	A cooling fan in the hob has started up to prevent the electronics from overheating. It can continue to run after the hob has been switched off.	This is normal and you do not need to do anything about it. Do not switch off the power to the hob at the wall socket whilst the fan is running.
The cookware does not heat up, and  is shown on the display.	The hob cannot detect the cookware because it is not suitable for induction. The hob cannot detect the cookware because it is too small for the cooking zone or is not correctly centred.	Use cookware that is suitable for induction hobs. See the section on choosing suitable cookware. Centre the cookware and make sure the base matches the size of the cooking zone.
The hob or a cooking zone has switched off unexpectedly; an alarm will sound and an error code will be displayed (typically alternating between one or two digits in the timer display).	Technical errors.	Make a note of the error letters and numbers, switch off the power to the hob at the wall socket and contact a qualified professional.

Error display and control

The appliance is equipped with a self-diagnostic function. This feature allows a technician to check the operation of several components without having to dismantle or remove the appliance from the worktop.

Problem	Potential cause	Potential solution
E1, E2, E7	Temperature sensor error	Please contact your dealer to have the hob's temperature sensor replaced.
E3, E4	Fault in the IGBT temperature sensor.	Please contact your dealer to have the hob's temperature sensor replaced.
EU	Communication error between the display board and the main control board.	The display board, the main control board or the connecting cable between them may be faulty. Contact the retailer
EL, EH	Abnormal power supply voltage.	Make sure that the power supply is working as normal. Switch the appliance back on once the power supply has returned to normal.
C1	The temperature of the glass-ceramic hob is too high.	Restart the appliance once it has cooled down.
C2	The temperature of the IGBT is too high.	Restart the appliance. If the fault persists, the cooling fan must be replaced. Contact the retailer
F5	Error on the cooling ventilator	Restart the appliance. If the fault persists, the cooling fan must be replaced. Contact the retailer
b3	The temperature of the motor's IPM module is too high.	Restart the appliance once the IPM module has cooled down.
b5	Engine start-up fault.	Check for any foreign objects in the motor and restart the appliance.
b7	Engine start-up fault or fault in the engine system.	Check for any foreign objects in the motor and restart the appliance. If the fault persists, the engine's connection cable may be faulty. Contact the retailer
bd	Communication error between the display board and the hood's driver board.	The display card, the driver card or the cable connecting them may be faulty. Contact the retailer
EC	Several function buttons are activated at the same time.	Clean the control panel and restart the appliance. If the fault persists, please contact your dealer.
FC	Reminder to change the filter.	Reminder to change the filter during recirculation mode. See the instructions for changing the filter.

Error codes during use and solutions

Problem	Potential cause	Potential solution
Automatic reset		
EL, EH	The power supply voltage is outside the rated voltage range.	Make sure that the power supply is working as normal. Switch the appliance back on once the power supply has returned to normal.
C1	The temperature of the hob surface is too high.	Wait until the temperature of the hob surface has returned to normal. Press the “On/Off” button to restart the appliance.
C2	The temperature of the IGBT is too high.	Wait until the temperature of the IGBT has returned to normal. Press the “On/Off” button to restart the appliance. Check that the fan is working properly. If not, the fan must be replaced.
b3	The power on the driver card of the hood is abnormal.	Press the “On/Off” button to restart the appliance.
B7	The motor cannot start.	Check for any foreign objects in the motor and restart the hood. Press the ON/OFF button to restart the appliance.
No automatic reset		
E2	Fault in the hob temperature sensor – short circuit.	Check the connection or replace the hob's temperature sensor.
E1	Fault in the hob temperature sensor – open circuit.	
E7	Fault with the hob temperature sensor – invalid signal.	
E4	Fault in IGBT temperature sensor – short circuit.	Replace the power board.
E3	IGBT temperature sensor fault – open circuit.	
b5	The hood will not start, or there was a fault with the motor system.	Restart the appliance. If the fault persists, the hood's circuit board or motor will need to be replaced.
bd	Communication error between the display board and the hood's driver board.	Replace the hood's driver board, power board or display board, and check whether the connecting cables are damaged.

Specific errors and solutions

Error	Problem	Solution A	Solution B
The LED indicator does not light up when the appliance is connected.	No power supply.	Check that the plug is properly inserted into the socket and that the socket is working.	
	Connection fault between the secondary power circuit board and the display circuit board.	Inspect the connection.	
	The secondary power circuit board is damaged.	Replace the secondary power circuit board.	
	The display printed circuit board is damaged.	Replace the display printed circuit board.	
Some buttons are not working or the LED display is behaving abnormally.	The display printed circuit board is damaged.	Replace the display printed circuit board.	
The cooking indicator lights up, but the heating does not start.	High temperature on the hob plate.	The ambient temperature may be too high. The air intake or ventilation may be blocked.	
	Something is wrong with the ventilator.	Check that the fan is working properly. If not, replace the fan.	
	The printed circuit board is damaged.	Replace the printed circuit board.	
The heating stops suddenly when the hob is used and the display is showing a blinking "u".	The cookware is not suitable. The pot is too small.	Use the correct cookware (see the instructions for use).	
	The hob plate is overheated.	Wait until the temperature returns to normal. Press the "Power" button to restart the appliance.	The pot detection circuit is damaged; replace the circuit board.

Error	Problem	Solution A	Solution B
Cooking zones on the same side (e.g. the first and second zones) display "u"	Connection fault between the circuit board and the display circuit board.	Inspect the connection.	
	The communications section of the display circuit board is damaged.	Replace the display printed circuit board.	
	The printed circuit board is damaged.	Replace the printed circuit board.	
The fan motor is making an unusual noise.	The fan motor is damaged.	Replace the fan.	

Error	Problem	Solution A	Solution B
The extraction power of the appliance has been reduced.	The grease filter is very dirty.	Clean or replace the grease filter.	
	The carbon filter (cube type) needs cleaning or replacing.	Replace the carbon filters or clean the carbon filter (cube type). See the section "Replacing or cleaning the carbon filter".	
	There is an object or a large amount of water in the air duct (e.g. a cleaning cloth).	Remove the object.	Drain the water. (See the section "Cleaning of cavities and drains").
The ventilation system continues to run even when the cooking zones are switched off.	The hood continues to extract any remaining cooking fumes from the kitchen automatically.	Wait until the hood motor switches off automatically.	

The above covers the assessment and checking of common errors.
Do not dismantle the appliance yourself to avoid danger and damage to the hob.

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

A commercial purchase is any purchase of appliances that are not to be used in a private household, but are used for commercial purposes (restaurants, cafés, canteens, etc.) or are used for rental or other use that includes multiple users. 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.

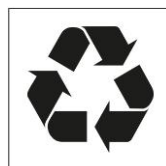
For further information on recycling this product, please contact your local council, your local waste management scheme or the retailer from whom you purchased the product.

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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 Danmark
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