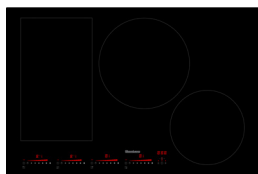


30" Induction Cooktop Owner's Manual



CTI30412SS

Blomberg®
seit 1883



185.9303.38_1/R.AB/27.11.2025

CONGRATULATIONS ON THE PURCHASE OF YOUR NEW BLOMBERG INDUCTION COOKTOP

This induction cooktop has been manufactured in modern facilities with the utmost care and meticulous quality controls. We are so confident in the quality of this product that we back it with a two year parts and labor warranty. Please read this entire owners manual before using your product to ensure you understand all of its features and benefits and know how to operate it properly. This manual should be kept in an easily accessible location and passed on to any future owners.

- Always observe the applicable safety instructions.
- Please read any other documents provided with the product.

Take a moment to complete the following information so it can be easily referenced when contacting Customer Service:

Model

Serial No

Date of Purchase

Store / Dealer

City

State

Zip Code

If you have questions or comments, please contact your local authorized Blomberg dealer, or call our Toll Free Customer Hotline number.

SERVICE SUPPORT (800) 459-9848
PRODUCT INQUIRIES (888) 352-2356
BLOMBERGAPPLIANCES.COM

To register your product with Blomberg, please go to

**BLOMBERGAPPLIANCES.COM/PRODUCT-
REGISTRATION**

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FURTHER INFORMATION

Browse the Blomberg website for helpful information on using your induction cooktop, care and maintenance, troubleshooting and more just visit

<https://www.blombergappliances.com>

PREMIUM TECHNOLOGY

At Blomberg, we believe a truly revolutionary product is one that redefines what is possible in terms of performance. Secondly, it must achieve that performance while using the least amount of natural resources possible. And finally, it needs to be priced within reach of everyone who wants to lead a healthy and sustainable life.

You don't have to be a pro to cook like one. To make sure every healthy recipe meets your standards of tasty perfection, Blomberg's advanced features let you cook with confidence.



Induction Cooking

Induction technology provides fast and precise results by directly heating pots and pans instead of the cooktop surface



Power Boost

Add a boost or double boost of power so you can quickly heat a pan for searing or stir-frying, or boil water fast.



Precise Temperature Control

9 cooking levels put you in control to boil water rapidly or delicately melt chocolate—plus everything in between.

TECHNICAL INFORMATION

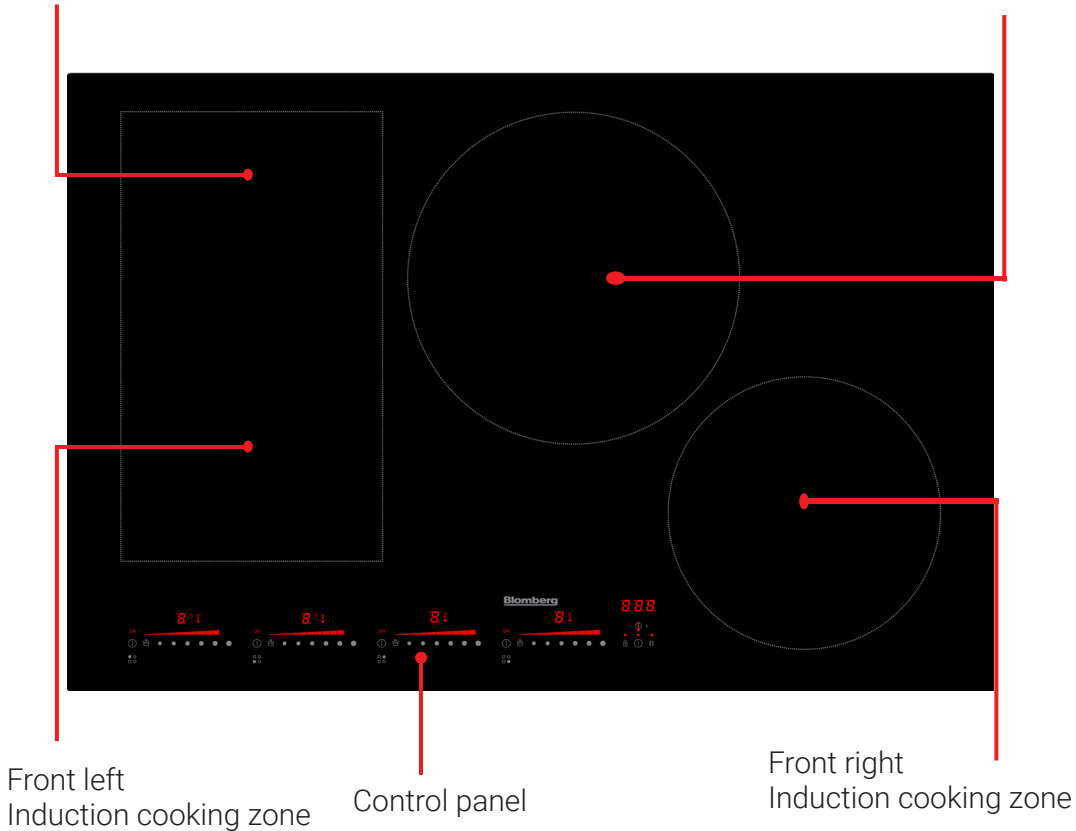
General	
Overall Height	2 - 11/32" (59.5 mm)
Overall Width	30 - 45/64" (780 mm)
Overall Depth	20 - 15/32" (520 mm)
Installation dimensions (width / depth)	29 - 17/32" (750 mm) / 19 - 5/16" (490 mm)
Total electric power	7,4 kW
Electrical connection	120/240 V~,60 Hz
Cable type / Cross section / Fuse	3 x 10 AWG / min. 40 A
Cable length	max. 6ft
Burners	
Front left	Induction cooking burner
Size	6,9 " x 7,9 " (175 x 200 mm)
Power	max: 2100/ booster: 3700 W
Front right	Induction cooking burner
Size	8,3 " (210 mm)
Power	max: 2300/ booster: 3700 W
Rear left	Induction cooking burner
Size	6,9 " x 7,9 " (175 x 200 mm)
Power	max: 2100/ booster: 3700 W
Rear right	Induction cooking burner
Size	10,3 " (260 mm)
Power	max: 2600/ booster: 3700 W

This device corresponds to the following standarts: UL 858 Household Electric Ranges directive.

30" INDUCTION COOKTOP OVERVIEW

Rear left
Induction cooking zone

Rear right
Induction cooking zone



Blomberg

CTI30412SS

7,4 kW

120/240 V~60 Hz

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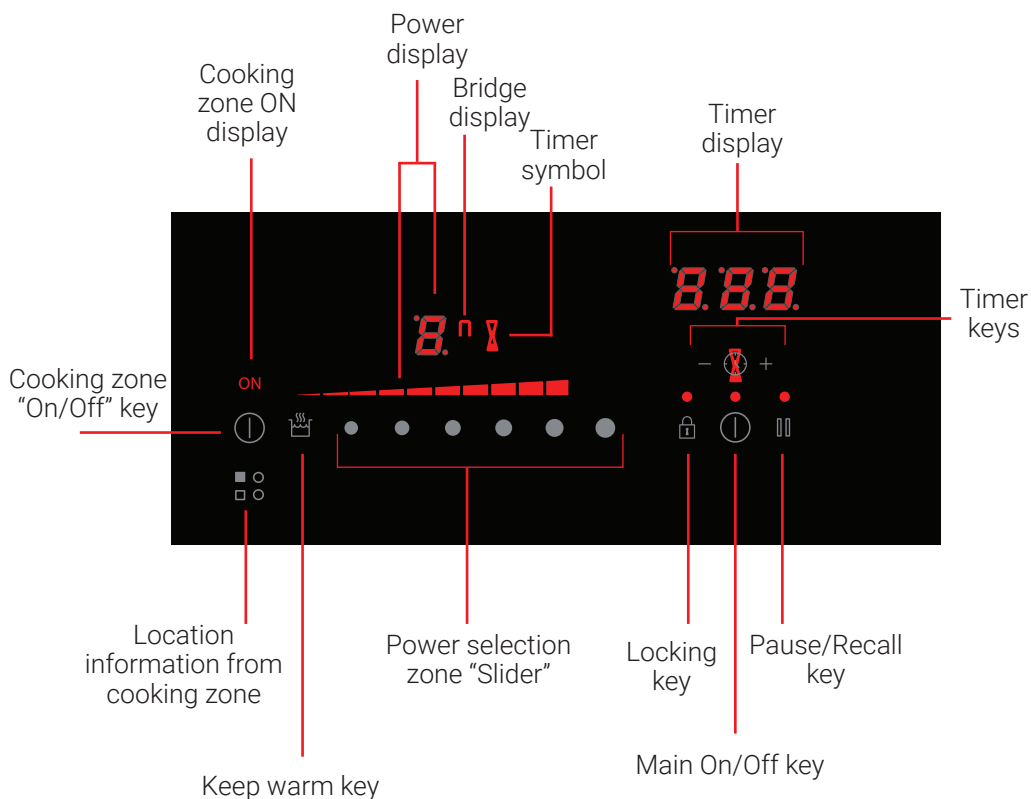
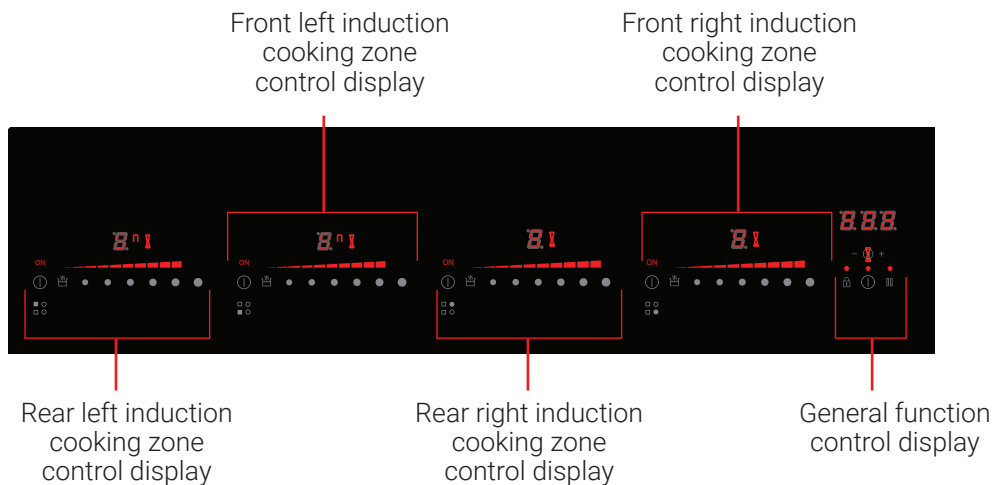
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COUNTER INSERT INDUCTION
COOKTOP 4GJ5

(Located on bottom of countertop)

CONTROL PANEL OVERVIEW



CONTROL PANEL OVERVIEW

Display	Designation	Description
0	Zero	The heating zone is activated.
1 ... 9	Power level	Selection of the cooking level.
U	No pan detection	No pan or inadequate pan.
A	Heat accelerator	Automatic cooking.
E	Error message	Electronic failure.
H	Residual heat	The heating zone is hot.
P	Booster level	The booster level is activated.
	Keep warm	Maintain automatically of 107.6, 158 or 201.2°F
	Pause&Play	The hob is in pause.

PREPARATION

FIRST CLEANING OF THE APPLIANCE

- Remove all packaging materials.
- Wipe the surfaces of the appliance with a damp cloth or sponge and dry with a cloth.
- ❗ The surface might get damaged by some detergents or cleaning materials.
- ❗ Do not use aggressive detergents, cleaning powders/creams or any sharp objects during cleaning.

GENERAL INFORMATION OF COOKTOP USAGE

VENTILATION

The cooling system is fully automatic. The cooling fan starts with a low speed when the calories brought out by the electronic system reach a certain level. The ventilation starts his high speed when the hob is intensively used. The cooling fan reduces his speed and stops automatically when the electronic circuit is cooled enough.

GENERAL WARNINGS

- Do not let any objects to fall on the hob. Even small objects such as saltshakers may damage the hob. Do not use cracked hobs. Water may seep through these cracks and cause a short circuit. If the surface is damaged in any way (e.g. visible cracks), turn off the fuse first, then call the authorized service to unplug the product to reduce the risk of electric shock.
- Do not use unbalanced and easily tilting pots/pans on the hob.
- Do not heat the pots/pans and pots empty. The pots and the appliance may be damaged.
- Always turn off the hob's burners after each use.
- You shall damage the appliance if you operate the hobs without any pot or pots/pans. Always turn off the hobs after each operation.

- After each use the cooking surface will be hot, so do not put the plastic pots/pans on the cooking surface. Clean such material on the surface immediately.
- Sudden temperature changes on the glass cooking surface may cause damage, be careful not to spill cold liquids during cooking.
- Put a sufficient amount of food in pots and pans. Thus, you can prevent food from pouring forth out of the pots/pans and will not need to clean unnecessarily.
- Do not place the covers of pots and pans on burners/zones.
- Place the pots by centering them on the burners/zones. If you wish to place a pot on a different burner/zone, do not slide it towards the desired burner; rather, lift it first and then put it on the other burner.

OPERATING PRINCIPLE OF THE INDUCTION HOB

Induction hob is like an open circuit. The circuit completes when a cooking pots/pans suitable for induction cooking is placed on it and an electronic system below the glass surface generates a magnetic field. The metal base of the pots/pans is heated by taking energy from this magnetic field. Thus, the heat is not generated on the surface of the hob, but directly on the pots/pans above it. Glass surface is heated with the heat of the cooking pots/pans.

GENERAL INFORMATION OF COOKTOP USAGE

ADVANTAGES OF COOKING WITH INDUCTION

Induction hobs offer some advantages as the heat is transferred directly to the cooking pots/pans.

- Foods that overflow during cooking do not burn rapidly as the glass cooking surface is not heated directly. It is cleaned more easily.
- Cooking shall be faster as the heat is generated directly on the cooking pots/pans. Thus, it saves time and energy with respect to other hob types.
- As the heat is given directly to the cooking pots/pans, there is no heat loss, and it provides a more efficient cooking.
- The fact that the heat transfer stops and the cooking surface is not heated directly when the cooking pots/pans is removed from the cooking surface provides a safer use against possible accidents while cooking.

FOR A SAFE OPERATION:

- Do not select high heating levels when using non-sticking cooking pots/pans coated with little amount of oil or used without oil (teflon type).
- Do not use glass cooking surface as a surface where you can place something on it or as a cutting surface.
- Do not place metal objects such as cutlery or pot lids on your hob as they may get hot.
- Never use aluminium foil for cooking. Never place food wrapped in aluminium foil on the induction zone.

- Keep magnetic objects such as credit cards or tapes away from the hob while it is operating.
- If there is an oven under your hob and it is being operated, the sensors on the hob may reduce the cooking level or turn off the hob.
- Your hob has an automatic shut-off system. Detailed information about this system is provided in the following sections. However, if you use thin based pots for your cooking, these pots shall heat up very quickly and the bottom of the pan may melt and damage the cooking surface and the appliance before the automatic shut-off system is activated.

COOKING POTS/PANS

You shall use ferromagnetic, quality cooking pots/pans which bear a label or warning that it is compatible for induction cooking only with your induction hob. Generally, the higher the iron content, the better the cooking pots/pans shall perform. The base diameter of the cooking pots/pans shall match the induction zone. Suggested dimensions are listed below.

Suitable pots/pans:

- Cast iron pots/pans
- Enamelled steel pots/pans
- Steel and stainless steel pots/pans (with label or warning indicating that it is induction compatible)

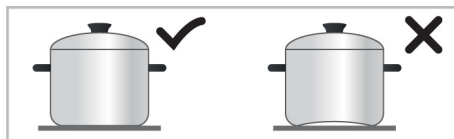
GENERAL INFORMATION OF COOKTOP USAGE

Unsuitable pots/pans:

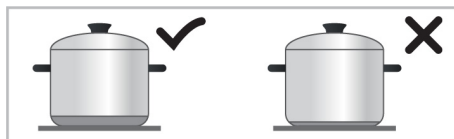
- Aluminium pots/pans
- Copper pots/pans
- Glass pots/pans
- Pottery
- Ceramic and porcelain

Recommendations:

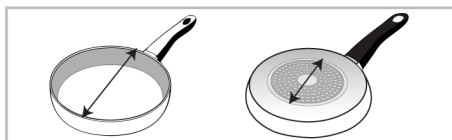
- Use flat bottomed cooking pots/pans only. Do not use pots/pans with convex or concave bases.



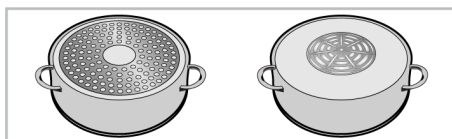
- Use cooking pots/pans with thick, processed bases only. If you use thin based pots, these pots shall heat up very quickly and the bottom of the pan may melt and damage the cooking surface and the appliance before the automatic shut-off system is activated. Sharp edges may cause scratches on the surface.



- The bases of some cooking pots/pans have a smaller ferromagnetic field than its true diameter. Only this area is heated by the hob. Therefore, the heat is not evenly distributed and the cooking performance is decreased. Moreover, such cooking pots/pans may not be detected by large induction hobs. Thus, the cooking hob shall be selected according to the size of the ferromagnetic field.



- Some cooking pots/pans have a base that contains non-ferromagnetic materials such as aluminium. These types of cooking pots/pans may not heat adequately or may not be detected by the induction hob at all. In some cases, a bad pots/pans warning may appear.



- Equal distribution of the cookware on the right and left and center hobs for the selection of hobs affects the cooking performance positively while cooking multiple meals on the induction hobs.

Pan detection

The pan detection ensures a perfect safety. The induction doesn't work:

- If there is no pan on the heating zone or if this pan is not adapted to the induction. In this case it is impossible to increase the power and the display shows [U]. This symbol disappears when a pan is put on the heating zone.

GENERAL INFORMATION OF COOKTOP USAGE

- If the pan is removed from the heating zone the operation is stopped. The display shows [U]. The symbol [U] disappears when the pan is put back to the heating zone. The cooking continues with the power level set before.

After use, switch the heat element off:
don't let the pan detection [U] active.

Recommended cooking pots/pans sizes

Diameter of cooking zone - mm	Pot diameter - mm
210	min. 140 - max 210
260	min. 180 - max 260
175x200	min. 145 - max 210
365x200 (bridge mode)	min 245 - max 365x200

The detection of cooking pots/pans by the induction hobs depend on the diameter and material of the ferromagnetic in the base of the pots/pans. To ensure detection of the cooking pots/pans and achieve an efficient cooking, the cooking pots/pans shall be selected as per the size of your hob. The cooking pots/pans sizes recommended for hob sizes are given above.

Boiling behavior may vary depending on the pot types, size of the pot and size of the cooking zone. For a more homogenous boiling behavior, a one step larger cooking zone might be used. To use a larger cooking zone does not cause wasting of energy at induction hobs, because the heat is only created in the relevant pot area.

OPERATION

SENSITIVE TOUCH

Your ceramic hob is equipped with electronic controls with sensitive touch keys. When your finger presses the key, the corresponding command is activated. This activation is validated by a control light, a letter or a number in the display and/or a "beep" sound. In the case of a general use press only one key at the same time.

Power selection zone "SLIDER" and timer setting zone

To select the power with the slider, slide your finger on the "SLIDER" zone. You can already have a direct access if you put your finger directly on the chosen level.

Power selection zone "SLIDER" and timer setting zone



STARTING-UP

Start up / switch off the hob:

Action	Control panel	Display
To start	press [main On/ Off] key	[ON]
To stop	press [main On/ Off] key	nothing or [H]

Start up / switch off a heating zone:

Action	Control panel	Display
Switch on cooking zone	Press cooking zone "On/ Off" key	[ON]
To set (adjust the power)	slide on the "SLIDER" to the right or to the left	[1] to [P]
To stop	slide to [0] on "SLIDER"	[0] or [H]

If no action is made within 20 second the electronics returns in waiting position.

RESIDUAL HEAT INDICATION

After the switch off of a heating zone or the complete stop of the hob, the heating zones are still hot and indicates [H] on the display.

The symbol [H] disappears when the heating zones may be touched without danger.

As far as the residual heat indicators are on light, don't touch the heating zones and don't put any heat sensitive object on them. There are risks of burn and fire.

OPERATION

BOOSTER FUNCTION

Booster [P] grant a boost of Power to the selected heating zone.

If this function is activated the heating zones work during 10 minutes with an ultra high Power. This is foreseen for example to heat up rapidly big quantities of water, like nuddles

Start up / Stop the Booster:

Action	Control panel	Display
Switch on cooking zone	Press cooking zone "On/Off" key	[ON]
Start up the Booster	Slide to the end of the "SLIDER" or press directly on the end of the "SLIDER"	[P]
Stop the Booster	Slide on the "SLIDER"	[9] to [0]

Power management:

The hole cooking hob is equipped with a maximum of Power. When the Power function is activated, and in order to exceed the maximum Booster, the electronic system orders to reduce automatically the power level of an other heating zone. The display is blinking on [9] during a few seconds and then shows the maximum of power allowed:

Heating zone selected	The other heating zone: (example: Booster level 9)
[P] is displayed	[9] goes to [6] or [8] depend-ing the type of zone

OPERATION

TIMER

The timer is able to be used simultaneous with all heating zones and this with different time settings (from 0 to 159 minutes) for each heating zone.

Setting and modification of the cooking time:

Action	Control panel	Display
Switch on cooking zone	Press cooking zone "On/Off" key	[ON]
Select the power level	Slide on the "SLIDER"	[1] to [P]
Select the Timer	Press simultaneously key [-] and [+] from the timer until the desired display is on	Timer display on
Decrease the time	Press key [-] from the timer	[60] to 59, 58...
Increase the time	Press key [+] from the timer	Time increase

After a few seconds, the [.] display starts blinking

The time is confirmed and the timer starts.

To stop the cooking time:

Action	Control panel	Display
Select the Timer	Press simultaneously key [-] and [+] from the timer until the desired display is on	Timer display on
Stop the time	Press key [-] from the timer	[000]

If several timers are activated, repeat the process.

Egg timer function:

Egg timer is an independent function. It stops as soon as a heating zone starts up. If the egg timer is on and the hob is switched off, the timer continues until time runs out.

Action	Control panel	Display
Activate the hob	Press [main On/Off] key	[0]
Select the Timer	Press simultaneously key [-] and [+] from the timer	[000]
Decrease the time	Press key [-] from the timer	[60] to 59, 58...
Increase the time	Press key [+] from the timer	Time increase

After a few seconds, the [.] display starts blinking.

The time is confirmed and the timer starts.

OPERATION

Automatic stop at the end of the cooking time:

As soon as the selected cooking time is finished the timer displays blinking [000] and a sound rings.

To stop the sound and the blinking, press the key [-] and [+].

AUTOMATIC COOKING

All the cooking zones are equipped with an automatic cooking device. The cooking zone starts at full power during a certain time, and then reduces automatically its power on the pre-selected level.

Start-up:

Action	Control panel	Display
Switch on cooking zone	Press cooking zone "On/Off" key	[ON]
Power level selection (for example «7 »)	Slide on the "SLIDER" to [7] and stay 3s	[7] is blinking with [A]

Switching off the automatic cooking:

Action	Control panel	Display
Power level selection	Slide on the "SLIDER"	[9] to [0]

STOP&GO FUNCTION

This function brakes all the hob's cooking activity temporarily and allows restarting with the same settings.

Start up/stop the pause function:

Action	Control panel	Display
Engage pause	Press [II]	[II] and control light on
Stop the pause	Press [II] Press on the animated "slider"	"Slider" animated previous settings

RECALL FUNCTION

After switching off the hob (press main On/Off key), it is possible to recall the last settings.

- cooking stages of all cooking zones (Booster)
- minutes and seconds of programmed cooking zone-related timers
- Keep warm function

The recall procedure is following:

- Press [main On/Off] key
- Then press [II] before the light stops blinking. The previous settings are again active.

OPERATION

"KEEP WARM" FUNCTION

This function allows the reach and automatically maintains at the temperature of 107.6, 158 or 201.2°F. This will avoid liquids overflowing and fast burning at the bottom of the pan.

To engage, to start the function « Keep warm »:

Action	Control panel	Display
Switch on cooking zone	Press cooking zone "On/Off" key	[ON]
107.6°F to engage	Press on key [Keep warm]	
158°F to engage	Press and hold key [Keep warm] 2s	
201.2°F to engage	Press and hold key [Keep warm] 4s	
To stop	Slide on the "SLIDER"	[0] to [9]
	or press key [Keep warm] until [0]	[0]

The maximum duration of keeping warm is 2 hours.

BRIDGE FUNCTION

This function allows the use of 2 cooking zones at the same time (left zones) with the same features as a single cooking zone. Booster function isn't allowed.

Action	Control panel	Display
Activate the hob	Press [main On/Off] key	[0]
Switch on both cooking zone	Press cooking zone "On/Off" key warm]	[ON]
Activate the bridge	Press simultaneously on the "Slider" of the 2 cooking zones	[0] and [n]
Increase bridge	Slide on the "SLIDER" witch indicates the power	[1] to [9]
Stop the bridge	Press simultaneously on the "Slider" [0] of the 2 cooking zones	[0]

OPERATION

CONTROL PANEL LOCKING

To avoid modification of the setting of the cooking zones , in particular during cleaning, the control panel can be locked (with exception to the main On/Off key).

Action	Control panel	Display
Locking the hob	Press [] during 6s	locking light on
Unlock the hob	Press [] during 6s	locking light off

AUTOMATIC TURNING OFF SYSTEM

The hob control has an automatic turn off system. If one or more hob zone(s) are left on, the hob zone turns off automatically after a while (See Table-1). In case of a timer assigned to the hob, the timer screen is turned off then, too.

The time limit for automatic turn off depends on the selected temperature level. Maximum operating period is applied for this temperature level.

The hob zone may be operated by the user again after it is turned off automatically as described above.

Temperature level	Operating time limit - hours
0	--
low	2.0
1	8.7
2	6.7
3	5.3
4	4.3
5	3.5
6	2.8
7	2.3
8	1.9
9	1.5
P	10 minutes

GENERAL INFORMATION ABOUT COOKING

This section describes tips on preparing and cooking your food.

- Never fill the pan with oil more than one third of it. Do not leave the hob unattended when heating oil. Overheated oils bring risk of fire. Never attempt to extinguish a possible fire with water! When oil catches fire, cover it with a fire blanket or damp cloth. Turn off the hob if it is safe to do so and call the fire department.
- Before frying foods, always remove their excess water and put them inside the heated oil slowly. Make sure that frozen foods are defrosted before frying.
- When heating oil, make sure that the pot you use is dry and keep its lid open.
- The cooking temperature and time values given for foods may vary depending on the recipe and amount.

EXAMPLES OF COOKING POWER SETTING

The values below are indicative

Keep warm to 2	Melting, Reheating	Sauces, butter, chocolate, gelatine Dishes prepared beforehand
2 to 3	Simmering, Defrosting	Rice, pudding, sugar syrup Dried vegetables, fish, frozen products
3 to 4	Steam	Vegetables, fish, meat
4 to 5	Water	Steamed potatoes, soups, pasta, fresh vegetables
6 to 7	Medium cooking, Simmering	Meat, lever, eggs, sausages Goulash, roulade, tripe
7 to 8	Cooking	Potatoes, fritters, wafers
9	Frying, roosting, Boiling water	Steaks, omelettes, fried dishes Water
P	Frying, roosting, Boiling water	scallops, steaks Boiling significant quantities of water

CARE AND MAINTENANCE

GENERAL CLEANING INFORMATION

▲ General warnings

- Wait for the product to cool before cleaning the product. Hot surfaces may cause burns!
- Do not apply the detergents directly on the hot surfaces. This may cause a permanent stains.
- The appliance shall be thoroughly cleaned and dried after each operation. Thus, food residues shall be easily cleaned and these residues shall be prevented from burning when the appliance is used again later. Thus, the service life of the appliance extends and frequently faced problems are decreased.
- Do not use steam cleaning products for cleaning.
- Some detergents or cleaning agents may damage the surface. Do not use abrasive detergents, cleaning powders, cleaning creams, descalers or sharp objects during cleaning.
- There is no need for a special cleaning agent for cleaning after each use. Clean the appliance using dish soap, warm water and a soft cloth or sponge and dry with a dry microfiber cloth.
- Be sure to completely wipe off any remaining liquid after cleaning and immediately clean any food splashing around during cooking.
- Do not wash any component of your appliance in a dishwasher.

For the hob:

- Acidic dirt such as milk, tomato paste and oil may cause permanent stains on the hobs and components of the burners/hotplates, clean any overflowed fluids immediately after

Inox and stainless surfaces

- Do not use acid or chlorine-containing cleaning agents to clean stainless or inox surfaces and handles.
- Stainless or inox surface may change colour in time. This is normal. After each operation, clean with a detergent suitable for the stainless or inox surface.
- Clean with a soft soapy cloth and liquid (non-scratching) detergent suitable for inox surfaces, taking care to wipe in one direction.
- Remove lime, oil, starch, milk and protein stains on the inox-stainless and glass surfaces immediately without waiting. Stains may rust under long periods of time.

Glass surfaces

- When cleaning glass surfaces, do not use hard metal scrapers and abrasive cleaning materials. They can damage the glass surface.
- Clean the appliance using dishwashing detergent, warm water and a microfiber cloth specific for glass surfaces and dry it with a dry microfiber cloth.
- If there is residual detergent after cleaning, wipe it with cold water and dry with a clean and dry microfiber cloth. Residual detergent residue may damage the glass surface next time.
- Under no circumstances should the dried-up residue on the glass surface be cleaned off with serrated knives, wire wool or similar scratching tools.
- You can remove the calcium stains (yellow stains) on the glass surface with the commercially available descaling agent, with a descaling agent such as vinegar or lemon juice.
- If the surface is heavily soiled, apply the cleaning agent on the stain with a sponge and wait a long time for it to work properly. Then clean the glass surface with a wet cloth.

CARE AND MAINTENANCE

- Discolorations and stains on the glass surface are normal and not defects.

Plastic parts and painted surfaces

- Clean plastic parts and painted surfaces using dishwashing detergent, warm water and a soft cloth or sponge and dry them with a dry cloth.
- Do not use hard metal scrapers and abrasive cleaners. It may damage the surfaces.
- Ensure that the joints of the components of the appliance are not left as damp and with detergent. Otherwise, corrosion may occur on these joints.

CLEANING THE HOB

Glass cooking surface

Follow the cleaning steps described for the glass surfaces in the "General cleaning information" section for the cleaning of glass cooking surface. You may complete your cleaning as per the information below for special cases.

- Sugar-based foods such as dark cream, starch and syrup should be cleaned immediately, without waiting for the surface to cool. Otherwise, the glass cooking surface may be permanently damaged.
- Do not use cleaning agents for cleaning operations you perform while the hob is hot, otherwise permanent stains may occur.

CLEANING THE CONTROL PANEL

- When cleaning the panels with knob control, wipe the panel and knobs with a damp soft cloth and dry with a dry cloth. Do not remove the knobs and gaskets underneath to clean the control panel. The control panel and knobs may be damaged.
- While cleaning the inox panels with knob control, do not use inox cleaning agents around the knobs. The indicators around the knobs may be deleted.
- Clean the touch control panels with a damp soft cloth and dry with a dry cloth. If your product has a key lock feature, set the key lock before performing control panel cleaning. Otherwise, incorrect detection may occur on the keys.

TROUBLESHOOTING

▲ Warning: Consult your Authorized Service Agent or the dealer where you purchased the product if the instruction above do not remedy your issue. Never attempt to repair a defective product yourself.

THE HOB OR THE COOKING ZONE DOESN'T START-UP:

- The hob is badly connected on the electrical network.
- The protection fuse cut-off.
- The looking function is activated.
- The sensitive keys are covered of grease or water.
- An object is put on a key.

THE CONTROL PANEL DISPLAYS [U]:

- There is no pan on the cooking zone.
- The pan is not compatible with induction.
- The bottom diameter of the pan is too small.

THE CONTROL PANEL DISPLAYS [E]:

- The electronic system is defective.
- Disconnect and replug the hob.
- Call after sales

ONE OR ALL COOKING ZONE CUT-OFF:

- The safety system functioned.
- You forgot to cut-off the cooking zone for a long time.
- One or more sensitive keys are covered.
- The pan is empty and its bottom overheated.
- The hob also has an automatic reduction of Booster level and breaking Automatic overheating

CONTINUOUS VENTILATION AFTER CUTTING OFF THE HOB:

- This is not a failure, the fan continuous to protect the electronic device.
- The fan cooling stops automatically.

THE AUTOMATIC COOKING SYSTEM DOESN'T START-UP:

- The cooking zone is still hot [H].
- The highest Booster level is set [9].

OVEN EMITS STEAM WHEN IN USE

- Steam escaping during operation is normal. >>>No corrective action needed.

THE CONTROL PANEL DISPLAYS [E]:

- Refer to the chapter "Keep warm".

TROUBLESHOOTING

THE CONTROL PANEL DISPLAYS [II]:

- Refer to the chapter "Stop&Go"
- Key lock enabled. >>>Disable key lock, see Operation.

THE CONTROL PANEL DISPLAYS [] OR [ER03]:

- An object or liquid covers the control keys. The symbol disappear as soon as the key is released or cleaned.

THE CONTROL PANEL DISPLAYS [E2]:

- The hob is overheated, let it cool and then turn it on again.

THE CONTROL PANEL DISPLAYS [E8]:

- The air inlet of the ventilator is obstructed, re-lease it.

USE THE CONTROL PANEL DISPLAYS [U400]:

- The hob is not connected to the network. Check the connection and reconnect the hob.

THE CONTROL PANEL DISPLAYS [ER47]:

- The hob is not connected to the network. Check the connection and reconnect the hob.

If one of the symbols above persists, call the after sales service.

NOTES

[illegible]

WARRANTY AND SERVICE

The warranties provided by Blomberg in these statements only apply to Blomberg electric and gas cooktop sold to the original purchaser or homeowner in the US and Canada. This warranty is not transferable.

To obtain warranty service, please contact our nearest distributor as listed by state or call 1800-459-9848. You will need your electric and gas range model number, serial number, retailer name and address, where purchased and purchase date / installation date.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

All warranties stated below are based upon normal household use. The use of the product in a commercial setting will void all warranties.

Service must also be performed by an authorized Blomberg Service Agency.

Cosmetic defects must be reported within 10 business days from installation

1 year * limited warranty from date of first installation	Blomberg will repair or replace at no cost to the consumer any defective parts of the electric and gas cooktop
2 year * ++ limited warranty from date of first installation (Parts only)	Blomberg will repair or replace any parts at no cost to the consumer if material defects or workmanship have caused the damage or failure of these components. Labor charges are the responsibility of the consumer
2-5 year * ++ limited warranty from date of first installation (Parts only)	Blomberg will repair or replace oven cavity at no cost to the consumer if material defects or workmanship have caused the damage or failure of these components. Labor charges are the responsibility of the consumer

DISCLAIMERS OF WARRANTIES AND EXCLUSIONS

Warranty does not cover service costs by an authorized service agent to correct installation, electrical problems or educational instruction on the use of the electric and gas cooktop. The warranty also does not cover defects or damage caused by an act of god (such as storms, floods, fires, mudslides, etc.), damage caused by use of the electric and gas cooktop for purposes other than those for which it was designed, misuse, abuse, accident, alteration, improper

WARRANTY AND SERVICE

installation, maintenance, travel fees, service calls outside normal service hours, unauthorized service work or work.

This product is fully tested and went through official quality assurance inspections before leaving the original manufacturing site. Warranty

terms for this Blomberg household appliance is not valid if the product is altered, tampered, modified, additional parts assembled, fixed and re-packed by an authorized distributor, servicer, a third party retailer, reseller or by any other unauthorized person(s).

TO THE EXTENT PERMITTED BY LAW, THIS WARRANTY IS IN LIEU OF ALL OTHER EXPRESSED AND IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE. BLOMBERG UNDERTAKES NO RESPONSIBILITY FOR THE QUALITY OF THIS PRODUCT EXCEPT AS OTHERWISE PROVIDED IN THIS WARRANTY STATEMENT. BLOMBERG ASSUMES NO RESPONSIBILITY THAT THE PRODUCT WILL BE FIT FOR ANY PARTICULAR PURPOSE FOR WHICH YOU MAY BE BUYING THIS PRODUCT, EXCEPT AS OTHERWISE PROVIDED IN THIS WARRANTY STATEMENT.

Blomberg does not assume any responsibility for incidental or consequential damages. Such damages include, but are not limited to, loss of profits, loss of savings or revenue, loss of use of the cooker or any associated equipment, cost of capital, cost of any substitute equipment, facilities or services, downtime, the claims of third parties, and injury to property. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitations or exclusion may not apply to you.

* installation date shall refer to either purchase date or 5 business days after delivery of the product to the home, whichever is later.

++ Parts replaced will assume the identity of the original parts + their original warranty.

No Other Warranties. This Warranty Statement is the complete and exclusive warranty from the manufacturer. No employee of Blomberg or any other party is authorized to make any warranty statements in addition to those made in this Warranty Statement. Please keep this warranty card, user manual and your sales slip for future reference.

SERVICE

Please contact the Distributor for your State or Province as listed on the Distributor Contact List, or call our Toll Free Number at **1 800 459 9848** for direction to an Authorized Blomberg Service Agent. 02 01

For Québec consumers only - Notice on the warranty of availability of spare parts, repair services and information necessary for repair or maintenance (s. 39 of the Consumer Protection Act)

Please be advised that Beko Canada Inc., as well as its affiliates, subsidiaries, parent companies, insurers, successors and assigns, does not guarantee, within the meaning of section 39 of the Consumer Protection Act, CQLR, c. P-40.1 and sections 79.18 to 79.20 of the Regulation respecting the application of the Consumer Protection Act, CQLR, c P-40.1, r. 3, the availability of replacement parts, repair services, or the information necessary for the maintenance or repair of goods manufactured, imported, advertised, or sold by Beko or its subsidiaries.



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