



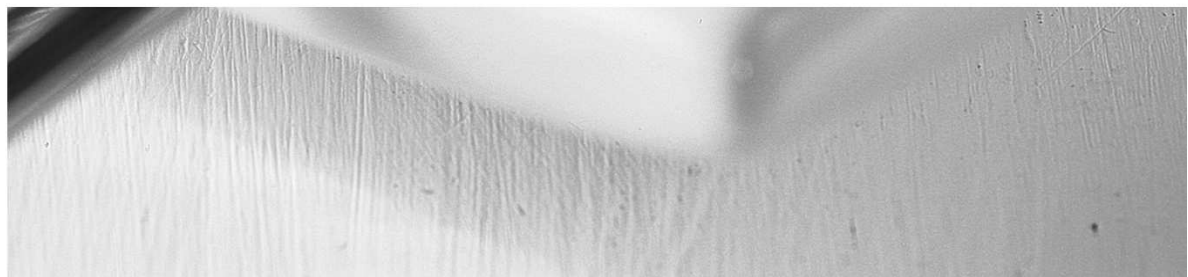
EN Installation manual

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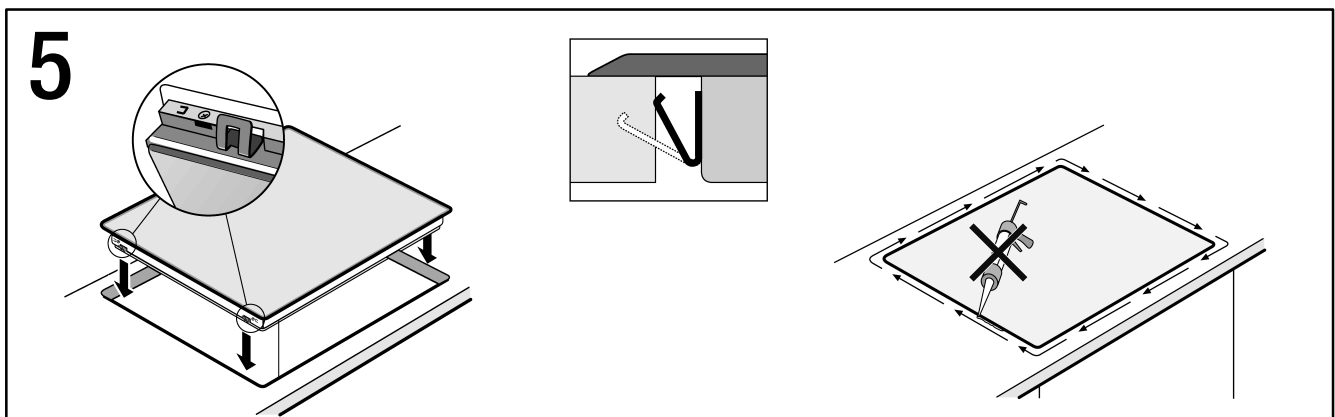
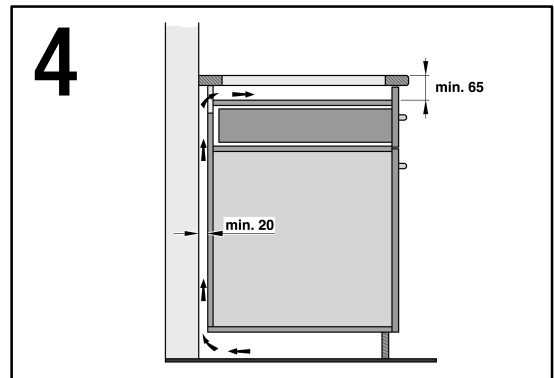
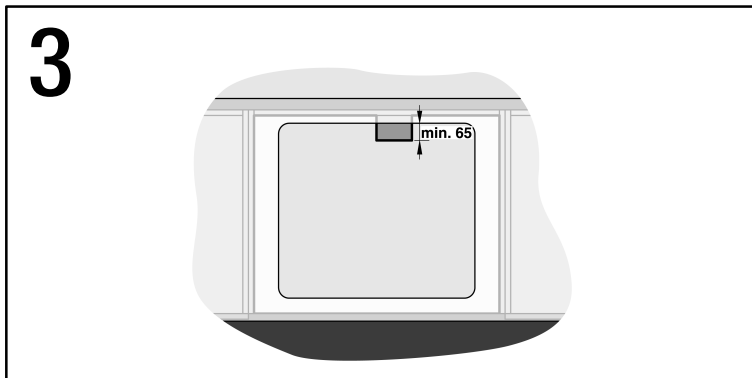
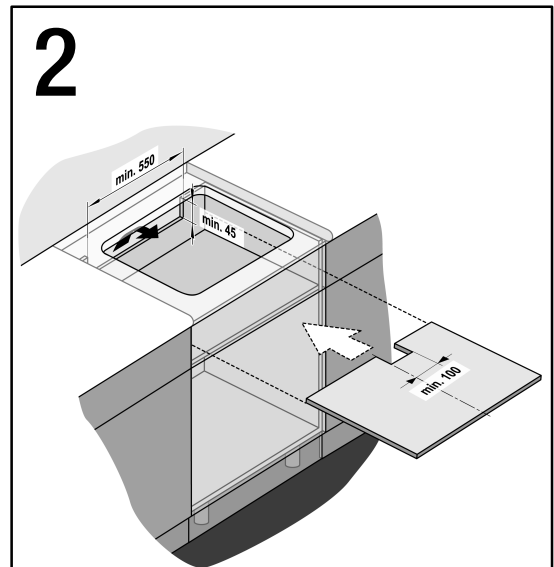
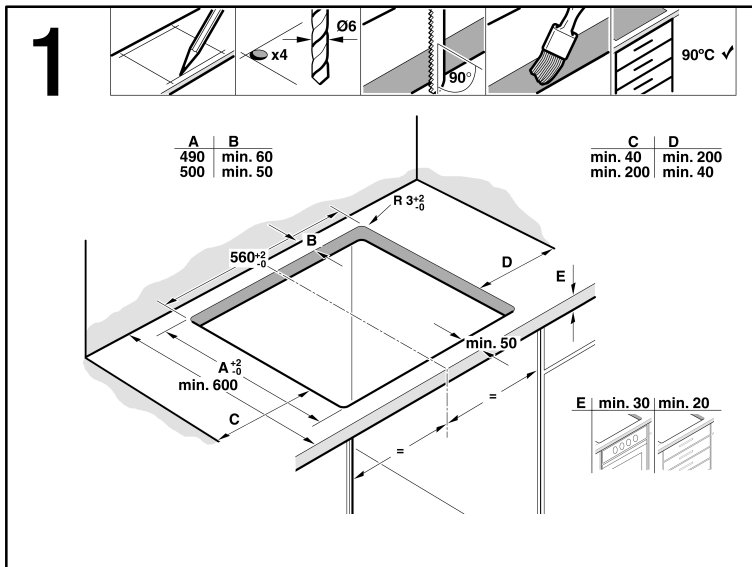
Instruction manual

04

**SIEMENS**



# Installation Instructions



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## Installation Instructions

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### Important notes

- Safety in use is only guaranteed if the technical installation of the hob has been carried out correctly and in accordance with the installation instructions. The installation technician shall be liable for any damage caused as a result of incorrect installation.
- Only an authorised technician is able to connect the appliance. The guidelines set out by the local electricity provider must be observed.
- This is a class I appliance and should only be used with an earthed connection.
- Using this appliance without an earth connection or after it has been incorrectly installed may, in very rare cases, cause serious harm.  
The manufacturer accepts no responsibility for any malfunction or damage which is caused by incorrect electrical installation.
- If the appliance is not fitted with an accessible plug, disconnecting means must be incorporated in the fixed installation, in accordance with the installation regulations.
- The inlet hose must be positioned so that it does not touch any of the hot parts of the hob or oven.
- Induction hobs should only be installed on forced ventilation ovens of the same specification. Refrigerators, dishwashers, unventilated ovens or washing machines must not be installed under the hob.

- If the hob is installed above a drawer, it is recommended to use an intermediate support, as metal objects stored in the drawer could reach high temperatures as a result of the circulating air coming from the hob's ventilation system.

A strip of wood can be used as an intermediate support or an appropriate accessory can be obtained from our After-Sales Service.

The reference code for this accessory is 680502.

- Any change to the appliance's interior, including changing the power cable, must be performed by the Technical Assistance Service.

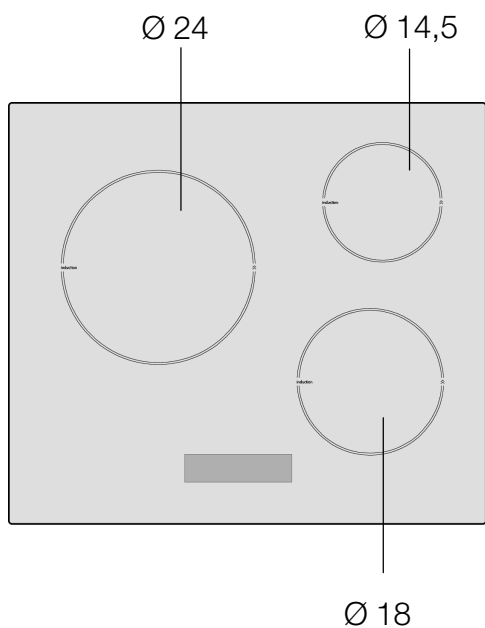
### Installing and connecting the hob - Figure 1/2/3/4/5

- See the rating plate for the voltage.
- Connect according to the connection diagram only.

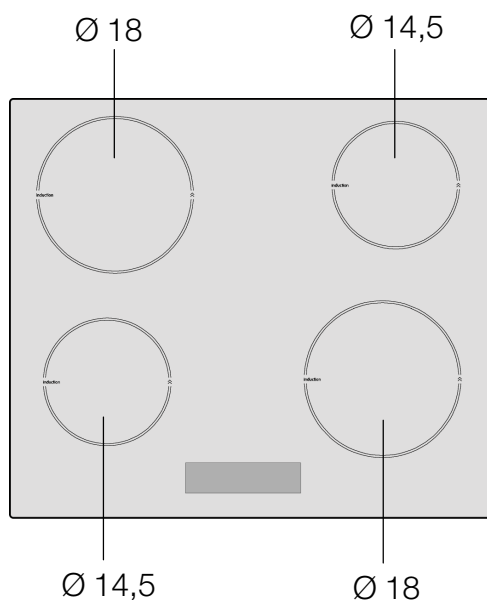
### Removing the hob

- Disconnect the cooker from the power supply.
- Push out the hob from below.

## EH6..TA11E



## EH6..TM11E



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## Safety information

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**Read these instructions carefully.** Only after doing this will you be able to operate your appliance properly.

Keep the operating and assembly instructions in a safe place. If the appliance is given to another person, ensure the appliance documentation is also included.

Check the appliance after removing it from the packaging. If it has suffered any damage during transport, do not connect the appliance, contact the After-Sales Service and provide a written notification of the damage caused. If you do not, you will lose your right to any type of compensation.

## Safety instructions

This appliance is designed for domestic use only. Only use the cooking hob for food preparation. Never leave the appliance unattended during operation.

### Safe operation

To use this appliance safely, adults and children who, as a result of

- physical, sensory or mental disability
- or lack of experience or knowledge

are not capable of using this appliance should not do so without the supervision of a responsible adult.

Children must be supervised to ensure that they do not play with the appliance.

### Overheated oil, butter or margarine

Overheated oil or butter (margarine) can quickly ignite. It may cause a fire!

Ensure that you keep a constant watch when cooking foods with oil and butter. In the event that the oil or butter catches fire, never use water to put it out.

Put the fire out quickly by covering the pan with a cover or dish.

Switch off the hotplate.

### Cooking using a water bath

Cooking using a water bath involves cooking food inside a pot which is in turn placed in another larger pan which contains water. In this way, the food is heated gently and constantly and it is the hot water, not the direct heat of the hotplate, which cooks the food.

When cooking food using a water bath, avoid resting tins, glass jars or containers made from other materials directly on the base of the pan which contains the water, to avoid breaking the glass in both the hob and the container as a result of the hotplate reheating.

### Hot cooking hob

Risk of burns! Do not touch the hot areas of the hob. It is imperative that children keep away from the appliance. The residual heat indicator tells you if the hotplates are hot.

It may cause a fire! Never rest flammable objects on the cooking hob.

It may cause a fire! If there is a drawer below the cooking hob, this should not be used to store any flammable objects or sprays.

### Wet hotplates and pan bases

Risk of injuries! If there is any liquid between the base of the pan and the hotplate this could generate steam pressure. As a result, the pan could jump unexpectedly. Always ensure that the hotplate and the base of the pan are kept dry.

### Cracks in the hob

Risk of electrocution! Disconnect the appliance from the mains if the cooking hob is broken or cracked. Notify the After-Sales Service.

### The hotplate heats up but the visual indication does not work

Risk of burns! Disconnect the hotplate if the indicator does not work.

Notify the After-Sales Service.

### Do not place metal objects on the induction hob

Risk of burns! Do not leave cutlery, lids or other metal objects on the hob as they can heat up very quickly.

### Taking care of the cooling fan

This hob is fitted with a fan in the lower section.

Risk of malfunction! If a drawer is fitted beneath the hob you must not keep small objects or paper in it as, if they are picked up, they could damage the cooling fan or affect the cooling system.

Please note: There should be a minimum distance of 2 cm between the drawer contents and the cooling fan.

### Incorrect repairs

Risk of electric shock! Incorrect repairs can be dangerous. Repairs may only be carried out by qualified personnel from the technical assistance service. .

### Connection cable

Any work on the appliance, including replacing or fitting the power cable must be carried out by the technical assistance service.

The connection cables of the electric appliances must not touch the hot areas of the hob. The cable insulation and hob can be damaged.

**⚠ Warning:** This appliance complies with current safety regulations and electromagnetic compatibility regulations.

Nevertheless, people with a **pacemaker** should not use this appliance. It is impossible to guarantee that all such devices found on the market comply with current safety regulations and electromagnetic compatibility regulations, and that dangerous interference will not occur. It is also possible that people with other types of device, such as a hearing aid, could experience some discomfort.

**Switching the hob off**

Always switch the hob off using the main switch after each use. Do not wait until the hob switches off automatically when the pan is removed.

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**Causes of damage**

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**Bases of pots and pans**

Rough pot and pan bases scratch the ceramic.

Avoid boiling pots dry. This may cause damage.

**Hot pots and pans**

Never place hot pots or pans on the control panel, the display area or the surround.

This may cause damage.

**Hard and pointed objects**

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

**Foil and plastic**

Aluminium foil and plastic containers melt on hot hotplates. Oven protective foil is not suitable for your hob.

**Overview**

The following table provides an overview of the most frequent kinds of damage:

Damage	Cause	Action
Stains	Food spills	Remove spills immediately with a glass scraper.
	Unsuitable cleaning agents	Use only cleaning agents which are suitable for ceramic.
Scratches	Salt, sugar and sand	Do not use the hob as a work surface or storage space.
	Rough pot and pan bases scratch the ceramic.	Check your cookware.

Discolouration	Unsuitable cleaning agents	Use only cleaning agents which are suitable for ceramic.
	Pan abrasion	Lift the pots and pans when moving them.
Blisters	Sugar, food with a high sugar content	Remove spills immediately with a glass scraper.

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**Environmental protection**

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**Environmentally-friendly waste management**

Unpack the appliance and dispose of the packaging by environmentally-friendly means.



This appliance complies with Directive WEEE 2002/96/CE on Waste Electrical and Electronic Equipment. This directive defines the framework for the recycling and reuse of used appliances throughout Europe.

**Advice on saving energy**

- Use a pan with thick flat base. Curved bases increase energy consumption. Place a ruler on the base of the pan, if there are no gaps, the base of the pan is completely flat.
- The diameter of the base of the pan should fit the size of the hotplate. Check if the manufacturer has indicated the upper diameter of the pan. In general, this is greater than the diameter of the base of the pan. If the diameter of the pan does not fit the diameter of the hotplate, you are recommended to use a pan which is larger than the size of the hotplate, or else half the energy will be lost.
- Choose pans which are the right size for the amount of food to be prepared. A large pan which is half full will consume a lot of energy.
- Always centre the pan on the hotplate and always cover the pan with the matching lid. Cooking without using the lid quadruples energy consumption.
- Cook using small amounts of water. This will save energy and will also help green vegetables retain their vitamins and minerals.
- During their cooking, food such as stews, soups, sauces or drinks may heat up too quickly without any indication, spilling out of the cookware. It is therefore advisable to heat this type of food gently, selecting a suitable power level and stirring the contents before and during cooking.

# Induction cooking

## Advantages of induction cooking

Induction cooking involves a radical change to the traditional method of heating, as the heat is generated directly in the pan. For this reason, it offers a number of advantages:

- Greater speed in cooking and frying.
- Reduced energy consumption.
- Cleaner and easier to use.
- Cooking control and safety.

## Suitable pans

### Ferromagnetic pans

Ferromagnetic pans are the only pans which are suitable for induction cooking. They can be made of:

- enamelled steel
- cast iron
- specially designed cookware for induction cooking made from stainless steel.

To find out whether the pans are suitable, check that they are attracted to a magnet.

### Unsuitable pans

Never use pans made from:

- standard, high quality steel
- glass
- earthenware
- copper
- aluminium

If no pan is placed on the hotplate, or the pan is not made of a suitable material or it is not a suitable size, the heat setting on the hotplate indicator will flash.

### Empty pans or pans with a thin base

Do not heat empty pans and do not use pans with thin bases. Although your hob is equipped with an internal safety system, empty cookware can heat up so quickly that the "automatic OFF" function does not have time to react and a very high temperature may be reached. The base of the pan could melt and damage the hob's glass surface. If this happens, do not touch the pan and switch off the hotplate. If it does not work after cooling, contact our After-Sales Service.

## Pan detection

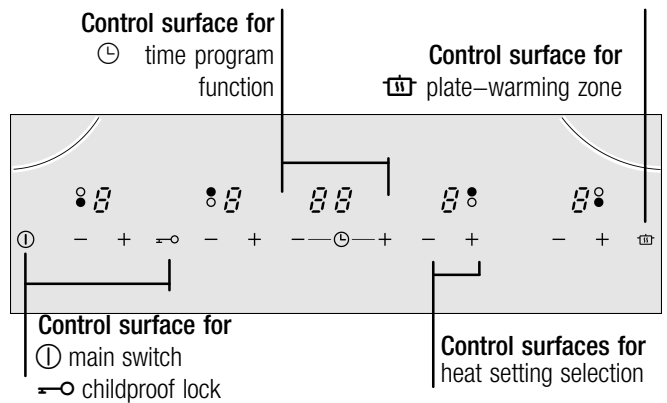
Each hotplate has a minimum limit for pan detection which varies according to the material from which the pan being used is made. It is for this reason that you are recommended to use a hotplate which matches the diameter of the pan.

## Double or triple hotplate

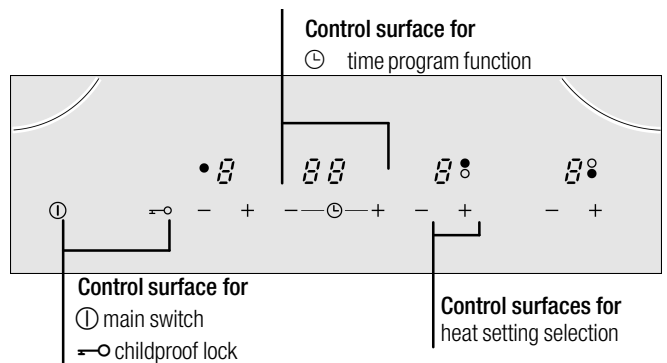
These areas can detect pans of different sizes. The area will automatically adapt, depending on the pan material and its properties, activating only a single area or an entire area and supplying the right level of power for best cooking results.

## Getting to know your appliance

An overview of the models with their dimensions is given on page 2.



## The control panel



## The hotplates

Hotplate	Switching on and off
○ Single hotplate	Ensure the pan is the right size.
⊞ Extended cooking zone	The hotplate switches on automatically by using a pan with a base which matches the size of the outer area.

## Residual heat warning light

The hob has a residual heat warning light for each hotplate to show those which are still hot. Avoid touching the hotplate when this warning light is on.

Although the hob is switched off, the warning light will stay lit while the hotplate is hot.

When the pan is removed before the hotplate is turned off, the **h/H** indicator and the selected heat setting will be displayed alternately.

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## Programming the hob

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### Switching the hob on and off

#### To switch on:

touch the **Ⓢ** symbol. The indicator above the main switch lights up.

#### To switch off:

touch the **Ⓢ** symbol until the indicator above the main switch goes out. All hotplates are switched off. The residual heat indicator remains on until the hotplates have cooled down sufficiently.

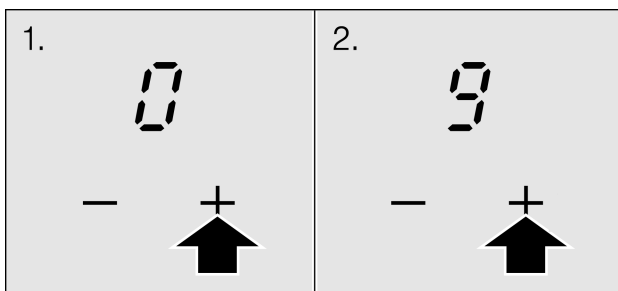
#### Note

The hob switches off automatically if all hotplates have been switched off for more than 20 seconds.

### Adjusting the hotplate

The hotplate must be connected.

- 1 Press the + or – symbol on the required hotplate. **Ⓢ** appears on the hotplate display.
- 2 In the following 5 seconds, press the + or – symbol. The basic setting appears:  
+ symbol = heat setting 9  
– symbol = heat setting 4



- 3 To change the heat setting: press the + or – symbol until the required heat setting is displayed.

#### Warning:

The selected heat setting will flash if no pan is placed on the induction hotplate.

After a certain time, the hotplate switches off.

#### Switching off the hotplate

Press the + or – symbol until **Ⓢ** is displayed.

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## Childproof lock

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The cooktop can be protected against being accidentally turned on to ensure that children do not switch on the elements.

### Switching the childproof lock on and off

The hob must be switched off.

To switch on: touch the **Ⓢ** symbol for approximately 4 seconds. The **Ⓢ** symbol lights up for 10 seconds. The hob is locked.

To switch off: touch the **Ⓢ** symbol for approximately 4 seconds. The hob is unlocked.

### Automatic childproof lock

This function automatically activates the childproof lock every time you switch the hob off.

#### Switching on and off

You can find out how to switch the automatic childproof lock on and off in the Basic settings section.

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## Timer function

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This function can be used in two different ways:

- to switch a hotplate off automatically
- as a cooking timer

### Switching a hotplate off automatically

Enter the time period for the required hotplate. The hotplate will switch off automatically once this time has elapsed.

#### It is programmed as follows

The hotplate must be connected.


- 1 Select the hotplate and heat setting required. Then press the **Ⓢ** symbol. The **Ⓢ** and **min** indicators light up on the time program function display. The **I→I** indicator lights up on the hotplate.





- Press the + or – symbol for the time program function. The basic settings are displayed.  
+ symbol: 30 minutes  
– symbol: 10 minutes
- Set the required time using the + or – symbol.

After a few seconds, the timer will start to count down. The last programmed cooking time will appear on the display.

### Once the time has elapsed





The hotplate switches off once this time has elapsed. A warning beep sounds. When the  symbol is pressed, the indicators go out and the beep stops.

### Correcting the time

Press the  symbol until the  indicator lights up on the required hotplate.

The cooking time can be changed using the + or – symbols for the time program function.

### Cancelling the automatic off function

Press the  symbol until the  indicator lights up on the required hotplate. Then press the – symbol for the time program function until  is displayed. The  indicator goes out.




### Suggestions and warnings

Any cooking time can be programmed up to 99 minutes. After a power cut, the time program function will no longer be activated.

### Kitchen timer



You can use the kitchen timer to set a time of up to 99 minutes. It runs independently of all the other settings.

### Setting procedure



- Touch the  symbol repeatedly until the  indicator for the kitchen timer lights up.  lights up on the timer display.
- Use the + or – symbol to set the time.

The timer starts counting down after a few seconds.

### When the cooking time has elapsed

A signal sounds once the time has elapsed.  lights up on the timer display. The  indicator for the kitchen timer lights up brightly. After 10 seconds, the indicator switches off.

### Changing the time

Touch the  symbol repeatedly until the  indicator for the kitchen timer lights up. Use the + or – symbol to set the time.


















## Automatic time limit

If a hotplate is in use for a long time without the setting being changed, the automatic time limit is activated. The hotplate stops heating. *F* and *B* flash alternately on the hotplate display. The display goes out when you touch any control panel.

You can make new settings. When the time limit is activated depends on the heat setting selected (1 to 10 hours).




## Basic settings

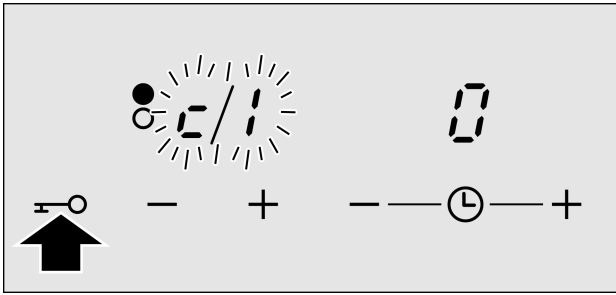
Your appliance has various basic settings. You can adapt these settings to your needs.

Indicator	Function
	<b>Automatic childproof lock</b>  Switched off.*  Switched on.
	<b>Audible signal</b>  Confirmation signal and operation error signal switched off.  Only operation error signal switched on.  Confirmation signal and operation error signal switched on.*
	<b>Automatic timer</b>  Switched off.* <i>1-99</i> Cooking time after which the hotplates switch off.
	<b>Duration of the timer end signal</b>  10 seconds.*  30 seconds.  1 minute.
	<b>Power Management Function</b> <i>1</i> = 1000 W minimum power <i>1. - 9</i> = from 1500 to 9000 W <i>9.</i> = 9500 W maximum power
	<b>Reset to basic setting</b>  Switched off.  Switched on.

\* Basic setting

## Accessing the basic settings

- Switch on the hob using the main switch.
- Press the  symbol within the next 10 seconds until a beep sounds to confirm this and  flashes on the hotplate display to the right of the  symbol (see illustration).



### Selecting another setting

- 3 Press the symbol until the indicator for the required function is displayed.
- 4 Then select the required setting using the + and – symbols for the corresponding hotplate to the right of the symbol. The new setting appears in the time function program display.
- 5 Press and hold the symbol for more than 4 seconds until a beep sounds to confirm this. The settings have been correctly stored.

## Care and cleaning

### Cleaning

Clean the hob after each use. This will prevent spillages from burning. Only clean the hob when it has cooled down sufficiently.

Only use cleaning products which are recommended for cooking hobs. Follow the instructions provided on the product packaging.

**Never use:** Abrasive products, Aggressive cleaning products, such as stain removers and oven sprays, sponges which may scratch and high-pressure cleaners or steam cleaners

#### Glass scrapers

Do not use the scraper cover to clean the surface of the cooking hob as this could scratch the surface.

**⚠ Warning:** The blade is very sharp. Danger of cuts. Protect the blade when it is not in use. Replace the blade immediately when it shows signs of imperfections.

### Hob surround

To prevent damage to the hob surround, follow the advice below:

- Only use warm water with a little soap
- Never use sharp or abrasive products
- Do not use the glass scraper

## Normal noises heard during appliance operation

Induction heating technology is based on the creation of electromagnetic fields which enable heat to be generated directly in the base of the pan. Depending on the construction of the pan, these electromagnetic fields may produce certain noises or vibrations as detailed below:

#### A low buzzing noise, like a transformer

This noise is produced when cooking with high power levels. It is the quantity of energy transferred from the cooking hob to the pan which causes the noise. This noise will disappear or lessen as the power level is reduced.

#### A low whistle

This noise is produced when the pan is empty. The noise disappears as soon as food or water is added to the pan.

#### Sizzling

This noise is produced by pans which are composed of different superimposed materials. The noise is caused by the vibration of the contact surfaces of the various superimposed materials. This noise comes from the cookware. The quantity of food and method of cooking may vary.

#### High-pitched whistling

This noise is mostly produced by pans which are composed of different superimposed materials, as soon as these are used at full heating power and at the same time on two hotplates. This whistling disappears or lessens as soon as the power is reduced.

#### Noise from the fan

To run the electronic system properly, the cooking hob must operate at a controlled temperature. To do this, the cooking hob is fitted with a fan which comes on after each temperature detected using different power levels. The fan will also continue to operate after the cooking hob has been switched off, if the temperature detected is still too high.

The noises described in this section are normal. They are part of induction heating technology and do not indicate a malfunction.

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## Fixing malfunctions

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Malfunctions are generally caused by minor faults. Before contacting Technical assistance, ensure you have read the following recommendations and warnings.

Display	Malfunction	Measure
none	The electric power supply has been interrupted.	Use other electrical appliances to check if there has been a break in the electric power supply.
	The appliance has not been correctly connected according to the connection drawing.	Check that the appliance has been connected correctly according to the connection drawing.
	Electronic system malfunction.	If the checks above do not remedy the malfunction, contact technical assistance.
<i>E</i> + number/ <i>d</i> + number/ <i>e</i> + number/	Electronic system malfunction	Disconnect the cooking hob from the mains. Wait a few seconds before connecting it again. If the indication continues, notify the technical assistance service.
<i>F0/F9</i>	There is an internal error in the system	Disconnect the cooking hob from the mains. Wait a few seconds before connecting it again. If the indication continues, notify the technical assistance service.
<i>F2</i>	The electronic system has overheated and the corresponding hotplate has been switched off	Wait until the electronic system has cooled down sufficiently. Then press any symbol on the hob. If the indication continues, notify the technical assistance service.
<i>F4</i>	The electronic system has overheated and all the hotplates have been switched off	Wait until the electronic system has cooled down sufficiently. Then press any symbol on the hob. If the indication continues, notify the technical assistance service.
<i>U1</i>	Incorrect supply voltage, outside normal operating limits	Please contact the local electricity board.
<i>U2/U3</i>	The hotplate has overheated and has switched off in order to protect the hob	Wait until the electronic system has cooled down sufficiently before switching the hob back on.

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**Do not rest hot pans on the control panel.**

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## After-Sales Service

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Contact our After-Sales Service for appliance repairs, to purchase accessories and parts, or regarding any queries relating to our products and services.

Contact details for our After-Sales Service can be found in the documentation enclosed. When contacting our After-Sales Service, please provide the product number (E-No.) and production number (FD-No.) of the appliance. This information can be found on the specifications label affixed to the lower section of the cooking hob and in the documentation pack.

[www.siemens-international.com](http://www.siemens-international.com)

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