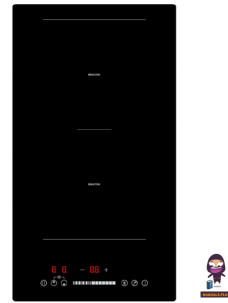


**HEINNER**

HBHI-M2ZB1FXTC  
Built In Hob



# HEINNER HBHI-M2ZB1FXTC Built In Hob Instruction Manual

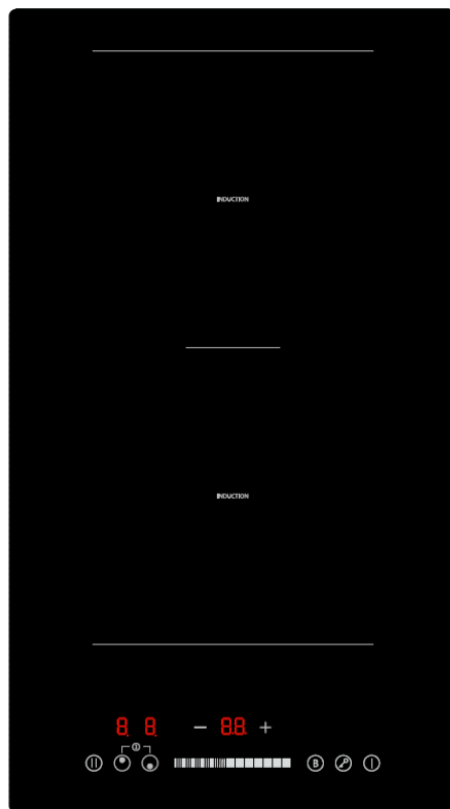
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**HEINNER**

**HEINNER HBHI-M2ZB1FXTC Built In Hob**



## INTRODUCTION

Please read the instructions carefully and keep the manual for future information. This manual is designed to give all necessary instructions concerning installation, use and maintenance of the unit. In order to operate the unit correctly and safely, please read this instruction manual carefully before installation and use.

## CONTENT OF YOUR PACKAGE

- Induction hob
- User manual
- Warranty certificate ULUI DUMNEAVOAST

## SAFETY INSTRUCTIONS

- Carefully read all instructions before using your appliance and keep them in a convenient place for reference when necessary.
- This manual has been prepared for more than one model therefore your appliance may not have some of the features described within. For this reason, it is important to pay particular attention to any figures whilst reading the operating manual.

## Installation

### Electrical Shock Hazard

- Disconnect the appliance from the mains electricity supply before carrying out any work or maintenance on it.
- Connection to a good earth wiring system is essential and mandatory.
- Alterations to the domestic wiring system must only be made by a qualified electrician.

- Failure to follow this advice may result in electrical shock or death.

## **Cut Hazard**

- Take care – panel edges are sharp.
- Failure to use caution could result in injury or cuts.

## **Important Safety Instructions**

- Read these instructions carefully before installing or using this appliance.
- No combustible material or products should be placed on this appliance at any time.
- Please make this information available to the person responsible for installing the appliance as it could reduce your installation costs.
- In order to avoid a hazard, this appliance must be installed according to these instructions for installation.
- This appliance is to be properly installed and earthed only by a suitably qualified person.
- This appliance should be connected to a circuit which incorporates an isolating switch providing full disconnection from the power supply.
- Failure to install the appliance correctly could invalidate any warranty or liability claims.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be done by children without supervision.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- WARNING: If the surface is cracked, switch off the appliance to avoid the possibility of electric shock, for hob surfaces of glass-ceramic or similar material which protect live parts.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- A steam cleaner is not to be used.
- Do not use a steam cleaner to clean your cooktop.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- WARNING: Danger of fire: do not store items on the cooking surfaces.
- The cooking process has to be supervised. A short-term cooking process has to be supervised continuously.
- WARNING: Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover it with flame e.g. with a lid or a fire blanket.

## **Operation and maintenance**

### **Electrical Shock Hazard**

- Do not cook on a broken or cracked cooktop. If the cooktop surface should break or crack, switch the appliance off immediately at the mains power supply (wall switch) and contact a qualified technician.
- Switch the cooktop off the wall before cleaning or maintenance.

- Failure to follow this advice may result in electrical shock or death.

### **Health Hazard**

- This appliance complies with electromagnetic safety standards.
- However, persons with cardiac pacemakers or other electrical implants (such as insulin pumps) must consult with their doctor or implant manufacturer before using this appliance to make sure that their implants will not be affected by the electromagnetic field.
- Failure to follow this advice may result in death

### **Hot Surface Hazard**

- During use, accessible parts of this appliance will become hot enough to cause burns.
- Do not let your body, clothing or any item other than suitable cookware contact the Induction glass until the surface is cool.
- Keep children away.
- Handles of saucepans may be hot to touch. Check saucepan handles do not overhang other cooking zones that are on. Keep handles out of reach of children.
- Failure to follow this advice could result in burns and scalds.

### **Cut Hazard**

- The razor-sharp blade of a cooktop scraper is exposed when the safety cover is retracted. Use it with extreme care and always store safely and out of reach of children.
- Failure to use caution could result in injury or cuts.

### **Important safety instructions**

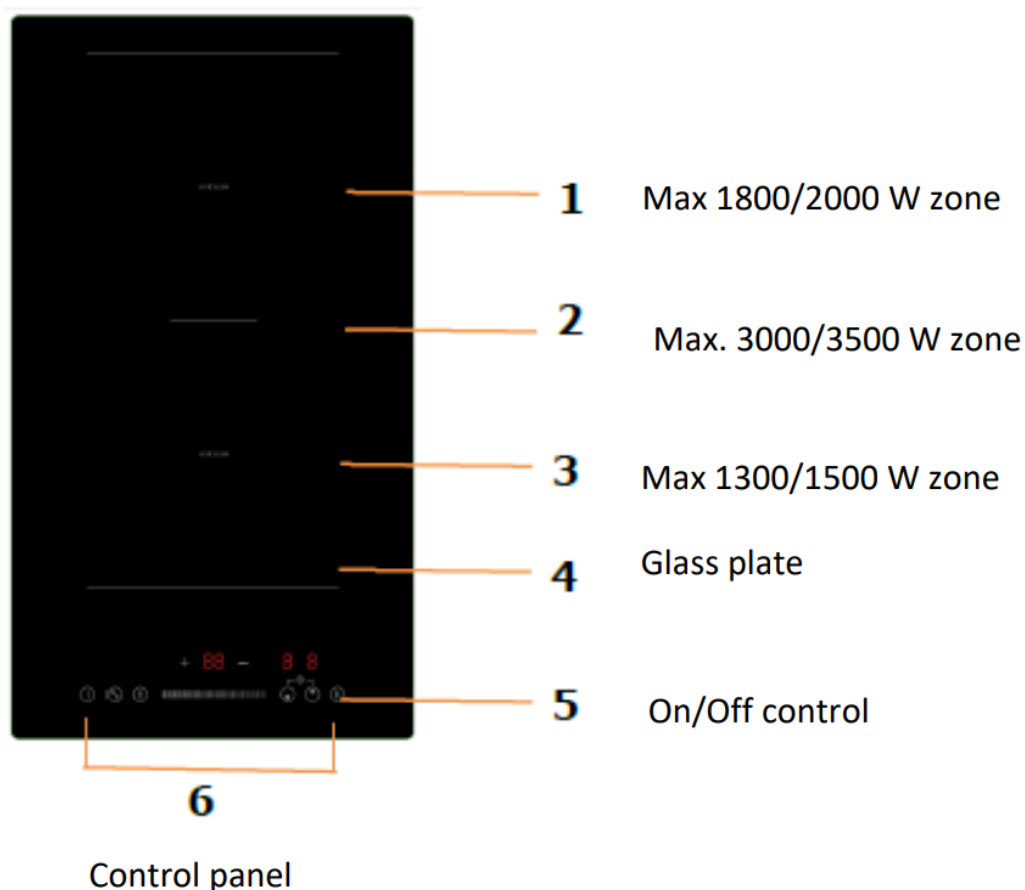
- Never leave the appliance unattended when in use. Boil over causes smoking and greasy spillovers that may ignite.
- Never use your appliance as a work or storage surface.
- Never leave any objects or utensils on the appliance.
- Do not place or leave any magnetizable objects (e.g. credit cards, memory cards) or electronic devices (e.g. computers, MP3 players) near the appliance, as they may be affected by its electromagnetic field.
- Never use your appliance for warming or heating the room.
- After use, always turn off the cooking zones and the cooktop as described in this manual (i.e. by using the touch controls). Do not rely on the pan detection feature to turn off the cooking zones when you remove the pans.
- Do not allow children to play with the appliance or sit, stand, or climb on it.
- Do not store items of interest to children in cabinets above the appliance. Children climbing on the cooktop could be seriously injured.
- Do not leave children alone or unattended in the area where the appliance is in use.
- Children or persons with a disability which limits their ability to use the appliance should have a responsible and competent person to instruct them in its use. The instructor should be satisfied that they can use the appliance

without danger to themselves or their surroundings.

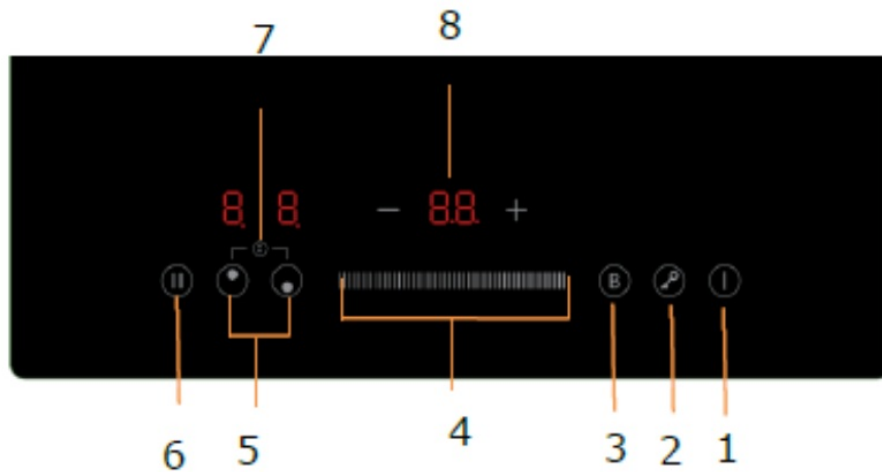
- Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be done by a qualified technician.
- Do not place or drop heavy objects on your cooktop.
- Do not stand on your cooktop.
- Do not use pans with jagged edges or drag pans across the Induction glass surface as this can scratch the glass.
- Do not use scourers or any other harsh abrasive cleaning agents to clean your cooktop, as these can scratch the Induction glass.
- This appliance is intended to be used in household and similar applications such as:
  - staff kitchen areas in shops, offices and other working environments.
  - farm houses.
  - by clients in hotels, motels and other residential type environments.
  - bed and breakfast type environments.
- **WARNING:** The appliance and its accessible parts become hot during use.
- Care should be taken to avoid touching heating elements.
- Children less than 8 years of age shall be kept away unless continuously supervised.
- After use, switch off the hob element by its control and do not rely on the pan detector.

## PRODUCT DESCRIPTION

### Top view

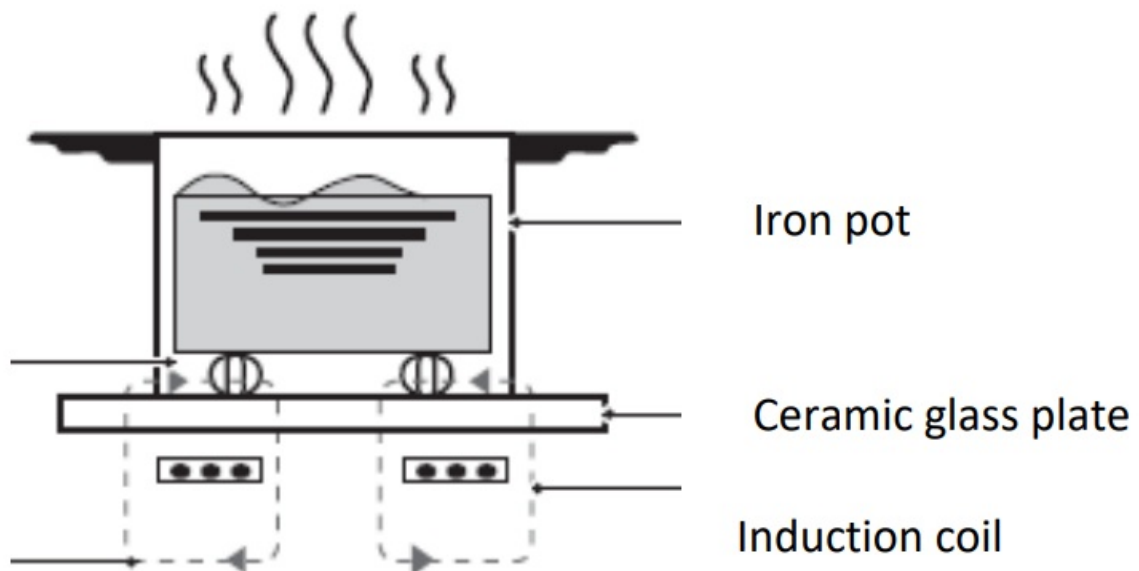


### Control panel



1. On/Off control
2. Keylock
3. Boost
4. Power regulating controls
5. Heating zone selection controls
6. Pause
7. Flexible area control
8. Time regulating controls

Induction cooking is a safe, advanced, efficient, and economical cooking technology. It works by electromagnetic vibrations generating heat directly in the pan, rather than indirectly through heating the glass surface. The glass becomes hot only because the pan eventually warms it up.

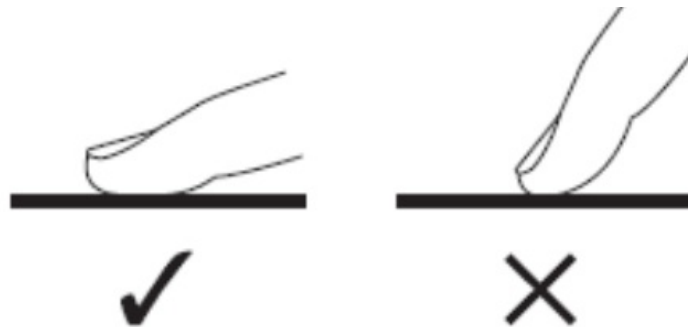


- Magnetic circuit
- Induced currents

## USING THE PRODUCT

### Touch controls


- The controls respond to touch, so you don't need to apply any pressure.
- Use the ball of your finger, not its tip.
- You will hear a beep each time a touch is registered.
- Make sure the controls are always clean, dry, and that there is no object (e.g. a utensil or a cloth) covering them. Even a thin film of water may make the controls difficult to operate.



### Choosing the right cooker

- Only use cookware with a base suitable for induction cooking. Look for the induction symbol on the packaging or on the bottom of the pan.
- You can check whether your cookware is suitable by carrying out a magnet test. Move a magnet towards the base of the pan. If it is attracted, the pan is suitable for induction.

### If you do not have a magnet:

1. Put some water in the pan you want to check.
2. If  does not flash in the display and the water is heating, the pan is suitable.

Cookware made from the following materials is not suitable: pure stainless steel, aluminum or copper without a magnetic base, glass, wood, porcelain, ceramic, and earthenware



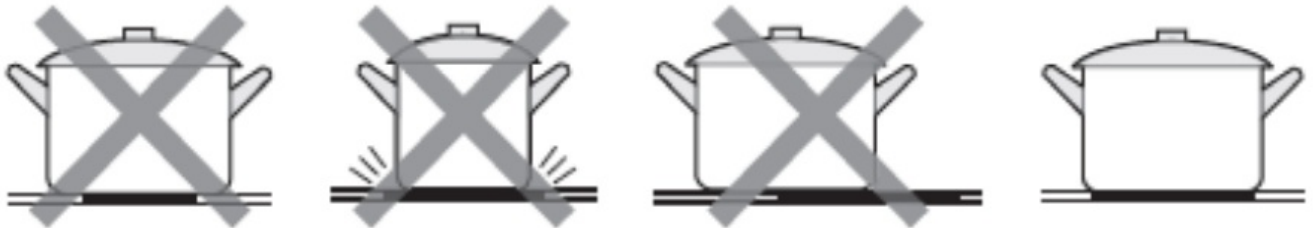
- Cookware bases with aluminum content.
- These reduce the ferromagnetic area, which means that less power is emitted to the Cookware. This cookware may not be sufficiently detected or may not be detected at all, and therefore does not heat sufficiently.
- If the base of the pan is similar to the pictures below the pan may not be detected.



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



- Make sure that the base of your pan is smooth, sits flat against the glass, and is the same size as the cooking zone. Use pans whose diameter is as large as the graphic of the zone selected. Using a pot a slightly wider energy will be used at its maximum efficiency. If you use smaller pot efficiency could be less than expected. Pot less than 140 mm could be undetected by the hob. Always center your pan on the cooking zone.



- Always lift pans off the Induction hob – do not slide, or they may scratch the glass.



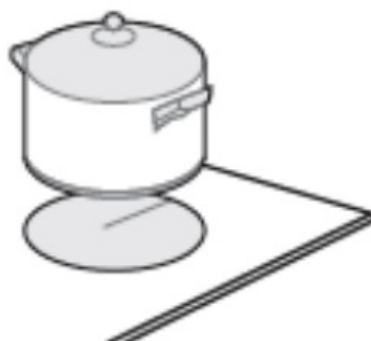
## How to use the hob

1. Start cooking Touch the ON/OFF control. After power on, the buzzer beeps once, heating zone selection controls show “-” or “-”, indicating that the induction hob has entered the state of standby mode.



2. Place a suitable pan in the cooking zone that you wish to use.

Make sure the bottom of the pan and the surface of the cooking zone are clean and dry.



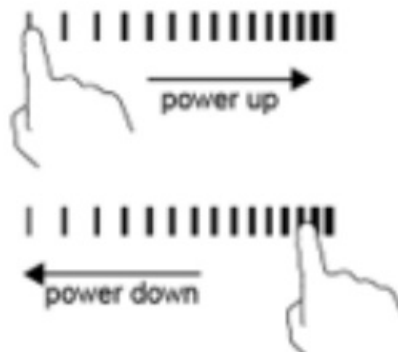
3. Touching the heating zone selection control, and the indicator next to the key will flash







4. Select a heat setting by touching the slider control

- If you don't choose a heat setting within 1 minute, the Induction hob will automatically switch off. You will need to start again at step 1.
- You can modify the heat setting at any time during cooking.



If the display flashes  alternately with the heat setting.

**This means that:**

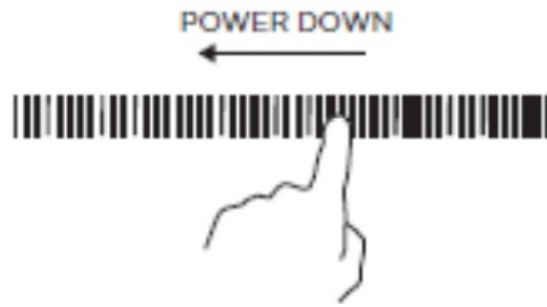
- you have not placed a pan on the correct cooking zone or,
- the pan you're using is not suitable for induction cooking or,
- the pan is too small or not properly centered on the cooking zone.
- No heating takes place unless there is a suitable pan in the cooking zone.
- The display  will automatically turn off after 1 minute if no suitable pan is placed on it.

**Finish cooking**

1. Touching the heating zone selection control that you wish to switch off



2. Turn the cooking zone off by touching the slider to "0". Make sure the display shows "0"



3. Turn the whole cooktop off by touching the ON/OFF control.



4. Beware of hot surfaces H will show which cooking zone is hot to touch. It will disappear when the surface has cooled down to a safe temperature. It can also be used as an energy saving function if you want to heat further pans, use the hotplate that is still hot.

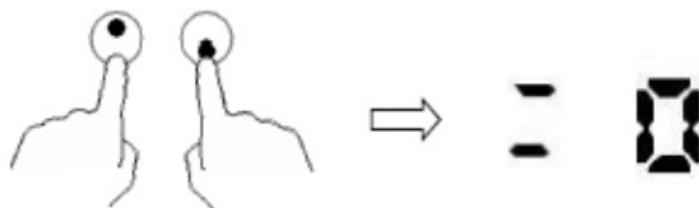


### Flexible area

- This area can be used as a single zone or as two different zones, according to the cooking needs anytime.
- Flexible area is made of two independent inductors that can be controlled separately

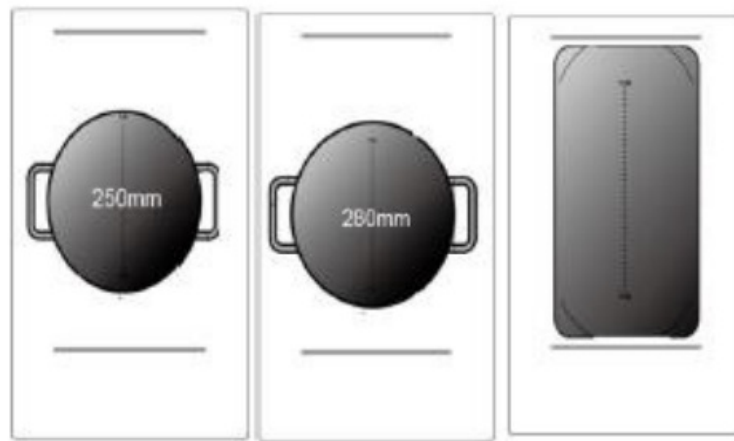
### As big zone

1. To activate the free area as a single big zone, Touching the Flexible Area control



2. As a big zone, we suggest the used as the follow:

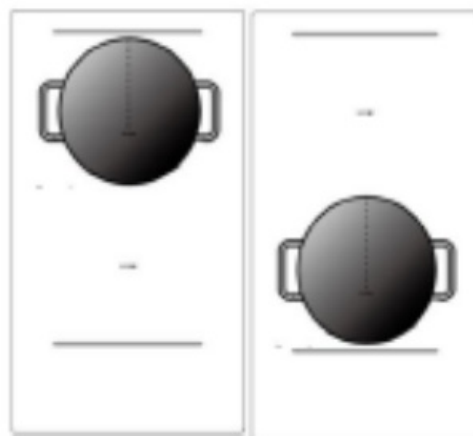
Cookware: 250mm or 280mm diameter cookware (Square or Oval cookware are acceptable)



We don't recommend other operations except for above mentioned three operations because it might affect the heating of appliances.

### As two independent zones

- To use the flexible area as two different zones, you can have two choices of heating.
- Put a pan on the right upside or the right downside of the flexible zone.



- Put two pans on both sides of the flexible zone.





**Notice:** Make sure the pan is bigger than 12cm.

### Locking controls

- You can lock the controls to prevent unintended use (for example children accidentally turning the cooking zones on).

- When the controls are locked, all the controls except the ON/OFF control are disabled

To lock the controls	
Touch lock control	The digital will show” Lo”
To unlock the controls	
Touch and hold the lock control for a while	

When the hob is in the lock mode, all the controls are disable except the ON/OFF  you can always turn the induction hob off with the ON/OFF  control in an emergency, but you shall unlock the hob first in the next operation.

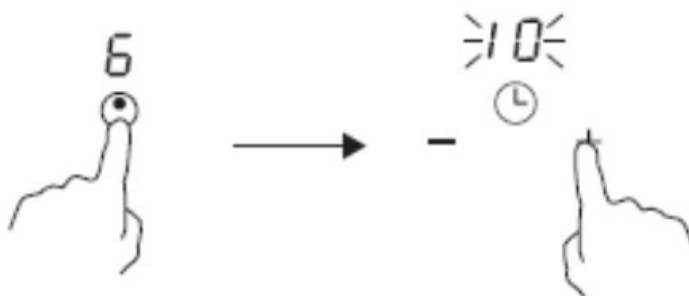
### Timer control

- You can use it as a minute minder. In this case, the timer will not turn any cooking zone off when the settime is up.
- You can set it to turn one or more cooking zones off after the set time is up.
- The timer of maximum is 99min.

### Using the Timer as a Minute Minder

If you are not selecting any cooking zone

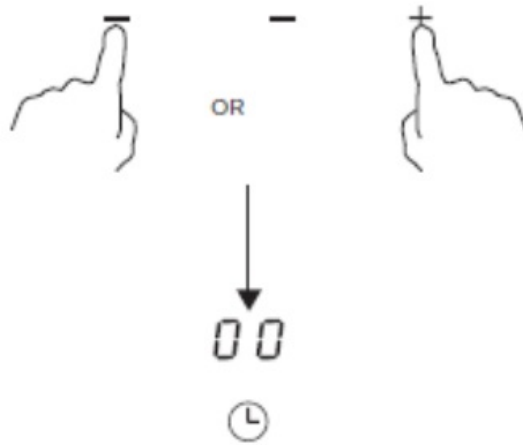
1. Make sure the cooktop is turned on.
  - **Note:** you can use the minute minder at least one zone shall be active.
2. Touch the controls of the timer. The minder indicator will start flashing and “10” will show in the timerdisplay.



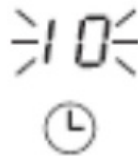
3. Set the time by touching the “-” or “+” control of the timer. Hint: Touch the “-” or “+” control of the timer to decrease or increase by 1 minute once. Touch and hold the “-” or “+” control of the timer to decrease or increase by 10 minutes.



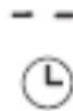
4. Touching the “-” and “+” together, the timer is cancelled, and the “00” will show in the minute display



5. When the time is set, it will begin to count down immediately. The display will show the remaining time and the timer indicator will flash for 5 seconds.



6. If you touch the timer control during the timer indicator flashing, it will stop flashing immediately. Buzzer will beep for 30 seconds and the timer indicator shows "- -" when the setting time finished.



### Setting the Timer to Turn One or More Cooking Zones Off

#### Set one zone

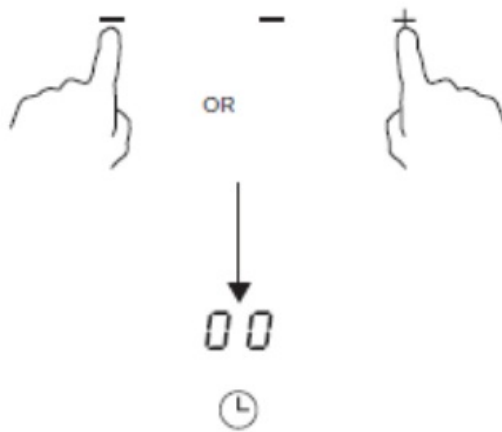
1. Touching the heating zone selection control that you want to set the timer for.



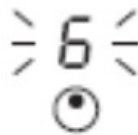
2. Set the time by touching the "-" or "+" control of the timer. Hint: Touch the "-" or "+" control of the timer once will decrease or increase by 1 minute. Touch and hold the "-" or "+" control of the timer will decrease or increase by 10 minutes.



3. Touching the "-" and "+" together, the timer is cancelled, and the "00" will show in the minute display.



4. When the time is set, it will begin to count down immediately. The display will show the remaining time and the timer indicator flashes for 5 seconds.



If you touch the timer control during the timer indicator flashing, it will stop flashing immediately.

5. When cooking timer expires, the corresponding cooking zone will be switch off automatically. Other cooking zone will keep operating if they are turned on previously.



### Using the boost function Activate the boost function

1. Touching the heating zone control.



2. Touching the Boost control. Make sure the display shows "B".



### Cancel the boost function

1. Touching the heating zone control that you wish to cancel the boost function.



2. Turn the cooking zone off by touching the Boost control. Make sure the display shows "0".



## Default working time

Auto shut down is a safety protection function for your induction hob. It shut down automatically if ever you forget to turn off, you're cooking. The default working times for various power levels are shown in the below table:

Power level	1	2	3	4	5	6	7	8	9
Default working timer (hour)	8	8	8	4	4	4	2	2	2

- When the pot is removed, the induction hob can stop heating immediately and the hob automatically switch off after 2 minutes.

## Cooking tips

Take care when frying as the oil and fat heat up very quickly, particularly if you're using Power Boost. At extremely high temperatures oil and fat will ignite spontaneously and this presents a serious fire risk.

- When food comes to the boil, reduce the temperature setting.
- Using a lid will reduce cooking times and save energy by retaining the heat.
- Minimize the amount of liquid or fat to reduce cooking times.
- Start cooking on a high setting and reduce the setting when the food has heated through.
- **Simmering, Cooking rice**
- Simmering occurs below boiling point, at around 85°C, when bubbles are just rising occasionally to the surface of the cooking liquid. It is the key to delicious soups and tender stews because the flavours develop without overcooking the food. You should also cook egg-based, and flour thickened sauces below boiling point.
- Some tasks, including cooking rice by the absorption method, may require a setting higher than the lowest setting to ensure the food is cooked properly in the time recommended.

## **Searing Steak**

### **To cook juicy flavoursome steaks:**

1. Stand the meat at room temperature for about 20 minutes before cooking.
2. Heat up a heavy-based frying pan.
3. Brush both sides of the steak with oil. Drizzle a small amount of oil into the hot pan and then lower the meat onto the hot pan.
4. Turn the steak only once while cooking. The exact cooking time will depend on the thickness of the steak and how cooked you want it. Times may vary from about 2 – 8 minutes per side. Press the steak to gauge how cooked it is – the firmer it feels the more 'well done' it will be.
5. Leave the steak to rest on a warm plate for a few minutes to allow it to relax and become tender before serving.

### **For Stir-frying**

1. Choose an induction compatible flat-based wok or a large frying pan.
2. Have all the ingredients and equipment ready. Stir-frying should be quick. If cooking large quantities, cook the food in several smaller batches.
3. Preheat the pan briefly and add two tablespoons of oil.
4. Cook any meat first, put it aside and keep warm.
5. Stir-fry the vegetables. When they are hot but still crisp, turn the cooking zone to a lower setting, return the meat to the pan and add your sauce.
6. Stir the ingredients gently to make sure they are heated through.
7. Serve immediately.

### **Detection of small articles**

When an unsuitable size or non-magnetic pan (e.g. aluminum), or some other small item (e.g. knife, fork, key) has been left on the hob, the hob automatically go on to standby in 1 minute. The fan will keep cooking down the induction hob for a further 1 minute.

### **Heat settings**

The settings below are guidelines only. The exact setting will depend on several factors, including your cookware and the amount you are cooking. Experiment with the induction hob to find the settings that best suit you.



Heat setting	Suitability
1-2	<ul style="list-style-type: none"> <li>• delicate warming for small amounts of food</li> <li>• melting chocolate, butter, and foods that burn quickly</li> <li>• gentle simmering</li> <li>• slow warming</li> </ul>
3-4	<ul style="list-style-type: none"> <li>• reheating</li> <li>• rapid simmering</li> <li>• cooking rice</li> </ul>
5-6	<ul style="list-style-type: none"> <li>• pancakes</li> </ul>
7-8	<ul style="list-style-type: none"> <li>• sautéing</li> <li>• cooking pasta</li> </ul>
9	<ul style="list-style-type: none"> <li>• stir-frying</li> <li>• searing</li> <li>• bringing soup to the boil</li> <li>• boiling water</li> </ul>

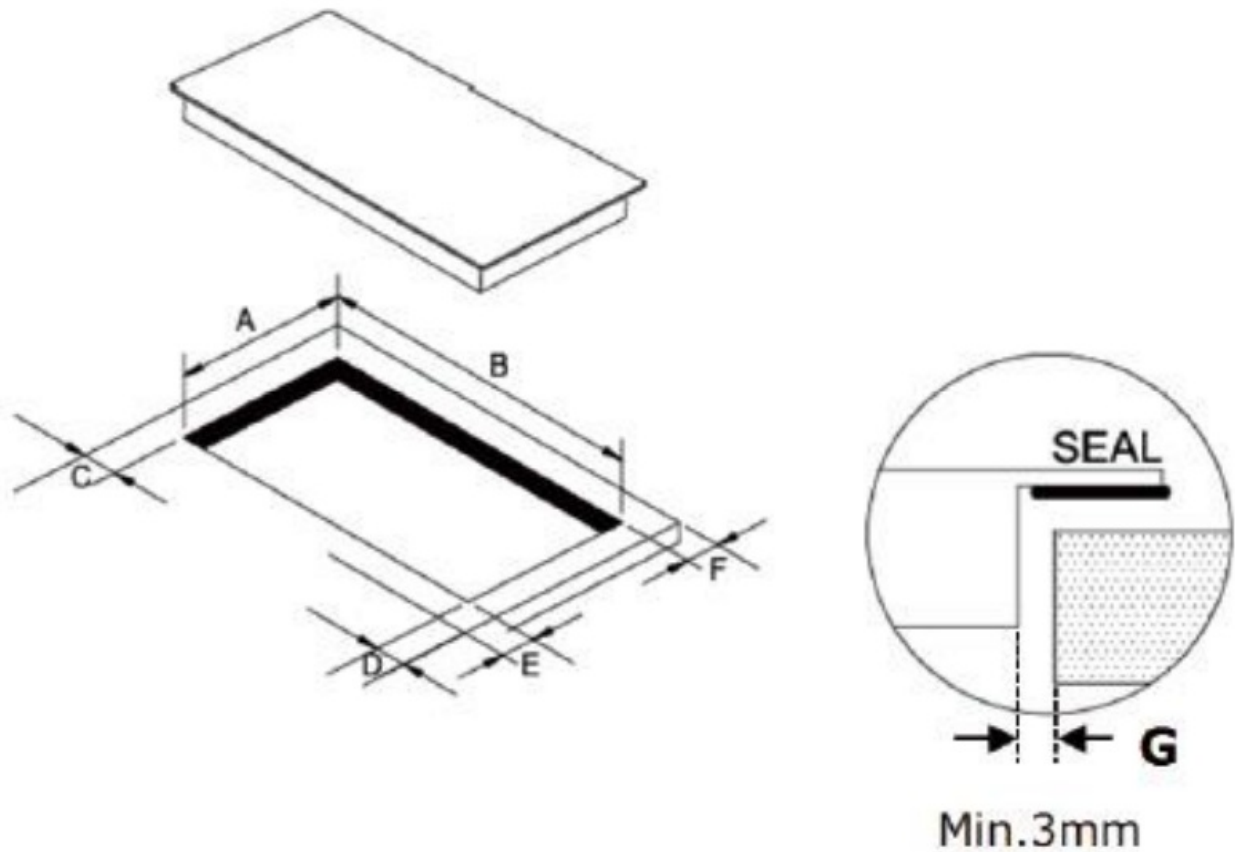
## INSTALLATION

### Selection of installation equipment

Cut out the work surface according to the sizes shown in the drawing. For the purpose of installation and use, a minimum of 5 cm space shall be preserved around the hole. Be sure the thickness of the work surface is at least 30mm. Please select heat-resistant and insulated work surface material (Wood and similar fibrous or hygroscopic material shall not be used as work surface material unless impregnated) to avoid the electrical shock and larger deformation caused by the heat radiation from the hotplate.

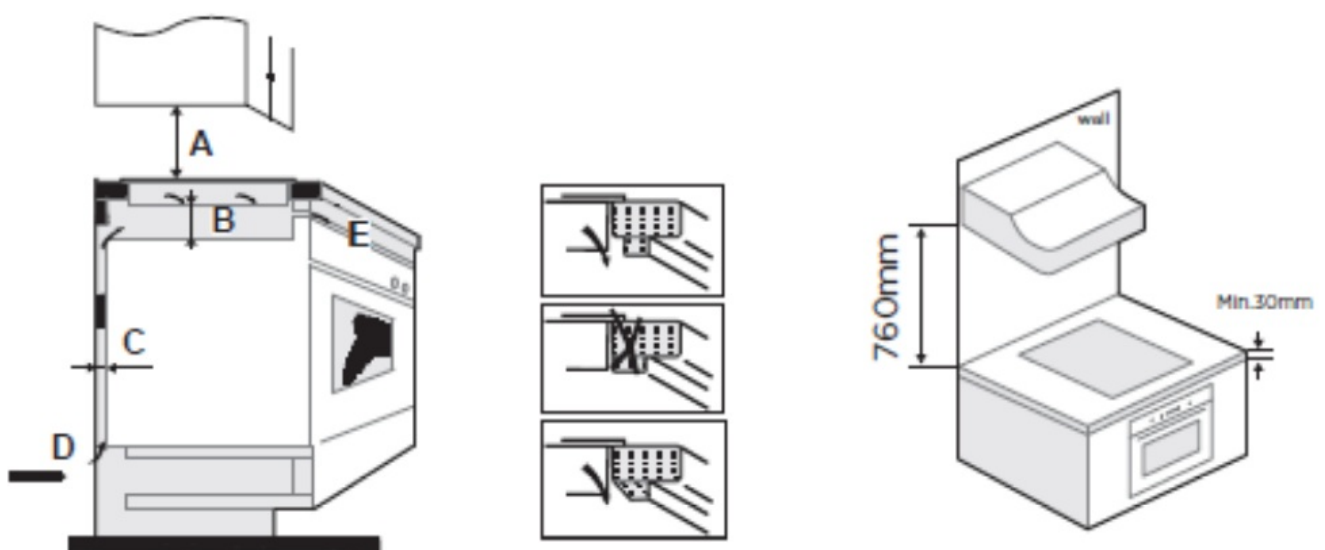
### As shown below:

**Note:** The safety distance between the sides of the hob and the inner surfaces of the worktop should be at least 3mm.



A (mm)	B (mm)	C (mm)	D (mm)	E (mm)	F (mm)	G (mm)
268 +/- 4	500 +/- 4	50min	50min	50min	50min	3 min

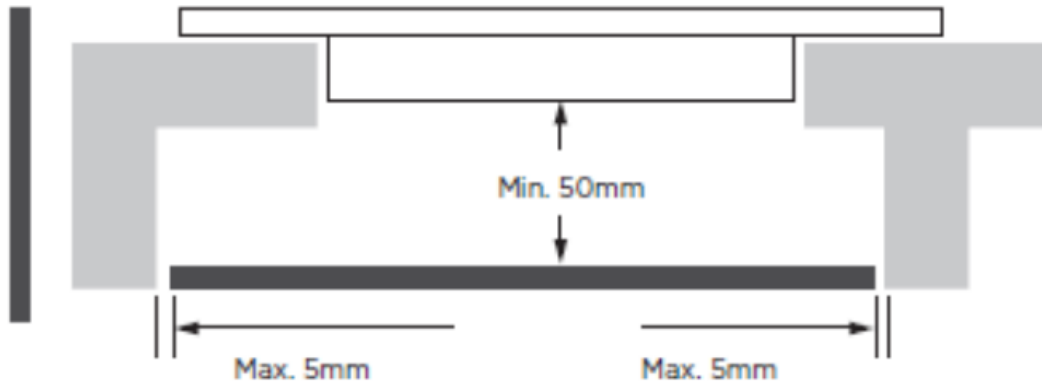
Under any circumstances, make sure the Induction cooker hob is well ventilated and the air inlet and outlet are not blocked. Ensure the induction cooker hob is in good working state. As shown below. Note: The safety distance between the hotplate and the cupboard above the hotplate should be at least 760 mm.



A (mm)	B (mm)	C (mm)	D	E
760	50	20	Air intake	Air exit 5 mm

**WARNING: Ensuring Adequate Ventilation**

Make sure the induction cooker hob is well ventilated and that air inlet and outlet are not blocked. In order to avoid accidental touch with the overheating bottom of the hob, or getting unexpected electric shock during working, it is necessary to put a wooden insert, fixed by screws, at a minimum distance of 50 mm from the bottom of the hob. Follow the requirements below.



There are ventilation holes around the outside of the hob. YOU MUST ensure these holes are not blocked by the worktop when you put the hob into position.

- Be aware that the glue that joins the plastic or wooden material to the furniture, has to resist to temperature not below 150°C, to avoid the unstuck of the paneling.
- The rear wall, adjacent and surrounding surfaces must therefore be able to withstand an temperature of 90°C.

**Before installing the hob, make sure that:**

- The work surface is square and level, and no structural members interfere with space requirements.
- The work surface is made of a heat-resistant and insulated material.
- If the hob is installed above an oven, the oven has a built-in cooling fan.
- The installation will comply with all clearance requirements and applicable standards and regulations.
- A suitable isolating switch providing full disconnection from the mains power supply is incorporated in the permanent wiring, mounted and positioned to comply with the local wiring rules and regulations.
- The isolating switch must be of an approved type and provide a 3 mm air gap contact separation in all poles (or in all active [phase] conductors if the local wiring rules allow for this variation of the requirements).
- The isolating switch will be easily accessible to the customer with the hob installed.
- You consult local building authorities and by-laws if in doubt regarding installation.
- You use heat-resistant and easy-to-clean finishes (such as ceramic tiles) for the wall surfaces surrounding the hob.

**After installing the hob, make sure that:**

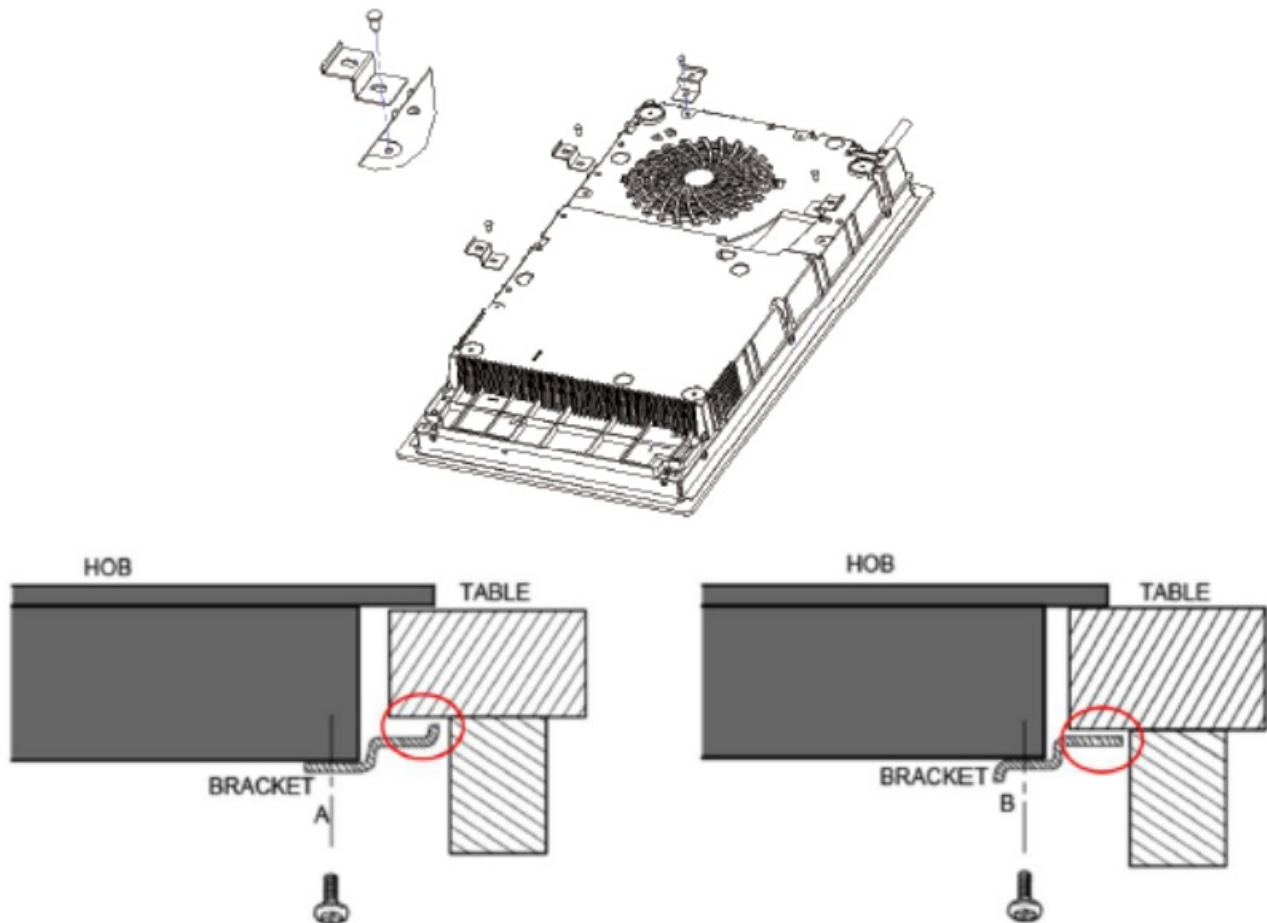
- The power supply cable is not accessible through cupboard doors or drawers.
- There is adequate flow of fresh air from outside the cabinetry to the base of the hob.
- If the hob is installed above a drawer or cupboard space, a thermal protection barrier is installed below the base of the hob.
- The isolating switch is easily accessible by the customer.

### Before locating the fixing brackets

The unit should be placed on a stable, smooth surface (use the packaging). Do not apply force onto the controls protruding from the hob.

### Adjusting the bracket position

- Fix the hob on the work surface by inserting 4 brackets on the bottom of hob (see picture) before installation.
- Adjust the bracket position to suit different tabletop thickness.



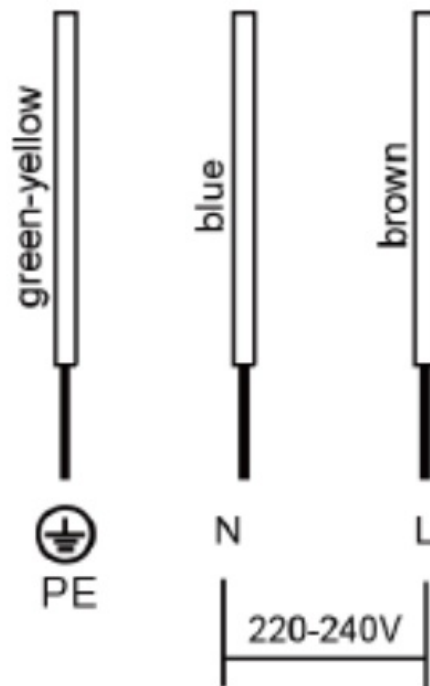
Under any circumstances, the brackets cannot touch with the inner surfaces of the worktop after installation.

### Connecting the hob to the mains power supply

This hob must be connected to the mains power supply only by a suitably qualified person. Before connecting the hob to the mains power supply, check that:

1. The domestic wiring system is suitable for the power drawn by the hob.
2. The voltage corresponds to the value given on the rating plate.
3. The power supply cable sections can withstand the load specified on the rating plate.

To connect the hob to the mains power supply, do not use adapters, reducers, or branching devices, as they can cause overheating and fire. The power supply cable must not touch any hot parts and must be positioned so that its temperature will not exceed 75°C at any point. Check with an electrician whether the domestic wiring system is suitable without alterations. Any alterations must only be made by a qualified electrician.



- If the cable is damaged or needs to be replaced, the operation must be carried out by an after-sale agent with dedicated tools to avoid any accidents.
- If the appliance is connected directly to the mains an omni polar circuit-breaker must be installed with a minimum opening of 3mm between contacts.
- The installer must ensure that the correct electrical connection has been made and that it is compliant with safety regulations.
- The cable must not be bent or compressed.
- The cable must be checked regularly and replaced by authorized technicians

The bottom surface and the power cord of the hob are not accessible after installation.

## **CLEANING AND MAINTENANCE**

What?	How?	Important!
Everyday soiling on glass (fingerprints, marks, stains left by food or non-sugary spillovers on the glass).	<ol style="list-style-type: none"> <li>1. Switch the power of the cooktop off.</li> <li>2. Apply a cooktop cleaner while the glass is still warm (but not hot!)</li> <li>3. Rinse and wipe dry with a clean cloth or paper towel.</li> <li>4. Switch the power to the cooktop back on.</li> </ol>	<ul style="list-style-type: none"> <li>• When the power to the cooktop is switched off, there will be no 'hot surface' indication, but the cooking zone may still be hot! Take extreme care.</li> <li>• Heavy-duty scourers, some nylon scourers and harsh/abrasive cleaning agents may scratch the glass. Always read the label to check if your cleaner or scourer is suitable.</li> <li>• Never leave cleaning residue on the cooktop: the glass may become stained.</li> </ul>
Boil overs, melts, and hot sugary spills on the glass.	<p>Remove these immediately with a fish slice, palette knife or razor blade scraper suitable for Ceramic glass cooktops, but beware of hot cooking zone surfaces:</p> <ol style="list-style-type: none"> <li>1. Switch the power to the cooktop off the wall.</li> <li>2. Hold the blade or utensil at a 30° angle and scrape the soiling or spill to a cool area of the cooktop.</li> <li>3. Clean the soiling or spill it up with a dish cloth or paper towel.</li> <li>4. Follow steps 2 to 4 for 'Everyday soiling on glass' above.</li> </ol>	<ul style="list-style-type: none"> <li>• Remove stains left by melts and sugary food or spillovers as soon as possible. If left to cool on the glass, they may be difficult to remove or even permanently damage the glass surface.</li> <li>• Cut hazard: when the safety cover is retracted, the blade in a scraper is razor-sharp. Use with extreme care and always store safely and out of reach of children.</li> </ul>
Spillovers on the touch controls.	<ol style="list-style-type: none"> <li>1. Switch the power of the cooktop off.</li> <li>2. Soak up the spill.</li> <li>3. Wipe the touch control area with a clean damp sponge or cloth.</li> <li>4. Wipe the area completely dry. With a paper towel.</li> <li>5. Switch the power to the cooktop back on.</li> </ol>	<ul style="list-style-type: none"> <li>• The cooktop may beep and turn itself off, and the touch controls may not function while there is liquid on them.</li> </ul> <p>Make sure you wipe the touch control area dry before turning the cooktop back on.</p>

## TROUBLESHOOTING

Problem	Possible cause	What to do
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The induction hob can not be turned on.	No power.	<p>Make sure the induction hob is connected to the power supply and that it is switched on.</p> <p>Check whether there is a power outage in your home or area. If you've checked everything and the problem persists, call a qualified technician.</p>
The touch controls are unresponsive.	The controls are locked.	Unlock the controls. See section 'Using your ceramic cooktop' for instructions.
The touch controls are difficult to operate.	There may be a slight film of water over the controls, or you may be using the tip of your finger when touching the controls.	Make sure the touch control area is dry and use the ball of your finger when touching the controls.
The glass is being scratched.	Rough-edged cookware. Unsuitable, abrasive scourer or cleaning products being used.	Use cookware with flat and smooth bases.
Some pans make crackling or clicking noises.	This may be caused by the construction of your cookware (layers of different metals vibrating differently).	This is normal for cookware and does not indicate a fault.
The induction hob makes a low humming noise when used on a high heat setting.	This is caused by the technology of induction cooking	This is normal, but the noise should quieten down or disappear completely when you decrease the heat setting.
Fan noise coming from the induction hob.	A cooling fan built into your induction hob has come on to prevent the electronics from overheating. It may continue to run even after you've turned the induction hob off.	This is normal and needs no action. Do not switch the power to the induction hob off at the wall while the fan is running.
Pans do not become hot and appear in the display.	<p>The induction hob cannot detect the pan because it is not suitable for induction cooking.</p> <p>The induction hob cannot detect the pan because it is too small for the cooking zone or not properly centered on it.</p>	<p>Use cookware suitable for induction cooking.</p> <p>Centre the pan and make sure that its base matches the size of the cooking zone.</p>

<p>The induction hob or a cooking zone has turned itself off unexpectedly, a tone sounds, and an error code is displayed (typically alternating with one or two digits in the cooking timer display).</p>	<p>Technical fault.</p>	<p>Please note down the error letters and numbers, switch the power to the induction hob off at the wall, and contact a qualified technician.</p>
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## Error codes

The induction hob is equipped with a self diagnostic function. With this test the technician is able to check the function of several components without disassembling or dismantling the hob from the working surface.



Problem	Possible causes	What to do!
No auto-recovery		
E1	Ceramic plate temperature sensor failure—open circuit.	Check the connection or replace the ceramic plate temperature sensor.
E2	Ceramic plate temperature sensor failure- -short circuit.	
E7	Ceramic plate temperature sensor failure	
C1	High temperature of ceramic plate sensor.	Wait for the temperature of ceramic plate to return to normal. Touch “ON/OFF” button to restart unit.
E3	Temperature sensor of the IGBT failure – open circuit.	Replace the power board.
E4	Temperature sensor of the IGBT failure – short circuit	
C2	High temperature of IGBT.	Wait for the temperature of IGBT to return to normal. Touch “ON/OFF” button to restart unit. Check whether the fan runs smoothly; if not, replace the fan.
EL	Supply voltage is below the rated voltage.	Please check whether power supply is normal. Power on after the power supply is normal.
EH	Supply voltage is below the rated voltage.	
EU	Communication error.	Reinsert the connection between the display board and the power board. Replace the power board or the display board.

### Specific errors and solutions

Failure	Problem	Solution A	Solution B
	No power supplied.	Check to see if plug is secured tightly in outlet and that outlet is working.	

The LED does not come on when unit is plugged in.	The accessory power board and the display board connected failure.	Check the connection.	
	The accessory power board is damaged.	Replace the accessory power board.	
	The display board is damaged.	Replace the display board.	
Some buttons can't work, or the LED display is not normal.	The display board is damaged.	Replace the display board.	
The Cooking Mode Indicator comes on, but heating does not start.	High temperature of the hob.	The Ambient temperature may be too high. Air Intake or Air Vent may be blocked.	
	There is something wrong with the fan.	Check whether the fan runs smoothly. If not, replace the fan.	
	The power board is damaged.	Replace the power board	
Heating stops suddenly during operation and the display flashes "E".	Pan Type is wrong.	Use the proper pot.	Pan detection circuit is damaged, replace the Power board.
	Pot diameter is too small.		
	Cooker has overheated.	Unit is overheated. Wait for the temperature to return to normal. Push "ON/OFF" button to restart unit.	
Heating zones of the same side (Such as the first and the second zone) would display "E".	The power board and the display board connected failure.	Check the connection.	
	The display board of communication part is damaged.	Replace the display board.	
	The Main board is damaged.	Replace the power board.	
Fan motor sounds abnormal.	The fan motor is damaged.	Replace the fan.	

## CUSTOMER CARE AND SERVICE

Always use original spare parts. When contacting our Authorized Service Centre, ensure that you have the following data available: Model and Serial Number. The information can be found on the rating plate. Subject to change without notice.

### Environment friendly disposal

- You can help protect the environment!
- Please remember to respect the local regulations: hand in the non-working electrical equipment's to an appropriate waste disposal center.


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This product is in conformity with norms and standards of European Community

- Importer: Network One Distribution
- Marcel Iancu Street, 3-5, Bucharest, Romania
- Tel: +40 21 211 18 56, [www.heinner.com](http://www.heinner.com)
- [www.nod.ro](http://www.nod.ro)

## Documents / Resources

	<p><a href="#">HEINNER HBHI-M2ZB1FXTC Built In Hob</a> [pdf] Instruction Manual HBHI-M2ZB1FXTC Built In Hob, HBHI-M2ZB1FXTC, Built In Hob, In Hob, Hob</p>
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## References

- [Heinner – large appliances, small appliances, housekeeping, DIY](#)
- [Heinner – large appliances, small appliances, housekeeping, DIY](#)
- [NOD - Network One Distribution](#)
- [User Manual](#)