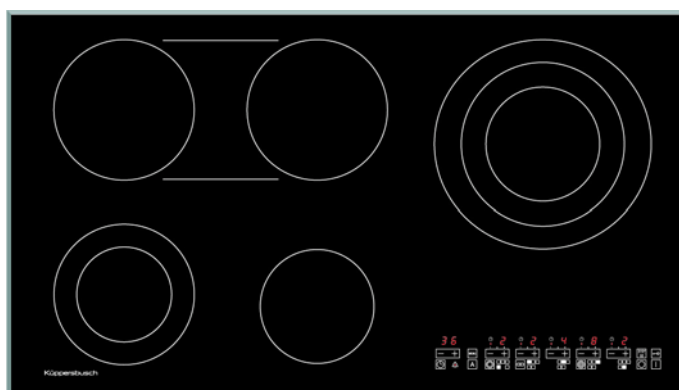




Touch-Control electronics with slider function

EKE 8752.0

EKEF 8752.0

EKEF 8852.0 (TE)

EKE 8752.0

EKE 8852.0

EKE 9852.0 (TE)

EKE 6542.0

Küppersbusch

THE HEART OF A GOOD KITCHEN



Service Manual: H1-68-02

Responsible: D. Rutz
Email: dieter.rutz@kueppersbusch.de
Tel.: (0209) 401-733
Fax: (0209) 401-743
Date: 30.4.08

KÜPPERSBUSCH HAUSGERÄTE AG

Kundendienst
Postfach 100 132
45801 Gelsenkirchen

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1. Safety



Danger!

***Repairs must be carried out by a qualified expert!
Incorrect repairs can be extremely dangerous for the user.***

It is essential that you observe the following instructions in order to prevent electric shocks:

- The casing and the frame may be live in the event of faults!
- Touching live components inside the appliance may cause dangerous currents to flow through your body!
- Disconnect the appliance from the mains prior to carrying out any repair work!
- When inspecting live parts, a residual current circuit breaker must always be used!
- The earthed conductor resistance must not exceed the resistance specified in the standard! It is vital for ensuring the safety of persons and the functioning of the appliance.
- On completion of repairs, an inspection must be carried out in accordance with VDE 0701 [Association of German Electrical Engineers] or the corresponding regulations for your country!



Attention!

It is essential that you observe the following instructions:

- The appliances must be disconnected from the mains prior to all repairs. If inspections must be carried out on live appliances, make sure you use a residual current circuit breaker.



Sharp edges: use protective gloves.



Components may be electrostatic!
Observe handling regulations!

2. General Information

Changing the specification or attempts to modify the product are dangerous. For your own safety spare parts should be installed by an authorised, qualified specialist. The manufacturer accepts no liability for damage which occurs as a result of improper installation or failure to observe currently-valid regulations for this type of application. Please read through the installation instructions carefully prior to commencing with work.

2.1 Safety instructions

2.1.1 General information on the hob

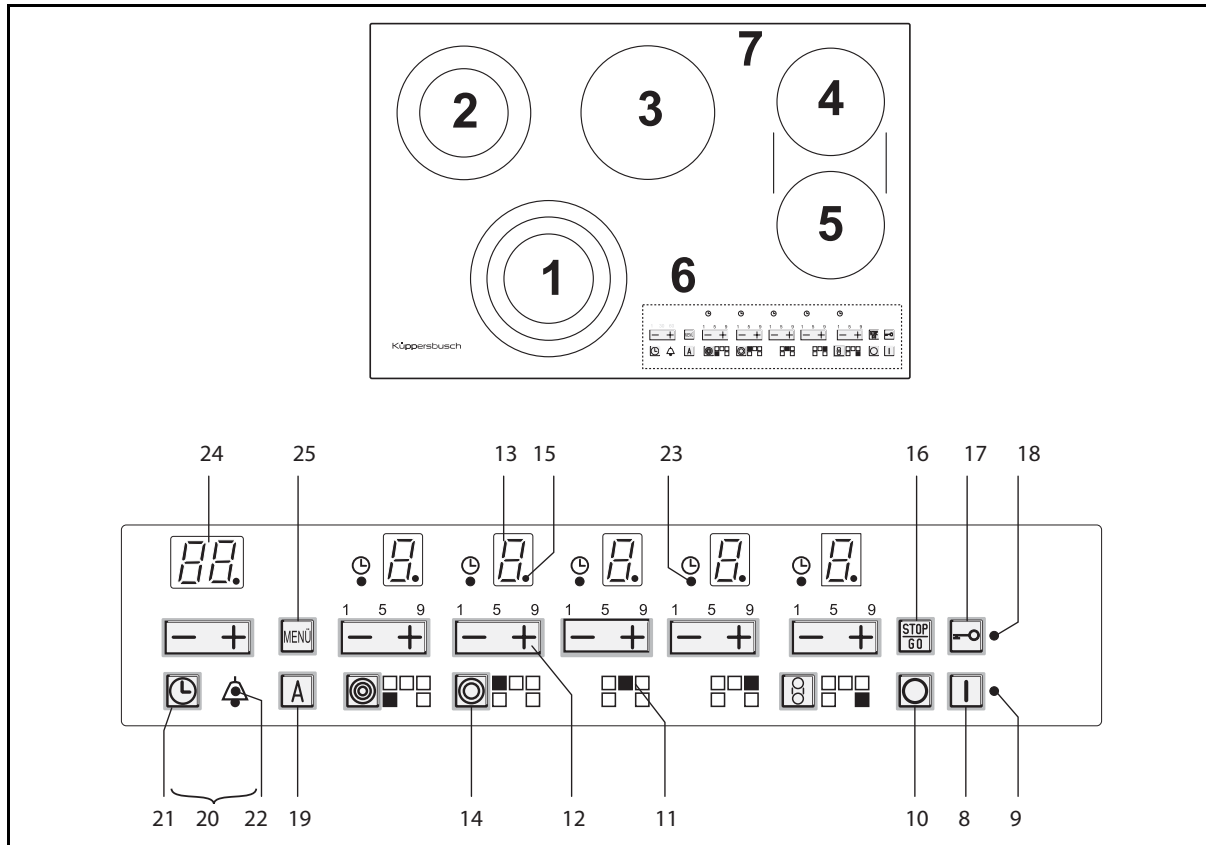
- Do not place empty pots and pans on cooking zones which have been switched on. Avoid boiling the pots dry as there is a risk of the pots overheating!
- Take care when using simmering pans as simmering water may dry up unnoticed, resulting in damage to the pot and to the hob for which no liability will be assumed.
- 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! Put the lid on the pan and switch off the cooking zone.
- 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.
- Take care when working with home appliances! Connecting cables must not come into contact with hot cooking zones.
- 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.
- Do not place combustible, volatile or heat deformable objects directly underneath the hob.
- 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!
- Avoid repeated burning of contaminations.

2.1.2 Concerning persons

- This appliance is not intended to be used by persons (including children) with physical, mental or sensory impairments or by persons (including children) who lack the required experience or know-how, unless such persons are supervised by a person responsible for their safety or have been given instructions on how to use the appliance by a person responsible for their safety.
- Children should be supervised in order to ensure that they do not play with the appliance.

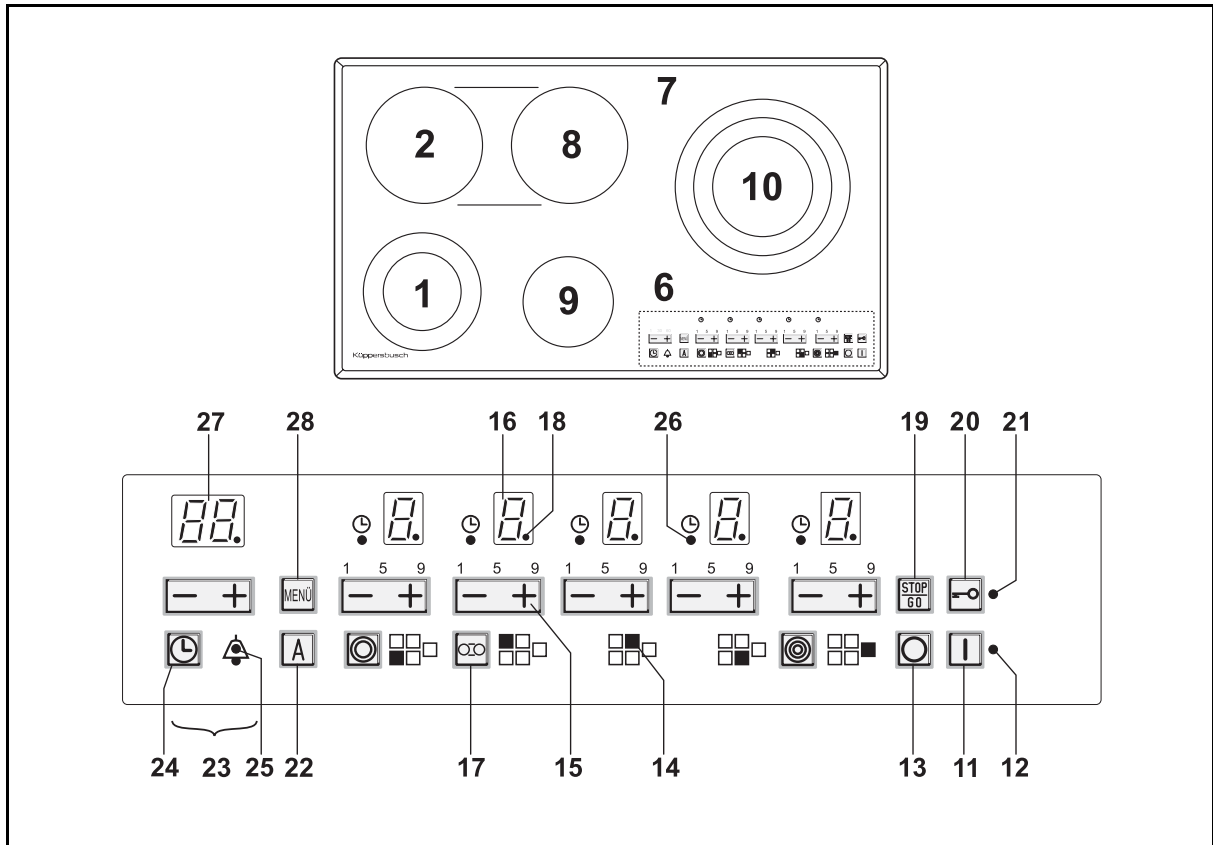
Attention! *The surfaces of the heating and cooking zones become hot during use. Keep small children away at all times.*

3. Overview EKE 80 cm



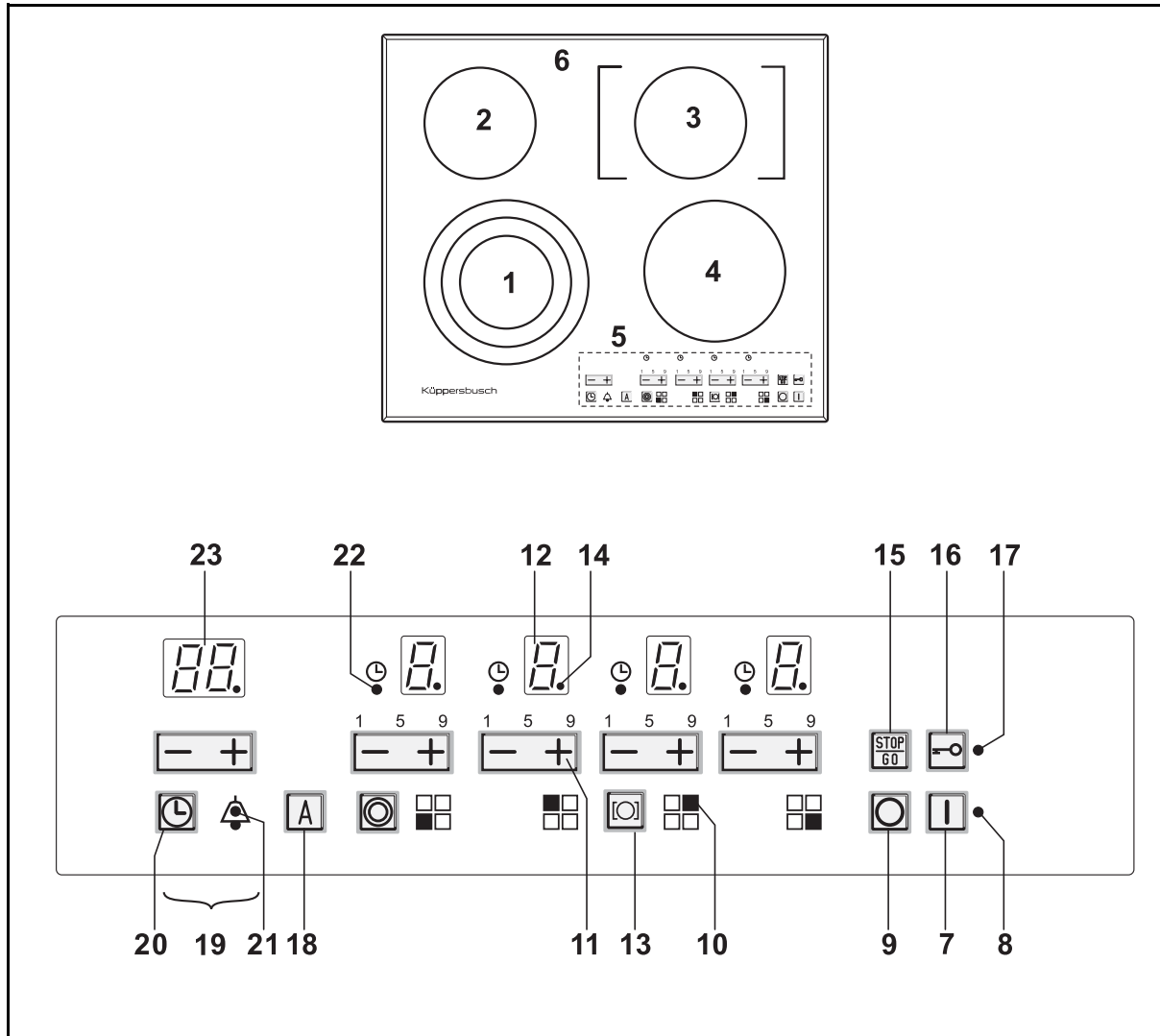
- | | |
|---|--|
| 1. Cooking zone 21cm / 17.5cm / 12cm / 2.3 kW | 15. Multi-circuit control lamp |
| 2. Cooking zone 18cm / 12cm / 1.7 kW | 16. STOP/GO key |
| 3. Cooking zone 18cm / 1.8 kW | 17. Key sensor (lock key) |
| 4. Cooking zone 14.5cm / 1,2 kW | 18. Control lamp lock |
| 5. Cooking zone 14.5cm / 1.2 kW | 19. Automatic boost function key |
| 6. Touch-control operating panel | 20. Timer control keys |
| 7. Glass ceramic hob | 21. Timer key |
| 8. ON key | 22. Timer indicator lamp |
| 9. Control lamp (hob switched on) | 23. Control lamp for a selected cooking zone |
| 10. OFF key | 24. Timer display |
| 11. Symbol for locating the position of a cooking zone on the glass ceramic hob | 25. MENU key |
| 12. Plus-Minus key | |
| 13. Power setting display | |
| 14. Circuit activation key | |

4. Overview EKE 90 cm



- | | |
|---|--|
| 1. Cooking zone 18cm / 12cm / 1.7 kW | 19. STOP/GO key |
| 2. Cooking zone 18cm / 1.8 kW | 20. Key sensor (lock key) |
| 7. Glass ceramic hob | 21. Control lamp lock |
| 8. Cooking zone 18cm / 1.8 kW | 22. Automatic boost function key |
| 9. Cooking zone 14.5cm / 1.2 kW | 23. Timer control keys |
| 10. Cooking zone 27cm / 21cm / 14.5cm / 2.7 kW | 24. Timer key |
| 11. ON key | 25. Timer indicator lamp |
| 12. Control lamp (hob switched on) | 26. Control lamp for a selected cooking zone |
| 13. OFF key | 27. Timer display |
| 14. Symbol for locating the position of a cooking zone on the glass ceramic hob | 28. MENU key |
| 15. Plus-Minus key | |
| 16. Power setting display | |
| 17. Circuit activation key | |
| 18. Multi-circuit control lamp | |

5. Overview EKE 6542.0



- | | |
|---|--|
| 1. Cooking zone 21cm / 17.5cm / 12cm / 2.3 kW | 11. Plus-Minus key |
| 2. Cooking zone 14.5cm / 1,2 kW | 12. Power setting display |
| 3. Cooking zone 14cm / 14x24 cm / 2.3 kW | 13. Circuit activation key |
| 4. Cooking zone 18cm / 1.8 kW | 14. Multi-circuit control lamp |
| 5. Touch-control operating panel | 15. STOP/GO key |
| 6. Glass ceramic hob | 16. Key sensor (lock key) |
| 7. ON key | 17. Control lamp lock |
| 8. Control lamp (hob switched on) | 18. Automatic boost function key |
| 9. OFF key | 19. Timer control keys |
| 10. Symbol for locating the position of a cooking zone on the glass ceramic hob | 20. Timer key |
| | 21. Timer indicator lamp |
| | 22. Control lamp for a selected cooking zone |
| | 23. Timer display |

6. Touch-Control operations

6.1 Putting the hob into operation

The displays are switched on for approx. 1 second when the power supply is switched on. The software versions of the processors will then be shown for approx. 3 seconds.

A "P" will appear in the timer display.

The software version of CPU2 will appear in the 2 power setting displays.

The software version of CPU1 will appear in the 3. and 4. power setting displays.

The hob type setting will then be shown (only for hobs with 5 cooking zones):

"t" will appear in the timer display.

The type number will be shown in the power setting display.

"8752"

"8852"

"9852"

During this phase basic calibration of the keys is carried out!

Important: The sensors must not be covered up!

Once calibration has been completed, the hob displays will show "OFF". This means that the operator needs to press the OFF sensor in order to confirm that the sensors were not covered up. If this is not confirmed, calibration should be repeated by switching the power off and then on again.

6.2 Turning the hob on

The hob is switched on by pressing the ON sensor for approx. 1 second. The corresponding LED will light up. A short signal will also sound in confirmation.

If no cooking zone is activated within 10 seconds of being switched on, a continuous signal will sound for another 10 seconds. If no cooking zone is activated within this time either, the hob will switch off.

6.3 Power settings

The heating power of the cooking zones can be set at various power levels. When the slider is pressed for the first time (the cooking zone must be switched off beforehand), it will react to the quickstart key. Depending on where it is touched, one of three settings will be selected:

Left: Power setting 1

Middle: Power setting 5

Right: Power setting 9

After this, touching the slider will set the power level, depending on where and how it is touched.

6.4 Selecting the power setting by pressing the key

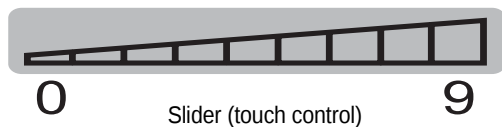
The ceramic glass hob is operated with touch control sensor keys. The sensor keys are operated as follows: lightly touch a symbol on the surface of the ceramic glass plate. A buzzer will indicate when the controls have been operated correctly. The touch control sensor key will then be indicated as "key". A higher or lower power setting can be made between 1 and 9.

If you leave your finger on the key, the power setting will be raised or lowered after a short delay, depending on the position of your finger. The adjustment speed is calculated dynamically from the touch position. If your finger leaves the area shown on the glass to the left or to the right, incrementation/decrementation will be deactivated.

6.5 Worth knowing about the slider (touch control)

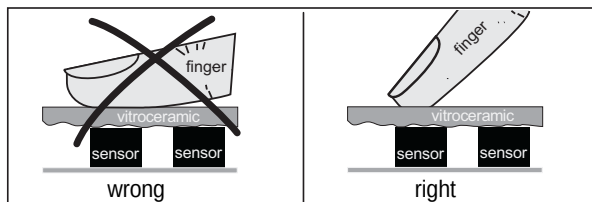
In principle, the slider functions the same as the touch controls; the only difference is that you can put your finger on the glass ceramic surface and then move it around. The touch control recognises this movement and raises or lowers the display setting (power level) in accordance with the movement.

The "slider" is given this name because of the pushing or sliding movement.



What must be observed when operating touch controls?

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



Press the slider lightly or move your finger around

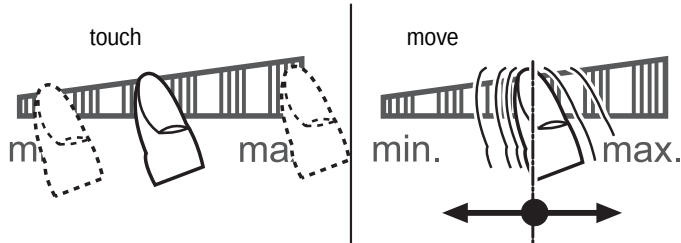
You can press the touch control very lightly with your finger; when this is done the setting on the display (power level) will gradually change.

When you put your finger on the touch control and then move it to the left or right, the display setting will change progressively. Sliding your finger from plus to minus (or from minus to plus) will activate the slider function. This function will lock the other two functions. A quiet signal indicates that the slider function is active.

Sliding your finger from left to right will raise the power settings by 1 – 3 levels; sliding your finger from right to left will lower the power setting by 1 – 3 levels.

The slide function must be carried out at a certain rhythm, since the sliding of a finger must be recognised within 0.4 seconds. The sliding movement must also be completed within one second. Fewer power settings will be changed if you slide your finger over the sensor too quickly or if you interrupt the sliding movement.

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



6.6 Switching off

If the slider is kept pressed in the minus zone for another 2 seconds at power level 1, the cooking zone will be switched off and a "0" will be shown in the display for 2 seconds.

The cooking zone will only be switched on again when it has been recognised that the slider is not being pressed.

Pressing the plus and minus zones of the slider simultaneously will switch the hob off (function as specified above).

If all the cooking zones have been switched off, the hob will remain in the standby mode for approx. one minute (LED on the ON key lights up). If no cooking zone is reactivated during this time, the standby mode will switch off and the LED in the ON key will go off.

6.7 Automatic boost function

A central key next to the timer block can be used to activate the automatic boost function for each cooking zone. To activate the function, press the parboil key and then select the simmering setting with the slider within 5 seconds, or press the parboil key within 5 seconds of making a power setting. This will activate the automatic boost function for this cooking zone. An "A" and the simmering setting will alternate in the power setting display.

The automatic boost function can be switched off by means of decrementing the power setting 30 seconds after activating the automatic boost function. Selecting power setting 9 will also switch off the automatic boost function.

Parboiling takes place at power level 9 with the automatic boost function. After a certain time the power level will switch down automatically to a lower simmering setting (1 to 8).

Heating-up times

Cooking level Setting	Automatic boost function Time (min:sec)
1	01:22
2	02:44
3	04:06
4	05:27
5	06:50
6	01:22
7	02:44
8	02:44
9	- : -

6.8 Multiple-circuit cooking zones

For cooking zones with several heating circuits, the additional heating circuits can be activated by pressing the circuit activation key. The control lamp (circuit activation) in the respective power level display blinks or lights up.

Second heating circuit activated: the control lamp blinks.

Third heating circuit activated: the control lamp lights up.

Two-circuit / three-circuit connection of the respective cooking zone can only be effected after the corresponding cooking zone has been switched on.

For triple-circuit cooking zones, the second heating circuit is activated when the circuit activation key is pressed for the first time. Pressing the circuit activation key a second time will also activate the third heating circuit. Pressing the circuit activation key again will switch the third and second circuit off again.

When the hob is switched off, the information about the activation of the outer cooking zone circuits is deleted.

6.9 Frying zones

The frying zone is activated by pressing the fryer key allocated to the cooking zone for cooking zones that are activated together with a second cooking zone to become a frying zone. The decimal point is activated in the power setting display. The heating elements belonging to the frying zone are now jointly controlled by the touch control with the fryer keys. If the corresponding cooking zone had already been activated, the display will be deleted and the keys deactivated (control is by means of the other cooking zone). If the frying function is deactivated by pressing the fryer key, the cooking zone with the fryer key will continue to operate at the power level set. The corresponding cooking zone will be switched off and can be used independently again by operating the slider.

6.10 Cleaning lock (safe function)

The keys may be locked for approx. 10 - 15 seconds in order to clean the sensor keys. Press the sensor with the key for at least 2 seconds in order to activate the cleaning lock.

The control lamp (lock) on the lock key will light up. The sensor keys will be available as usual once the time has lapsed.

The time will be extended keys are pressed while the SAFE function is activated. The SAFE function is only maintained for 5 seconds if no other keys are pressed.

When the SAFE function has been activated, "SAFE" will appear in the display on the four power level displays on the left.

When the SAFE function is active, the hob can be switched off by pressing the OFF key for 3 seconds.

The childproof lock can be called up from the SAFE function by pressing the key sensor for another 2 seconds. "Child" and "SAFE" will alternate in the display while the SAFE function is still active.

6.11 Childproof lock

The childproof lock is activated by pressing the key sensor for approx. 2 seconds after the SAFE function has been activated. An activated childproof lock function is displayed with the LED on the key sensor. The plus zone of the slider and the circuit activation keys as well as the timer slider and the ON key are deactivated. "Child" will appear in the 7-segment displays if these sensors are nevertheless operated. Furthermore, the 3 LEDs will also show which combination of keys will need to be used to deactivate the child function.

The childproof lock can be deactivated by switching off the power supply or by pressing the sensor combination of key sensor plus and minus sensor for cooking zone 1 + minus sensor for cooking zone 5 (cooking zone 4 for hobs with 4 circuits) for 3 seconds.

The power settings can be switched down or the cooking zone or the entire hob can be switched off when the childproof lock is activated.

Please note! The childproof lock will be cancelled, i.e. deactivated in the event of a power cut.

6.12 Operation duration time limiter (automatic safety cut-off)

The time limit function operates for each cooking zone separately. The duration of continuous use of each cooking zone depends on the cooking level selected (see chart), provided that the setting of a respective cooking zone is not adjusted during use. If the automatic safety cut-off (limiting operation duration time) has been activated, the cooking zone will switch off, a short signal will sound and an H will appear in the display.

The time will re-commence on changing a setting!

When a cooking zone is switched off a signal will sound for 1 second due to the operation duration time limit.

Power setting	Operation time limit (hours)
1	10
2	5
3	5
4	4
5	3
6	2
7	2
8	2
9	2

6.13 Residual heat display

There is a metre for each cooking zone.

If the heater is switched on, a certain figure will be added, depending on the count shown on the metre:

The metre is limited to 25440.

If the heater is switched off, a certain figure will be deducted, depending on the count shown on the metre.

The residual heat metres are switched off when the power supply is switched off!

When a cooking zone is switched off, the corresponding power setting display will show an "H" (hot) when the corresponding metre is at > 5000.

6.14 Timer

The timer can be set simultaneously for all the cooking zones (with individual time settings) and can also be set as a minute minder.

Pressing the timer key will the switch through time setting for the minute minder and the timer setting of the different cooking zones in sequence (from left to right in sequence).

A timer can only be selected for cooking zones that have been switched on. The timer will show the remaining time for the cooking zone or the minute minder, and the timer LED will blink. If several timer settings have been defined, the timer key may be used to switch the display (as for setting from left to right, starting with the timer LED which is currently blinking). For cooking zones (or the minute minder) for which the timer has been activated but is currently not shown, the corresponding timer LED will light up constantly. If, in the case of several activated timers, the one currently being shown has expired, the display will automatically be switched to the next timer (the next one to the right of the one just finished).

If a timer is re-selected, the time display will indicate a "0". The plus and minus keys of the time can be used to pre-set the time in this status. In this case the keys have the following functions:

- Minus key: time of 1 minute
- Plus key: time of 60 minutes
- In the middle between the plus and the minus keys: time of 30 minutes

Pressing the plus and the minus zones of the timer simultaneously will directly reset the timer setting to "0".

If a time has expired, the signal for completion will sound until it is acknowledged by pressing any key or until it stops itself after 2 minutes.

The LED of the expired timer will blink the time at faster intervals.

Completion signal:	100 ms signal	=>	25 ms interval
	100 ms signal	=>	25 ms interval
	100 ms signal	=>	2000 ms interval

6.14.1 Changing the timer setting

The timer setting can be changed at any time when the timer is in operation. The change is made with the following sensor functions:

- Pressing the plus or the minus key will raise or lower the time in minutes.
- The time will be changed if you leave your finger on a sensor. The adjustment speed and the direction are calculated dynamically from the touch position.
- Sliding your finger from plus to minus (or from minus to plus) will activate the slider function. This function will lock the other two functions. A quiet signal indicates that the slider function is active. Sliding your finger from left to right will raise the time by 1 – 10 minutes; sliding your finger from right to left will lower the time by 1 – 10 minutes. The slide function must be carried out at a certain rhythm, since the sliding of a finger must be recognised within 0.4 seconds. The sliding movement must also be completed within one second. Fewer minutes will be changed if you slide your finger over the sensor too quickly or if you interrupt the sliding movement.

6.15 STOP function

The cooking process can be interrupted for 30 minutes with the STOP function, for example if the doorbell rings. The STOP function must be released in order to continue cooking at the same power level. A timer which has been set will not be stopped.

This function is only available for 30 minutes for reasons of safety. The hob will then be switched off.

Pressing the stop/go key for 3 seconds will switch off the heaters and in the 7-segment display, "STOP" will alternate with the power levels previously set.

In order to reactivate the cooking zones, the stop/go key must first of all be pressed for one second, and then the on/off key must be pressed for one second within a period of five seconds (the LED next to the key will blink as a reminder to press the key).

The minute minder will continue to operate when the stop function has been activated. The switch-off timers for the cooking zones are frozen for the duration of an activated stop function.

7. The menu

Generally the slider will currently only operate for individual menu steps. This means that after each change the key will need to be pressed again to make another setting.

When the menu key is pressed the time display will show *F1*. Pressing the plus or minus zones of the timer slider will enable switching between *F1*, *F2* and *F4* (*F3* is skipped if no of no pan recognition function has been installed). The respective current setting will appear in the power setting displays (possibly with a code in front). For *F4* four zeros will appear in the power setting displays. The corresponding plus or minus zone of the respective slider is used to enter the code for enabling the code-protected menu items (1147). Touching the menu key lightly will confirm the entry.

If the code has been entered correctly, the current setting of the demonstration mode will appear in the power setting displays. If the code is incorrect the code number will be deleted and four zeros will be shown again.

7.1 Menu items and their significance

Menu item	Code	Settings
F1 (safety cut out)	S	1. Normal cut-out after the maximum operation time 2. Reminder function 1 (after 20 minutes an alarm buzzer will sound ever 10 minutes until it is acknowledged) 3. Reminder function 2 (after 20 minutes an alarm buzzer will sound ever 10 minutes until it is acknowledged) If no acknowledgement has followed after 5 minutes -> switch off the hob)
F2 (display brightness)	h	1...9 1 = deep, 9 = high
Key beep volume, set with the tone pitch, for 5-zone hobs only	L	1...8 1 = soft, low frequency 8 = loud, high frequency
F3 (pan recognition sensor deactivated) (only for hobs with a pan recognition sensor)		0: Pan recognition sensor activated 1: Pan recognition sensor deactivated
F4 (code)		0000....9999 (code: 1147)
Once the correct code has been entered		
F4 (demonstration mode)	d	Demonstration mode deactivated 1: Demonstration mode activated (relays remain off)
F5 (type setting) (only for 5-zone hobs)		3: 8752 (only selectable for 5-zone fronts) 4: 8852 (only selectable for 5-zone fronts) 5: 9852 (only selectable for 5-zone fronts)
F7 (calibration and pan recognition) only for hobs with a pan recognition sensor	u	0: Do not calibrate 1: Calibrate, parameter will automatically be switched back to 0.

If the OFF key in the menu is pressed when the hob is switched on, the menu will be exited without any storing and the hob will be switched off. Timeout (30 seconds) can be awaited to leave the menu without storing settings and without the hob being switched off.

8. Special features of the EKE 6542.0

The EKE 6542.0 with four cooking zones has no menu key, so that all the functions are occupied by other keys or combinations of keys.

The menu will be activated when the timer and the automatic boost function are pressed simultaneously for five seconds.

An adjustment to a parameter can be acknowledged and stored with the automatic boost function key.

The 4-zone hob does not have the following menu settings:

- F2
- F3
- F5

9. Relay

The relay for universal switch-off (K101, K105, K111) are switched on at the same time when the hob is switched on. These relays are switched off together when the hob is switched off.

The relays for the heating circuits are clocked in accordance with the power setting

Cooking zone cycle times (cycle time of 47seconds)

Setting	Switch-on time
1	1.3 seconds
2	3.5 seconds
3	5.7 seconds
4	8.7 seconds
5	11.2 seconds
6	14.0 seconds
7	21.2 seconds
8	28.2 seconds
9	47 seconds

In order to prevent several relays from switching on or off at the same time, the relays are always processed in intervals of 90 ms. This maintains the switching procedure for the triple-circuit zones at below 200 ms.

If the power setting is moved upwards when a cooking zone has been activated, the current cycle will be disrupted for the respective zone and a new cycle will be started so that the heater is switched on immediately.

If the power setting is moved downwards when a cooking zone has been activated, the remaining current cycle of the heater will be switched off immediately for this particular cooking zone and the interval will commence.

10. Pan recognition sensor (only EKE 8852 and EKEF 8852)

The pan recognition sensor is automatically activated as soon as the expansion board "for pan recognition" has been inserted. This can be recognised on the touch control as soon as the menu is opened. If a pan recognition sensor has been installed, the menu items *F3* and *F7* will be faded in.

The pan recognition sensor will only be activated when the *F3* parameter is set at 0 (activated).

Hob operation changes as follows when the pan recognition sensor is activated:

- If the cooking zone is switched off and there is no pan on the cooking zone or if a pan placed on the cooking zone is too small, a "u" will be shown in the display.
- If a cooking zone is switched on and there is no pan on the zone or if a pan placed on the cooking zone is too small, there will be no transmission of power. A blinking "u" in the cooking level display points this out.
- If a suitable pot or pan is placed on the cooking zone, the power setting will switch on and the power setting display will light up. The power supply will be cut off when the pan is removed and the power setting display will indicate a blinking "u".
If the pots and pans placed on the cooking zone are smaller, and the pan recognition sensor still switches on, only the amount of power required will be supplied.
- If a cooking zone is switched on and no pot or pan is placed on the cooking zone for one minute, the zone will be switched off again.

Important! *It is essential that after using a cooking zone you switch it off with the respective minus key and not just with the pan recognition device.*

Pan recognition limits

For some of the models the minimum diameter of the base of a pot is indicated as an inner circle on the cooking zones.

Cooking zone diameter	Minimal diameter of the saucepan bottom
145 mm	90 mm
180 mm	120 mm
210 mm	135 mm

10.1 Temporarily deactivating the pan recognition sensor manually

The pan recognition sensor can be deactivated manually by pressing the plus and minus keys of the cooking zone simultaneously before the zone is switched on. A "u" will then appear in the display (not underlined). If the zone is then switched on, the pan recognition sensor will be temporarily deactivated for this cooking process.

Temporary deactivation of the pan recognition sensor will be deleted again as soon as the cooking zone is switched off. When the pan recognition sensor is deactivated the cooking zone must be switched on within 30 seconds; if it is not switched on, deactivation will be deleted.

10.2 Calibrating the pan recognition sensor

The pan recognition sensor will need to be calibrated every time a change is made to the sensor. This may occur when the hob is initially produced, when the controls or the heater are replaced (and hence also the sensor) or when a sensor cable is replaced.

The pan recognition sensor can be calibrated from two operating modes.

- After the hob has been switched on, when "OFF" is shown in the display, the pan recognition sensor can be calibrated by pressing the key sensor (lock) for a long time. The display will then show *CALt* for 2 seconds.

Attention – ONLY AS AN EXCEPTION!



The pan recognition sensor can also be calibrated with the F7 menu. Calibration will commence when the parameter is set at "1" and the menu key subsequently operated. The parameter display will return to "0" in this case.

Calibrated data is permanently stored in the EEPROM of the pan recognition sensor.
No items may be placed on the hob during the calibration process.

10.3 Sensor locks

The lock can be used to lock key operation and cooking level settings. Only the off key can be used to switch the hob off.

Sensor lock means that unreasonable or impermissible keys have been operated. The hob reacts to such improper activation with an ongoing signal after 5 seconds and complete switch-off after 10 seconds. When the sensors are locked control commands are not processed.

Reasons for the sensors to lock:

- More than one key is pressed!
- When a cooking zone is switched off, sensors other than the respective plus and minus zones are pressed.
- The plus zone is pressed when the childproof lock is activated.
- The sensor for switching on multiple-circuit cooking zones is pressed when the childproof lock is activated.
- The corresponding minus zone is pressed when the childproof lock is activated and the cooking zone is switched off.
- When the cooking zone is switched off the key for activating the second heating circuit is pressed (only for cooking zones with several heating circuits).
- When a cooking zone is switched on, sensors other than the respective plus and minus zones are pressed.
- The childproof lock has already been activated and the key sensor is still being pressed.
- The hob is already switched on and the on/off key is either still being pressed or it is being pressed again.
- An additional heating circuit has already been activated and the corresponding circuit activation key is still being pressed.
- The cooking zone has already been set at level 9 and the plus zone is either still being pressed or it is being pressed again.
- The minus zone is not released once the cooking zone has been turned down to 0.

In general

The appliance does not automatically switch on again after a power failure.
If no cooking zone is on for 1 minute, the hob will switch off completely.

11. Excessive temperature cutoff

The hob will be switched off if the temperature rises excessively ($> 105^{\circ}\text{C}$), a buzzer will sound for one second and the timer display will show *E3*. As soon as the temperature drops to $< 103^{\circ}\text{C}$, the *E3* error code will go off and the hob can be switched on again.

We are not able to influence the actual temperatures on the glass. These temperatures may be unpleasantly high for operation and there may be a risk of burns!

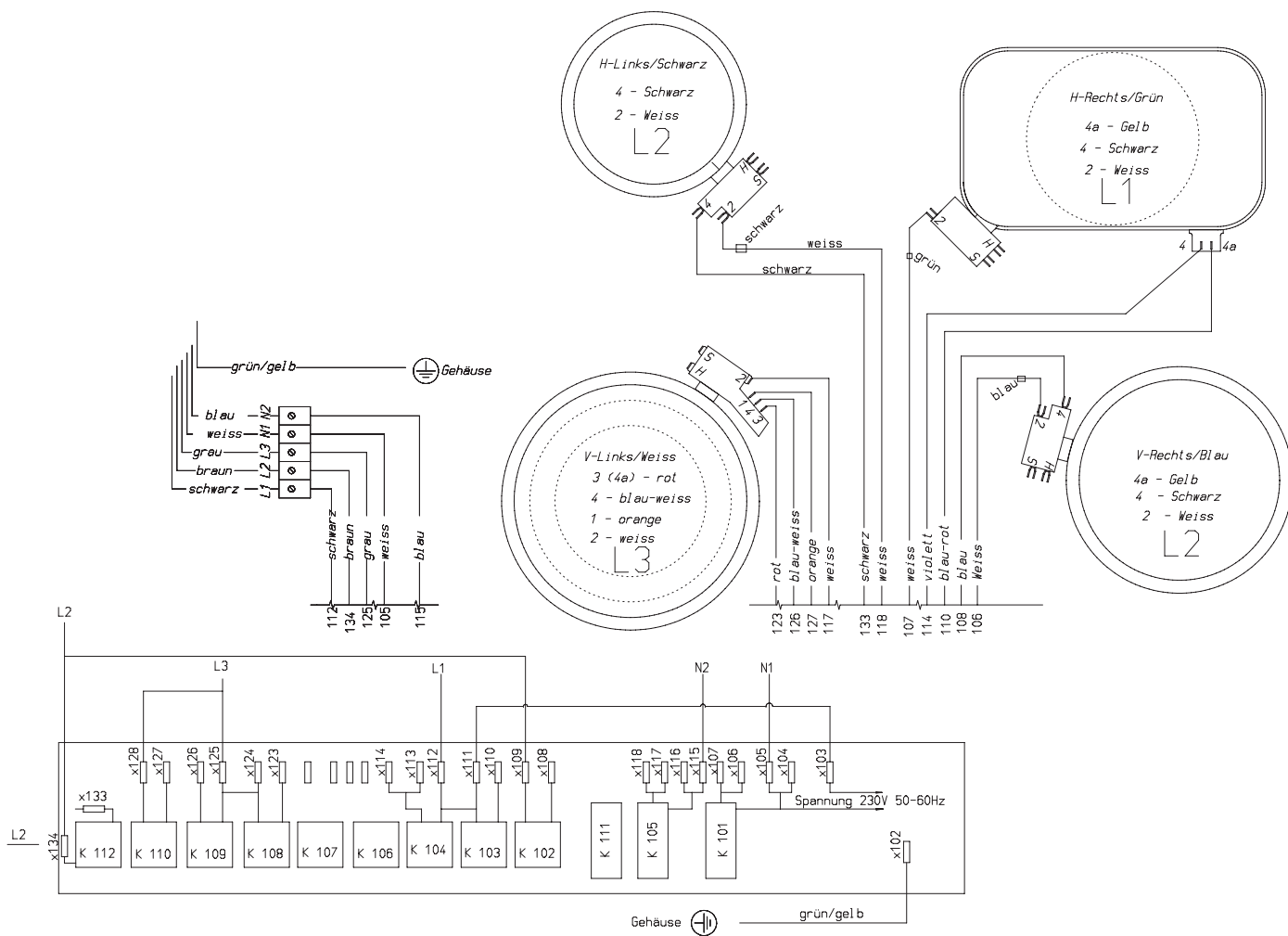
12. Error messages

Error messages are shown in the timer display:

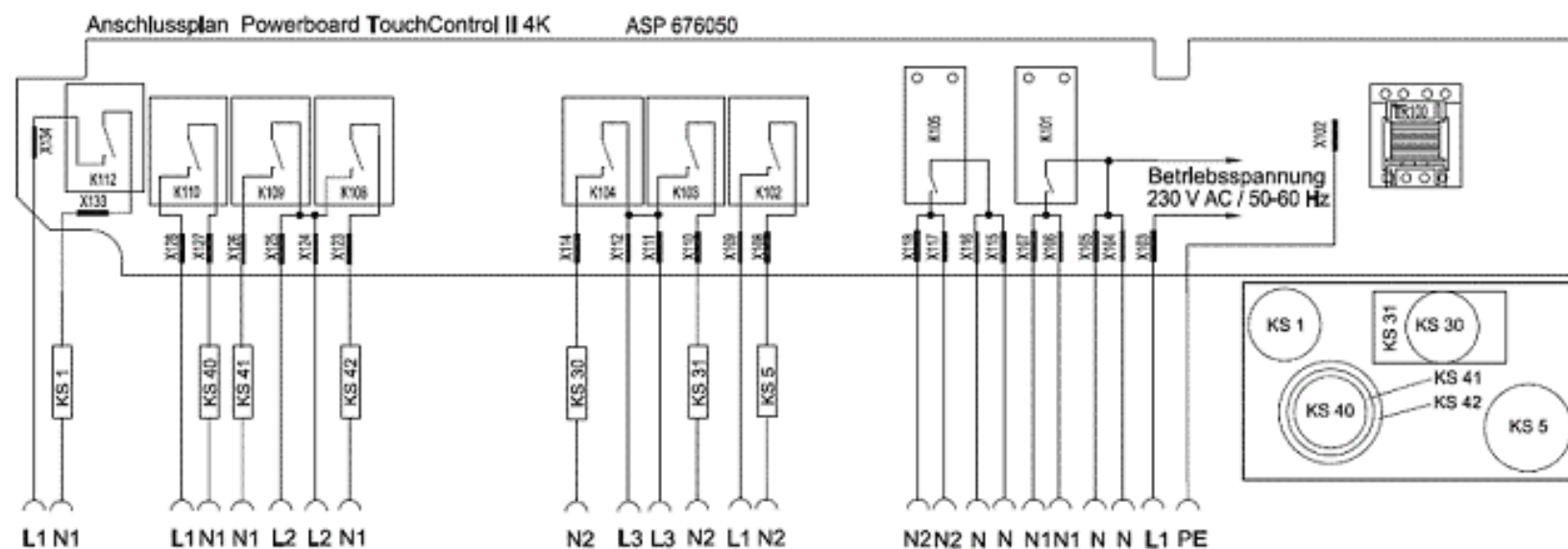
E1	Key operated for longer than 5 seconds
E2	Key operated for longer than 10 seconds
E3	Temperature sensor $> 105^{\circ}\text{C}$
E4	IIC communication, checksum error
E5	IIC error, no longer any communication!
E6	Shifter relay output error

13. Wiring diagrams

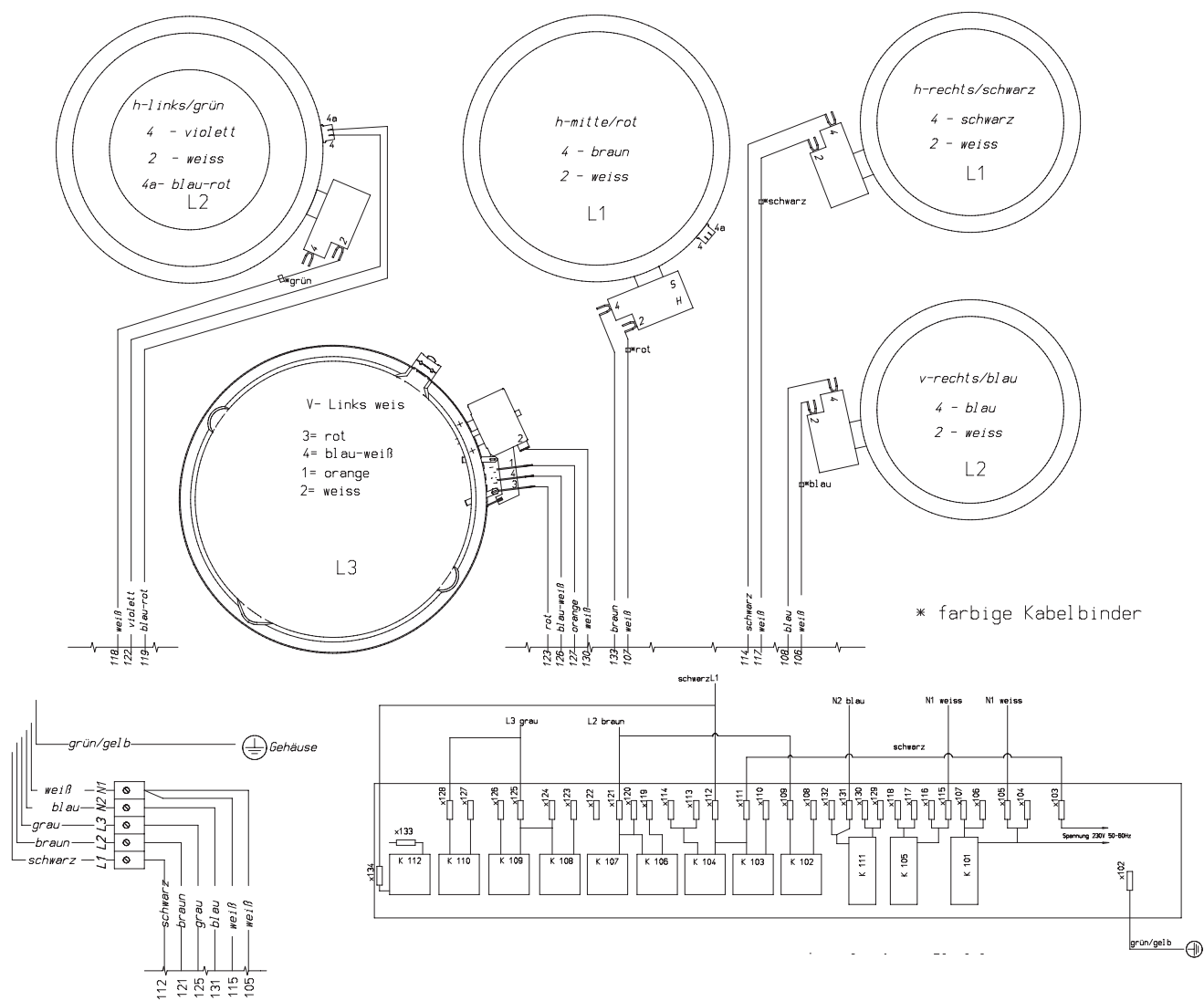
13.1 EKE 6452 / EKE 8452



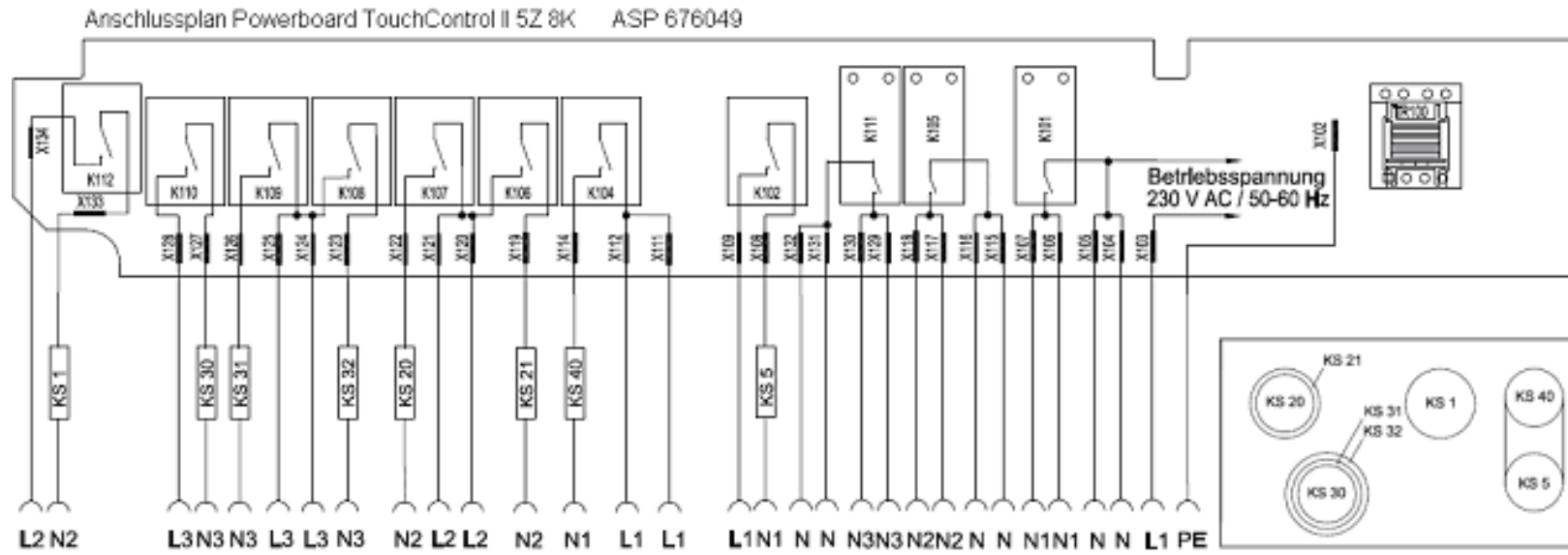
13.2 EKE 6452 / EKE 8452 clamp connection schedule

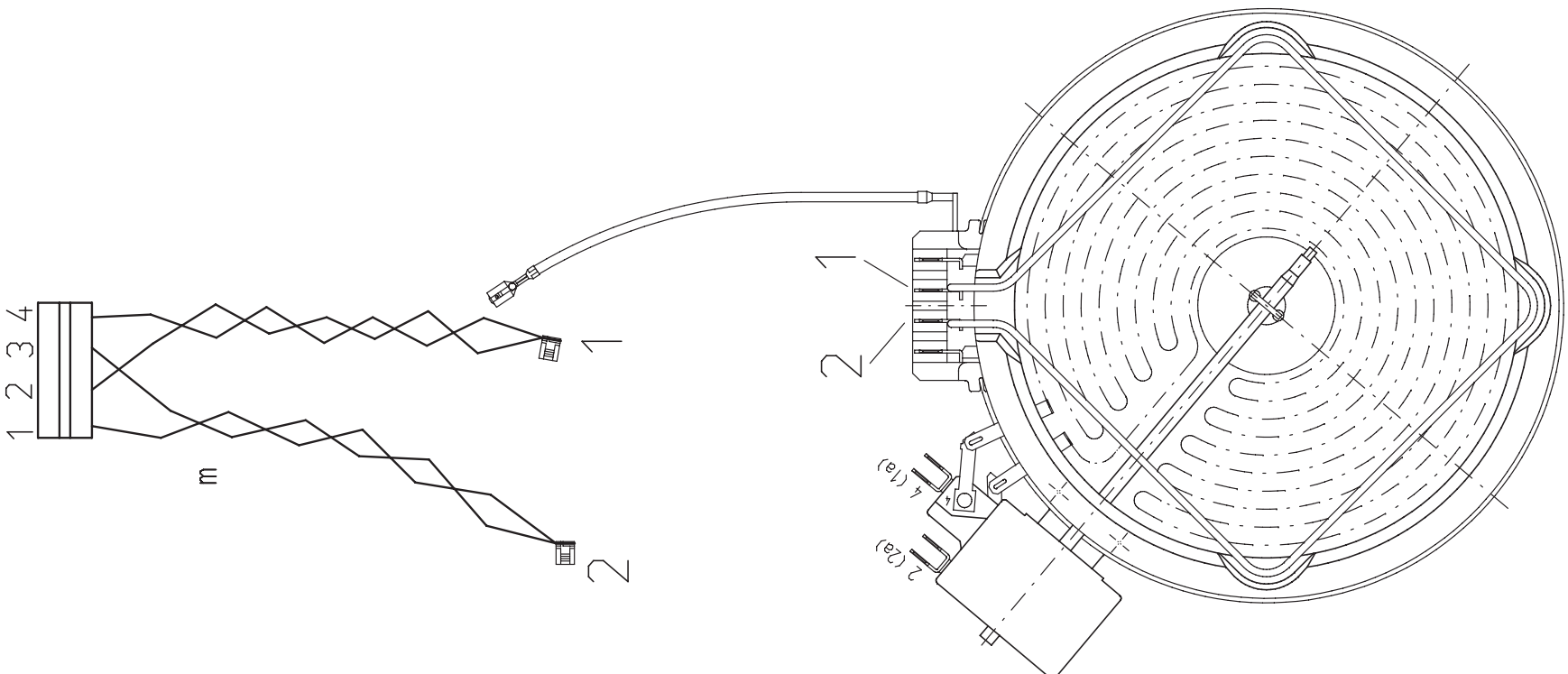


For internal use only



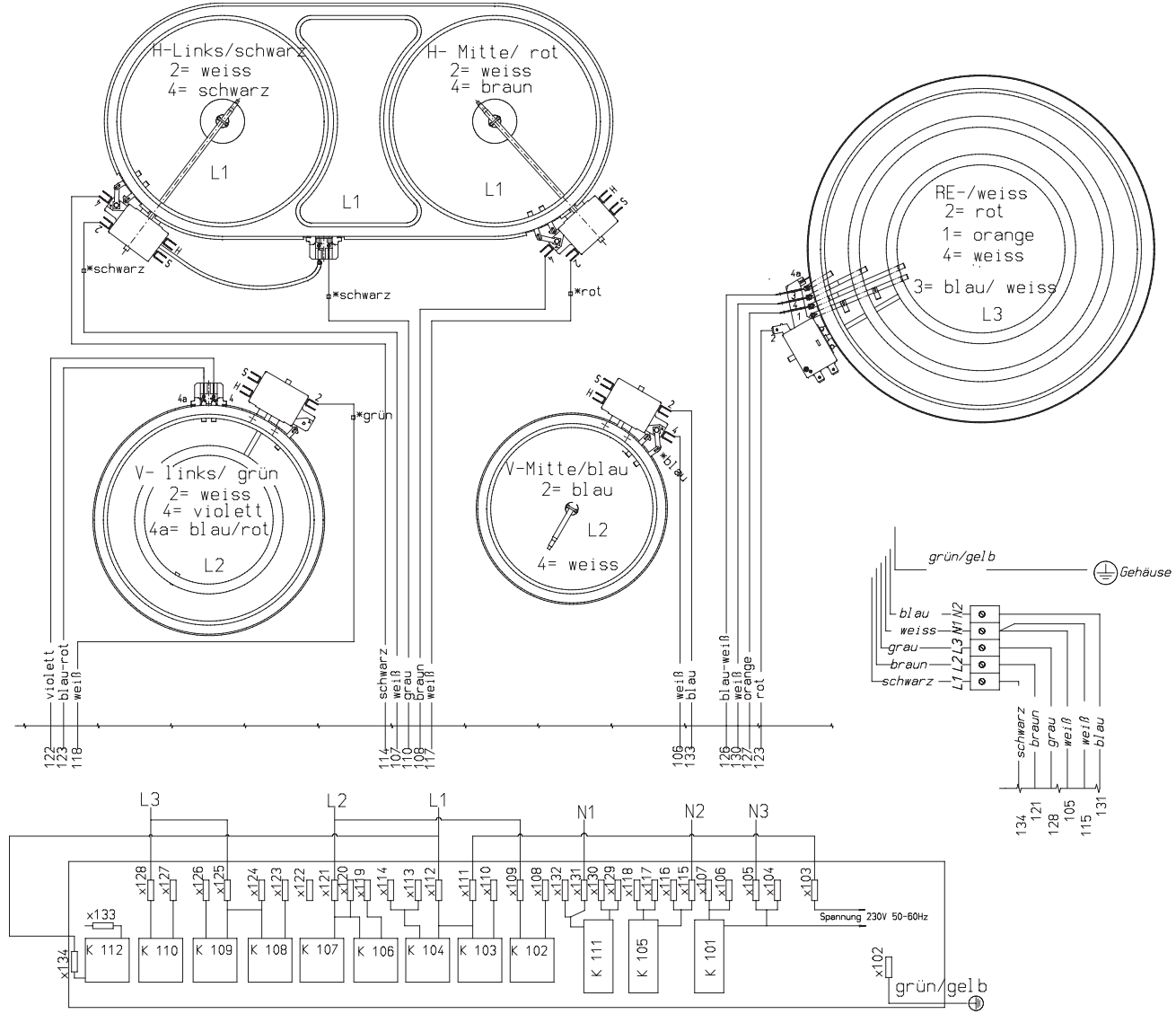
13.4 EKE 6452 / EKE 8452 clamp connection schedule



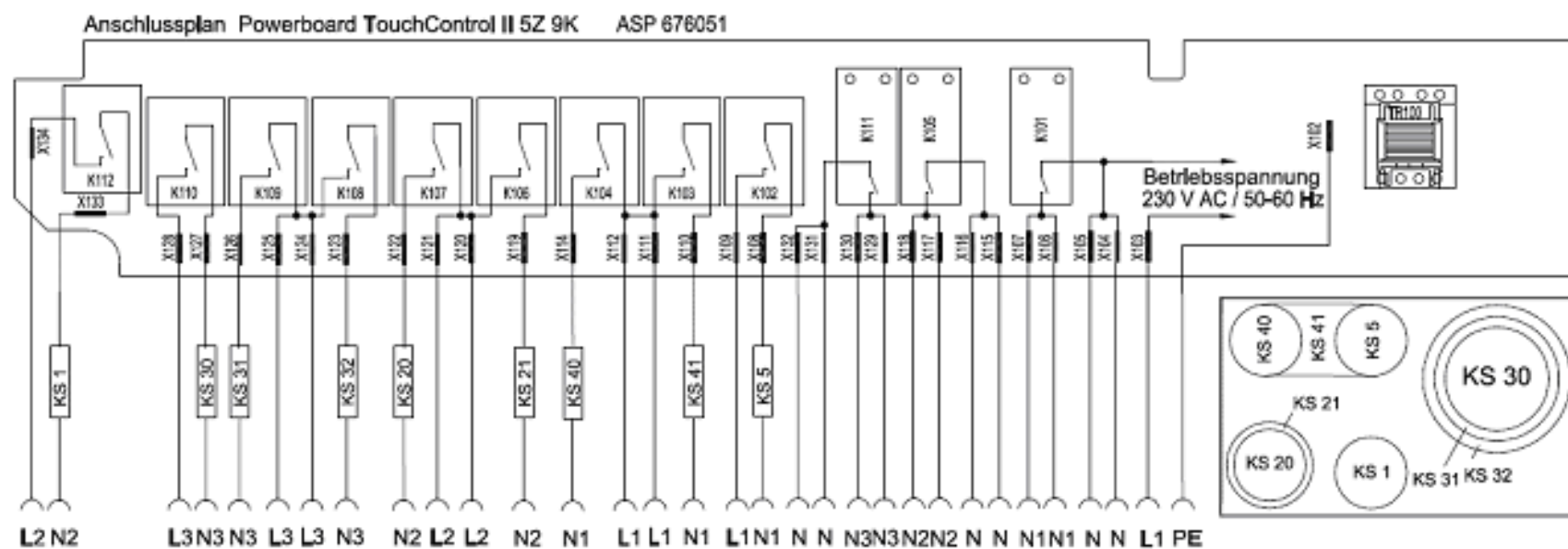


13.5 EKE 8752 / EKE 8852

13.6 EKE 9852



13.7 EKE 9852 clamp connection schedule



Legend

Deutsch	Englisch
H-Links/schwarz	H-left/black
schwarz	black
weiss	white
H-Rechts/grün	H-right/green
gelb	yellow
blau	blue
grau	grey
braun	brown
V-Links/weiss	V-left/white
rot	red
orange	orange
Spannung 230V 50-60Hz	voltage 230V 50-60 Hz
Gehäuse	housing
Anschlussplan	wiring diagram
Betriebsspannung	operating voltage
violett	violet
H-Mitte/rot	H-centre/red
farbige Kabelbinder	coloured cable clamps

13.8 Mains cables

The mains cables are fitted with 6.3 x 0.8 mm flat plugs. The make contacts of the relays for the heating zones are fitted with one or two flat plugs, depending on the power supply.

The make contacts of the relays for universal switch-off are always fitted with two flat plugs.

The number of supply lines or exits and their cross-sections must comply with the following information:

- For 10 A currents and two available flat plugs two wires with a cross-section of 1.0 mm² are to be used.
- For 10A currents and one available flat plug, a wire with a cross-section of 1.5 mm² is to be used.
- For < 10A currents and one or two available flat plugs, a wire with a cross-section of 1.0 mm² is to be used.

14. Technical data

Power supply	180 - 240 V / 50 - 60Hz
Power consumption for standby mode (no pan recognition)	< 0.3 watts
Power consumption for full load operation (all functions activated)	< 5 watts
K101, K105 and K111 relay load	16 A / 250 V AC (T105)
K102, K104 and K112 relay load	10 A / 250 V AC (T105)
K103, K106, K107, K108, K109 and K110 relay load	6 A / 250 V AC (T105)
Ambient temperature	Max. 100 °C

15. Allocation for operation to relay outputs

The control elements are numbered from right to left, i.e. control area 1 = far left, control area 2 = second from left, ...

TYPE	Cooking zone 1	Cooking zone 2	Cooking zone 3	Cooking zone 4	Cooking zone 5
1: 6542	KS40:1K (K110) KS41: 2K (K109) KS42: 3K (K108)	KS 1 (K112)	KS30: 1K K104) KS31: 2K (K103)	KS 5 (K102)	-----
2: 8542	KS40:1K (K110) KS41: 2K (K109) KS42: 3K (K108)	KS 1 (K112)	KS30: 1K K104) KS31: 2K (K103)	KS 5 (K102)	-----
3: 8752	KS30:1K (K110) KS31: 2K (K109) KS32: 3K (K108)	KS 20: 1K (K107) KS 21: 2K (K106)	KS1 (K112)	KS40 (K104)	KS5 (K102) Frying zone: 4
4: 8852	KS30:1K (K110) KS31: 2K (K109) KS32: 3K (K108) TE: X104	KS 20: 1K (K107) KS 21: 2K (K106) TE: X103	KS1 (K112) TE: X101	KS40 (K104) TE: X105	KS5 (K102) Frying zone: 4 TE: X102
5: 9852	KS 20: 1K (K107) KS 21: 2K (K106)	KS 40 (K104) KS 41: Jumper (K103) Frying zone: 3	KS 5: 1K (K102)	KS 1 (K112)	KS30: 1K (K110) KS31: 2K (K109) KS32: 3K (K108)