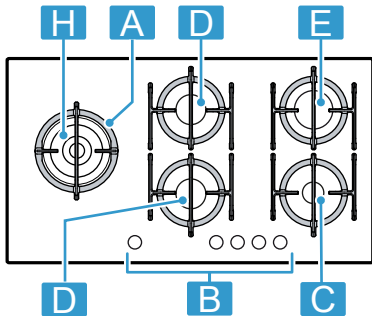


Built-in gas hob

Information for Use

T29RHS4..

T29RHS4..



¹	Component	
A	Pan support	-
B	Control knob	-
C	Economy burner	0.90 / 1.00 kW
D	Standard-output burner	1.60 / 1.75 kW
E	High-output burner	2.80 / 3.00 kW
H	Dual-wok multi-crown burner	4.60 / 5.00 kW

¹ The images shown in these instructions are for guidance only.

Further information and explanations are available online:



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1 Safety

Observe the following safety instructions.

1.1 General information

- Read this instruction manual carefully.
- Keep the instruction manual and the product information safe for future reference or for the next owner.
- Do not connect the appliance if it has been damaged in transit.

1.2 Intended use

The appliance can only be used safely if it is correctly installed according to the safety instructions. The installer is responsible for ensuring that the appliance works perfectly at its installation location.

CAUTION – Risk of injury!

This appliance is for cooking purposes only.

- ▶ It shall not be used for other purposes, for example room heating.

Only use this appliance:

- To prepare meals and drinks.
- Under supervision. Never leave the appliance unattended when cooking for short periods.
- In a private household and in a domestic environment.
- Up to an altitude of 2000 m above sea level.

Do not use the appliance:

- On boats or in vehicles.
- as a room heater.
- with an external timer or a remote control.
- Outdoors.

Call the after-sales service if you want to convert your appliance to a different type of gas.

1.3 Restriction on user group

This appliance may be used by children aged 8 or over and by people who have reduced physical, sensory or mental abilities or inadequate experience and/or knowledge, provided that they are supervised or have been instructed on how to use the appliance safely and have understood the resulting dangers.

Do not let children play with the appliance. Children must not perform cleaning or user maintenance unless they are at least 15 years old and are being supervised.

Keep children under the age of 8 years away from the appliance and power cable.

1.4 Safe use

⚠ WARNING – Risk of explosion!

Escaping gas may cause an explosion. WHAT TO DO IF YOU SMELL GAS OR IF THERE ARE FAULTS IN THE GAS INSTALLATION

- ▶ Immediately shut off the gas supply or close the gas cylinder valve.
- ▶ Immediately extinguish all naked flames and cigarettes.
- ▶ Do not operate any light switches or appliance switches.
- ▶ Do not pull any plugs out of any sockets.
- ▶ Do not use any telephones or mobile phones within the building.
- ▶ Open windows and ventilate the room.
- ▶ Call the after sales service or the gas supplier.

Escaping gas may cause an explosion. Small amounts of gas can collect over a longer period of time and ignite.

- ▶ Close the safety valve for the gas supply when the appliance is out of use for prolonged periods.

Escaping gas may cause an explosion. If the liquefied gas bottle is not upright, liquefied propane/butane can enter the appliance. Intense darting flames may therefore escape from the burners. Components may become damaged and start to leak over time so that gas escapes uncontrollably.

- ▶ Always use liquefied gas bottles in an upright position.

⚠ WARNING – Risk of poisoning!

The use of a gas cooking appliance results in the production of heat, moisture and products of combustion in the room in which it is installed. Ensure that the kitchen is well ventilated especially when the appliance is in use.

- ▶ Prolonged intensive use of the appliance may require additional ventilation, for example the increasing of mechanical ventilation where present, additional ventilation to safely remove the products of combustion to outside (external) air whilst also providing room air changes with additional ventilation.
- ▶ Consult a professional before installation of the additional ventilation.

⚠ WARNING – Risk of fire!

Leaving fat or oil cooking on an unattended hob can be dangerous and may lead to fires.

- ▶ Never leave hot oil or fat unattended.
- ▶ Never attempt to extinguish a fire using water; instead, switch off the appliance and then cover with a lid or a fire blanket.

The appliance becomes very hot.

- ▶ Never place flammable objects on the cooktop or in its immediate vicinity.
- ▶ Never store any objects on the cooktop.

The appliance will become hot.

- ▶ Do not keep combustible objects or aerosol cans in drawers directly underneath the hob.
- ▶ Never store or use combustible materials (e.g. spray cans or cleaning agents) under the appliance or in its immediate vicinity.

Hob covers can cause accidents, for example due to overheating, catching fire or materials shattering.

- ▶ Do not use hob covers.

When gas burners are in operation without any cookware placed on them, they can build up a lot of heat. The extractor hood above it may become damaged or catch fire.

- ▶ Only operate the gas burners with cookware on them.

The appliance becomes very hot, fabrics and other objects may ignite.

- ▶ Keep fabrics (e.g. garments or curtains) away from the flames.
- ▶ Never reach over the flames.
- ▶ Do not place combustible objects (e.g. tea towels or newspapers) on, next to or behind the appliance.

Escaping gas may ignite.

- ▶ If the burner does not ignite after 10 seconds, turn the control knob to the "Off" position and open the door or window in the room. do not attempt to re-ignite the burner for at least one minute.
- ▶ In the event of the burner flames being accidentally extinguished, turn off the burner control and do not attempt to re-ignite the burner for at least one minute.

Operating a burner with the power set too high results in very high temperatures being generated. This may cause flammable materials to ignite. The power level shown in the display may differ from the power level that has been set using the knob. The power level is shown in the display purely to provide additional information.

- ▶ Always set the power level according to the printing on the knob.

Food may catch fire.

- ▶ The cooking process must be monitored. A short process must be monitored continuously.

⚠ WARNING – Risk of burns!

The accessible parts can become hot during operation.

- ▶ Small children should be kept away from the appliance.

Hob guards may cause accidents.

- ▶ Never use hob guards.

Empty cookware becomes extremely hot when set on gas burners that are operating.

- ▶ Never heat up empty cookware.

The appliance becomes hot during operation.

- ▶ Allow the appliance to cool down before cleaning.

⚠ WARNING – Risk of electric shock!

Improper repairs are dangerous.

- ▶ Repairs to the appliance should only be carried out by trained specialist staff.
- ▶ Only use genuine spare parts when repairing the appliance.
- ▶ If the power cord of this appliance is damaged, it must be replaced by the manufacturer, the manufacturer's Customer Service or a similarly qualified person in order to prevent any risk.

If the appliance or the power cord is damaged, this is dangerous.

- ▶ Never operate a damaged appliance.
- ▶ Never pull on the power cord to unplug the appliance. Always unplug the appliance at the mains.
- ▶ If the appliance or the power cord is damaged, immediately unplug the power cord or switch off the fuse in the fuse box and turn off the gas supply.
- ▶ Call customer services. → Page 16

An ingress of moisture can cause an electric shock.

- ▶ Do not use steam- or high-pressure cleaners to clean the appliance.

The insulation on cables of electrical appliances may melt if it touches hot parts of the appliance.

- ▶ Never bring electrical appliance cables into contact with hot parts of the appliance.

⚠ WARNING – Risk of injury!

Faults or damage to the appliance and repairs that have not been carried out correctly are dangerous.

- ▶ Never switch on the appliance if there is a fault with it.
- ▶ If the appliance is faulty, unplug the mains plug or switch off the fuse in the fuse box. Shut off the gas supply and call the after sales service.
- ▶ Always have repairs carried out to the appliance and damaged gas lines replaced by trained, specialist personnel.

Cracks or fractures in the glass surface are dangerous.

- ▶ All of the burners and each electrical heating element switch off immediately and disconnect the appliance from the power supply.
- ▶ Shut off the gas supply.
- ▶ Do not touch the surface of the appliance
- ▶ Do not use the appliance.
- ▶ Call the customer service.

Strong temperature fluctuations may cause the glass to break.

- ▶ When using the hob, avoid draughts and spilling cold liquids.

Cookware that is not the right size, or that is damaged or incorrectly positioned may cause serious injuries.

- ▶ See the notes on cookware.

When switching on the burner, sparks are generated in the ignition plugs.

- ▶ Never touch the ignition plugs while the burner is being lit.

If a control knob is too stiff to turn or it is loose, it must no longer be used.

- ▶ Contact our after-sales service immediately to have the control knob repaired or replaced.

An appliance with a cracked or broken surface can cause cuts.

- ▶ Do not use the appliance if it has a cracked or broken surface.

⚠ WARNING – Danger: Magnetism!



Caution: Magnetic field



Attention for persons with pacemakers
Permanent magnets are integrated in the control element bases and the control elements. Magnets may affect electronic implants, e.g. heart pacemakers or insulin pumps.

- ▶ Persons with electronic implants must stand at least 10 cm away from the magnetic control element bases and control elements.
- ▶ Never carry the control element base and the control elements on your body.

⚠ WARNING – Risk of suffocation!

Children may put packaging material over their heads or wrap themselves up in it and suffocate.

- ▶ Keep packaging material away from children.
- ▶ Do not let children play with packaging material.

Children may breathe in or swallow small parts, causing them to suffocate.

- ▶ Keep small parts away from children.
- ▶ Do not let children play with small parts.

2 Preventing material damage

ATTENTION!

Heat can cause damage to adjacent appliances or kitchen units. If the appliance is in operation for an extended period, heat and moisture will be generated.

- ▶ Open a window or switch on an extractor hood leading to the outside.

A build-up of heat may damage the appliance.

- ▶ Do not use two burners or heat sources to heat one single item of cookware.
- ▶ Do not use griddle plates, clay pots, etc. for a long time at full power.

A build-up of heat may damage the controls.

- ▶ Do not use a large item of cookware on burners that are close to the control knobs.

If a control knob is in the wrong position, this could lead to malfunctions.

- ▶ Always turn the control knob to the "Off" position when the appliance is not being used.

Handling the cookware roughly may damage the surface of the appliance.

- ▶ Handle the cookware on the hob carefully.
 - ▶ Do not place any heavy objects on the hob.
- Moving the cookware may scratch the glass.

- ▶ Lift the cookware when moving it.

Damage may occur if hard or pointed objects fall on the hob.

- ▶ Do not let hard or pointed objects fall onto the hob.
- ▶ Do not bump into any of the edges of the hob.

Salt, sugar or sand that may fall from the vegetables will scratch the glass.

- ▶ Do not use the hob as a work surface or storage space.

Melted sugar or food with a high sugar content may damage the glass.

- ▶ Remove boiled-over food immediately with a glass scraper.

3 Environmental protection and saving energy

3.1 Saving energy

If you follow these instructions, your appliance will use less energy.

Choose a burner roughly the same size as your pan. Centre the cookware on the hob.

Tip: Cookware manufacturers often give the upper diameter of the saucepan. It is often larger than the base diameter.

- Unsuitable cookware or incompletely covered cooking zones consume a lot of energy.

Cover saucepans with suitable lids.

- Cooking without a lid consumes considerably more energy.

Lift lids as infrequently as possible.

- When you lift the lid, a lot of energy escapes.

Use a glass lid.

- You can see into the pan through a glass lid without having to lift it.

Use cookware that is suitable for the quantity of food.

- Large items of cookware containing little food need more energy to heat up.

Cook with only a little water.

- The more water that is contained in the cookware, the more energy is required to heat it up.


Turn down to a lower power level early on.

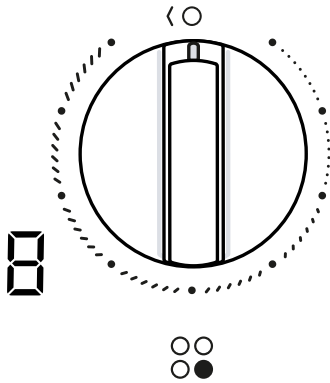
- If you use an ongoing power level that is too high, you will waste energy.



Product Information according (EU) 66/2014 can be found on the attached appliance pass and online on the product page for your appliance.




4 Familiarising yourself with your appliance

4.1 Control knob



You can use the control knobs to set the flame height to different power levels. The controls light up when you are in a position that differs from the  symbol position.



	Burner assigned to the control knob.
	Burner off.
9	Highest power setting and electric ignition of the burner.
1	Lowest power setting.

Display message	Meaning
	Electric ignition.
	Power levels.
	Burner off.
<i>H</i>	Residual heat. The burner and the parts close to the burner are very hot.
<i>h</i>	Residual heat. The burner and the parts close to the burner are hot.



Removable control knob

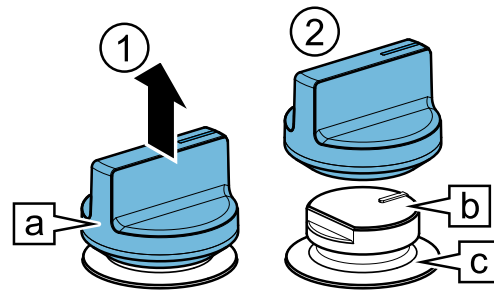
You can remove the appliance's control knob. The control knob  is magnetic and connected to the control knob base . Remove the control knob upward.

3.2 Disposing of packaging

The packaging materials are environmentally compatible and can be recycled.

- ▶ Sort the individual components by type and dispose of them separately.

Note: Never remove the control knob base  and its holder . Only Customer Service can reinsert the control knob base and its holder.

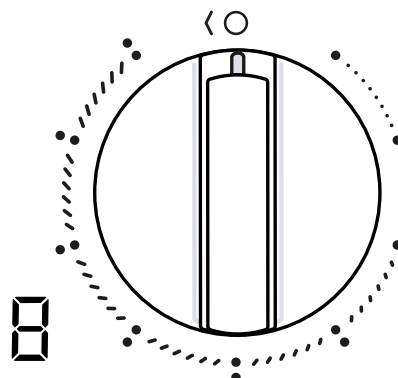


To put the control knob back on, press it on at its original position.

Tip: The magnets can interfere with magnetic data carriers, TV sets and displays. Keep magnetic data carriers, e.g., credit cards or other cards with magnetic strips, TV sets and monitors away from the device's control knob.

Dual-wok multi-crown burner

With the dual-wok multi-crown burner, you can regulate the inner and outer flames independently of each other.

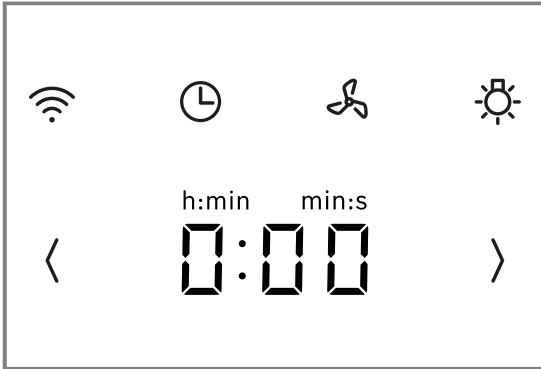


Power level	Meaning
9	Inner and outer flame on full power.
4	Outer flame on minimum, inner flame on full power.

Power level	Meaning
3	Inner flame on full power.
1	Inner flame on minimum power.

4.2 Touch field

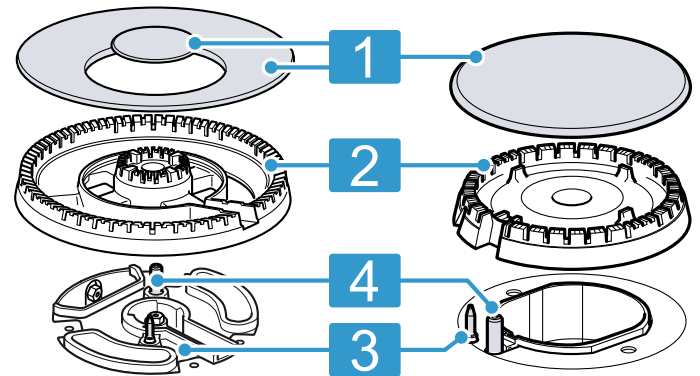
The hob has a touch panel with sensors and displays for additional functions. To activate this panel, push one of the control knobs inwards.



Button/display	Meaning
	Connectivity
	Kitchen timer
	Ventilation control
	Hood light
0:00	Ventilation level/timer duration
<>	Selecting the settings

4.3 Burner

You can find an overview of the parts of the burner here.



- | | |
|---|---------------------------------------|
| 1 | Burner cover |
| 2 | Burner cup |
| 3 | Thermocouple for the flame monitoring |
| 4 | Ignition plug |

4.4 Pan supports

Insert the pan supports correctly. → Page 2

Place the cookware correctly on the pan supports. Never place the cookware directly on the burner.

Always carefully remove the pan supports. When moving a pan support, the pan supports next to it may also move.

Tip: You can remove the metal residue that remains when some items of cookware are moved on the pan support by cleaning it properly.

→ "Cleaning and servicing", Page 13

5 Before using for the first time

Configure the settings for initial start-up. Clean the appliance and accessories.

5.1 Initial cleaning

Remove any leftover packaging from the hob surface and wipe the surface with a damp cloth. You can find a list of recommended detergents on the official website www.neff-home.com.

More information on care and cleaning. → Page 13

5.2 Setting Home Connect

When you first switch on the appliance, you will be prompted to set your home network. The symbol will be lit dimly for a few seconds on the display panel.

To begin the connection to Home Connect, touch and proceed in accordance with the information in the section

→ "Home Connect", Page 11.

To end the setting, switch off the hob.

You can also adjust the Home Connect setting at a different time.

5.3 Cookware

You can find a list of recommended cookware on the official website www.neff-home.com.

Additional information on the cookware.

6 Software update

If the appliance is connected to Home Connect, some functions may be available with a software update.

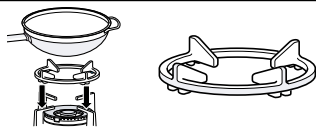
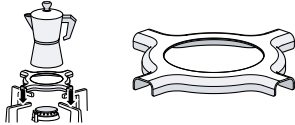
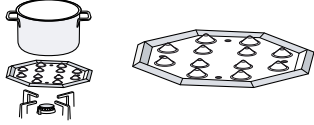
More information on the availability of additional functions can be found on the website www.neff-home.com

7 Accessories

You can buy accessories from the after-sales service, from specialist retailers or online. Only use original accessories, as these have been specifically designed for your appliance.

Accessories vary from one appliance to another. When purchasing accessories, always quote the exact product number (E no.) of your appliance. → *Page 16*

You can find out which accessories are available for your appliance in our catalogue, in the online shop or from our after-sales service.
www.neff-home.com

Accessories	Description	Use
Additional wok grid		<ul style="list-style-type: none"> Only use on the multi-crown burner. Always use for cookware with a rounded base. Recommended in order to extend the service life of the appliance.
Additional espresso maker grid		<ul style="list-style-type: none"> Only use on the burner with the lowest power setting. Use with cookware with a diameter smaller than 12.
Simmer plate		<ul style="list-style-type: none"> Use for cooking on a low heat. Place it on the pan support with the bumps facing up – never place it directly on the burner. Use the economy burner or the standard-output burner. If you have multiple standard-output burners, use the rear burner.

8 Basic operation

8.1 Igniting a gas burner

The hob has automatic ignition of the burners.

⚠ WARNING – Risk of fire!

Escaping gas may ignite.

- ▶ If the burner does not ignite after 10 seconds, turn the control knob to the "Off" position and open the door or window in the room. do not attempt to re-ignite the burner for at least one minute.
- ▶ In the event of the burner flames being accidentally extinguished, turn off the burner control and do not attempt to re-ignite the burner for at least one minute.

ATTENTION!

If you turn the control knob directly between position 0 and 1, malfunctions may occur.

- ▶ For this reason, never turn directly from position 0 to position 1 or vice versa.
1. Press the control knob for the selected burner and turn it anti-clockwise to the highest level.

Keep the control knob pressed in.

- ✓ For all of the burners, sparks are generated and the flame ignites in the selected burner. \curvearrowright appears in the display.
2. Wait a few seconds and release the control knob. → *"Safety system", Page 10*
 3. Turn the control knob to the required position.
 4. If the burner does not ignite, turn the control knob to the off position and repeat the steps described above. This time, hold the control knob down for longer (up to 10 seconds).

Note:

Take the following information into account to ensure that the appliance works correctly:

- The burner parts → *Page 8* and the pan supports → *Page 8* must be inserted correctly.
- Do not swap the burner caps around.
- The burner holes and grooves must be clean to ensure a correct flame. → *"Cleaning recommendations", Page 13*

8.2 Safety system

The safety system (thermocouple) prevents the flow of gas if the flames accidentally go out. To ignite the burner, you must activate the system that enables the gas flow.


1. Ignite the burner without releasing the control knob.
 - ✓ The flame ignites.
2. Press and hold the control knob for a further four seconds.

8.3 Igniting a gas burner manually

In the event of a power cut, you can light the burners manually.

1. Press the control knob for the selected burner and turn it anti-clockwise to the highest level.
2. Hold a lighter or a flame (lighter, match, etc.) against the burner.

8.4 Switching off a burner

- ▶ Turn the control knob clockwise to 0.
- ✓  lights up in the display. After a few seconds, the residual heat indicator appears.

8.5 Normal behaviour during operation



This behaviour is normal for the appliance:

- Slight hissing noise from the ignited burner.
- Release of odours when using the appliance for the first time. These odours disappear after a short time.
- An orange flame is normal. This is due to dust in the environment, spilled liquids, etc.
- Popping noise a few seconds after the burner is switched off. This is caused by switching on the safety system.
 - "Safety system", Page 10


8.6 Kitchen timer

You can use the function to activate a timer.

Switching the timer on

1. Press .
2. Use > or < to select the required time.
3. Touch  to confirm.
 - ✓ The time starts to elapse.
 - ✓ A signal tone sounds and the displays flash once the time has elapsed.

Changing or switching off the timer duration

1. Touch .
2. Change the cooking time or set it to 0:00 to switch off the function.

9 Cookware

This information has been provided to help you save energy and avoid damaging your cookware.

9.1 Suitable cookware

Only use cookware with a suitable diameter. The cookware must not protrude over the edge of the hob. Never use small cookware on large burners. The flames must not touch the sides of the cookware.

Burner	Maximum diameter of the cookware base	Maximum diameter of the cookware base
Wok multi-crown burner	22	30
High output burner	20	26
Standard output burner	14	22
Economy burner	12	16

Only use cookware with a concave base on the multi-crown burner.

- The hob must have a multi-crown burner and additional wok grid.

- The additional wok grid must be correctly inserted.
 - "Accessories", Page 9

9.2 Using cookware

The selection and positioning of the cookware affects the safety and energy efficiency of your appliance.

→ "Saving energy", Page 6

WARNING – Risk of fire!

Flammable objects may ignite.

- ▶ Maintain a distance of at least 50 mm between the cookware and flammable objects.

Do not use deformed cookware. Only use cookware with a thick, flat base.	Deformed cookware is not stable on the hob and may tip over.
Place the cookware right in the centre of the burner.	The cookware may tip over if it is not placed in the centre of the burner.
Place the cookware correctly on the pan supports.	The cookware may tip over if you place it directly on the burner.

10 Recommended settings for cooking

You can use the control knobs on the appliance to set the flame height incrementally to different power levels from 1 to 9.

The cooking times and power levels may vary depending on the type of food, its weight and quality, on the type of gas used, and on the material from which the cookware is made.

Tips

- Cooking tips
 - When cooking soups, creams, lentils or chick-peas, add all of the ingredients to the cookware at the same time.
 - For pan-fried dishes, heat the oil up first. As soon as you have started frying, keep the temperature constant and adjust the power level as required. When preparing several portions, wait until the relevant temperature has been reached again. Turn the food regularly.
- To reduce the cooking time:
 - Use a pressure cooker to cook creams and pulses. If you are using a pressure cooker, follow the manufacturer's instructions.
 - The water must be boiling before you add pasta, rice or potatoes. Then adjust the power level in order to continue boiling.
 - Always use a lid when cooking rice and potatoes.

Power level	Preparing meals
9	<ul style="list-style-type: none"> ■ Bringing water to the boil ■ Baking in a bain-marie: Sponge, blanc-mange, bread pudding. ■ Frying at a high temperature: Asian dishes.

Power level	Preparing meals
7-9	<ul style="list-style-type: none"> ■ Starting the cooking process: Pasta, soups, creams, paella, pulses, rice pudding. ■ Deep-fat frying in oil: Tempura vegetables, croquettes, chips, potato omelettes, escalope, frozen food, baked items. ■ Frying with a little oil: French omelette, steak, well-done sirloin steak, stroganoff. ■ Frying, searing: Vegetables, meat.
4-6	<ul style="list-style-type: none"> ■ Continuing the cooking process: Pasta, soups, creams, paella, pulses, rice pudding. ■ Deep frying with a little oil: Hamburgers, sausages, grilled salmon, rissoles. ■ Stew, pot roast: Ragout, goulash, ratatouille. ■ Cooking at a medium temperature: Cheese sauce, béchamel, carbonara, Neapolitana sauce, blancmange, crepes. ■ Defrosting: Frozen food.
1-3	<ul style="list-style-type: none"> ■ Finishing cooking: Paella rice, pulses, rice pudding. ■ Steaming: Fish, vegetables. ■ Heating and keeping warm: Ready-to-eat meals.
1	Melting: Butter, chocolate, butter, gelatine, honey, caramel.

11 Home Connect

This appliance can be networked. Connect your appliance to a mobile device to control its functions via the Home Connect app or monitor its operating status.

The Home Connect services are not available in every country. The availability of the Home Connect function depends on the availability of Home Connect services in your country. You can find information about this at: www.home-connect.com.

The Home Connect app guides you through the entire login process. Follow the instructions in the Home Connect app to configure the settings.

Tip: Please also follow the instructions in the Home Connect app.

Notes

- Please note the safety precautions in this instruction manual and make sure that they are also observed when operating the appliance via the Home Connect app.
→ "Safety", Page 3
- Operating the appliance on the appliance itself always takes priority. During this time it is not possible to operate the appliance using the Home Connect app.
- In networked standby mode, the appliance requires a maximum of 2 W.

- Hobs are not designed to be left unattended. Always monitor the cooking process.

11.1 Setting up the Home Connect app

1. Install the Home Connect app on your mobile device.
2. Start the Home Connect app and set up access for Home Connect.
The Home Connect app guides you through the entire login process.

11.2 Setting up Home Connect

Requirements

- The appliance is connected to the power supply and is switched on.
- You have a mobile device with a current version of the iOS or Android operating system, e.g. a smartphone.
- The Home Connect app has been installed on your mobile device.
- The appliance is receiving signals from the WLAN home network (Wi-Fi) at its installation location.
- The mobile device and the appliance are within range of your home network's Wi-Fi signal.


1. Open the Home Connect app and scan the following QR code.



2. Follow the instructions in the Home Connect app.






11.3 Wi-Fi symbol

The Wi-Fi indicator on the control panel changes according to the status and quality of the connection and the availability of the Home Connect server.



 status	Description
Lights up steadily at half brightness.	No network connection saved.
Flashes at full brightness.	Network connection is being established.
Lights up steadily at full brightness.	Network connection saved and Wi-Fi active.
Flashes at half brightness.	Network settings are reset.
Switched off.	Network not active.

11.4 Adding or removing a Wi-Fi home network

The following overview shows how to add or remove a Wi-Fi home network.

Wi-Fi home network status	Action
No Wi-Fi home network stored.	To add the Wi-Fi home network, briefly press  .
The Wi-Fi home network has now been saved.	To pair another appliance, press and hold  .
The Wi-Fi home network has now been saved.	To reset the Wi-Fi home network settings, press and hold  . Wait for a few seconds and, when  flashes, press and hold  again.

11.5 Switching off the network connection

- ▶ Press and hold . If the button flashes and a signal sounds, press and hold  again.
- ✓ The connection to the Wi-Fi network is switched off and the network connections are disconnected.

Note: To switch the network connection back on, see → "Adding or removing a Wi-Fi home network", Page 12.

11.6 Software update

Your appliance's software can be updated using the software update function, e.g. for the purposes of optimisation, troubleshooting or security updates. To do this, you must be a registered Home Connect user, have installed the app on your mobile device and be connected to the Home Connect server. As soon as a software update is available, you will be informed via the Home Connect app and will be able to start the software update via the app. Once the update has been successfully downloaded, you can start installing it via the Home Connect app if you are in your home network (Wi-Fi). The Home Connect app informs you once installation is successful.

Notes

- The software update consists of two steps.
 - The first step is the download.
 - The second step is the installation on your appliance.
- You can continue to use your appliance as normal while updates are downloading. Depending on your personal settings in the app, software updates can also be set to download automatically.
- Installation takes a few minutes. You cannot use your appliance during installation.
- We recommend that you install security updates as soon as possible.

11.7 Remote diagnostics

Customer Service can use Remote Diagnostics to access your appliance if you contact them, have your appliance connected to the Home Connect server and if Remote Diagnostics is available in the country in which you are using the appliance.

Tip: For further information and details about the availability of Remote Diagnostics in your country, please visit the service/support section of your local website: www.home-connect.com.

11.8 Data protection

Please see the information on data protection.

The first time your appliance is registered on a home network connected to the Internet, your appliance will transmit the following types of data to the Home Connect server (initial registration):

- Unique appliance identification (consisting of appliance codes as well as the MAC address of the installed Wi-Fi communication module).
- Security certificate of the Wi-Fi communication module (to ensure a secure data connection).
- The current software and hardware version of your appliance.
- Status of any previous resetting to factory settings.

This initial registration prepares the Home Connect functions for use and is only required when you want to use the Home Connect functions for the first time.

Note: Please note that the Home Connect functions can only be utilised with the Home Connect app. Information on data protection can be retrieved in the Home Connect app.

12 Hob-based hood control

If the hob and the extractor hood are Home Connect-compatible, connect the appliances in the Home Connect app. To do this, connect the two appliances to Home Connect and follow the instructions in the app.

Notes

- Using the controls on the extractor hood always takes priority. It is not possible to use the hob-based hood control during this time.
- You can only connect to the extractor hood via the Home Connect app. Other connection routes are no longer supported.

12.1 Controlling the extractor hood via the hob

In the Home Connect app you can configure the settings for the extractor hood operation and send them to the hob.

Setting the fan

- Press .

- Use \langle or \rangle to select a setting.

You can select the following settings:



0	Fan off
1	Fan setting 1
2	Fan setting 2
3	Fan setting 3
F1	Intensive mode 1
F2	Intensive mode 2
R	Automatic mode

Note: Available depending on extractor hood model.

- The fan is switched on.

Setting the hood lighting

You can switch the hood light on and off using the hob's control panel.

- To switch the lighting on, touch  in the status bar.
- To switch the lighting off, touch  again.

13 Cleaning and servicing

To keep your appliance working efficiently for a long time, it is important to clean and maintain it carefully.

13.1 Cleaning product

You can obtain suitable cleaning products from after-sales service or the online shop www.neff-home.com.

ATTENTION!

Unsuitable cleaning products may damage the surfaces of the appliance.

- Do not use harsh or abrasive detergents.

- Do not use any industrial soap or cleaning agents.
- Do not use steel wool or scouring sponges.
- Do not use a knife or sharp objects to remove dried-on food remnants from the hob.
- Do not use a knife or sharp objects to clean the connection between the glass and the burner panels, the metal frames or the glass/aluminium plates for cleaning.
- Do not use steam-cleaning appliances.

13.2 Cleaning recommendations

Clean all parts of the appliance after each use.

Note: Read the information on the cleaning agents.
→ "Cleaning product", Page 13

General information:

- Allow the appliance to cool down before cleaning.

- After cleaning, dry all parts of the appliance completely using a soft cloth. Surface damage may occur if there are still drops of water or residual moisture at the beginning of the cooking process.
- Reattach the parts of the appliance properly, making sure that the surfaces are not damaged.
→ "Familiarising yourself with your appliance", Page 7

Part	Recommended cleaning method	Notes
Appliance surface	Clean using a sponge and soapy water.	<ul style="list-style-type: none"> Wipe up spilled liquids immediately. This prevents food residues from burning. The control elements can be removed for easier cleaning. Never remove the control element base or its holder. → "Removable control knob", Page 7 After cleaning, check the correct position of the control element bases and holders.

Part	Recommended cleaning method	Notes
Control elements	Clean using a damp sponge cloth and hot soapy water.	<ul style="list-style-type: none"> ■ The control elements can be removed for easier cleaning. Never remove the plinth for the control elements or its holder. → "Removable control knob", Page 7 ■ Do not clean it in the dishwasher or immerse it in water, as this may damage it. ■ Do not use abrasive or corrosive products, such as citric acid, vinegar, aggressive cleaning agents or glass ceramic cleaners.
Pan supports	<p>Cleaning by hand:</p> <ul style="list-style-type: none"> ■ Scrub with a non-metallic brush or a non-scratching scouring sponge and soapy water. <p>Cleaning in the dishwasher:</p> <ul style="list-style-type: none"> ■ Clean at a maximum temperature of 60 °C. 	<ul style="list-style-type: none"> ■ Carefully remove the pan supports. ■ Carefully clean the area around the rubber pads. If the rubber pads come loose, the pan support may scratch the hob. <p>Cleaning in the dishwasher:</p> <ul style="list-style-type: none"> ■ Use cleaning agents recommended by the dishwasher manufacturer. ■ Pre-clean the pan supports if they are particularly dirty. ■ As soon as the washing process is finished, remove the pan supports from the dishwasher and remove any residual moisture. <p>Tip: The pan supports may discolour during use and cleaning. This discolouration does not affect their use.</p>
Burner → Page 8	Scrub with a non-metallic brush or a non-scratching scouring sponge and soapy water.	<ul style="list-style-type: none"> ■ Do not clean in the dishwasher. ■ Do not mix up the burner lids. ■ Gently move the burner lid back and forth until it locks into the projections on the burner.
Thermocouples/ignition plugs	Clean using a small non-metallic brush.	<ul style="list-style-type: none"> ■ Clean carefully. Thermocouples and ignition plugs are sensitive. ■ Do not moisten the thermocouple and the ignition plug. If there is excessive moisture, the burner may not light.

14 Troubleshooting

You can rectify minor faults on your appliance yourself. Read the troubleshooting information before contacting after-sales service. This will avoid unnecessary costs.

WARNING – Risk of injury!

Improper repairs are dangerous.

- ▶ Repairs to the appliance should only be carried out by trained specialist staff.
- ▶ If the appliance is defective, call Customer Service.
→ "Customer Service", Page 16

WARNING – Risk of electric shock!


Improper repairs are dangerous.

- ▶ Repairs to the appliance should only be carried out by trained specialist staff.
- ▶ Only use genuine spare parts when repairing the appliance.
- ▶ If the power cord of this appliance is damaged, it must be replaced by the manufacturer, the manufacturer's Customer Service or a similarly qualified person in order to prevent any risk.

14.1 Malfunctions

Fault	Cause and troubleshooting
The general electrical operation is impaired.	The circuit breaker is faulty. <ul style="list-style-type: none"> ▶ Check the circuit breaker in the fuse box.
	The circuit breaker or one of the residual-current circuit breakers has been triggered. <ul style="list-style-type: none"> ▶ In the fuse box, check whether the circuit breaker or one of the residual-current circuit breakers has been triggered.
	The mains plug of the power cord is not plugged in. <ul style="list-style-type: none"> ▶ Connect the appliance to the power supply.
	There has been a power cut. <ul style="list-style-type: none"> ▶ Check whether the lighting in your room or other appliances are working.


Fault	Cause and troubleshooting
Automatic ignition is not working.	Food remnants or dirt are located between the ignition plug and the burner. <ul style="list-style-type: none"> ▶ Clean the space between the ignition plugs and burners. Burner parts are wet. <ul style="list-style-type: none"> ▶ Carefully dry the burner parts. The burner parts are positioned incorrectly. <ul style="list-style-type: none"> ▶ Correctly position the burner parts. The appliance is not earthed or has not been connected correctly, or the earth cable is damaged. <ul style="list-style-type: none"> ▶ Contact an electrician.
The burner flame is not uniform.	The burner parts are positioned incorrectly. <ul style="list-style-type: none"> ▶ Correctly position the burner parts. Openings on the burner are soiled. <ul style="list-style-type: none"> ▶ Clean and dry the openings on the burner.
Burner flames are large or unstable.	The gas reaches the appliance at excessive pressure. <ol style="list-style-type: none"> 1. Switch off the appliance. 2. Contact an approved installer and have them check the regulator of the gas cylinder or liquid gas tank. Tip: To prevent damage due to excessive pressure, you can install an overpressure safety device that limits or cuts off the gas supply if the regulator of the gas cylinder or liquid gas tank fails.
The gas does not appear to be flowing normally or there is no gas being produced at all.	The gas supply has been shut off by the intermediate valves. <ul style="list-style-type: none"> ▶ Open the intermediate valves. The gas cylinder is empty. <ul style="list-style-type: none"> ▶ Replace the gas cylinder.
There is a smell of gas in the kitchen.	The control knob is open. <ul style="list-style-type: none"> ▶ Close the control knob. The gas cylinder has not been connected correctly. <ul style="list-style-type: none"> ▶ Ensure that the gas cylinder has been connected correctly. The gas pipe to the appliance is leaking. <ol style="list-style-type: none"> 1. Close the main gas tap. 2. Ventilate the room. 3. Immediately call an authorised installer, who can inspect the gas system and issue an installation certificate. 4. Do not use the appliance until you are sure that gas is not leaking from the installation or the appliance.
The burner switches off as soon as you release the control knob.	Control knob not pressed down long enough. <ol style="list-style-type: none"> 1. Keep the control knob pressed down for a few seconds after ignition. 2. Press the control knob down firmly. Openings on the burner are soiled. <ul style="list-style-type: none"> ▶ Clean and dry the openings on the burner.
Automatic ignition is not working and the E 062- , E 072- or E 082- symbol appears in the display.	The electronics have overheated. <ul style="list-style-type: none"> ▶ Switch the burners off or use only the lowest power level until the electronics have cooled down sufficiently.
E 060- , E 061- , E 070- , E 071- , E 080- , E 081- appears on the display.	Electronics fault. <ol style="list-style-type: none"> 1. Disconnect the hob from the mains. 2. Wait a few seconds before reconnecting it. 3. If the indicator continues to light up, contact the after-sales service.
Home Connect is not working properly.	Different causes are possible. <ul style="list-style-type: none"> ▶ Go to www.home-connect.com.
The hood control is not working properly.	The hood control functions do not switch on. <ul style="list-style-type: none"> ▶ Resetting and re-pairing the settings of the Wi-Fi home network


Fault	Cause and troubleshooting
Animations on the  displays	In certain circumstances, the hob can perform self-maintenance tasks, e.g. a firmware update, optimisation or troubleshooting. <ul style="list-style-type: none"> ▶ Wait until the process is complete and only then switch the hob on.



14.2 Access to product information

To solve any problems with your appliance, determine the serial number (E no.), the production number (FD) and the counter number (Z no.) using the following steps:

Requirement: The hob must be switched off.

1. To switch on the hob, press one of the knobs inwards.
2. Within the next 10 seconds, touch and hold  for 4 seconds.

Product information	Indicator
Customer service directory	 1.
Production number	<i>Fd</i>
Production number 1	<i>02-</i>
Production number 2	<i>05</i>

- ✓ The first four displays provide the product information. To view the individual displays, touch .
- 3. Press  to exit the menu.

15 Customer Service

Function-relevant genuine spare parts according to the corresponding Ecodesign Order can be obtained from Customer Service for a period of at least 10 years from the date on which your appliance was placed on the market within the European Economic Area.

Note: Under the terms of the manufacturer's warranty the use of Customer Service is free of charge.

Detailed information on the warranty period and terms of warranty in your country is available from our after-sales service, your retailer or on our website.

If you contact Customer Service, you will require the product number (E-Nr.), the production number (FD) and the consecutive numbering (Z-Nr.) of your appliance.

The contact details for Customer Service can be found in the enclosed Customer Service directory or on our website.

15.1 Product number (E-Nr.), production number (FD) and consecutive numbering (Z-Nr.)

You can find the product number (E-Nr.), the production number (FD) and the consecutive numbering (Z-Nr.) on the appliance's rating plate.

The rating plate can be found:

- on the appliance certificate.
- on the lower section of the hob.

Make a note of your appliance's details and the Customer Service telephone number to find them again quickly.

16 Disposal

16.1 Disposing of old appliance

Valuable raw materials can be reused by recycling.

1. Unplug the appliance from the mains.
2. Cut through the power cord.
3. Close the main gas tap.
4. Dispose of the appliance in an environmentally friendly manner.
Information about current disposal methods are available from your specialist dealer or local authority.



This appliance is labelled in accordance with European Directive 2012/19/EU concerning used electrical and electronic appliances (waste electrical and electronic equipment - WEEE).

The guideline determines the framework for the return and recycling of used appliances as applicable throughout the EU.

17 Information regarding Free and Open Source Software

This product includes software components that are licensed by the copyright holders as free or open source software.

The applicable licence information is stored on your home appliance. You can also access the applicable licence information via your Home Connect app: "Profile -> Legal information -> Licence Information".¹ You can

¹ Depending on the appliance specifications

download the licence information on the brand product website. (Please search on the product website for your appliance model and additional documents). Alternatively, you can request the relevant information from ossrequest@bshg.com or BSH Hausgeräte GmbH, Carl-Wery-Str. 34, 81739 Munich, Germany. The source code will be made available to you on request.

Please send your request to ossrequest@bshg.com or BSH Hausgeräte GmbH, Carl-Wery-Str.34, 81739 Munich, Germany.
Subject: „OSSREQUEST“
The cost of performing your request will be charged to you. This offer is valid for three years from the date of purchase or at least as long as we offer support and spare parts for the relevant appliance.

18 Declaration of Conformity

BSH Hausgeräte GmbH hereby declares that the appliance with Home Connect functionality conforms to the essential requirements and other relevant provisions of Directive 2014/53/EU.

A detailed RED Declaration of Conformity can be found online at www.neff-home.com among the additional documents on the product page for your appliance.



Hereby, BSH Hausgeräte GmbH declares that the appliance with Home Connect functionality is in compliance with relevant statutory requirements.¹

A detailed Declaration of Conformity can be found online at www.neff-home.com/uk among the additional documents on the product page for your appliance.¹



2.4 GHz band (2400–2483.5 MHz): Max. 100 mW
5-GHz band (5150–5350 MHz + 5470–5725 MHz): max. 130 mW



BE	BG	CZ	DK	DE	EE	IE	EL	ES
FR	HR	IT	CY	LI	LV	LT	LU	HU
MT	NL	AT	PL	PT	RO	SI	SK	FI
SE	NO	CH	TR	IS	UK (NI)			

5 GHz WLAN (Wi-Fi): For indoor use only.

AL	BA	MD	ME	MK	RS	UK	UA
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5 GHz WLAN (Wi-Fi): For indoor use only.

18.1 Statement of Compliance for Great Britain

Product type

This statement of compliance covers the products described in this information for use whose model identifier group is seen on the title page. The full model identifier is made up of the characters before the slash in the product number (E no.) which can be found on the rating plate. Alternatively, you can also find the model identifier in the first line of the UK Energy Label.

Name and address of manufacturer

BSH Hausgeräte GmbH, Carl-Wery-Strasse 34, 81739 München, Germany

This statement of compliance is prepared by the manufacturer.

The manufacturer, BSH Hausgeräte GmbH deems that it has complied with

- provision 5.1-1 of ETSI EN 303 645 v2.1.1 and, where relevant, provision 5.1-2 of ETSI EN 303 645 v2.1.1;
- provision 5.2-1 of ETSI EN 303 645 v2.1.1;
- provision 5.3-13 of ETSI EN 303 645 v2.1.1.

Support period

BSH Hausgeräte GmbH will provide security updates that are necessary to maintain the main functions free of charge until at least 28/02/2034.

¹ Only applies to Great Britain

Valid within Great Britain:
Imported to Great Britain by
BSH Home Appliances Ltd.
Grand Union House
Old Wolverton Road
Wolverton, Milton Keynes
MK12 5PT
United Kingdom



Register your product online
neff-home.com

BSH Hausgeräte GmbH
Carl-Wery-Straße 34
81739 München, GERMANY



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