

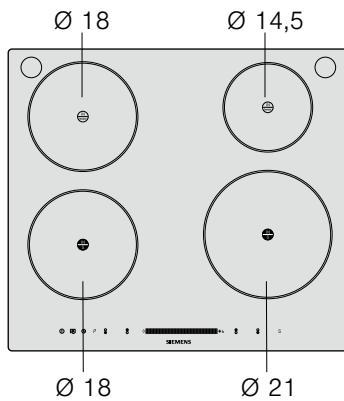


EH6..ME3..

Hob

**SIEMENS**

EH6..ME3..



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Additional information on products, accessories, replacement parts and services can be found at [www.siemens-home.com](http://www.siemens-home.com) and in the online shop [www.siemens-eshop.com](http://www.siemens-eshop.com)

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## **⚠ Safety precautions**

Please read this manual carefully. Please keep the instruction and installation manual as well as the appliance certificate in a safe place for later use or for subsequent owners.

Check the appliance after removing it from the packaging. If it has suffered any damage in transport, do not connect the appliance, contact the Technical Assistance Service and provide written notification of the damage caused, otherwise you will lose your right to any type of compensation.

This appliance must be installed in accordance with the installation instructions.

This appliance is intended for domestic use only. The appliance must only be used for the preparation of food and drink. The appliance must be supervised during operation. Only use this appliance indoors.

This appliance is not intended for operation with an external clock timer or a remote control.

This appliance may be used by children over the age of 8 years old and by persons with reduced physical, sensory or mental capacity or by persons with a lack of experience or knowledge if they are supervised or are instructed by a person responsible for their safety how to use the appliance safely and have understood the associated hazards.

Children must not play with the appliance. Children must not clean the appliance or carry out general maintenance unless they are at least 8 years old and are being supervised.

Keep children below the age of 8 years old at a safe distance from the appliance and power cable.

### **Risk of fire!**

- Hot oil and fat can ignite very quickly. Never leave hot fat or oil unattended. Never use water to put out burning oil or fat. Switch off the hotplate. Extinguish flames carefully using a lid, fire blanket or something similar.
- The hotplates become very hot. Never place combustible items on the hob. Never place objects on the hob.
- The appliance gets hot. Do not keep combustible objects or aerosol cans in drawers directly underneath the hob.
- The hob switches off automatically and can no longer be operated. It may switch on unintentionally at a later point. Switch off the circuit breaker in the fuse box. Contact the after-sales service.

### **Risk of burning!**

- The hotplates and the area around them get very hot. Never touch the hot surfaces. Keep children away.

- The hotplate heats up but the display does not work. Switch off the circuit breaker in the fuse box. Contact the after-sales service.
- Metal objects on the hob quickly become very hot. Never place metal objects (such as knives, forks, spoons and lids) on the hob.
- After each use, always turn off the hob at the main switch. Do not wait until the hob turns off automatically after the pan is removed.

### **Risk of electric shock!**

- Incorrect repairs are dangerous. Repairs may only be carried out and damaged power cables replaced by one of our trained after-sales technicians. If the appliance is defective, unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.
- Penetrating moisture may cause an electric shock. Do not use any high-pressure cleaners or steam cleaners.
- A defective appliance may cause electric shock. Never switch on a defective appliance. Unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.
- Cracks or fractures in the glass ceramic may cause electric shocks. Switch off the circuit breaker in the fuse box. Contact the after-sales service.

### **Electromagnetic hazards!**

This appliance complies with safety and electromagnetic compatibility standards. However, people with pacemakers or insulin pumps must refrain from using this appliance. It is impossible to ensure that all of these devices available on the market comply with current electromagnetic compatibility standards, and that interference which may prevent the device from working correctly will not occur. It is also possible that people with other types of devices, such as a hearing aids, could experience some discomfort.

### **Malfunction risk!**

The hob is equipped with a fan in the lower section. If there is a drawer under the hob it should not be used to store small objects or paper, since they could damage the fan or interfere with the cooling if they are sucked into it.

There should be a minimum of 2 cm between the contents of the drawer and fan intake.

### **Risk of injury!**

- When cooking in a bain marie, the hob and cooking container could shatter due to overheating. The cooking container in the bain marie must not directly touch the bottom of the water-filled pot. Only use heat-resistant cookware.
- Saucepans may suddenly jump due to liquid between the pan base and the hotplate. Always keep the hotplate and saucepan bases dry.

## Elements that may damage the appliance

### Caution!

- Rough pan bases may scratch the hob.
- Avoid leaving empty pots and pans on the hotplate. Doing so may cause damage.
- Do not place hot pans on the control panel, the indicator area, or the hob frame. Doing so may cause damage.

- Hard or pointed objects dropped on the hob may damage it.
- Aluminium foil and plastic containers will melt if placed on the hotplate while it is hot. The use of laminated sheeting is not recommended on the hob.

### Overview

The following table presents the most common damage caused:

Damage	Cause	Measure
Stains	Food spillage	Immediately remove spilt food using a glass scraper.
	Unsuitable cleaning products	Only use cleaning products specifically designed for glass-ceramic hobs.
Scratches	Salt, sugar and sand	Do not use the hob as a tray or working surface.
	Pans with rough bottoms may scratch the glass ceramic	Check pans.
Fading	Unsuitable cleaning products	Only use cleaning products specifically produced for glass-ceramic hobs.
	Contact with pans	Lift pots and pans before moving them around.
Chips	Sugar, substances with a high sugar content	Immediately remove spilt food using a glass scraper.

## Protecting the environment

Unpack the appliance and dispose of its packaging in such a way that no damage is caused to the environment.

### Environmentally-friendly disposal of waste products



This appliance conforms to the Waste Electrical and Electronic Equipment Directive WEEE 2002/96/EC. This directive defines the framework for recycling used appliances within European territory

### Energy-saving advice

- Always place the correct lid on cookware. Cooking with an uncovered pan will result in a four-fold increase in energy use. Use a glass lid to provide visibility and avoid having to lift the lid.

- Use cookware equipped with a solid, flat bottom. Curved pan bases increase energy consumption.
- The diameter of the pan base must match the size of the hotplate. If not, energy may be wasted. Note: The manufacturer normally indicates the pan's upper diameter. This is normally greater than the diameter of the pan's base.
- Choose cookware of a size suited to the amount of food you are going to cook. A large pan that is only half full will use a lot of energy.
- Use a small amount of water when cooking. This saves energy, and vegetables retain their vitamins and minerals.
- Select a lower power level.

## Induction cooking

### Advantages of induction cooking

Induction cooking represents a radical change from the traditional method of heating; the heat is generated directly in the pan. It therefore offers a number of advantages:

- Time savings for cooking and frying; since the pan is heated directly.
- Energy is saved.
- Care and cleaning are simpler. Foods that have spilt do not burn as quickly.
- Heat and safety control; the hob supplies or cuts off power immediately when the control knob is turned on. The induction hotplate stops supplying heat if the pan is removed without having previously switched it off.

### Suitable pans

#### Ferromagnetic pans

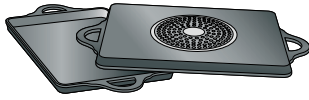
Only ferromagnetic pans are suitable for induction cooking, these may be made from:

- enamelled steel
- cast iron
- special cutlery for stainless steel induction pan

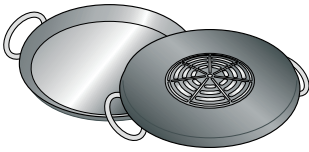
To determine whether a pan is suitable, check to see if a magnet will stick to it.

**Other suitable cookware for induction**

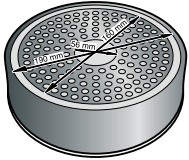
There are other types of cookware especially made for induction whose base is not entirely ferromagnetic.



When using large cookware on a smaller ferromagnetic zone, only the ferromagnetic zone heats up, so heat might not be uniformly distributed.



Cookware with aluminium on the base reduce the ferromagnetic zone, so less heat may be supplied or be difficult to detect.



For good cooking results, the diameter of the cookware's ferromagnetic area should match the size of the hotplate. If cookware is not detected on a hotplate, try it on the next smaller hotplate down.

**Unsuitable pans**

Never use pans made from:

- common thin steel
- glass
- earthenware
- copper
- aluminium

**Characteristics of the pan base**

The characteristics of the pan base may affect the uniformity of the cooking results. Pans made from materials which help diffuse heat, such as stainless steel sandwich pans, distribute heat uniformly, saving time and energy.

**Absence of pan or unsuitable size**

If no pan is placed on the selected hotplate, or if it is made of unsuitable material or is not the correct size, the power level displayed on the hotplate indicator will flash. Place a suitable pan on the hotplate to stop the flashing. If this takes more than 90 seconds, the hotplate will switch off automatically.

**Empty pans or those with a thin base**

Do not heat empty pans, nor use pans with a thin base. The hob is equipped with an internal safety system. However, an empty pan may heat up so quickly that the "automatic switch off" function may not have time to react and the pan may reach very high temperatures. The base of the pan could melt and damage the glass on the hob. In this case, do not touch the pan and switch the hotplate off. If it fails to work after it has cooled down, please contact the Technical Assistance Service.

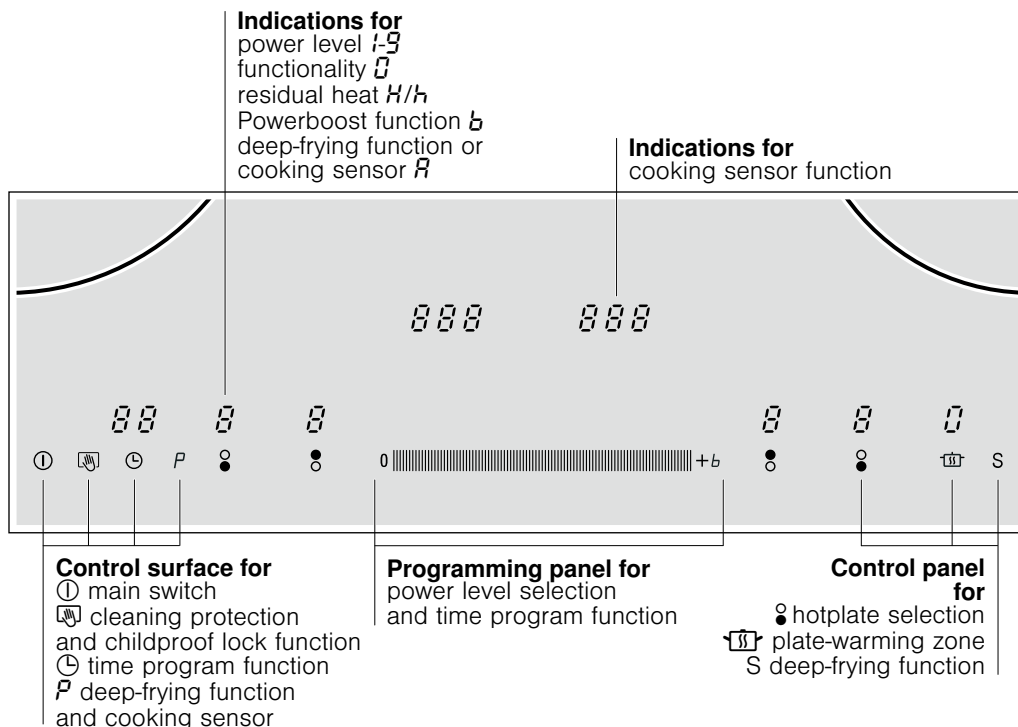
**Pan detection**

Each hotplate has a minimum limit for detecting pans, which varies depending on the material of the pan being used. You should therefore use the hotplate that is most suitable for the diameter of your pan.

# Familiarise yourself with the appliance

These instructions for use are applicable to other hobs. On page 2 an overview of the models is provided, along with information on measurements.

**The control panel**





## Control surfaces

Pressing a symbol activates its corresponding function.

## Notes

- The settings will not change if several symbols are pressed at the same time. This enables the programming zone to be cleaned when food is spilled.
- Always keep the control surfaces dry. Moisture can affect proper functioning.

## Hotplates

Hotplate	Turning on and off
○ Single hotplate	Use a correctly sized pan
∞ Broiler	The broiler turns on automatically when a pan large enough to reach its outer edges is placed upon it.
○ Resistive plate-warming zone	To activate: press the  symbol and <i>h</i> appears in the display. To deactivate: press the  symbol again and <i>H</i> appears in the display.

\* The residual heat indicator lights up.

Only use pans suitable for induction cooking, see the "Appropriate cookware" section.

## Residual heat indicator

The hob has a residual heat indicator for each hotplate to show those which are still hot. Avoid touching a hotplate that displays this.

Even when switched off, the *h/H* light will remain on as long as the hotplate remains hot.


If the pan is removed before the hotplate is turned off the *h/H* indicators and the selected power level will appear alternately.


## Programming the hob

This section will show you how to program the hotplates. The table contains power levels and cooking times for several dishes.

### Switching the hob on and off

The hob is turned on and off with the main switch.

To switch on: press the  symbol. The indicator above the main switch lights up. The hob is ready for use.

To switch off: press the  symbol until the indicator above the main switch disappears. All hotplates are off. The residual heat indicator stays on until the hotplates have cooled down completely.

**Note:** The hob switches off automatically when all the hotplates are switched off for more than 20 seconds.

### Setting the hotplate

The desired power level is set in the programming panel.




Power level 1 = minimum power.

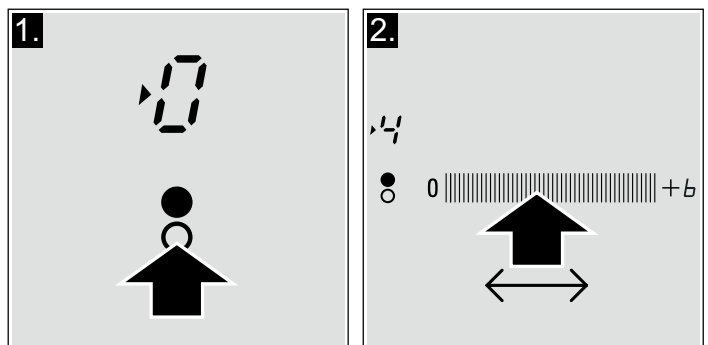
Power level 9 = maximum power.

Each power level has an intermediate setting. This is marked with a dot.

### Selecting the power level


The range must be switched on.

1. Press the  symbol of the desired hotplate. The  and  symbols light up in the display.
2. Within the next 10 seconds, slide a finger on the programming panel until the desired power level lights up.




3. Changing the power level: select the hotplate and set the desired level using the programming panel.

### Switch off the hotplate

Select the hotplate and set it to  in the programming panel. The hotplate turns off and the residual heat indicator appears.

## Notes

- Upon selecting a hotplate the  symbol is displayed. It may then proceed to be adjusted.
- If no pan has been placed on the induction hotplate, the selected power level flashes. After a certain time has elapsed, the hotplate switches off.

## Cooking guidelines table

The table below contains some examples.

Cooking times depend on the power level, type, weight and quality of the food. As such they are approximate.

Power levels affect cooking results.

When heating purées, creams and thick sauces, stir occasionally.

Use power level 9 to begin cooking.

	Power level	Cooking time (minutes)
<b>Melt</b>		
Chocolate, chocolate coating, butter, honey	1-1.	-
Gelatine	1-1.	-
<b>Heating and keeping warm</b>		
Stew (e.g., lentils)	1-2	-
Milk**	1.-2.	-
Sausages heated in water**	3-4	-
<b>Defrosting and heating</b>		
Frozen spinach	2.-3.	5-15 min
Frozen goulash	2.-3.	20-30 min
<b>Slow cooking, simmering</b>		
Potato dumplings	4.-5.*	20-30 min
Fish	4-5*	10-15 min
White sauces (e.g., bechamel)	1-2	3-6 min
Whipped sauces (e.g., Bearnaise, Hollandaise)	3-4	8-12 min
<b>Boiling, steaming, sautéing</b>		
Rice (with a double amount of water)	2-3	15-30 min
Rice pudding	2-3	25-35 min
Unpeeled potatoes	4-5	25-30 min
Peeled potatoes with salt	4-5	15-25 min
Pasta	6-7*	6-10 min
Soups	3.-4.	15-60 min
Vegetables	2.-3.	10-20 min
Greens, frozen foods	3.-4.	7-20 min
Cooked in a pressure cooker	4.-5.	-
<b>Stewing</b>		
Meat roll	4-5	50-60 min
Stew	4-5	60-100 min
Goulash	3.-4.	50-60 min
<b>Bake / Fry with a little oil**</b>		
Steaks, plain or breaded	6-7	6-10 min
Frozen steaks	6-7	8-12 min
Chops, plain or breaded	6-7	8-12 min
Beefsteak (3 cm thick)	7-8	8-12 min
Chicken breast (2 cm thick)	5-6	10-20 min
Frozen chicken breast	5-6	10-30 min
Plain fish and fish fillet	5-6	8-20 min
Breaded fish and fish fillet	6-7	8-20 min
Frozen breaded fish (e.g., fish fingers)	6-7	8-12 min
Prawns and shrimps	7-8	4-10 min
Frozen meals (e.g., stir-fries)	6-7	6-10 min
Pancakes	6-7	fry individually
Omelette	3.-4.	fry individually
Fried eggs	5-6	3-6 min

\* Uncovered cooking

\*\* Uncovered



	Power level	Cooking time (minutes)
<b>Frying**</b> (150-200 g per serving with 1-2 l. of oil)		
Frozen foods (e.g., French fries, chicken nuggets)	8-9	fry one portion at a time
Frozen croquettes	7-8	
Meatballs	7-8	
Meat (e.g., chicken pieces)	6-7	
Fish, in breadcrumbs or batter	6-7	
Greens, mushrooms, in breadcrumbs or batter (e.g., baby mushrooms)	6-7	
Confectionary products (e.g., fritters, fruit in batter)	4-5	

\* Uncovered cooking

\*\* Uncovered

## Cooking sensor

This function is for cooking in the rear hotplates. It is set up to cook foods that are heated with water, with a large amount of oil or fat suited for frying.

**Note:** The cooking sensor function must not be used to roast or fry without plenty of oil.

### Operation.

Pans containing hot food give off heat. The cooking sensor detects this heat and the range automatically regulates the temperature.

### Cooking advice

- The hotplate only heats when necessary in order to save energy.
- The oil and fat do not overheat.
- The temperature is constantly regulated. This means that the food does not boil over, avoiding the need to continuously adjust the power.

### Suitable pans

The most suitable pans for this function should have a surface area that correctly passes heat to the sensor. If unsuitable pans are used, the automatic temperature control will not work. In this case, food may boil over or burn.

Suitably sized enamel pans may be used. The base of the pan must be large enough to cover the hotplate. In the case of stainless steel pans, use the sensor strips included in the appliance.

### Sensor strips

The attached sensor strips may also be purchased as special accessories from your specialist electric appliance distributor. Indicating the frequency in HZ: **HZ 390001**

## Temperature ranges

When cooking with the cooking sensor, temperature ranges are programmed, rather than power levels. The range has five temperature ranges:

Temperature range	Indicator	Suitable for
170-180° C	170° C	Frying
110-120° C	120° C	Cooking with pressure cooker
90-100° C	100° C	heat, boil
80-90° C	90° C	Cooking with a low flame, rising
60-70° C	70° C	Defrosting, heating, keeping hot

## Adjusting the temperature

The exact temperature at which water boils depends on the altitude above sea level. If a dish boils too much or too little, the boiling point can be changed:

Select the basic setting **4**. Switch on the hotplate. The basic setting value is **3**. Select the value appropriate for each altitude:

Altitude	Setting value <b>4</b>
0 - 100 m.	<b>1</b>
100 - 200 m.	<b>2</b>
200 - 400 m.	<b>3*</b>
400 - 600 m.	<b>4</b>
600 - 800 m.	<b>5</b>
800 - 1000 m.	<b>6</b>
1000 - 1200 m.	<b>7</b>
1200 - 1400 m.	<b>8</b>
Greater than 1400 m	<b>9</b>

\* Basic setting

To change the settings, see the "Basic settings" section

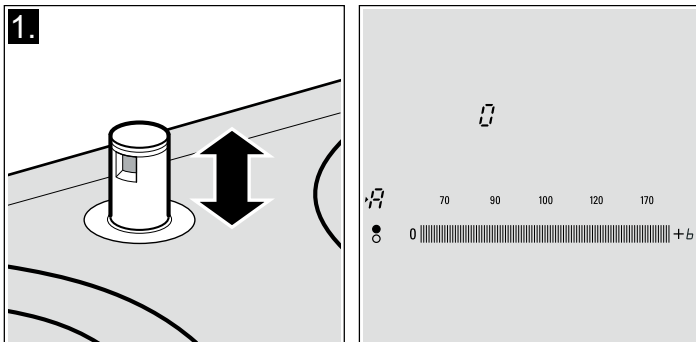
### Notes

- The boiling point need not be changed if the range is at an altitude between 0 - 400 m. You may begin cooking with the basic setting, and if the results are not satisfactory the boiling point may be changed using the basic settings.
- A 90 - 100° C temperature range is sufficient for cooking, although water may not boil as forcefully as normal.

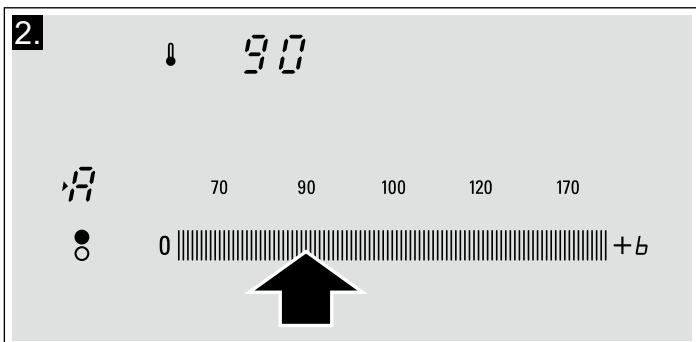
## Programming

The range must be switched on.

1. Place the food in the pan and add liquid, just two fingers is enough.
2. Place the pan at the centre of the hotplate.
3. Press the cooking sensor for the required hotplate. The cooking sensor is activated. The **A** indicator lights up. The possible temperature settings are displayed in the programming panel.



4. Within the next 10 seconds, select the desired temperature level in the programming panel. The selected temperature lights up in the display.



The cooking sensor function has been activated

## Table

The table shows which temperature range is suitable for each type of food. The cooking time may vary according to the type, weight, thickness and quality of the food.

		Indicator	Total cooking time after audible signal sounds
<b>Soups</b>	Beef broth	100° C	60-90 min
	Pottage	100° C	45-60 min
	Vegetable soup	100° C	60-90 min
<b>Side dishes</b>	Potatoes	100° C	30-40 min
	Potato dumplings	90° C	30-40 min
	Pasta	100° C	7-10 min
	Polenta	90° C	20-25 min
	Rice	90° C	25-35 min
<b>Eggs</b>	Hard-boiled eggs (set to cook in cold water)	100° C	5-10 min
<b>Fish</b>	Sautéed fish	90° C	15-20 min

\* Add liquid according to manufacturer instructions.

\*\* After pre-heating remove the cover to fry (see instructions in the "Frying foods" section)

The temperature symbol stays lit until the set temperature is reached. Then the signal sounds and the temperature symbol light goes out. The cooking sensor will maintain the pan within the set temperature range.

### Switching off the cooking sensor

Switch off the hotplate Cover the cooking sensor so that the lens remains clean.

### Notes

- Food may be added when the liquid is hot: Fill the pan with the liquid only. Program the range as described in points 3 and 4. When the temperature is reached and the signal sounds, add the food items.
- The cover of the cooking sensor heats up when a nearby hotplate is turned on.

		Indicator	Total cooking time after audible signal sounds
<b>Meat</b>	Meatballs	100° C	20-30 min
	Stuffed pastas (e.g. ravioli)	100° C	10-15 min
	Chicken for soup	100° C	60-90 min
	Boiled veal	100° C	60-90 min
	Sausages	90° C	5-10 min
<b>Vegetables</b>	Fresh vegetables (e.g. broccoli)	100° C	10-20 min
	Fresh vegetables (e.g. Brussels sprouts)	100° C	30-40 min
	Frozen vegetables: (e.g. Brussels sprouts, beans*)	100° C	15-30 min
	Vegetables in cream sauce, frozen: (e.g. creamed peas*)	100° C	15-20 min
<b>Legumes</b>	Lentils, peas, chickpeas	100° C	15-20 min
<b>Sweet foods</b>	Semolina purée	90° C	5-10 min
	Compote	90° C	10-20 min
	Rice pudding	90° C	35-45 min
	Chocolate pudding	90° C	3-5 min
<b>Dishes</b>	Canned (e.g. goulash)	70° C	10-15 min
	Instant soups (e.g. noodle soup)	100° C	5-10 min
	Instant soups (e.g. cream soups)	90° C	10-15 min
<b>Drinks</b>	Milk	90° C	-
	Glühwein	70° C	-
<b>Dishes cooked with the pressure cooker</b>	Chicken	120° C	20-25 min
	Rice	120° C	6-8 min
	Potatoes	120° C	10-12 min
	Pottage	120° C	15-20 min
<b>Deep-fried**</b>	Pastries (e.g., doughnuts, beer-battered fruit, jelly doughnuts)	170° C	Fry one portion after the other
	Meat (e.g., chicken nuggets, dumplings)	170° C	
	Vegetables, breaded or beer battered	170° C	

\* Add liquid according to manufacturer instructions.

\*\* After pre-heating remove the cover to fry (see instructions in the "Frying foods" section)

## Frying food

Never leave oil or fat cooking unattended.

### Frying oil and fats

For frying, always use suitable oils and fats, e.g. vegetable oil. Always add fat in small quantities. Always be sure to add enough fat to the pan. Fill up to at least two fingers in depth.

### Unsuitable fats and oils.

Mixes are not recommended, e.g. oil and fats or different types of fats. Hot oil and fats can produce foam

### Heating oil or butter

Heat the oil or fat in a covered pan. When the signal sounds this means that the oil or fat is hot. You can now fry the food.

### Frying

Always fry uncovered

1. Add the first piece and fry.
2. Remove the first piece. If the temperature indicator does not come on this means the oil or fat is sufficiently hot to fry another piece. If it does come on then wait for the signal to sound and for the indicator to switch off before adding another piece.
3. Fry the next piece.

**Note:** Fry frozen products in small portions. Otherwise, the oil or fat will cool too quickly. Example: Frozen chips: 1.5 L of oil or fat for portions of approximately 150 g of chips.

## Cooking with the pressure cooker

Add liquid according to manufacturer instructions.

Cook vegetables in the 100° C temperature range. Remove foam and cover the pressure cooker. Continue cooking in the 120° C temperature range.

## Cooking programs

The following food can be prepared using these programmes:

Cooking program	Dish
P1	Pasta
P2	Potatoes
P3	Rice
P4	Potato dumplings
P5	Fresh vegetables (e.g. broccoli, Brussels sprouts) Frozen vegetables (e.g. Brussels sprouts, beans)
P6	Pan-fried frozen vegetables and other dishes
P7	Heating sausages
P8	Rice pudding
P9	Frying doughnuts, churros

## Selecting the required cooking program

Select the hotplate:

1. Press the cooking sensor. The **P** indicator lights up.
2. Within the next 10 seconds, press the **P** symbol. **P** lights up in the hotplate display.
3. In the next 10 seconds, slide your finger along the programming panel until the required programme is displayed.

The program is now selected.

The temperature symbol stays lit until the set temperature is reached. Then the signal sounds and the temperature symbol light goes out.

## Turning off the cooking programs

Select the hotplate and set it to 0 in the programming panel.

## Cooking advice

Food frozen in blocks	Place the frozen food in the pan, e.g. spinach.. Add liquid according to the manufacturer's instructions. Cover the pan. Select the 70° C.temperature range. Remove the lid every so often.
Preparing food that releases a lot of water (e.g. fish fillets)	Cook with a small amount of liquid, two fingers deep is sufficient Always cover the pan.
Preparing food that creates a lot of foam (e.g. pasta)	When cooking food that creates a lot of foam, cover the pan. This way energy is saved.
Thickening food	Cook food at the recommended temperature When thickened, allow moisture to evaporate at 90° C
Food, e.g. potatoes, cooked irregularly	Use more water next time.
The signal does not sound	For optimal performance of the automatic regulator function, always cover the pan with a lid.

## Frying function

This function is used for frying on the front hotplates, regulating the temperature of the pan.

### Deep-frying features

The hotplate only heats when necessary. This way energy is saved. The oil and fat do not overheat.

### Notes

- Never leave oil or fat cooking unattended.
- Place the pan at the centre of the hotplate. Ensure that the base of the pan is the right diameter.
- Do not cover the pan with a lid. Doing so will cause the automatic regulation not to function. A protective screen may be used without affecting the automatic regulation
- Only use oil which is suitable for frying. If using butter, margarine, olive oil or pork lard, select the **min** temperature setting.

### Pans to use with the frying function

There are pans suited to this function which may be purchased later as optional accessories, in specialised stores, or through our Technical Assistance Service. Always indicate the related reference code.

- **HZ390210** small pan (15 cm in diameter).
- **HZ390220** medium pan (19 cm)
- **HZ390230** large pan (21 cm)

The pans are non-stick. Food may also be fried in a small amount of oil.

The temperature settings shown below have been specially adjusted for these types of pans.

**Note:** If a different type of pan is used, try it first at the lowest temperature, adjusting it as required. The pans may overheat.

## Temperature settings

Power level	Temperature	Suitable for
<b>max</b>	high	e.g., potato pancakes, sautéed potatoes, and rare beefsteak.
<b>med</b>	medium-high	e.g., thin fried foods like frozen pies, escalopes, ragu, vegetables
<b>low</b>	medium-low	e.g. thick fried food such as hamburgers and sausages, fish.
<b>min</b>	low	e.g. omelettes, using butter, olive oil or margarine

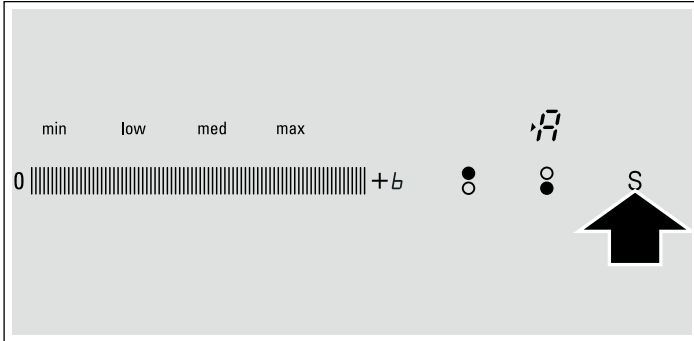
## Programming

Select the correct temperature setting from the table. Put a pan on the hotplate.

The range must be switched on.

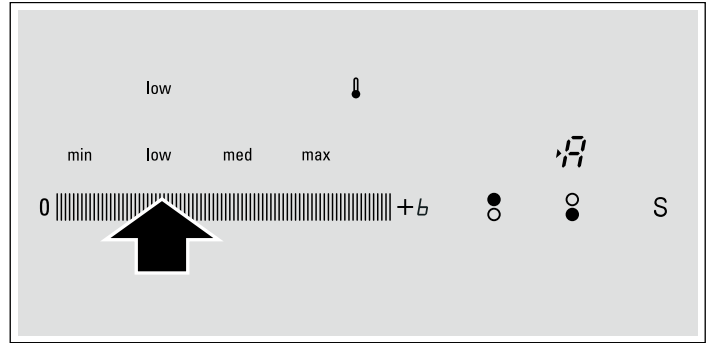
1. Press the **S** symbol. The **F** indicator lights up on the hotplate display.

The possible temperature settings are displayed in the programming panel.



2. Within the next 10 seconds, select the desired temperature level in the programming panel.

The frying function has been activated.



The temperature symbol stays lit until the frying temperature is reached. Then the signal sounds and the temperature symbol light goes out.

3. Add oil or lard to the pan and then the food.

As usual, turn the food in order to prevent it from burning.

### Turning off the deep-frying function

Set to 0 in the programming panel.

## Table

The table shows which temperature setting is suitable for each type of food. The cooking time may vary according to the type, weight, thickness and quality of the food.

The heat setting selected depends on the type of pan used.

		Temperature setting	Total cooking time after audible signal sounds
<b>Meat</b>	Escalope with or without breading	med	6-10 min
	Beef	med	6-10 min
	Chops	low	10-17 min
	Cordon bleu	low	15-20 min
	Beefsteak rare (3 cm thick)	max	6-8 min
	Beefsteak medium or well done (3 cm thick).	med	8-12 min
	Chicken breast (2 cm thick)	low	10-20 min
	Sausages, cooked or raw	low	8-20 min
	Hamburgers / Russian fillets	low	6-30 min
	Leberkäse	min	6-9 min
	Ragu, gyros	med	7-12 min
	Ground beef	med	6-10 min
	Bacon	min	5-8 min
<b>Fish</b>	Fried fish	low	10-20 min
	Fish filer, plain or breaded	low / med	10-20 min
	Prawns and shrimps	med	4-8 min
<b>Egg-based dishes</b>	Crepes	med	fry individually
	Omelettes	min	fry individually
	Fried eggs	min / med	2-6 min
	Scrambled eggs	min	2-4 min
	Kaiserschmarm (pancakes with raisins)	low	10-15 min
	Sweet fried bread / french toast	low	fry individually
<b>Potatoes</b>	Sautéed potatoes prepared with boiled unpeeled potatoes	max	6-12 min
	Sautéed potatoes prepared with raw potatoes*	low	15-25 min
	Potato pancakes	max	fry individually
	Glazed potatoes	med	10-15 min

\* In a cold pan.

		Temperature setting	Total cooking time after audible signal sounds
<b>Vegetables</b>	Garlic, onion	min	2-10 min
	Courgette, aubergine	low	4-12 min
	Pepper, green asparagus	low	4-15 min
	Mushrooms	med	10-15 min
	Glazed vegetables	med	6-10 min
<b>Frozen products</b>	Escalope	med	15-20 min
	Cordon bleu	low	10-30 min
	Chicken breast	min	10-30 min
	Nuggets	med	10-15 min
	“Gyros“, “Kebab“	med	10-15 min
	Fish fillet, plain or breaded	low	10-20 min
	Fish fingers	med	8-12 min
	French fries	med / max	4-6 min
	Pan-fried vegetables and other ingredients	min	8-15 min
	Spring rolls	low	10-30 min
	Camembert / cheese	low	10-15 min
<b>Others</b>	Camembert / cheese	low	7-10 min
	Pre-cooked dishes prepared by boiling in water (e.g., pasta)	min	4-6 min
	Sweet fried bread	low	6-10 min
	Almonds/nuts/pine nuts*	min	3-7 min

\* In a cold pan.

## Frying programs

These programmes should only be used with pans recommended for the frying function.

The following food can be prepared using these programmes:

Programme	Dish
<i>P1</i>	Escalope
<i>P2</i>	Breast meat (poultry), cordon bleu
<i>P3</i>	Rare steak
<i>P4</i>	Medium or well-cooked steak
<i>P5</i>	Fish
<i>P6</i>	Pan-fried frozen vegetables and other ingredients
<i>P7</i>	Oven-style - potato chips (frozen)
<i>P8</i>	Pancakes
<i>P9</i>	Omelette, eggs

## Selecting the desired program

Select the hotplate:

1. Press the **P** symbol. **P** lights up in the hotplate display. **P** lights up in the time program function display.
2. Slide your finger along the programming panel until the required programme is displayed.

The program is now selected.

The temperature symbol stays lit until the set temperature is reached. Then the signal sounds and the temperature symbol light goes out.

Add oil or butter to the pan and then the food. As usual, turn the food in order to prevent it from burning.

## Switching off the program

Set to 0 in the programming panel.


## Childproof lock

The hob can be protected against being accidentally turned on, to ensure that children do not switch on the hotplates.

### Activating and deactivating the childproof lock.

The range must be turned off.

To activate: press and hold the  symbol for approx. 4 seconds. The  symbol lights up for 10 seconds. The range is locked.

To deactivate: press and hold the  symbol for approx. 4 seconds. The lock is now deactivated.

### Activating and deactivating the childproof lock

With this function, the childproof lock automatically activates when a hob is switched off.

#### Activating and deactivating

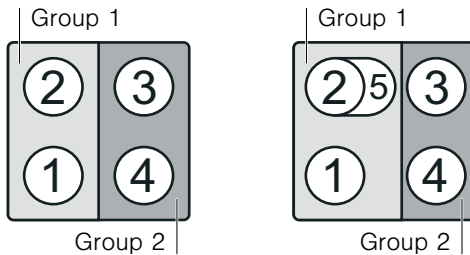
See the “Basic Settings” section.

# Powerboost function

The Powerboost function can be used to heat large amounts of water more quickly than the power level 9.

## Restrictions when using

This function is available for all hotplates, provided that the other zone of the same group is not operating (see image). Otherwise, in the visual display of the selected hotplate **b** and **9** will flash; then the power level will automatically set itself to **9**.



## To activate

1. Select the power level **9**.
2. Press the programming panel located above the **+b** symbol. The function has been activated.

## To turn off

Press the programming panel located above the **+b** symbol. The Powerboost function has been deactivated.

**Note:** In certain circumstances, the Powerboost function may turn off automatically in order to protect the electronic components inside the hob.

# Time programming function

This function may be used in two different ways:

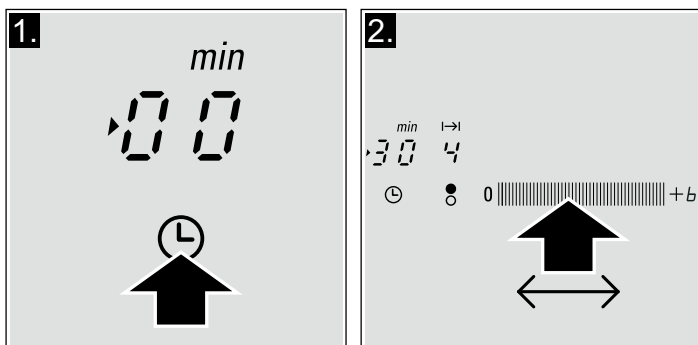
- to automatically switch off a hotplate.
- as a timer.

## Turn off a hotplate automatically

Enter the cooking time for the desired hotplate. The hotplate turns off automatically once the time has elapsed.

### Programming

1. Select the desired power level.
2. Press the **⊖** symbol. The **I→** indicator of the hotplate lights up. **00** lights up in the time program function display. To select another hotplate, press the **⊖** symbol several times until the **I→** indicator for the desired hotplate lights up.
3. Select the required cooking time in the programming panel. The possible previous setting is, from left to right 1, 2, 3, etc., up to 10 minutes. Within the next 10 seconds, continue past the options in the programming panel until reaching the desired time.



After a few seconds the cooking time begins to count down.

## Automatic programming

If the previous setting from 1 to 5 is pressed in the programming panel, the cooking time is reduced by one minute, if it is held down the time is automatically reduced to one minute.

If the previous setting from 6 to 10 is pressed in the programming panel, the cooking time is increased by one minute, if it is held down the time is automatically increased to 99 minutes.

## Once the time has elapsed

The hotplate switches off. An audible signal sounds and **00** appears in the time program function display for 10 seconds. The **I→** indicator lights up. Pressing the **⊖** symbol turns off the indicators and stops the signal.

## Changing or cancelling the time

Press the **⊖** symbol several times until the desired **I→** indicator lights up. Change the cooking time in the programming panel, or set to **00**.

## Automatically switch off a hotplate with the cooking sensor function activated

When cooking using the sensor system, the programmed cooking time begins to count down once the hotplate reaches the desired temperature.

## Automatically switch off a hotplate with the deep-frying function

When cooking using the deep-frying function, the programmed cooking time begins to count down once the selected hotplate reaches the desired temperature.

## Notes




- If a cooking time has been programmed in several zones, it can be set to display all time values. To do this, press the **⊖** symbol several times until the **I→** indicator for the required hotplate lights up.
- Cooking times of up to 99 minutes can be programmed.

## Automatic timer

With this function you may select a cooking time for all hotplates. Once a hotplate is switched on, the selected time will begin to count down. The hotplate will automatically switch off when the cooking time has elapsed.

Instructions on activating the timer are found in the chapter entitled "Basic settings".




**Note:** The cooking time of a zone may be cancelled or changed:

Press the  symbol several times until the required  indicator lights up. Change the cooking time in the programming panel, or set to .

## The timer

The timer can be set for periods of up to 99 minutes. It is independent of the other settings. This function does not automatically switch off a hotplate.



## Programming


1. Press the  symbol several times until the  indicator lights up.  lights up in the time program function display.

2. Select the desired time in the programming panel.




The timer starts to count down after a few seconds.

### Once the time has elapsed

A warning beep sounds. In the time program function display  is shown, and the  indicator comes on. After 10 seconds the indicators turn off.


Pressing the  symbol turns off the indicators and stops the beep.

### Changing or cancelling the time

Press the  symbol several times until the  indicator lights up. Change the cooking time in the programming panel, or set to .

## Automatic time limitation

If the hotplate remains in use for a long time and no changes are made in the settings, the automatic time limitation function is triggered.


The hotplate stops heating. On the hotplate display, *F* and  flash alternately.

The indicator goes out when any symbol is pressed. The hotplate can now be reset.

When the automatic time function is used, it is governed by the selected power level (from 1 to 10 hours).

## Cleaning lock function












Cleaning the control panel while the hob is on may change the settings.

In order to avoid this, the hob has a cleaning lock function. Press the  symbol. A signal sounds. The control panel is locked for 35 seconds. The surface of the control panel can now be cleaned without risk of changing the settings.

**Note:** The lock does not affect the main switch. The hob may be switched off when desired.

## Basic settings

The device has several basic settings. These settings may be adapted to the user's individual needs.

Indicator	Function
	<b>Childproof lock</b>  Deactivated.*  Activated.
	<b>Sound signals</b>  Confirmation beep and error signal deactivated.  Only confirmation beep deactivated.  All signals activated.*
	<b>Height setting</b>  Reduction.  Basic setting.*  Volume.

\*Factory settings



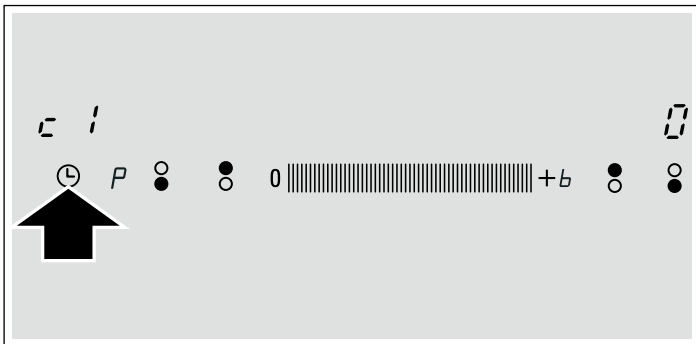
Indicator	Function
<b>c5</b>	<b>Automatic timer</b> Switched off.* <i>1-99</i> Automatic shut-off time
<b>c6</b>	<b>Duration of the time program function warning signal</b> <i>1</i> 10 seconds.* <i>2</i> 30 seconds. <i>3</i> 1 minute.
<b>c7</b>	<b>Power-Management function</b> = Deactivated.* <i>1</i> = 1,000 W. minimum power. <i>1</i> = 1,500 W. <i>2</i> = 2,000 W. etc. <i>9</i> or <i>9</i> . = maximum power of the hob.
<b>c9</b>	<b>Hotplate time selection</b> Unlimited: the last hotplate programmed remains selected.* <i>1</i> Limited: The hotplate will only remain selected for 10 seconds.
<b>c0</b>	<b>Return to basic settings</b> Personal settings.* <i>1</i> Return to factory settings.

\*Factory settings

## Accessing the basic settings

The range must be turned off.

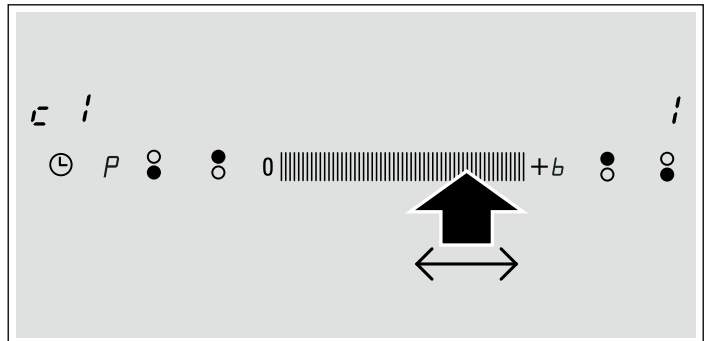
1. Turn on the range with the main switch.
2. Within the next 10 seconds, press the symbol and hold for 4 seconds.



**c 1** is displayed on the left of the screen and on the right.

3. Press the symbol several times until the indicator for the desired function appears on the left of the screen.

4. Then select the desired setting in the programming panel.



5. Press the symbol again and hold for more than 4 seconds. The settings will have been correctly saved.

**Note:** For the **c 4** setting you must first activate the cooking sensor and turn on the hotplate.

### Quit

To leave the basic settings, turn off the hob at the main switch.

# Care and cleaning

The advice and warnings contained in this section aim to guide you in cleaning and maintaining the hob, so that it is kept in the best possible condition

## Hob

### Cleaning

Clean the hob after each use. This prevents food remains left on the surface from burning. Wait until the hob is cold enough before attempting to clean it.

Only use cleaning products specifically designed for glass-ceramic hobs. Follow the instructions provided on the packaging.

Do not use:

- Abrasive products
- heavy-duty cleaners, like oven sprays and stain removers
- Pads that may scratch
- High-pressure or steam cleaners

### Glass scraper

Remove dried-on food remains using a glass scraper.

1. Release the scraper safety catch
2. Use the blade to clean the hob surface

Do not attempt to clean the hob surface with the base of the scraper. This could result in scratching.

### Risk of injury!!

The blade is extremely sharp. Risk of cuts. Protect the blade when not in use. Replace the blade immediately when any imperfections are found.

### Care of the appliance

Apply an additive to protect and preserve the hob. Follow the advice and warnings provided with the product.

### Hob frame

In order to avoid damage to the hob frame, follow the indications below:

- Use only slightly soapy hot water
- Do not use sharp or abrasive products
- Do not use a glass scraper

### Cooking sensor

The glass lens on the cooking sensor must be kept clean. Regularly clean away splashes of grease and dirt using cotton swabs or a soft cloth with glass cleaner.

### Inappropriate cleaning products

Do not use:

- Scouring pads.
- Cleaning cream.

# Fixing malfunctions

Malfunctions are generally caused by minor faults. Before contacting the Technical Assistance Service, make sure you have read the following recommendations and warnings.

Indicator	Malfunction	Measure
none	The electric power supply has been interrupted. The appliance has not been correctly connected following the connection diagram. Electronic system malfunction.	Use other electrical appliances to check if there has been a power cut. Make sure that the appliance has been connected correctly. If in the above checks, the malfunction is not resolved, contact the Technical Assistance Service.
<i>E</i> flashing	The control panel is wet or an object is resting on it.	Dry the control panel area or remove the object.
<i>E<sub>r</sub></i> + number / <i>d</i> + number / <i>E</i> + number	Electronic system malfunction.	Disconnect the hob from the mains. Wait 30 seconds or so, then connect it again.*
<i>F0</i> / <i>F9</i>	There is an internal error in the system.	Disconnect the hob from the mains. Wait 30 seconds or so, then connect it again.*
<i>F2</i>	The electronic system has overheated and the corresponding hotplate has been switched off.	Wait until the electronic system has cooled down completely. Then press any symbol on the hob.*
<i>F4</i>	The electronic system has overheated and all hotplates have been switched off.	

\* If the warning persists call the Technical Assistance Service.

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

Indicator	Malfunction	Measure
U1	Supply voltage outside normal operating limits.	Please contact the local electricity board.
U2 / U3	The hotplate has overheated and switched off to protect its working surface.	Wait until the electronic system has cooled down sufficiently before switching it back on.

\* If the warning persists call the Technical Assistance Service.

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

## Normal noise while the appliance is working

Induction heating technology is based on the creation of electromagnetic fields that generate heat directly at the base of the pan. Depending on how the pan has been manufactured, these may produce certain noises or vibrations such as those described below:

### A deep humming sound as in a transformer

This noise is produced when cooking on a high power level. It is caused by the amount of energy transferred from the hob to the pan. The noise disappears or becomes faint when the power level is lowered.

### A low whistling sound

This noise is produced when the pan is empty. It disappears when water or food is added to the pan.

### A crackling sound

This noise occurs in pans which are made from different materials superimposed on one another. It is caused by the vibrations that occur adjoining surfaces of the different superimposed materials. The noise comes from the pan. The amount of food and cooking method can vary.

## A high-pitched whistling sound

This noise is produced mainly in pans made from different materials superimposed on one another, and it occurs when such pans are heated at maximum power on two hotplates at the same time. The whistling disappears or becomes fainter as soon as the power level is lowered.

### Noise from the fan

For proper use of the electronic system, the temperature of the hob must be controlled. For this purpose, the hob has a fan that starts working after detecting excess temperatures at different power levels. The fan may also work due to inertia after the hob has been switched off, if the temperature detected is still too high.

The noises described are normal, they are part of induction heating technology and not a sign of malfunction.

## After-sales service

Our after-sales service is there for you if your appliance should need to be repaired. We are committed to find the best solution also in order to avoid an unnecessary call-out.

### E number and FD number:

Please quote the E number (product number) and the FD number (production number) of your appliance when contacting the after-sales service. The rating plate bearing these numbers can be found on the appliance certificate.

Please note that a visit from an after-sales service engineer is not free of charge, even during the warranty period.

Please find the contact data of all countries in the enclosed customer service list.

### To book an engineer visit and product advice

**GB** 0844 8928999  
Calls from a BT landline will be charged at up to 3 pence per minute. A call set-up fee of up to 6 pence may apply.

**IE** 01450 2655

Trust the expertise of the manufacturer, and rest assured that the repair will be carried out by trained service technicians using original spare parts for your domestic appliance.

Siemens-Electrogeräte GmbH  
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