



User manual and installation instructions

Induction hobs: ZIGD80401

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1 General

1.1 For your information...

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

Should a fault arise, please first consult the section on "What to do if trouble occurs?". You can often rectify minor problems yourself, thus saving unnecessary service costs.

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

1.2 Intended use

The hob is to be used solely for preparing food in the home or in other environments. Similar environments:

- Use in shops, offices and other similar working environments
- Use in agricultural enterprises
- Use by customers in hotels, motels and other typical living environments
- Use in breakfast buffets
- It may not be used for any other purpose and may only be used under supervision.

2 Safety Instructions and Warnings

2.1 For connection and operation

- The appliances are constructed in accordance with the relevant safety regulations.
- Connecting the appliances to the mains and repairing and servicing the appliances may only be carried out by a qualified electrician according to currently-valid safety regulations. For your own safety, do not allow anyone other than a qualified service technician to install, service or repair the product.
- If the mains supply cable of this appliance is damaged, it must be replaced by the manufacturer, the Customer Service of the manufacturer or by another qualified person to avoid danger.
- The appliance may not be operated with an external timer or an external telecontrol system.

2.2 General information about the hob

- Never allow the induction hob to operate unattended, as the high power setting results in extremely fast reactions.
- When cooking, pay attention to the heat-up speed of the cooking zones. Avoid boiling the pots dry as there is a risk of the pots overheating!
- Do not place empty pots and pans on cooking zones which have been switched on.
- Take care when using simmering pans as simmering water may dry up unnoticed, resulting in damage to the pot and to the hob for which no liability will be assumed.
- Always switch off a cooking zone after use using the regulating and/or Control device and not using the pan detection alone.
- Overheated fats and oils may spontaneously ignite. Always supervise the preparation of food with fats and oils. Never extinguish ignited fats and oils with water! Switch the appliance off and then carefully cover the flame, for example with a lid or an extinguisher blanket.
- The glass ceramic surface of the hob is extremely robust. You should, however, avoid dropping hard objects onto the glass ceramic hob. Sharp objects which fall onto your hob might break it.
- There is a risk of electric shocks if the glass ceramic hob develops fractures, cracks, tears or damage of any other kind. Immediately switch off the appliance. Disconnect the fuse immediately and call Customer Service.
- If the hob cannot be switched off due to a defect in the sensor control immediately disconnect your appliance and call Customer Service.
- Take care when working with home appliances! Connection cables must not come into contact with hot cooking zones.
- Risk of fire: never store items on the hob.
- The glass ceramic hob should not be used as a storage area.
- Do not put aluminium foil or plastic onto the cooking zones. Keep everything which could melt, such as plastics, foil and in particular sugar and sugary foods away from hot cooking zones. Use a special glass scraper to immediately remove any sugar from the ceramic hob (when it is still hot) in order to avoid damaging the hob.
- Metal items (pots and pans, cutlery, etc.) must never be put down on the induction hob since they may become hot. Risk of burning!
- Do not place combustible, inflammable or heat deformable objects directly underneath the hob.
- Metal items worn on your body may become hot in the immediate vicinity of the induction hob. Caution! Risk of burns! Non-magnetisable objects (e.g. gold or silver rings) are not affected.
- Never use the cooking zones to heat up unopened tins of food or packaging made of material compounds. The power supply may cause them to burst!
- Keep the sensor keys clean since the appliance may consider dirt to be finger contact. Never put anything (pans, tea towels etc.) onto the sensor keys!
- If food boils over onto the sensor keys, we advise you to activate the OFF key.
- Hot pans and pots should not cover resp. be moved to close to the sensor keys, since this will cause the appliance to switch off automatically.

- Place the pan as close to the centre of the cooking zone as possible.
- Whenever possible, use the back cooking zones for large pans so that the sensor keys are not heated up too much (touch control overheating; error message E2, touch control cut off).
- Activate the childproof lock if there are any pets in the home which could make contact with the hob.
- The induction hob may not be used when pyrolysis operation is taking place in a built-in oven.
- Never clean the glass ceramic hob with a steam cleaner or similar appliance!
- Make sure there are no items (e.g. cleaning cloths) right next to the hob extractor. They could be sucked in by the air current. Liquids and small items must always be kept away from the appliance.
- Do not operate the appliance without grease filter.
- Filter with too much fat deposits causes fire hazard!
- Constant supervision is essential when deep-frying; flambéing is not permitted.
- A sufficient supply of inlet air must be provided when operating wood, coal, gas or oil heaters requiring a chimney. The permissible negative pressure which results from the hood in the location of the heaters requiring a chimney may not exceed 4 Pa (0.04 mbar) as this results in a risk of poisoning.
- Vapour also emits moisture into the air in the kitchen during the cooking process.
- Only a little moisture is removed from the vapours in the convection air mode. This is why a sufficient supply of fresh air must always be provided, e.g. by opening the window or using domestic ventilation systems.
- Always make sure that the indoor climate is normal and comfortable (45 - 60 % humidity).
- Switch the hob extractor to a lower setting for around 20 minutes or activate the automatic delayed stop function every time the hob extractor is used in the convection air mode.

2.3 For persons

- These appliances may be used by children aged 8 years and over and by persons with physical, sensory or mental impairments or by persons who lack experience and/or know-how, provided they are supervised or have been instructed in the safe use of the appliance and have understood the risks relating to the appliance. Children may not play with the appliance. Cleaning and maintenance by the user may only be carried out by children when they are supervised.
- The surfaces of the heating and cooking zones become hot during use. Keep small children away at all times.
- Only hob protective grids and hob covers produced by the hob manufacturer or the manufacturers of the hob protective grids and hob covers authorised by the manufacturer in the instructions for use may be used. The use of unsuitable hob protective grids and hob covers may result in accidents.
- Persons with cardiac pacemakers or implanted insulin pumps must make sure that their implants are not affected by the induction hob (the frequency range of the induction hob is 20-50 kHz).





2.4 Explanation for symbols and indications

The appliance was produced according to state of the art technology. Machines nevertheless give rise to risks which cannot be constructively avoided.



In order to guarantee sufficient safety for the use, safety instructions are also given. These instructions are marked by way of the highlighted texts which follow.

Sufficient safety in operation will only be guaranteed when these instructions are observed.

The designated text passages have different meanings:

	DANGER Note indicating an imminent threat which may result in death or very serious injury.
	CAUTION Note indicating a potentially dangerous situation which may result in death or very serious injury.
	IMPORTANT Note indicating a dangerous situation which may result in minor injury or damage to the appliance.
	NOTE Note to be observed in order to make handling the appliance easier.

The following danger symbols are used at some points:

	WARNING OF ELECTRICAL ENERGY RISK OF FATAL INJURY! Live components have been installed near this symbol. Covers bearing this sign may only be removed by a certified skilled electrician.
	CAUTION! HOT SURFACES! This symbol has been applied to surfaces which get hot. There is a risk of serious burning or scalding. The surfaces may also be hot after the appliance has been switched off.



OBSERVE REGULATIONS FOR HANDLING ELECTROSTATICALLY SENSITIVE COMPONENTS AND MODULES (ESDS).

Electrostatically endangered components and modules are located behind covers bearing the adjacent symbol. Never touch plug connections, strip conductors or component pins. Only qualified staff members who are familiar with ESDs are authorised to carry out any technical intervention work.

2.5 Radio Equipment Information

Bluetooth and Wi-Fi Operation

This device contains radio equipment that operates using Bluetooth and 2.4 GHz Wi-Fi frequencies.

Bluetooth 2402–2480 MHz

2.4G Wi-Fi 2412–2472 MHz
2422–2462 MHz

Instructions and Safety Information

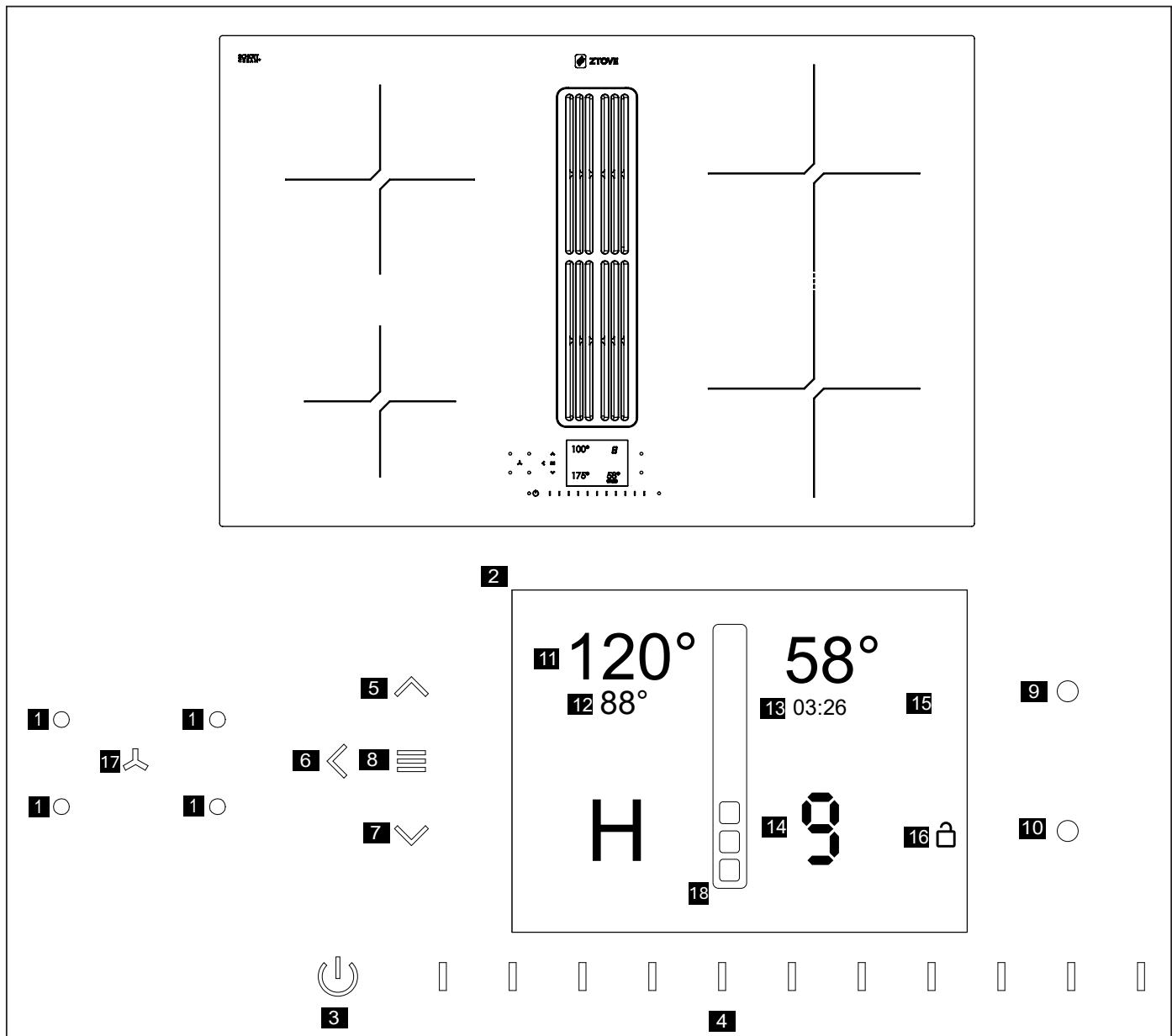
This device must be used in accordance with the following safety instructions to ensure proper operation and to minimize any risk:

- Do not modify or tamper with the radio equipment.
- Maintain a minimum distance from sensitive medical devices.
- Operate the device in accordance with its intended use only.
- Avoid exposure to extreme temperatures or moisture.

Frequency and Power Compliance

The maximum radio-frequency power transmitted in each frequency band has been tested and is compliant with applicable regulations. The information above specifies the frequency ranges and the highest power levels at which the device operates.

3 Appliance description



The decorative design may deviate from the illustrations.

1. Zone selector
2. Display
3. Power on / off
4. Slider (adjust temperature or power or fan)
5. Navigate up / adjust temperature with +1°C
6. Navigate back
7. Navigate down / adjust temperature with -1°C
8. Menu / select
9. Special function 1
10. Special function 2

11. Target temperature
12. Current temperature
13. Timer or stopwatch display
14. Power level (non-Ztove cookware)
15. Icon for special function 1
16. Icon for special function 2
17. Fan selector
18. Fan speed indicator

WARNING: THE DISPLAY IS HEAT SENSITIVE. DO NOT PLACE HOT ITEMS ON TOP OF THE DISPLAY!



NOTE

Most of the keys shown here will only become visible when the hob has been switched on.

3.1 Overview of elements on the display

The glass ceramic hob is operated with touch control sensor keys. The sensor keys are operated as follows: lightly touch a symbol on the surface of the ceramic glass plate. A buzzer will indicate when the controls have been operated correctly.

The touch control sensor key will then be indicated as "key".

3.2 Appliance description

This product is an induction hob with support for temperature-controlled cookware from Ztove. The temperature can be controlled directly on the hob or with a smartphone or tablet. This manual describes the functionality when used without the app.

The product can be updated via wireless Wi-Fi or Bluetooth. We strongly advise to install the app to update the appliance at first use and make sure to always consult the most recent manual available from help.ztove.com.

Compatible cookware can be purchased at www.ztove.com. The accompanying app can be downloaded on "Google Play" for Android or "App Store" for iOS. Search for "Ztove" or scan the QR code below and follow in-app setup instructions.

Note: It is recommended to use the Ztove app to get started with temperature cooking, automatic cooking programs, recipes and more. See the available options in the Ztove app.



QR code for app download



QR code for online manual and help to get started
help.ztove.com

Overview of elements on the display.

Display	Explanation	Function
1...9	Power level	Display power level
P	Boost function	High power for a short period of time
Error	Error message	Error message to react on
H	Residual heat	The heating zone is hot
F	Pot missing	No suitable pot detected
120° (big font)	Target temperature	Desired temperature
88° (small font)	Current temperature	Present temperature
HH:MM:SS	Timer or stopwatch.	Time tracking

	Wi-Fi connection	Display when connected to Wi-Fi
	Wi-Fi logo without exclamation mark	Display when not successfully connected to wifi
	Bluetooth connection	Display when connected to app via. bluetooth
	Update available	Shows the user that an update can be found and updated via the Ztove app

3.2.1 Special functions

Special functions are variable. The special functions vary depending on whether a zone is activated or not. General features used globally are accessible when a zone is not selected, zone specific special functions are available when a zone is activated. Below are icons:



..... Child lock



..... Stop watch



..... Timer



..... Sous Vide

Additional special functions may be added with software updates. Make sure to refer to the latest product documentation and manuals that can be found at help.ztove.com.

3.3 Worth knowing about the slider (sensorfield)

In principle, the slider functions the same as the touch controls; the only difference is that you can put your finger on the glass ceramic surface and then move it around. The sensor field recognises this movement and raises or lowers the display setting (cooking level) in accordance with the movement.

The term sensor field is used to mean slider from now on.



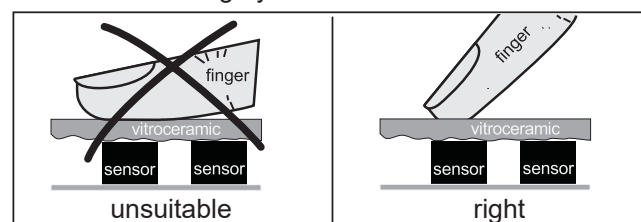
3



Sensor field

What must be observed when operating sensor fields?

Your finger should not be placed flat onto the glass ceramic surface in order to avoid adjacent keys/sensor fields from reacting by mistake.

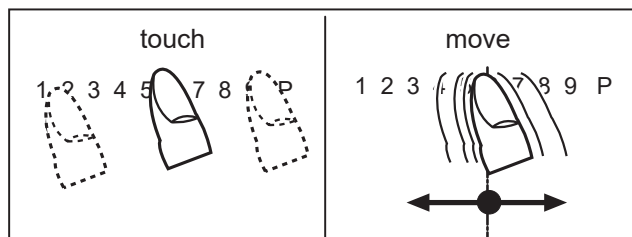


Press the sensor field lightly or move your finger around

You can press the sensor field very lightly with your finger; when this is done the setting on the display (cooking level) will gradually change.

When you put your finger on the sensor field and then move it to the left or right, the display setting will change progressively.

The faster the movement, the faster the change in the display.



4 Operation

4.1 The induction hob

The hob is equipped with an induction cooking mode. An induction coil underneath the glass ceramic hob generates an electromagnetic alternating field which penetrates the glass ceramic and induces the heat-generating current in the pot base.

With an induction cooking zone the heat is no longer transferred from a heating element through the cooking pot into the food being cooked; instead the necessary heat is generated directly in the container by means of induction currents.

Advantages of the induction hob

- Energy-saving cooking through the direct transfer of energy to the pot (suitable pots/pans made of magnetisable material are required).
- Increased safety as the energy is only transferred when a pot is placed on the hob.
- Highly effective energy transfer between an induction cooking zone and the base of a pot.
- Rapid heat-up.
- The risk of burns is low as the cooking area is only heated through the pan base; food which boils over does not stick to the surface.
- Rapid, sensitive control of the energy supply.

Pan recognition limits

Cooking zone diameter (mm)	Recommended minimal diameter pan base (mm)
210x190	110
160	90
200	110

The base of pots and pans must be of a certain diameter; if it is not, the induction heat will not be switched on.

Always place pots and pans in the middle of a cooking zone in order to achieve the best efficiency.

Important: The minimum diameter required to activate the pan recognition device may vary according to the type of pot or pan used!

4.2 Operation time limit

The induction hob has an automatic time limit function.

The duration of continuous use of each cooking zone depends on the cooking level selected (see chart).

This requires that the setting of a respective cooking zone is not adjusted during use.

If the operation time limit has been activated, the cooking zone will switch off, a short signal will sound and an H will appear in the display.

The automatic switch-off function overrules the operation time limit, i.e. the cooking zone is only switched off when the period of time of the automatic switch-off device has expired (e.g. automatic switch-off after 99 minutes and cooking level 9 is possible).

Operation time limit

Selected cooking level	Operation time limit in minutes
U	120
1	360
2	360
3	300
4	300
5	240
6	90
7	90
8	90
9	90
P	5

When used with a high power setting with Ztove cookware the zone will not turn off after the set amount of time but will instead go to a low wattage setting that can keep food warm without possessing a risk to the user.

4.3 Protection against overheating (induction)

If the hob is used at full power for a longer period, it will not be possible to cool down the electronics system as required at a high room temperature.

In order to ensure that no excessive temperatures occur in the electronics system the power of the cooking zones may be reduced automatically. Should Over heating be displayed frequently during normal use of the hob and at normal room temperature, it is likely that cooling is not sufficient.

This may occur if kitchen units have no openings. The installation may have to be checked (see the section on Ventilation).

4.4 Cookware for induction hobs

Cookware for induction cooking zones must be made of metal and have magnetic properties. The base must be sufficiently large.

Only use pots with a base suitable for induction.

Suitable cookware	Unsuitable cookware
Enamelled steel pots with a thick base	Pots made of copper, stainless steel, aluminium, oven-proof glass, wood, ceramic and terracotta
Cast iron pots with an enamelled base	
Pots made of multi-layer stainless steel, stainless ferrite steel and aluminium with special base	

This is how to establish the suitability of a pot:

Conduct the magnet test described below or make sure that the pot bears the symbol for suitability for cooking with induction current.

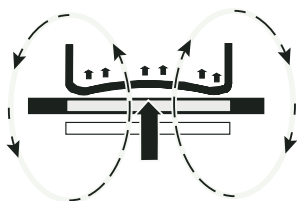
Magnet test:

Move the magnet towards the base of your cookware. If it is attracted, you can use the cookware on the induction hob.



Please note:

When using pans suitable for induction from certain manufacturers, noises may occur which are attributable to the design of these pans.



Wrong: the base of the pan is curved. The electronic unit cannot determine the temperature correctly.

4.5 How to cut power consumption

The following are a few useful hints to help you cut your consumption of energy and use your new induction hob and the cookware efficiently.

- The base of your cooking pots should be the same size as the cooking zone.
- When buying cooking pots, note that it is frequently the diameter of the top of the pot that is indicated. This is usually larger than the base of a pot.
- Ztove pots and pans are particularly well-suited for low-energy cooking. Always use the lowest possible temperature and keep the lid on when boiling.
- Always close cooking pots with a suitable lid.
- Use the right pot for the quantity of food you are cooking. A large pot which is hardly filled will use up a lot of energy.

4.6 Cooking levels

The heating power of the cooking zones can be set at various power levels. In the chart you will find examples of how to use each setting.

Setting	Suitable for
0	Off, using residual heat
1-2	Simmering small portions
3	Simmering level
4-5	Simmering larger quantities or roasting larger pieces of meat until they are cooked through
6	Roasting, getting juices
7-8	Roasting
9	Bringing to the boil, browning, roasting
P	Power boost (highest power output)

A higher cooking level may need to be selected for cooking pots without a lid.

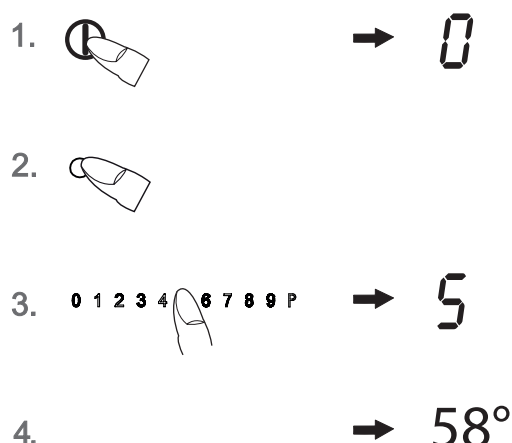
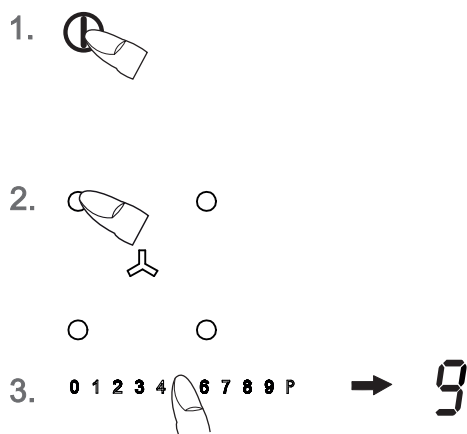
4.7 Residual heat display **H**

The glass ceramic hob is equipped with an H as a residual heat indicator.

As long as the H lights up after the cooking zone has been switched off, the residual heat can be used for melting food or for keeping food warm.

The cooking zone may still be hot when the letter H no longer lights up. Risk of burns!

The glass ceramic is not directly heated in the case of an induction cooking zone; it is only heated up by heat reflected by the pan.



5 Using the Appliance

Press a button to activate the corresponding command.
The relevant buttons to use highlights when ready to use.

5.1 Turn on the hob and set a power level


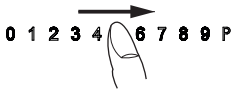
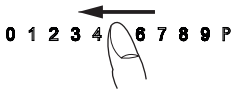



1. Place a pot in the center of a heating zone. Press and hold the power button for at least 1 second.
» Induction hob will beep
2. Press the desired zone selector button.
» The slide control will be activated.
3. Use the slider to set the desired power level for the selected zone. There are 9 power levels and a boost level (P).
» After some time the slide control button will turn off.
The selected zone is no longer active and must be selected again to make a new setting.


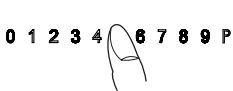


Note: It is not possible to use full power on all 4 zones at the same time. When the power level is set for one of the zones, the system will automatically choose the optimal power distribution. It may occur that the power of another zone is reduced or completely turned off.

5.2 Turn on the hob and set a temperature – for Ztove cookware

1. Place a Ztove pot or pan in the center of a heating zone. Press and hold the power button for at least 1 second.
» Induction hob will beep
2. Press the desired zone selector button.
» The slide control will be activated.
3. Use the slider to set the desired power level for the selected zone. There are 9 power levels and a boost level (P). The power level determines the **speed of heating** when used with a Ztove pot or pan. The pot or pan will start at the default temperature.
» After some time, the slide control button will turn off.
The selected zone is no longer active and must be selected again when another setting is needed.

IMPORTANT: Only start one zone at a time and make sure the pot is identified correctly before activating another zone and pot. A green, blinking light on the handle of Ztove cookware indicates a proper connection. The zone selector on the induction hob lights up green when properly connected to Ztove cookware.

1. 
2.  → +5°
 → -5°
3.  +1°
 -1°
4.  Pre-programmed temperature step
 Long press

1. 
2.  → 0
3. 
4.  → 9.

1. 
2.  → 9.

5.3 Change temperature of Ztove cookware

1. Activate a zone with a Ztove pot or pan
2. Slide to change the temperature
 - » Sliding right increases the temperature by 5 °C
 - » Sliding left decreases the temperature by 5 °C
3. Use “menu up” button to change temperature
 - » Pressing “Menu up” increases the temperature by 1 °C
 - » Pressing “Menu down” decreases the temperature by 1 °C
4. Press the slider to change temperature. Hold for 2 seconds.
 - » Pressing a slider mark sets a pre-programmed temperature
5. 30 seconds after last interaction the zone is deselected.

5.4 Move Ztove cookware from a zone to a new zone

1. Activate the zone with the Ztove pot or pan that you want to move
2. Tap the slide control to set the heating zone to ‘0’ (off)
 - » The pot or pan will disconnect
3. Activate the new zone and move the Ztove pot or pan to the new zone.
4. Touch the slide control to set the heating zone to a high setting, i.e. 9.
 - » The pot or pan will re-connect remembering its temperature setting. Ensure a proper connection by noticing the green, blinking light on the Ztove pot or pan.

5.5 Change speed of heating with Ztove cookware

1. Activate a zone with a Ztove pot or pan
2. Tap and hold a slider mark. The hob will say “beep once”
 - » This will set the power level which determines the speed of reaching the desired temperature. Normally, a high power setting (9) is recommended, unless slow heating is desired for fragile food.

NOTE: The power level marks of the slider lights up when a zone is activated.

5.6 Set temperature using the temperature guide

1. Activate a zone with a Ztove pot or pan
2. Press the “menu” button
 - » Menu opens
3. Select “Temperature guide”
4. Navigate up /down and use “menu” to select temperature
 - » The recommended temperature for the selected food is set.



Refer to the QR code

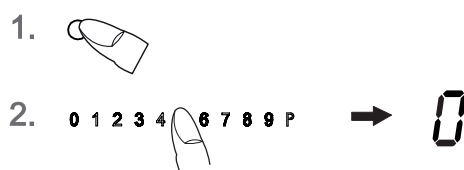
5.7 Sous Vide function

The Sous Vide function can be used to prepare food at a constant temperature in a water bath. This feature works only with the 3L pot and 5L pot requiring at least 1.5 liters of water and the lid in place. The food must be raised above the bottom of the cookware to ensure water circulation. This can be done with a sous vide basket or a handful of spoons.

1. Activate a zone with a Ztove pot or pan
2. Press the “menu” button
» Menu opens
3. Select “Sous Vide”
4. Navigate up / down and use “menu” to select temperature and time
» The recommended temperature for the selected food is set.

Sous Vide mode is active until discontinued by a user or by removing the Ztove pot or pan from the zone for a prolonged period of time. For a more detailed description visit: help.ztove.com

IMPORTANT: Sous Vide mode uses an algorithm to display the water temperature rather than the sensor temperature at the bottom of the pot. Therefore, this feature must be activated to follow Sous Vide recipes correctly.



H

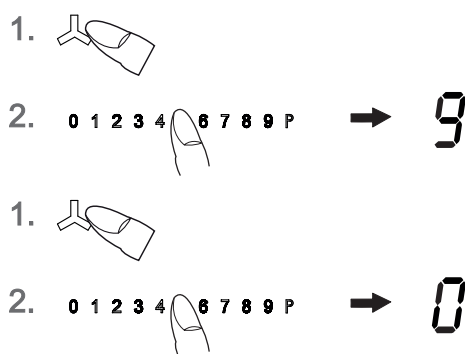
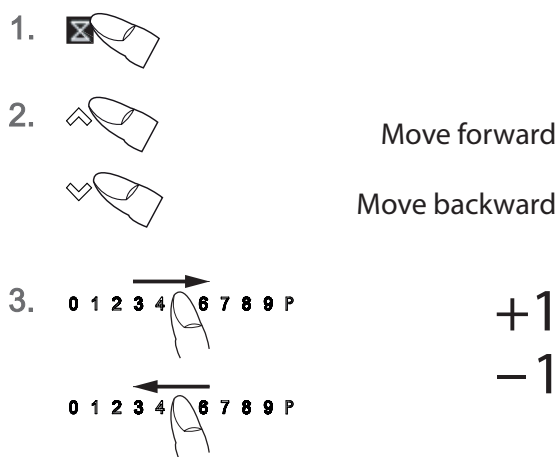
5.8 Turn off a heating zone

The display shows a power setting between 1 and 9, or 'P' with non-Ztove or a temperature with Ztove cookware.

1. Activate the heating zone by pressing the zone selector button.
2. Tap the slider mark '0' (off)
» The heating zone will turn off.
» If all heating zones are set to '0' and no other processes are active, the hob will automatically turn off.

5.9 Residual heat indicator

After turning off a heating zone or stopping the hob, the zones remain hot and shows [H] on the display. The symbol [H] will disappear once the zones are cool enough to be touched safely. Do not touch the heating zones or place heat-sensitive objects on them while the residual heat indicators are active, as there is a risk of burns and fire.



5.10 Setting the timer (Alarm) with automatic shut-off

Each cooking zone has its own, separate countdown timer ranging from 1 second to 24 hours.

1. Activate a zone with an active Ztove pot or pan
2. Use special function with icon:
 - » wait 2 seconds.
3. Use the slider to select duration. Use “menu” to toggle between hour, minutes and seconds
4. Tap the check mark to set the timer
 - » Countdown timer starts.

NOTE: For Ztove cookware, the countdown timer is associated with the pot or pan, not the zone. Thus, when moving Ztove cookware to another zone, the timer will display on the new zone.

5.11 Setting the stopwatch

When started, the stopwatch counts seconds until it has run for 24 hours, the zone disconnects or is turned off by user.

1. Activate a zone
2. Use special function with icon:
3. Timer starts.

NOTE: For Ztove pots or pans, the stopwatch follows the pot or pan from cooking zone to cooking zone.

5.12 Turn off stopwatch or alarm

1. Activate a zone
2. Reactivate the same button for “Timer” or “stopwatch”
 - » wait 2 seconds.
 - » Countdown timer or alarm stops.

5.13 Child lock

This setting is useful for preventing children from operating the hob or for cleaning the hob without accidentally activating buttons.

1. Make sure that no zone is activated
2. Use the special function lock icon:
 - » The user panel is now locked.

Deactivate the child lock again by pushing the icon for 5 seconds.

5.14 Activating the fan

This setting activates the fan.

3. Use the Fan selector button to activate the fan
4. Use the slider to adjust fan strength up and down

5.15 Deactivating the fan


1. Use the Fan selector button to activate the fan
2. Use the slider to adjust fan strength down to the lowest setting.
 - » The fan is now turned off.

Deactivate the fan again by selecting fan selector button and select the lowest setting on the slider.

1. 
2. 

5.16 Automatic fan control

This setting activates automatic fan control, which automatically adjusts the fan speed depending on the selected power levels and cooking temperatures.

1. Use the Fan selector button to activate the fan
2. Select Special button with the icon for Automatic mode 
1. The fan is now in automatic mode and adjust suction automatically. The fan area shows a dot above the fan level display.

The automatic fan can be turned off any time by following steps 1-3 again.

6 Cleaning and care

- Switch the hob off and let it cool down before you clean it.
- Never clean the glass ceramic hob with a steam cleaner or similar appliance!
- When cleaning make sure that you only wipe lightly over the ON/OFF key. The hob may otherwise be accidentally switched on!

6.1 Glass ceramic hob

Important! Never use aggressive cleaning agents such as rough scouring agent, abrasive saucepan cleaners, rust and stain removers etc.

Cleaning after use

1. Always clean the entire hob when it has become soiled. It is recommended that you do so every time the hob is used. Use a damp cloth and a little washing up liquid for cleaning. Then dry the hob with a clean dry cloth to ensure that there is no detergent left on the surface of the hob.

Weekly cleaning

2. Clean the entire hob thoroughly once a week with commercial glass ceramic cleaning agents. Please follow the manufacturer's instructions carefully. When applied, the cleaning agent will coat the hob in a protective film which is resistant to water and dirt. All the dirt will remain on the film and can then easily be removed. Then rub the hob dry with a clean cloth. Make sure that no cleaning agent remains on the surface of the hob since this will react aggressively when the hob is heated up and will change the surface.

6.2 Specific soiling

Heavy soiling and stains (limescaling and shiny, mother-of-pearl-type stains) can best be removed when the hob is still slightly warm. Use commercial cleaning agents to clean the hob. Proceed as outlined under Item 2.

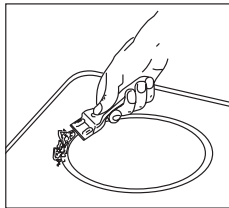
First soak **food which has boiled over** with a wet cloth and then

remove remaining soiling with a special glass scraper for glass ceramic hobs. Then clean the hob again as described under Item 2.

Burnt sugar and melted plastic must be removed immediately, when they are still hot, with a glass scraper. Then clean the hob again as described under Item 2.

Grains of sand which may get onto the hob when you peel potatoes or clean lettuce may scratch the surface of the hob when you move pots around. Make sure that no grains of sand are left on the hob.

Changes to the colour of the ceramic surface have no effect on the function and stability of the glass ceramic. These colour changes are not changes in the material but food residues which were not removed and which have burnt into the surface.



Shining areas are caused by wear from pan bottoms or unsuitable cleaning agents, especially when using cookware with aluminium bases or by unsuitable cleaning agents. They are difficult to remove with standard cleaning agents. You may need to repeat the cleaning process several times. In time, the decoration will wear off and dark stains will appear as a result of using aggressive cleaning agents and faulty pan bases.

6.3 Hob fan

Cleaning the metal grease filters

Clean the metal grease filters in the dishwasher or in mild soapy water at least once a month or in the event of excessive grease deposits and/or intensive use.

To remove the filter, lift up the fan cover and remove it from the fan.

The filter can be rinsed in a dishwasher. Stand the filter upright in the dishwasher. Please use only rinse aid that is suitable for use with aluminium in order to avoid damaging and discolouring the filters.

Never rinse right next to glasses or light-coloured porcelain.

Do not operate the fan without grease filters!

After rinsing the filter, dry it and replace it in the fan. If possible, wipe the easily accessible inside of the fan with a cloth dampened with detergent every time you replace a filter, while at the same time paying attention to protruding parts in the inside of the fan.

Fan cleaning and care

The fan is best cleaned every time you clean the filters.

Condensation water may collect under the filter after water has boiled rapidly with the lid of the pot removed.

This is quite normal. The water should, however, be removed and the inside of the extraction housing cleaned.

The ventilation openings in the cover ensure that residual moisture resulting from cooking and cleaning can escape if necessary when the fan is not in operation and the cover is on.

Please clean the filter and the inside of the fan if unpleasant remaining odours escape.

The fan is best cleaned with a soft damp cloth and mild soapy water.

Service

The filter must remain accessible. Replace the charcoal filter mats of a charcoal filter every 5 to 24 months.

Replace the charcoal filter mats of plasma filters at least every 5 years. To do so, open the cover of the casing and replace the charcoal filter mats.

7 What to do if trouble occurs?

Interference with and repairs to the appliance by unqualified persons are dangerous as they can result in an electric shock or a short circuit. Do not interfere with or try to repair the appliance; this could cause injury to persons and damage to the appliance. Always have such work done by an expert, e.g. a Customer Service technician.

Please note

If your appliance is faulty, please check whether you can rectify the problem yourself by consulting these instructions for use.

You may be able to rectify some problems yourself. They are described below.

The fuses blow regularly?

Contact a technical customer service or an electrician!

You can't switch your induction hob on?

- Has the wiring system (fuse box) in the house blown a fuse?
- Has the hob been connected to the mains?
- Is the childproof lock activated, i.e. does the display show a lock symbol?
- Are the sensor keys partly covered by a damp cloth, fluid or a metallic object? Please rectify.
- Are you using unsuitable cookware? See the section on Cookware for induction hobs.

Error code Over heating is indicated?

The electronic unit is too hot. Check the installation of the hob. Make sure that there is sufficient ventilation.

See the section on "Protection against overheating". See the section on "Ventilation".

Error code Fan error is indicated?

Fault on the left or right fan. The suction opening is blocked or covered or the fan is defect.

Check the installation of the hob. Make sure that there is sufficient ventilation.

See the section on "Protection against overheating". See the section on "Ventilation".

The screen is black or showing text and graphics incorrectly. Please update the firmware with the app. Go to help.ztove.com to find precise instructions.

The hob shows an **Error, Code 3**. The graphics are not updated. Please update the firmware using the Ztove app.

The hob shows an **Error, Code 8**. The appliance has developed a technical defect. Please contact customer service.

Is the cookware you are using making noises?

This is due to technical reasons; the induction hob and the pot are not at risk.

Does the cooling fan still operate after it has been switched off?

This is normal since the electronic unit is being cooled down.

Is the hob making noises (clicking or cracking sounds)?

This is for technical reasons and cannot be avoided.

Does the hob have tears or cracks?

There is a risk of electric shocks if the glass ceramic hob develops fractures, cracks, tears or damage of any other kind. Immediately switch off the appliance. Disconnect the fuse immediately and call Customer Service.

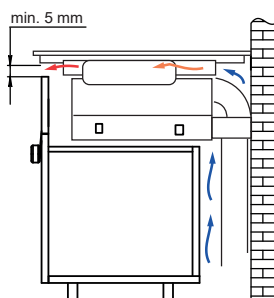
8 Instructions for assembly

8.1 Safety instructions for kitchen unit fitters

- Veneers, adhesives and plastic surfaces of surrounding furniture must be temperature resistant (at least 75°C). If the veneers and surfaces are not sufficiently heat resistant they may become deformed.
- Ensure that all live connections are safely insulated when installing the hob.
- Cover strips between the wall and the worktop behind the hob which are made of solid wood are permissible as long as minimum clearances in accordance with the installation diagrams are maintained.
- Minimum clearances of the hob cut-out towards the rear are to be maintained in accordance with the installation diagram.
- For installation directly next to a tall cupboard, a safety distance of at least 50 mm must be ensured. The side surface of the tall cupboard should be fitted with heat resistant material. Due to working requirements, however, the distance should be at least 300 mm.
- The clearance between the hob and an extraction hood must be at least as large as that stipulated in the assembly instructions for the cooker hood.
- The packaging materials (plastic foil, polystyrene, nails etc.) must be kept out of reach of children as these parts are potentially dangerous. Small parts can be swallowed and there is a danger of plastic sheeting causing suffocation.

8.2 Ventilation

- The induction hob is fitted with a fan that switches on and off automatically. The fan starts slowly when the electronic system temperatures exceed a specific limit. When the induction hob is used intensively, the fan will switch to a greater velocity. Once the electronic system has cooled down sufficiently, the fan will reduce its velocity and switch off again automatically.
- Clearance between the induction hob and kitchen furniture or built-in units must provide for sufficient ventilation of the induction hob.
- If the power level of a cooking zone is automatically raised or lowered (see section on thermal cut-off device) it is likely that the cooling system does not cool sufficiently. In this case we recommend that the back wall of the bottom kitchen unit in the area of the worktop cut-out be opened and that the front transverse strip of the unit be removed over the entire width of the appliance in order to promote the circulation of air.



In order to better ventilate the hob, an air gap of 5 mm should be left at the front.

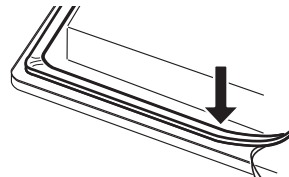
8.3 Installation

Important information

- Avoid excessive thermal development from below e.g. from a baking oven without a cross flow cooling device.
- The induction hob may not be used when pyrolysis operation is taking place in a built-in oven.
- When installing the appliance on top of a drawer it is essential to ensure that no sharp items are stored in the drawer since these could become bent on the underside of the hob and prevent the drawer from being opened and closed.
- If a shelf has been inserted underneath the hob, there must be a clearance of at least 20 mm to the underside of the hob in order to ensure that the hob is sufficiently ventilated.
- The hob may not be installed above refrigerators, freezers, dishwashers, washing machines or dryers.
- To avoid danger of fire, make sure that no combustible objects which could easily catch fire or become deformed on exposure to heat are directly next to or under the surface.

Sealing of the hob

Before installation, correctly insert the sealing unit delivered with the hob.



- No liquids may penetrate between the edge of the hob and the worktop or between the hob and the wall and come into contact with any electrical appliances.
- When installing a hob into an uneven worktop, e.g. with a ceramic or similar covering (tiles etc.), the seal on the hob is to be removed and the seal between the hob and worktop made with plastic sealing materials (putty).
- The hob must under no circumstances be sealed with silicone sealant! This would make it impossible to remove the hob at a later date without damaging it.

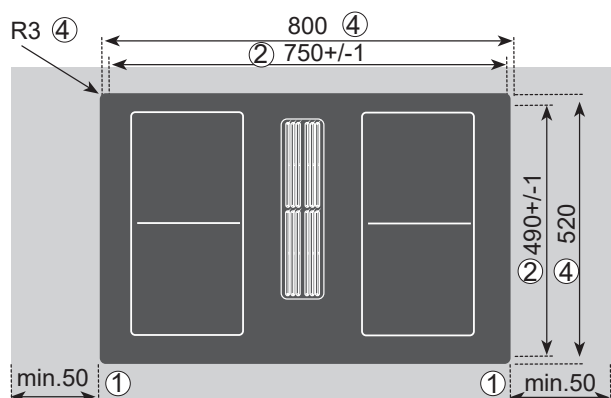
Worktop cut-out

Cut out the worktop recess accurately with a good, straight saw blade or recessing machine. The cut edges should then be sealed so that no moisture can penetrate. The area is cut out as illustrated. The glass ceramic hob must have a level and flush bearing. Any distortion may lead to fracture of the glass panel. Make sure that the sealing of the hob is properly seated.

8.4 Variable installation possibilities:

Overlying installation

Dimensions in mm

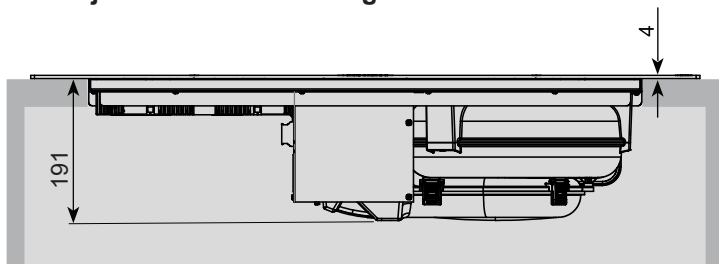


Insert the hob and align it.

- ① Minimum distance to adjacent walls
- ② Opening dimensions
- ③ Cutout dimensions
- ④ Outer dimensions of the hob

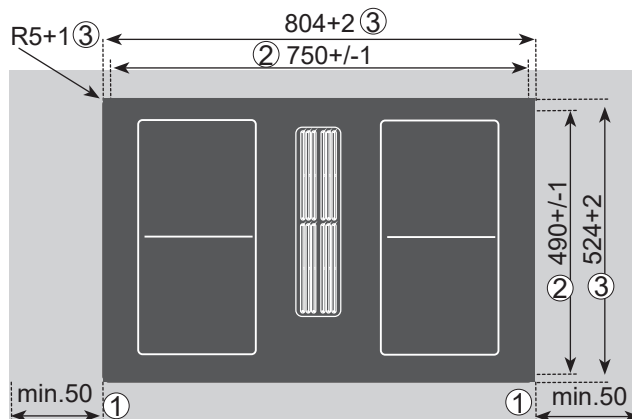
Important:

There is a risk of breakage if the hob is canted or subjected to stress during installation!



8.5 Variable installation possibilities:

Flush installation



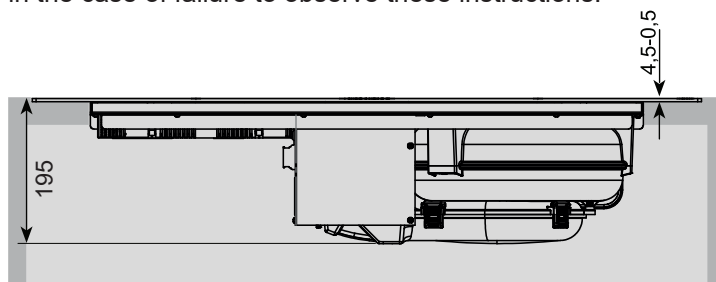
Glue the sealing tape onto the corner of the supporting edge of the worktop so that no silicone adhesive can be pressed under the hob.

Place the hob into the worktop cut-out without any adhesive and align it. Use shims if necessary

Fill the gap between the hob and the worktop with heat-resistant silicone adhesive.

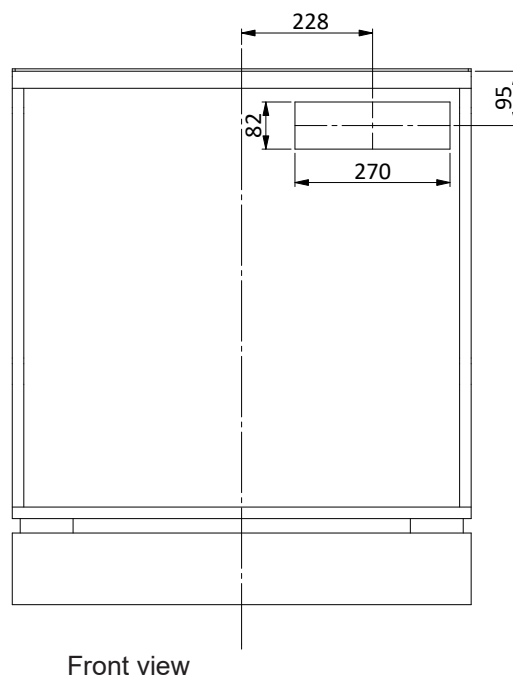
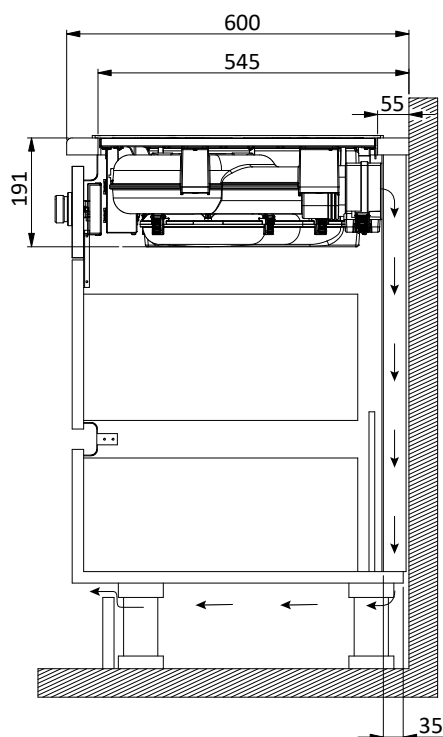
Important!

Silicone adhesive must not get under the support surface of the hob. If this occurs it will not be possible to remove the hob again at a later stage. No liability will be assumed in the case of failure to observe these instructions.



8.6 Extraction air system assembly

Recirculation air



Front view

8.7 Hob fan installation

- The product may only be connected by a qualified fitter according to applicable local regulations. The same applies for the extraction air connections. The fitter is responsible for proper functioning at the installation site.
- On installation, observe the relevant national building regulations and the regulations of the electricity suppliers.
- The hob fan can be operated in the extraction air and recirculation air mode.
- Lead the outgoing air outside through a ventilation shaft intended for this purpose or through the wall of the building.
- Outgoing air may not be led into a smoke or exhaust gas flue which is in operation. Contact the district master chimney sweep if you are in any doubt.
- A sufficient supply of inlet air must be provided if a wood, coal, gas or oil heater requiring a chimney is operated in the environment of the hob fan, since an insufficient supply of air results in a risk of poisoning. The safe operation of the hob extractor is guaranteed when the negative pressure resulting from the hob extractor does not exceed 0.04 mbar (4 Pa) and a sufficient supply of inlet air can flow into the room.
- Exhaust air pipes must comply with fire class B 1 DIN 4102.
- Please make sure that the minimum nominal width of the appliance connecting pieces is not reduced.
- A system recommended for the airflow and compatible with the hob extractor should always be used.
- The nominal width of the recirculation air pipe should not be less than 150 mm.
- Exhaust air pipes should be as short as possible. They should not have a 90-degree angle; instead they should have soft bends and no reductions in their cross-section.
- Never use pipes with a diameter of less than 150 mm. No bends/angles may be laid 50 cm before the fan module.
- Always insert a straight piece of approx. 50 cm between two angles/bends.
- The cross-section of wall vents and the cut-out in the base panel should at least correspond to the exhaust air pipe. The outflow opening must be at least 500 cm². Reduce the height of the skirting boards or make corresponding openings.
- When installing the appliance make sure that the convection air unit is still accessible when the kitchen has been completely installed.
- If necessary levelling feet for the kitchen units must be moved.



PLEASE NOTE

When the convection air mode is in operation, ventilation must be sufficient in order for the air humidity to be removed.

8.8 Connection window contact/ relay connection



WARNING OF ELECTRICAL ENERGY! RISK OF FATAL INJURY!

Live components have been installed near this symbol. Covers bearing this sign may only be removed by a certified skilled electrician.

Attention! The connection for the window contact switch and relay connection is under mains voltage!

Personal injury due to electric shock!

Disconnect the hob from the power supply before connecting the switching system.

The electrical connection must be carried out by a qualified electrician who is authorised to carry out such work!

The instructions under 7.9 Electrical connection must be observed!

Connection window contact (A)

Voltage 16V DC; max. 2 W DC

Only approved window contact switches with potential-free contact may be connected to the contact loop. The contact must be closed when the window is open!

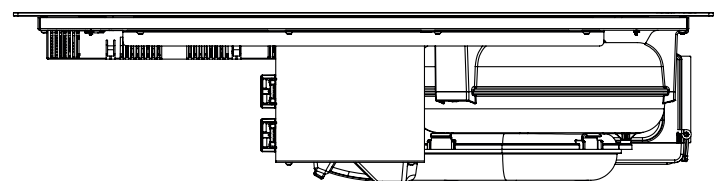
Relay connection (B)

Switching capacity max. 240V, 4A

Potential-free relay contact



Front view



8.9 Electrical connection



WARNING OF ELECTRICAL ENERGY! RISK OF FATAL INJURY!

Live components have been installed near this symbol. Covers bearing this sign may only be removed by a certified skilled electrician.

- The electrical connection must be carried out by a qualified electrician who is authorised to carry out such work!
- Statutory regulations and the connection specifications issued by the local power supply company must be strictly observed.
- When connecting the appliance it must be ensured that there is a device which makes it possible to universally disconnect it from the mains with a contact opening width of at least 3mm. Line-protecting switches, fuses or contactors are suitable cut-out devices. When connecting and repairing the appliance disconnect it from the electricity supply with one of these devices.
- The earth wire must be sufficiently long so that if the strain relief fails, the live wires of the connecting cable are subjected to tension before the earth wire.
- Any superfluous cable must be removed from the installation area beneath the appliance.
- Make sure that the local mains voltage is the same as the voltage on the rating label.
- Full protection against accidental contact must be ensured on installation.
- Attention! Incorrect connection may result in the power electronics unit being destroyed.
- The appliance is only authorised for permanent connection. It may not be connected with a shock-proof plug.

Power supply

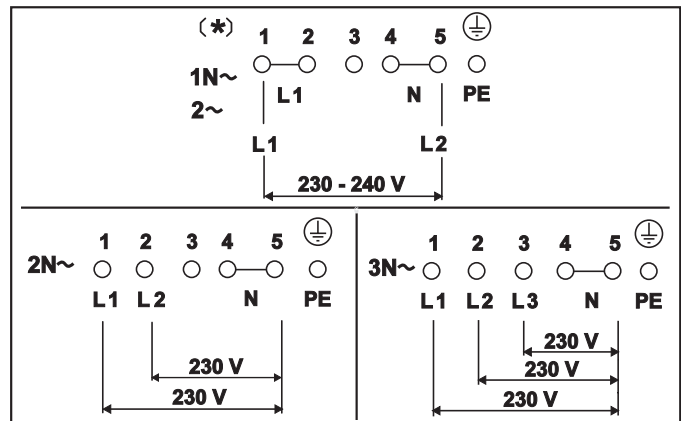
Mains voltage: 380-415V 2N~, 50/60Hz

Component rated voltage: 220-240V

No mains cable present in the factory

- To connect the appliance, unscrew the cover of the connection socket on the underside of the appliance in order to be able to access the terminal. After connecting the appliance, replace the cover and secure the connection cable with the strain relief clamp.
- The connection cable must be at least H05 RR-F.

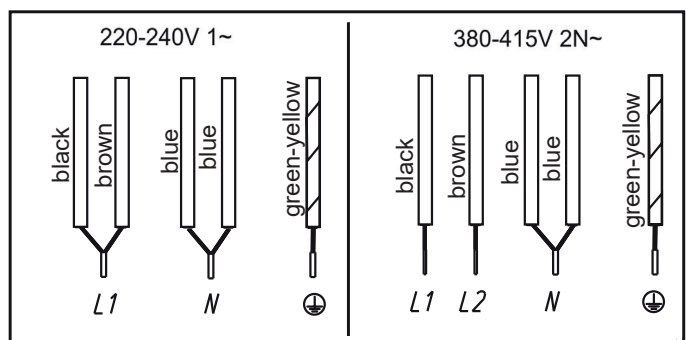
Electrical connections: 6-pole connection



Mains cable available in the factory

- The hob has been fitted with a temperature-resistant connection cable in the factory.
- Connection to the mains is carried out in accordance with the circuit diagram, unless the connection cable is already fitted with a plug.
- If the mains cable of this appliance is damaged it will need to be replaced with a special connection cable. In order to avoid any risks, this must be carried out by the manufacturer or his Customer Service.

Electrical connections



8.10 Technical data

Hob type ZIGD80401		
Hob dimensions		
height/ width/ depth	mm	196 x 800 x 520
Cooking zones		
1 induction cooking zone	mm / kW	200 / 2,3/3,0*
1 induction cooking zone	mm / kW	160 / 1,4/2,1*
2 induction cooking zones	mm / kW	190x220 / 2,1/3,0*
Bridging function	kW	3.7
Fan		
Max. air stream	m³/h	548
Power supply		
Hob	kW	7.2
Fan	kW	0.168

* Power when the power boost function is activated

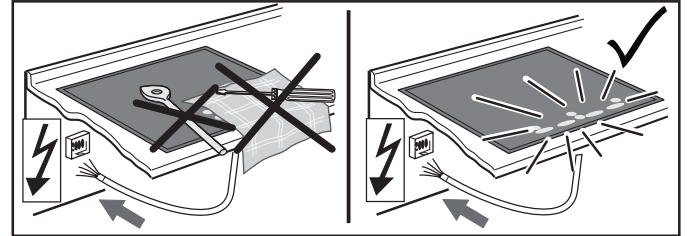
Regulation (EU) 66/2014

Model identification		ZIGD80401
Type of hob		Built-in hob
Number of cooking zones and/or surfaces		4
Heating technology		Induction
Ø cooking zone I	mm	200
Ø cooking zone II	mm	160
Non-circular cooking zone III (LxW)	mm	190 x 220
Non-circular cooking zone IV (LxW)	mm	190 x 220
EC _{electric cooking} I per kg	kWh/kg	170.1
EC _{electric cooking} II per kg	kWh/kg	179.7
EC _{electric cooking} III per kg	kWh/kg	177.6
EC _{electric cooking} IV per kg	kWh/kg	168.5
EC _{electric cooking} per kg	kWh/kg	174.0

8.11 Initial operation

Once the hob has been installed and the power supply has been provided (mains connected) an automatic test of the controls will be carried out and information for Customer Service will be indicated.

Important: No items may be on the touch control sensor keys when the appliance is being connected!



Briefly wipe over the surface of the hob with a sponge and soapy water and then dry with a clean cloth.

9 Decommissioning and disposal of the appliance

9.1 Switching the appliance off completely

The appliance is to be put out of operation when its useful life has finally come to an end.

- Disconnect the safety fuse for the domestic wiring system in order to prevent a risk of electric shocks.
- Ensure the environmentally friendly disposal of the hob once it has been removed.

9.2 Disposing of the packaging

Please ensure the environmentally-friendly disposal of the packaging that came with your appliance. Recycling the packaging material saves on resources and cuts down on waste.

9.3 Disposing of old appliances



The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it must be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

By ensuring that this product is disposed of correctly you will help to protect the environment and human health, which could otherwise be harmed through the inappropriate disposal of this product. For more detailed information about recycling this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

Contact information

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