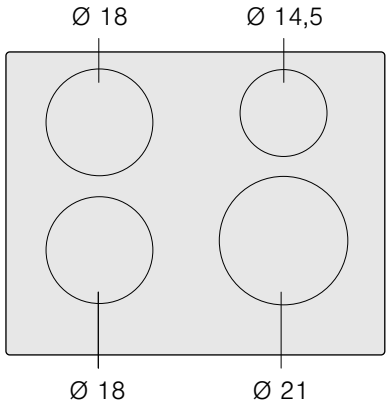
[en] Instruction manual

EH...ME3..

Hob

SIEMENS

EH...ME3..



	g*	b*
Ø 18	1.800 W	2.800 W
Ø 14,5	1.400 W	1.800 W
Ø 21	2.200 W	3.700 W

* IEC 60335-2-6

Ø = cm

en Table of contents

Additional information on products, accessories, replacement parts and services can be found at **www.siemens-home.com** and in the online shop **www.siemens-eshop.com**

⚠ 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 according to the installation instructions included.

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.

Do not use covers. These can cause accidents, due to overheating, catching fire or materials shattering, for example.

Do not use inappropriate child safety shields or hob guards. These can cause accidents.

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 capabilities 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.

We advise that you exercise caution using or standing near an induction hob while it is in operation, if you wear a pacemaker or a similar medical device. Consult your doctor or the device manufacturer concenring its conformity or any possible incompatibilities,

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 burns!

- The hotplates and surrounding area (particularly the hob surround, if fitted) become very hot. Never touch the hot surfaces. Keep children at a safe distance.
- 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.

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

Environmentally-friendly disposal

Dispose of packaging in an environmentally-friendly manner.

This appliance is labelled in accordance with European Directive 2012/19/EU concerning used electrical and electronic appliances (waste electrical and electronic equipment - WEEE). The guideline determines the framework for the return and recycling of used appliances as applicable throughout the EU.

Energy-saving advice

- Always use the correct lid for each pan. Cooking without a lid uses a lot more energy. Use a glass lid to provide visibility and avoid having to lift the lid.
- Use pans with flat bases. Bases that are not flat use a lot more energy.
- The diameter of the pan base must match the size of the hotplate. Please note: pan manufacturers usually provide the diameter for the top of the pan, which is usually larger than the diameter of the pan base.
- Use a small pan for small amounts of food. A large pan which is not full uses a lot of energy.
- Use little water when cooking. This saves energy and preserves all the vitamins and minerals in vegetables.
- Select the lowest power level to maintain cooking. If the power level is too high, energy is wasted.

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 as soon as the control knob is turned on. The induction hotplate stops supplying heat if the pan is removed without having previously switched it off.

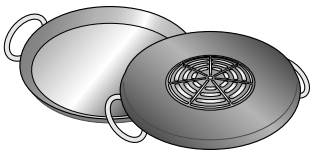
Cookware

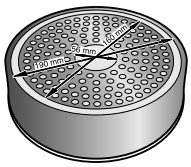
Only ferromagnetic pans are suitable for induction cooking; these may be made from:

- enamelled steel
- cast iron
- special stainless steel induction pans.

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

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





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

Pans with aluminium areas inserted in the base reduce the ferromagnetic area, so less heat may be supplied and the pan may be difficult to detect or not be detected at all.

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 diffuser hobs or 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.

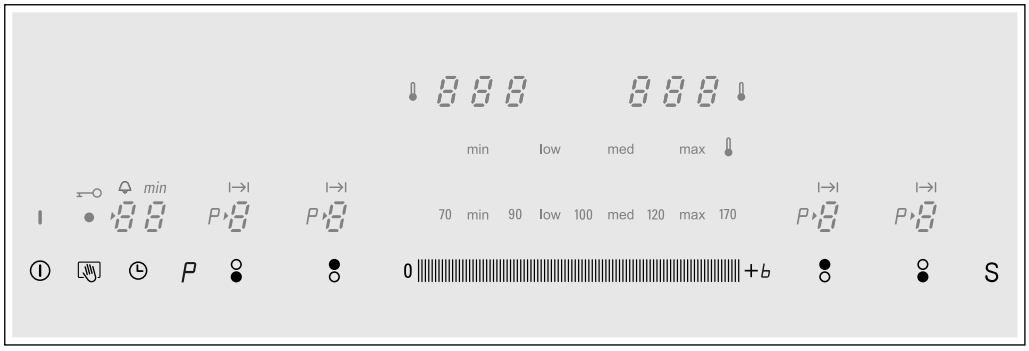
Pan detection

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.

Getting to know your appliance

On *page 2,* you will find information on the dimensions and power of the hotplates.

The control panel



Controls	
⏻	Main switch
⏺	Hotplate
0 lllllllllll +	Settings range
b	Powerboost function
✋	Wipe protection and child lock
◷	Timer
P	Sensor frying system and cooking sensor programmes
S	Sensor frying system

Displays	
0	Operating mode
1-9	Heat settings
b	Powerboost function
H/h	Residual heat
00	Timer
⊸	Child lock
I→I	Automatic switch-off
🔔	Timer
A	Sensor frying system or cooking sensor
🌡	Sensor frying system or cooking sensor temperature
min, **low**, **med**, **max**	Temperature settings
70, **90**, **100**, **120**, **170**	Temperature ranges
000	Cooking sensor function

Control panels

Pressing a symbol activates its corresponding function.

Note: Always keep the control surfaces dry. Moisture can affect proper working.

The hotplates

Hotplate	
◯ Single hotplate	Always use cookware of a suitable size.
Use only cookware suitable for induction cooking; see the section on suitable cookware.	

Residual heat indicator

The hob has a residual heat indicator for each hotplate to show those which are still hot. Avoid touching them when this indicator is lit.

Although the hob is switched off, the indicator h or H will remain on for as long as the hotplate is hot.

If the pan is removed before the hotplate is turned off, the indicator h or H 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.

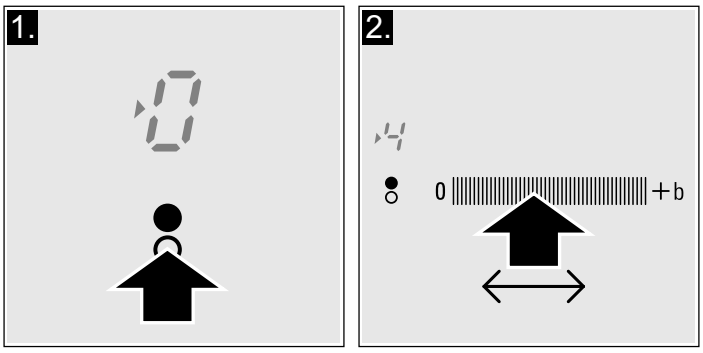
Power level 9 = maximum power.

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

Selecting a hotplate and heat setting

The hob must be switched on.

1. Select the hotplate with the ⚈ symbol. 0 and the ► symbol light up in the display.
2. Within the next 10 seconds, slide your finger along the control panel until the required heat setting appears on the heat setting display.



The heat setting is set.

Changing the power level

Select the hotplate and set the desired power level in the programming zone.

Switch off the hotplate

Select the hotplate and set it to 0 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.

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

Use power level 9 to begin cooking.

	Power level	Cooking time
Melting		
Chocolate, chocolate coating	1-1.	-
Butter, honey, gelatin	1-2	-
Heating and keeping warm		
Stew (e.g., lentils)	1.-2	-
Milk**	1.-2.	-
Sausages heated in water**	3-4	-
Defrosting and heating		
Frozen spinach	3-4	15-25 min.
Frozen goulash	3-4	30-40 min.

* Uncovered cooking

** Uncovered

*** Turn frequently

	Power level	Cooking time
Slow cooking, simmering		
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.
Boiling, steaming, sautéing		
Rice (with a double amount of water)	2-3	15-30 min.
Rice pudding	2-3	30-40 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.	-
Stewing		
Meat roll	4-5	50-60 min.
Stew	4-5	60-100 min.
Goulash	3-4	50-60 min.
Bake / Fry with a little oil**		
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.
Hamburgers, meatballs (3 cm thick)***	4.-5.	30-40 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.
Frying** (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	
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	
Confectionery products (e.g., fritters, fruit in batter)	4-5	

* Uncovered cooking
** Uncovered
*** Turn frequently

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 c4. Switch on the hotplate. The basic setting value is 3. Select the value appropriate for each altitude:

Altitude	Setting value c4
0 - 100 m.	1
100 - 200 m.	2
200 - 400 m.	3*
400 - 600 m.	4
600 - 800 m.	5
800 - 1000 m.	6
1000 - 1200 m.	7
1200 - 1400 m.	8
Greater than 1400 m	9
* Basic setting	

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

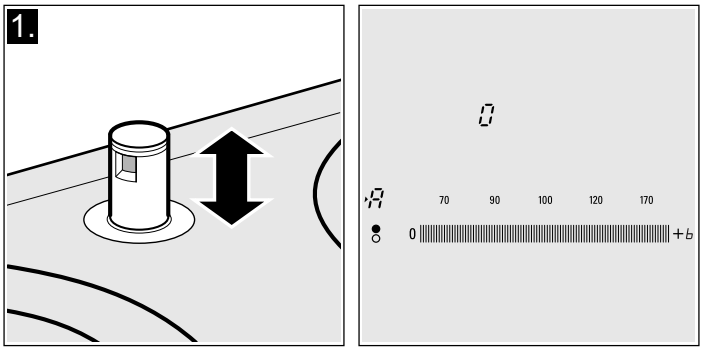
Notes

- 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.

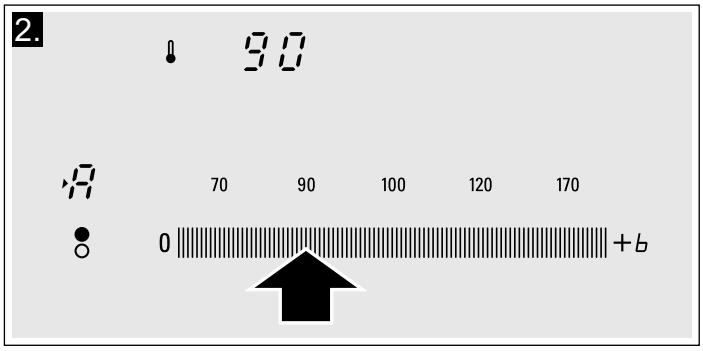
Programming

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

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.

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
Soups	Beef broth	100° C	60-90 min
	Pottage	100° C	45-60 min
	Vegetable soup	100° C	60-90 min
Side dishes	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
Eggs	Hard-boiled eggs (set to cook in cold water)	100° C	5-10 min
Fish	Sautéed fish	90° C	15-20 min
Meat	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
Vegetables	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
Legumes	Lentils, peas, chickpeas	100° C	15-20 min
Sweet foods	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
Dishes	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
Drinks	Milk	90° C	-
	Glühwein	70° C	-
Dishes cooked with the pressure cooker	Chicken	120° C	20-25 min
	Rice	120° C	6-8 min
	Potatoes	120° C	10-12 min
	Pottage	120° C	15-20 min
Deep-fried**	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
P 1	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 A indicator lights up.
2. Within the next 10 seconds, press the P symbol. 0 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.

Notes

- The frying function has been especially adjusted for these types of pans.
- With other types of pans, the temperature may be set above or below the level selected.Firstly try with the lowest temperature setting, changing it as necessary. The pans may overheat.

Temperature settings

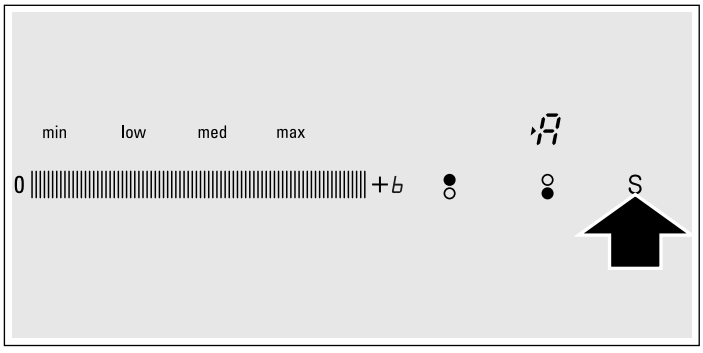
Power level	Temperature	Suitable for
max	high	e.g., potato pancakes, sautéed potatoes, and rare beefsteak.
med	medium-high	e.g., thin fried foods like frozen pies, escalopes, ragu, vegetables
low	medium-low	e.g. thick fried food such as hamburgers and sausages, fish.
min	low	e.g. omelettes, using butter,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

Setting procedure:

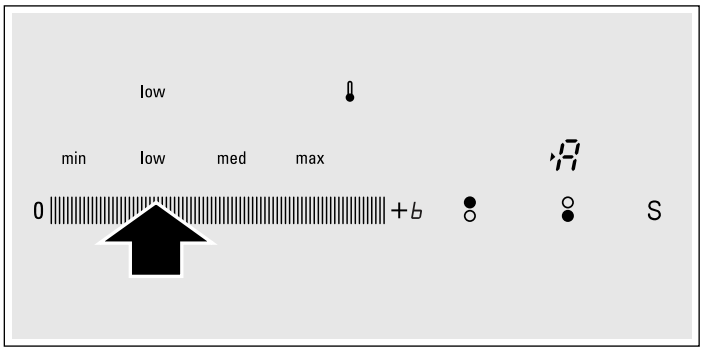
Select the appropriate temperature setting from the table. Put the pan on the hotplate.

The hob must be switched on.

1. Touch the S symbol. A lights up in the display.
The possible temperature settings are displayed in the control panel.



2. Within the next 10 seconds, select the temperature setting in the control panel.



The sensor frying system is activated. The 🌡 temperature symbol remains lit until the frying temperature is reached. A signal sounds and the temperature symbol goes out.

Note: So that the 🌡 temperature display and the temperature setting are displayed, the hotplate must be selected.

3. When the frying temperature is reached, add the fat and then add the food to the pan.
Turn the food to prevent 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
Meat	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
Fish	Fried fish	low	10-20 min
	Fish filer, plain or breaded	low / med	10-20 min
	Prawns and shrimps	med	4-8 min
Egg-based dishes	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
Potatoes	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
Vegetables	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
Frozen products	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
Others	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
P 1	Escalope
P2	Breast meat (poultry), cordon bleu
P3	Rare steak
P4	Medium or well-cooked steak
P5	Fish
P6	Pan-fried frozen vegetables and other ingredients
P7	Oven-style - potato chips (frozen)
P8	Pancakes
P9	Omelette, eggs

Selecting the desired program

Select the hotplate:

1. Press the P symbol. 0 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.

Childproof lock

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

Activating and deactivating

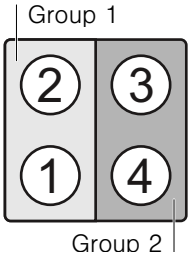
All of the relevant information on the automatic childproof lock connection can be found in the *Basic settings* chapter.

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.

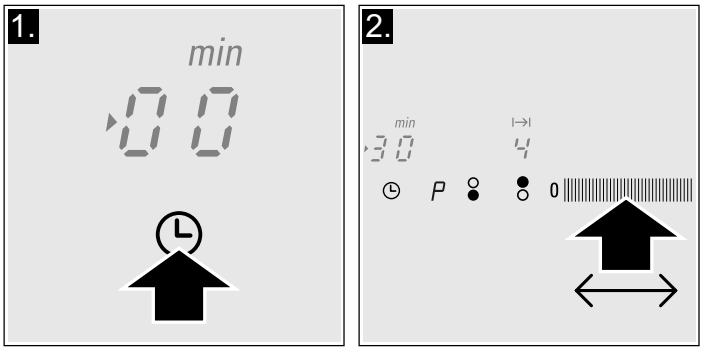
A hotplate should switch off automatically

When the set time has elapsed, the hotplate switches off automatically.

Setting the cooking time

The hob must be switched on.

1. Select the hotplate and set the heat setting.
2. Touch the ◷ symbol. The I→I display for the hotplate lights up. 00 appears in the timer display. To select a different hotplate, touch the ◷ symbol repeatedly until the I→I display for the required hotplate lights up.
3. Within the next 10 seconds, set the required cooking time in the control panel. The possible presets from left to right are 1, 2, 3, etc., to 10 minutes.



After a few seconds, the cooking time begins to elapse.

Note: The same cooking time can be automatically programmed for the all the hotplates. The programmed time passes independently for each of the hotplates.

The *Basic settings* chapter provides information on automatically programming the cooking time.

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.

Changing or cancelling the time

Press the ◷ symbol several times until the required I→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 zone reaches the desired temperature.

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→I indicator lights up. Pressing the ◷ symbol turns off the indicators and stops the signal.

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→I indicator for the required hotplate lights up.
- Cooking times of up to 99 minutes can be programmed.

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. 00 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.

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 00.

Once the time has elapsed

A warning beep sounds. In the time program function display 00 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.

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 8 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 appliance has various basic settings. You can adapt these settings to suit your own needs.

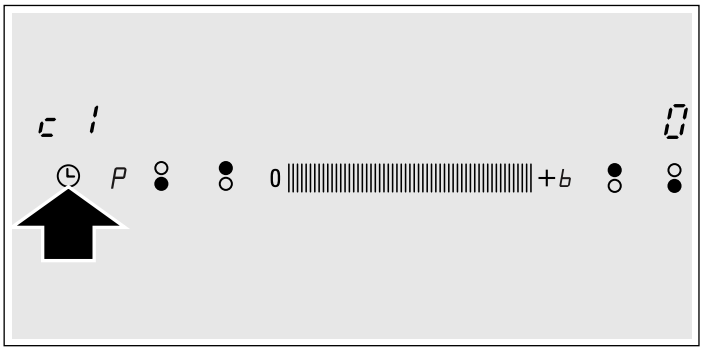
Display	Function
c 1	**Automatic child lock**
	0 Off.*
	1 On.
c2	**Acoustic signals**
	0 The confirmation signal and fault signal are switched off.
	1 Only the confirmation signal is switched off.
	2 All acoustic signals are switched on.*
c4	**Altitude calibration**
	1-2 Decreased.
	3 Basic setting.*
	4-9 Increased.
c5	**Automatically programming the cooking time**
	0 Off.*
	1-99 Time until automatic switch-off.
c6	**Duration of the timer end signal:**
	1 10 seconds*.
	2 30 seconds.
	3 1 minute.
c7	**Power management function**
	0 = Off.*
	1 = 1000 W minimum power.
	1. = 1500 W.
	2 = 2000 W.
	...
	9 or 9. = Maximum power of the hob.
c9	**Time for selecting the hotplate**
	0 Unlimited: The hotplate which was set last remains selected.*
	1 Limited: The hotplate only remains selected for 10 seconds.
c0	**Resetting to factory settings**
	0 Personal settings.*
	1 Reset to factory settings.

*Factory setting

Accessing the basic settings

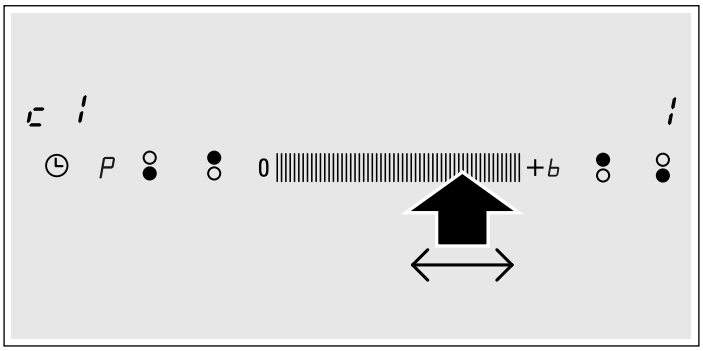
The range must be turned off.

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 0 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 cool enough before attempting to clean it.

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

Do not use:

- Undiluted washing-up liquid
- Dishwasher detergent
- Abrasive products
- Corrosive products such as oven sprays or stain removers
- Sponges that may scratch
- High-pressure or steam cleaners

The best way to remove stubborn stains is to use a glass scraper. Follow the manufacturer's instructions.

Suitable glass scrapers can be obtained through the Technical Assistance Service or from our online shop.

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 usually due to small details. Before calling the Technical Assistance Service, you should consider the following advice and warnings.

Indicator	Malfunction	Solution
none	The electric power supply has been cut off.	Use other electrical appliances to check whether there has been a power cut.
	The appliance has not been correctly connected following the connection diagram.	Check that the appliance has been connected correctly according to the connection diagram.
	Electronic system malfunction.	If in the above checks, the malfunction is not resolved, contact the Technical Assistance Service.
E flashes	The control panel is damp or an object is resting on it.	Dry the control panel area or remove the object.
Er + number / d + number / P + number	Electronic system malfunction.	Unplug the hob from the mains. Wait about 30 seconds before plugging it in again. *
F0 / F9	There is an internal error in the working.	Unplug the hob from the mains. Wait about 30 seconds before plugging it in again. *
F2 / F5	The electronic system has overheated and the corresponding hotplate has been switched off.	Wait until the electronic system has cooled down completely. Then push any symbol on the hob.*
F4	The electronic system has overheated and all hotplates have been switched off.	
U1	Supply voltage outside normal operating limits.	Please contact your electricity board.
U2 / U3	The hotplate has overheated and has switched off in order to protect its cooking 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 rest 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, certain noises or vibrations may be produced such as those described below:

A deep humming sound as in a transformer

This noise is produced when cooking with 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. The noise 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 in the adjoining surfaces of the different superimposed materials. The noise comes from the pan. The amount of food and cooking method can vary noise intensity.

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. To do this, the hob has a fan which turns on when a high temperature is detected. The fan may also work by 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 fo 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
0.03 € per minute at peak. Off peak 0.0088 € per minute.

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.

Tested dishes

This table has been prepared for assessment institutions to provide controls for our appliances.

The data in the table refers to our Schulte-Ufer cookware accessories (4 piece cookware set for the HZ 390042 induction hob) with the following measurements:

- Saucepan Ø 16 cm, 1.2 l for hotplates of Ø 14.5 cm
- Pot Ø 16 cm, 1.7 l for hotplates of Ø 14.5 cm
- Pot Ø 22 cm, 4.2 l for hotplates of Ø 18 cm
- Frying pan Ø 24 cm, for hotplates of Ø 18 cm

		Preheating			Cooking	
Tested dishes	**Hotplate**	**Power level**	**Time (Min:S)**	**Cover**	**Power level**	**Cover**
Melting chocolate						
Cookware: saucepan						
Chocolate coating (e.g. Dr. Oetker brand, dark 55%, 150 g.)	Ø 14.5 cm	-	-	-	1 - 1.	No
Heating lentil stew and keeping it heated						
Cookware: Pot						
Initial temperature 20 °C						
*Lentil stew**						
Amount 450 g.	Ø 14.5 cm	9	1:30 without stirring	Yes	1.	Yes
Amount: 800 g.	Ø 18 cm	9	2:30 without stirring	Yes	1.	Yes
Canned lentil stew, e.g. Erasco lentils with chorizo						
Amount 500 g.	Ø 14.5 cm	9	1:30 stir after approx. 1:00	Yes	1.	Yes
Amount 1 kg.	Ø 18 cm	9	2:30 stir after approx. 1:00	Yes	1.	Yes
Making bechamel sauce						
Cookware: Saucepan						
Milk temperature: 7 °C						
Ingredients: 40 g of butter, 40 g of flour, 0.5 l of milk (3.5% fat) and a pinch of salt	Ø 14.5 cm					
1. Melt butter, mix in flour and salt and heat everything together		1	approx. 3:00	No		
2. Add milk and bring the sauce to a boil, stirring continuously		7	approx. 5:20	No		
3. Keep the bechamel sauce at a boil for two more minutes, stirring continuously					1	No

*Recipe according to DIN 44550

***Recipe according to DIN EN 60350-2

Tested dishes	Hotplate	Preheating			Cooking	
		Power level	Time (Min:S)	Cover	Power level	Cover
Cooking rice pudding						
Cookware: Pot Milk temperature: 7 °C Heat milk until it begins to bubble. Change the recommended heating level and add rice, sugar and salt to the milk						
Ingredients: 190 g. of short-grain rice, 23 g. of sugar, 750 ml. of milk (3.5% fat) and a pinch of salt	Ø 14.5 cm	8.	approx. 6:30	No	2 stir after approx. 10:00	Yes
Ingredients: 250 g. of short-grain rice, 30 g. of sugar, 1 l. of milk (3.5% fat) and a pinch of salt	Ø 18 cm					
Cooking rice*						
Cookware: Pot Water temperature 20 °C						
Ingredients: 125 g of short-grain rice, 300 g of water and a pinch of salt	Ø 14.5 cm	9	approx. 2:30	Yes	2	Yes
Ingredients: 250 g of short-grain rice, 600 g of water and a pinch of salt	Ø 18 cm	9	approx. 2:30	Yes	2.	Yes
Pan-frying pork sirloin						
Cookware: Frying pan Sirloin initial temperature: 7 °C 2 pieces of sirloin (total weight approx. 200 g, 1 cm thick)	Ø 18 cm	9	1:30	No	7	No
Frying crêpes**						
Cookware: Frying pan 55 ml of crêpe batter	Ø 18 cm	9	1:30	No	7	No
Frying frozen potato chips						
Cookware: Pot Ingredients: 1.8 kg of sunflower oil, for cooking: 200 g of frozen potato chips (e.g. McCain 123 Frites Original)	Ø 18 cm	9	Until the temperature of the oil reaches 180 °C	No	9	No

*Recipe according to DIN 44550

***Recipe according to DIN EN 60350-2

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