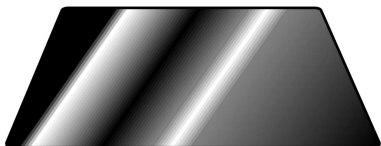


# SIEMENS



# Table of contents

<b>Important information</b> .....	<b>4</b>
Before switching on your appliance .....	4
Safety precautions .....	4
Reasons for damage .....	6
<b>Your new hob.</b> .....	<b>8</b>
The hotplates .....	9
Safety instructions. Residual heat .....	9
<b>Cooking</b> .....	<b>10</b>
Setting up .....	10
Table .....	10
Tips on saving energy .....	12
<b>Care and cleaning</b> .....	<b>12</b>
Care .....	12
Cleaning glass ceramic .....	12
Cleaning the hob surround .....	13
<b>Packaging and old appliances</b> .....	<b>14</b>
<b>After-sales service</b> .....	<b>14</b>

---

# Important information

**Read these instructions carefully.** Only after reading these will you be able to operate the appliance correctly.

Please keep the use and installation instructions in a safe place. If the appliance is passed to another person, please enclose the instructions.

---

## Before switching on your appliance

### Transport damage

Check your appliance after removing the packaging. If it has suffered any damage during transport, do not connect the appliance but contact the Technical Services department.

### Electrical connection or installation

Before using the appliance for the first time, you must ensure that the domestic electrical system is earthed and meets all the current safety regulations. An authorized electrician should install and connect your appliance.

Use of this appliance without an earth connection or incorrectly installed can cause serious injuries (injuries or electrocution), although this is very rare

The manufacturer does not accept any responsibility for any inappropriate use or for any injury caused by incorrect electrical installation.

---

## Safety precautions

### Overheated oil and fat

This appliance is intended only for domestic use. Only use the hob for food preparation.

Overheated oil or fat can ignite very quickly.

Risk of fire!

Never leave heating oil or fat unsupervised.

Should the oil ignite, do not try to put it out by pouring water on it.

Cover the pan with a lid or plate immediately.  
Switch off the hotplate.  
Leave the ovenware on the hotplate to cool down.

## **Hot hotplates**

Do not touch hot hotplates. There is a risk of burning.  
Children must be kept at a safe distance from the appliance. The residual heat indicator warns you that the hotplates are hot.

Never place combustible items on the hob.  
Risk of fire!

You must not keep any combustible items or aerosol cans in a drawer located under the hob. Risk of fire!

The service cables from electrical appliances must not touch the hot hotplates. This could cause damage to the hob and the cable insulation.

## **Wet saucepan bases and hotplates**

Steam pressure can be generated from the liquid between the base of the saucepan and the hotplate. The steam pressure could cause the pan to jump suddenly. There is a risk of injury.  
Always keep the hotplate and the bases of saucepans dry.

## **Cracks in the glass ceramic**

If there are fractures, flaws or cracks in the glass ceramic, there is a risk of electric shock.  
Switch off the appliance immediately.  
Isolate the appliance from the power supply at the fuse box.  
Call after-sales service.

## **The hotplate heats up, the indicator does not work**

Switch off the hotplate if the hotplate heats up but the indicator is not working. There is a risk of burning.  
Call after-sales service.

## **The hob switches off automatically**

If the hob switches itself off and can then no longer be used, disconnect it from the electricity supply immediately. The hob can be switched on again later.  
Risk of fire!  
Switch off the circuit breaker in the fuse box and call the after-sales service.

## **Incorrect repairs**

Incorrect repairs are dangerous. There is a risk of electrocution.  
Repairs may only be carried out by one of our experienced after-sales engineers.

## Power cable

Any work on the appliance, including replacing or fitting the power cable must be done by the Technical Services department.



The **intermittent working** of the cooking zones is not the result of any malfunction. They are working at their full power when switched on or off for longish periods of time according to the level of power selected. (The operating time is longer and temperature greater at a higher power level).

---

## Reasons for damage

### Saucepan and pan bases

Never use the hob instead of the kitchen unit worktop as a support or work surface.

Rough pan bases scratch the glass ceramic. Check your ovenware.

Avoid cooking on the hob with an empty pan, especially with enamel and aluminium pans. This could cause damage to the saucepan bases and glass ceramic.

Observe the manufacturer's instructions when using special ovenware.

### Hot pans and saucepans

Never place hot pans or saucepans on the control panel, display area or the frame.

This could cause damage.

### Salt, sugar and sand

Salt, sugar and sand cause scratches on the glass ceramic. Do not use the hob as a work surface or storage space.

### Hard and pointed objects

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

Do not store such objects above the hob.

### Food spills

Sugar and food with a high sugar content damage the hob. Remove food spills immediately with a glass scraper.

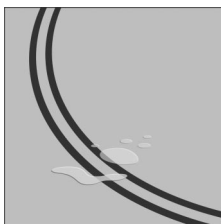
Caution The glass scraper has a sharp blade.

### Foil and plastic

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

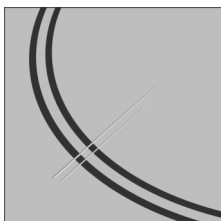
## Examples of possible damage

The following damage does not affect the performance or strength of your hob.



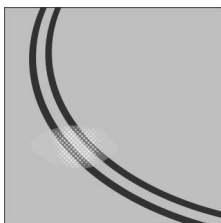
### **Presence of stains**

Formed by spilled or melted sugar or food with a high sugar content.



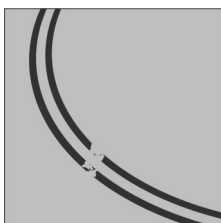
### **Scratches**

Due to salt, sugar, grains of sand or irregularities in the base of the saucepans.



### **Colour loss**

A colour change to a metallic shade due to wear by hobs or from the use of inappropriate cleaning products.



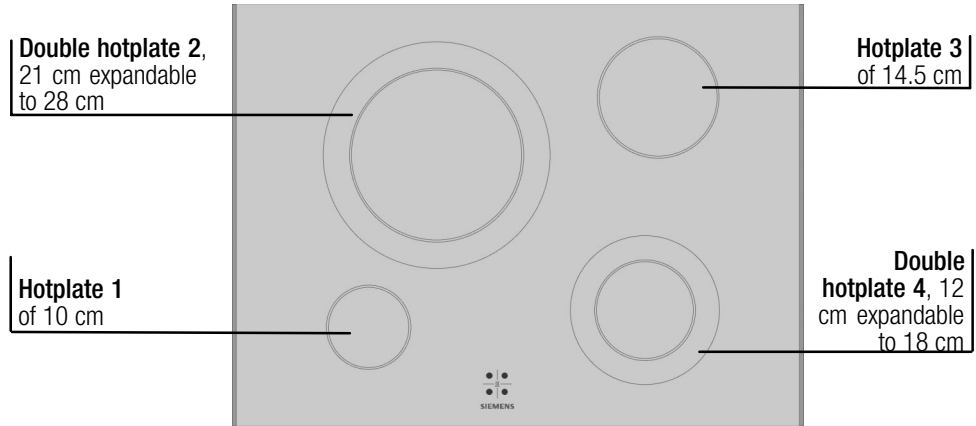
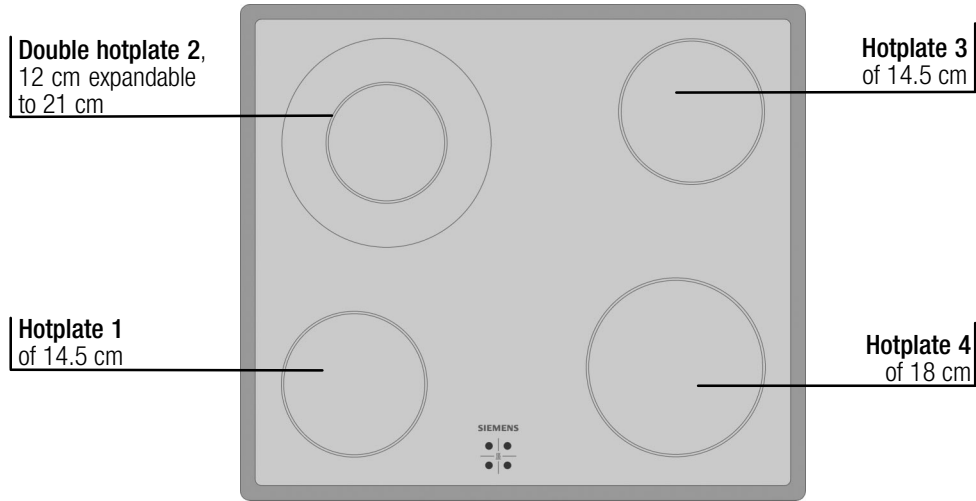
### **Decorative colour loss**

Grinding decoration due to the use of inappropriate cleaning products.

The various types of damage mentioned above are caused by the incorrect use of the appliance, and therefore they are not covered by the warranty, as they are not technical problems relating to the appliance.

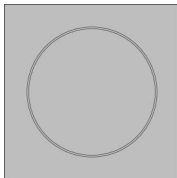
# Your new hob.

This manual will provide you with explanations about the use of different glass ceramic products. Identify which of the following appliances has the same characteristics as yours.



## The hotplates

### Single-circuit hotplate

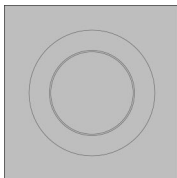


The cooking surface size of these hotplates cannot be altered.

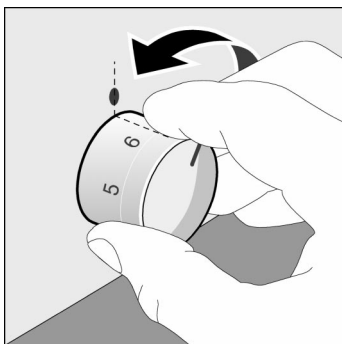
Select the correct hotplate.

The saucepan and hotplate sizes should match.

### Dual-circuit hotplate



The size of these hotplates can be altered. The hotplate must be switched on.



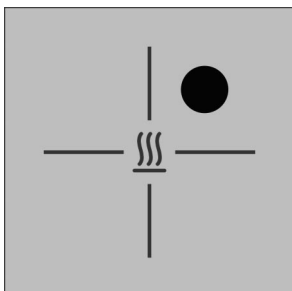
Turn on the hotplate:

Turn the control to the left, to maximum, past position 6. Release the control. It will automatically place itself on position 6. If you wish, you can turn the control to the right to position the whole cooking zone at a lower temperature: 5, 4, 3...etc.

To reuse the hotplate, turn the control to the left to position 0 and select the desired heat setting with the control.

## Safety instructions.

### Residual heat



Your hob has a residual heat indicator ● for each of the cooking zones. This indication is designed to warn you that this zone has been used and is still giving off sufficient heat to cause burns. You must therefore avoid the cooking zone which shows this indication ●.

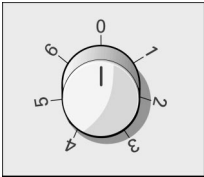
Although the hob is turned off, the residual heat indication will remain illuminated while the cooking zone is hot.



# Cooking

This section describes how to adjust the hotplates. The table shows the heat settings and cooking times for various dishes. The following tips help to save energy.

## Setting up



Adjust the heat setting of the hotplate using the hotplate control.

Cooking position 1 = Minimum power level

Cooking position 6 = Maximum power level

Each heat setting has an intermediate step. This is marked by a dot.

## Table

The following table provides a few examples. The cooking time may vary depending on the type of food, its weight, and quality. Deviations are therefore possible.

	Quantity	Heat setting 6	Ongoing cooking	Ongoing cooking time
<b>Melting</b>				
chocolate, chocolate coating,	100 g	-	1 - 1.	-
butter, honey	1 pck.	-	1 - 1.	-
gelatine				
<b>Heating</b>				
canned vegetables	400 g - 800 g	2 - 4 mins.	1 - 1.	3 - 6 mins.
clear soup	500 ml - 1 ltr	3 - 4 mins.	4 - 5	2 - 4 mins.
thick soup	500 ml - 1 ltr	2 - 4 mins.	1. - 2	2 - 4 mins.
milk	200 ml - 400 ml	2 - 4 mins.	1 - 1.	2 - 3 mins.
<b>Heating and keeping warm</b>				
stew (e.g. lentil stew)	400 g - 800 g	2 - 3 mins.	1 - 1.	
milk	500 ml - 1 ltr.	3 - 4 mins.	1 - 1.	

	Quantity	Heat setting 6	Ongoing cooking	Ongoing cooking time
<b>Defrosting and heating</b>				
frozen spinach	300 g - 600 g	4 - 5 mins.	1. - 2	5 - 15 mins.
frozen goulash	500 g - 1 kg	4 - 5 mins.	1. - 2	20 - 30 mins.
<b>Simmering</b>				
dumplings, meatballs (1 - 2 ltr. water)	4 - 8 pieces	8 - 12 mins.	2. - 3*	20 - 30 mins.
fish	300 g - 600 g	5 - 8 mins.	2. - 3*	10 - 15 mins.
<b>Cooking</b>				
rice (with double the amount of water)	125 g - 250 g	3 - 4 mins.	1. - 2	15 - 30 mins.
rice pudding (500 ml - 1 ltr. milk)	125 g - 250 g	4 - 6 mins.	1 - 1.	25 - 35 mins.
potatoes boiled in their skins with 1 - 3 cups of water	750 g - 1.5 kg	5 - 7 mins.	2. - 3	25 - 30 mins.
boiled potatoes with 1 - 3 cups of water	750 g - 1.5 kg	5 - 7 mins.	2. - 3	15 - 25 mins.
fresh vegetables with 1 - 3 cups of water	500 g - 1 kg	4 - 5 mins.	1. - 2	10 - 20 mins.
pasta (1 - 2 ltr. water)	200 g - 500 g	8 - 12 mins.	3. - 4*	6 - 10 mins.
<b>Roasting</b>				
roulade	4 servings	5 - 8 mins.	2. - 3	50 - 60 mins.
pot roast	1 kg	5 - 8 mins.	2. - 3	80 - 100 mins.
goulash	500 g	6 - 11 mins.	2. - 3	50 - 60 mins.
<b>Roasting</b>				
pancakes (Fladle, Swabian pancakes)		2 - 4 mins.	3. - 4	constant roasting
cutlet, breaded	1 - 2 pieces	2 - 4 mins.	3. - 4	6 - 10 mins.
steak	2 - 3 pieces	2 - 4 mins.	4 - 5	8 - 12 mins.
fish fingers	10 pieces	2 - 4 mins.	3. - 4	8 - 12 mins.
<b>Deep-fat frying</b>				
(in 1 - 2 ltr. of oil)				
deep-frozen foods	200 g per serving	10 - 15 mins.	5 - 6	constant deep-fat frying
others	400 g per serving	10 - 15 mins.	2 - 3	constant deep-fat frying
* Ongoing cooking without lid				

---

## Tips on saving energy

### The correct saucepan size

Use saucepans and pots with thick, even bases. Uneven bases increase the cooking time.

Select the correct saucepan size for each hotplate. The diameter of the bases of the saucepans and pots should match the size of the hotplate.

Note: Ovenware manufacturers often give the diameter of the top of the saucepan. It is usually larger than the diameter of the base of the saucepan.

Use a small saucepan for small quantities. A larger, less full saucepan requires more energy.

### Using a lid

Saucepans and pots should always be covered with a suitable lid. Cooking without a lid requires much more energy.

### Cooking with small quantities of water

Cook with small quantities of water. This saves energy and helps vegetables to retain vitamins and minerals.

### Lowering the heat setting

Switch down to a lower heat setting in good time.

---

## Care and cleaning

Do not use high pressure cleaners or steam jets.

---

### Care

Clean your hob using a protective/care product for glass ceramic. It coats the cooking surface with a glossy, dirt-repellent film. Your hob will continue to look good for a long time. It makes cleaning easier.

---

### Cleaning glass ceramic

Clean the hob after each use. This prevents food from being burnt into the hob surface.

### Cleaning agents

Only use cleaning agents which are suitable for glass ceramic, e.g. CERA CLEAN, cera-fix, Sidol for ceran + steel.

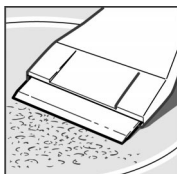
Water marks can also be removed using lemon juice or vinegar.

## Unsuitable cleaning agents

Do not use:

Abrasive sponges, scouring pads or aggressive cleaning agents, such as oven spray or stain remover.

## Glass scraper



You can remove thick dirt best with a glass scraper.

Remove the protective cover from the glass scraper. Only use the blade to clean the glass ceramic surface. The casing may scratch the ceramic surface.



The blade is very sharp. There is a risk of injury. Cover the blade after cleaning.

Replace damaged blades immediately.

## How to clean the glass ceramic cooking surface

Use the glass scraper to remove food residues and grease splashes.

Use a cleaning product and kitchen towel to clean the surface when it is luke warm. If the surface is still too hot it can become stained.

Wipe the surface and rub dry with a soft cloth.

## Shimmering metallic discoloration

Discoloration is caused by pan abrasion or the use of unsuitable cleaning agents. This is very difficult to remove. Use Hob Clean or Sidol for ceran + steel. Our after-sales service can remove discoloration, but will charge for this service.

## Control panels

Always keep the control panels clean and dry. Food residues and spills can impair the function of the control panels.

---

## Cleaning the hob surround

Only use warm soapy water.

Do not use anything which is sharp or abrasive. The glass scraper is unsuitable. The hob surround could be damaged.

Neither lemon juice nor vinegar should be used for cleaning the hob surround.

This could result in matt patches.

---

# Packaging and old appliances

## Disposing in an environmentally-responsible manner

Unpack the appliance and dispose of the packaging in an environmentally-responsible manner.



This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE).

This guideline is the frame of a European-wide validity of return and recycling on Waste Electrical and Electronic Equipment.

---

## After-sales service

Our after-sales service is there for you if your hob should need to be repaired. You will find the address and telephone number of your nearest after-sales service centre in the phone book. The after-sales service centres listed will also be happy to advise you of a service point in your local area.

### 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 in the appliance booklet.



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

9000147273 00 8601