

Instruction manual

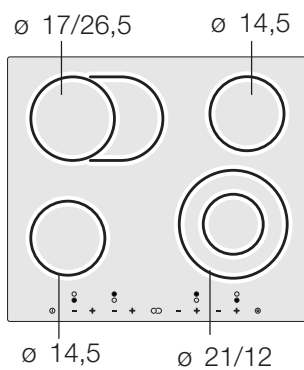


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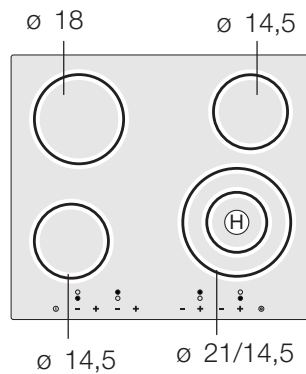
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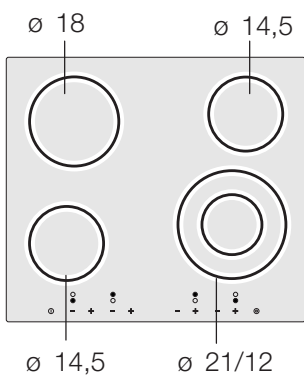
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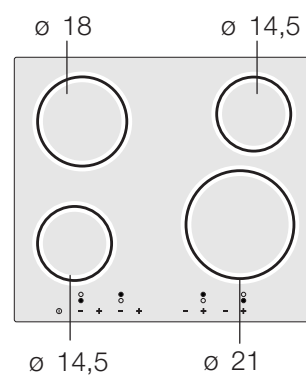
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# Table of contents

<b>Important information</b>	<b>4</b>
Safety precautions	4
Causes of damage	5
<b>Getting to know your appliance</b>	<b>6</b>
The control panel	6
The hotplates	7
Residual heat indicator	7
<b>Main switch with childproof lock</b>	<b>8</b>
Main switch	8
Childproof lock	8
<b>Cooking</b>	<b>9</b>
Setting procedure	10
Table	11
Tips to save energy	12
<b>Cooking with the electronic boil start control</b>	<b>13</b>
Setting procedure	13
Tables	14
Tips for the electronic boil start control	15
<b>Automatic time limiter</b>	<b>15</b>
<b>Care and cleaning</b>	<b>16</b>
Care	16
Cleaning the ceramic	16
Cleaning the hob surround	16
<b>Troubleshooting</b>	<b>17</b>
<b>Packaging and old appliances</b>	<b>18</b>
<b>After-sales service</b>	<b>18</b>

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# Important information

Please read this instruction manual carefully. This will enable you to operate your hob safely and correctly.

Please keep the instruction manual, installation instructions and the appliance certificate in a safe place. Please pass on this documentation to the new owner if you sell the appliance.

## Transport damage

Check the hob for damage after unpacking it. Do not connect the appliance if it has been damaged in transport.

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## Safety precautions

### Overheated oil and fat

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

Overheated oil or fat can ignite very quickly. This poses a risk of fire.  
Never leave fat or oil heating unattended.  
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.

### Hot hotplates

Do not touch hot hotplates. There is a risk of burning. Children must be kept at a safe distance from the appliance.

Never place combustible items on the hob. This poses a risk of fire.

You must not keep any combustible items or aerosol cans in drawers located under the hob. This poses a risk of fire.

### 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.

<b>Cracks in the ceramic</b>	<p>If there are fractures, flaws or cracks in the ceramic, there is a risk of electric shock.</p> <p>Isolate the appliance from the power supply at the fuse box.</p> <p>Call the after-sales service.</p>
<b>The hotplate heats up, the indicator does not work</b>	<p>If the hotplate is heating up but the indicator does not work, switch off the hotplate. There is a risk of burning.</p> <p>Call the after-sales service.</p>
<b>The hob switches off automatically</b>	<p>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. This poses a risk of fire.</p> <p>Switch off the circuit breaker in the fuse box and call the after-sales service.</p>
<b>Incorrect repairs</b>	<p>Incorrect repairs are dangerous. There is a risk of electrocution.</p> <p>Repairs may only be carried out by one of our experienced after-sales engineers.</p>

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## Causes of damage

<b>Bases of pots and pans</b>	<p>Rough pot and pan bases scratch the ceramic.</p> <p>Avoid cooking on the hob with an empty pan. This may cause damage.</p>
<b>Hot pots and pans</b>	<p>Never place hot pots and pans on the control panel, the display area or on the surround.</p> <p>This may cause damage.</p>
<b>Salt, sugar and sand</b>	<p>Salt, sugar and sand cause scratches on the ceramic.</p> <p>Do not use the hob as a work surface or storage space.</p>
<b>Hard and pointed objects</b>	<p>Damage can occur if hard or pointed objects fall on the hob.</p>
<b>Pans boiling over</b>	<p>Sugar and food with a high sugar content damage the hob. Remove spills immediately with a glass scraper.</p>
<b>Shimmering metallic discolouration</b>	<p>Discolouration may be caused by pan abrasion and use of unsuitable cleaning agents.</p>

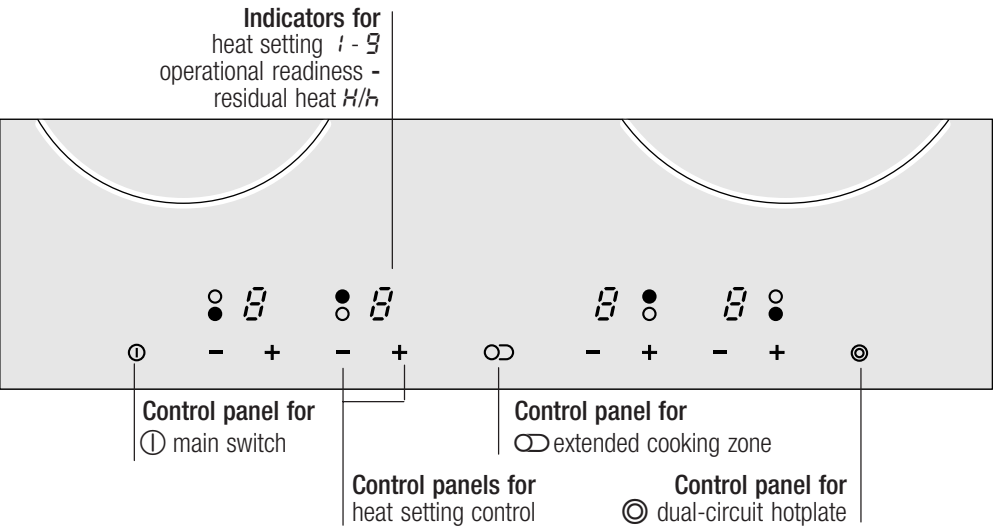
**Foil and plastic**

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

**Getting to know your appliance**

The instruction manual is the same for various different hobs. On page 2, there is an overview of the models with dimensions.

**The control panel**



**Control panels**





When you touch a symbol, the respective function is activated.

**Notes**

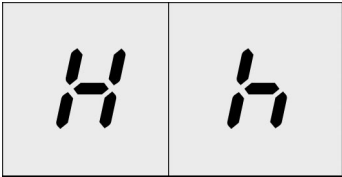
The settings remain unchanged if you touch several fields at the same time. You can therefore mop up spills on the control panel.

Always keep the control panels dry. Moisture affects correct operation.

# The hotplates

Hotplate	Switching on and off
<input type="radio"/> Single circuit hotplate	
<input checked="" type="radio"/> Dual-circuit hotplate	Touch the  symbol.
 Extended cooking zone	Touch the  symbol.
 Halogen hotplate	Note: Do not look into the halogen light, as the glare can damage the eyes.
Switching the hotplate on: the corresponding displays light up. Switching the hotplates on: the size which was last set is automatically selected.	

## Residual heat indicator



### Caution

The hob has a two-stage residual heat indicator for each hotplate.

If **H** appears on the display the hotplate is still hot. It may be used, for example, to keep a small meal warm or to melt chocolate coating.

As the hotplate cools off more, the display changes to **h**. The display remains lit until the hotplate has cooled sufficiently.

After a power cut, the residual heat indicator will no longer be active. The hotplates may still be hot.

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# Main switch with childproof lock

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## Main switch

### Switching the hob on

The main switch is used to switch on the electronics of the control panel. The hob is then ready for use.

### Switching the hob off

Touch the ① symbol until the – hotplate indicators light up.

Touch the ① symbol until the – hotplate indicators go out. All hotplates switch off. The residual heat indicator remains on until the hotplates have cooled down sufficiently.


### Notes

The hob switches off automatically if all hotplates have been switched off for more than 10 seconds.

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## Childproof lock

You can lock the hob to prevent your children from switching on the hotplates.


To switch on, the main switch must then be touched for longer than 4 seconds. The  indicator will flash during this time. The hob is switched on as soon as the indicator goes out.

The hob can be locked temporarily or permanently:

### Locking the hob temporarily

You can lock the hob once, e.g. if small children are coming to visit.

The hob must be switched off.

Touch the ① main switch for longer than 4 seconds. The  indicator lights up for 10 seconds, then goes out. The hob is locked.

### Releasing the temporary lock

Touch the ① main switch for longer than 4 seconds. The hob is switched on. The hob is unlocked.


### Locking the hob permanently

You can lock the hob permanently. Whenever the hob is switched off, it is locked. To switch on, the main switch must then be touched for longer than 4 seconds.



### Activating the permanent lock

The permanent lock has to be activated just once:

1. Switch on the hob using the main switch.
2. Set all 4 hotplates to heat setting 2.
3. Switch off the hotplates one after the other from right to left.
4. Touch the main switch for at least 5 seconds. After this time, the  indicator lights up for 10 seconds and then goes out.

The permanent lock is activated.

### Releasing the permanent lock

You can release the permanent lock. Proceed in the same manner as for activating.

### Caution

Water used for cleaning, spilt food and objects placed on the ① main switch can cause the childproof lock to be unintentionally activated or deactivated.

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## Cooking

### + and – on the control panel

Using the + and – symbols, set the desired heat setting.

Heat setting 1 = lowest power level

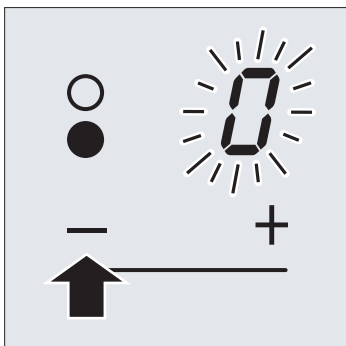
Heat setting 9 = highest power level.

Every heat setting has an intermediate setting. This is identified by a dot.

### Note

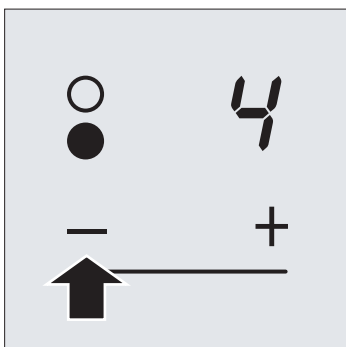
Hotplate temperature is regulated by the heat switching on and off. The heat can also switch on and off on the highest setting.

## Setting procedure



The hob must be switched on.

1. Touch the + or – symbol.  
0 flashes in the display.



2. Touch the + or – symbol within 5 seconds.  
The basic setting appears.  
+ symbol = heat setting 9  
– symbol = heat setting 4

3. To change the heat setting:  
Touch the + or – symbol until the desired heat setting appears.

Touch the – symbol until 0 appears.

If you have selected a high setting, you may also touch the + symbol until 9 appears. Touch the + symbol again, 0 appears.

The hotplate is switched off, and the residual heat indicator appears after approximately 5 seconds.

## Switching off the hotplate

# Table

The cooking time may vary depending on the type of food, its weight and quality. Deviations are therefore possible.

	Quantity	Heat setting 9	Ongoing cooking	Ongoing cooking time
<b>Melting</b>				
chocolate, chocolate coating,				
butter, honey	100 g	-	1-2	-
gelatine	1 pkt	-	1-2	-
<b>Heating</b>				
canned vegetables	400 g-800 g	2-4 mins	1-2	3-6 mins
clear soup	500 ml-1 litre	3-4 mins	7-8	2-4 mins
thick soup	500 ml-1 litre	2-4 mins	2-3	2-4 mins
milk**	200 ml-400 ml	2-4 mins	1-2	2-3 mins
<b>Heating and keeping warm</b>				
stew (e.g. lentil stew)	400 g-800 g	2-3 mins	1-2	
milk	500 ml-1 litre	3-4 mins	1-2	
<b>Defrosting and heating</b>				
frozen spinach	300 g-600 g	4-5 mins	2-3	5-15 mins
frozen goulash	500 g-1 kg	4-5 mins	2-3	20-30 mins
<b>Simmering</b>				
dumplings,				
meatballs (1-2 litres water)	4-8 pieces	8-12 mins	4-5*	20-30 mins
fish	300 g-600 g	5-8 mins	4-5*	10-15 mins
<b>Boiling</b>				
rice (1 part rice to 2 parts water)	125 g - 250 g	3-4 mins	2-3	15-30 mins
rice pudding (500 ml-1 litre milk)	125 g - 250 g	4-6 mins	1-2	25-35 mins
potatoes boiled in their skins				
with 1 - 3 cups water	750 g - 1.5 kg	5-7 mins	4-5	25-30 mins
boiled potatoes with 1 - 3 cups water	750 g - 1.5 kg	5-7 mins	4-5	15-25 mins
fresh vegetables with				
1 - 3 cups water	500 g - 1 kg	4-5 mins	2-3	10-20 mins
pasta (1-2 litres water)	200 g - 500 g	8-12 mins	6-7*	6-10 mins

	Quantity	Heat setting 9	Ongoing cooking	Ongoing cooking time
<b>Roasting</b>				
roulade	4 pieces	5-8 mins	4-5	50-60 mins
pot roast	1 kg	5-8 mins	4-5	80-100 mins
goulash	500 g	6-11 mins	4-5	50-60 mins
<b>Roasting</b>				
pancakes (Flädle, Swabian pancakes)		2-4 mins	6-7	Continuous frying
cutlet, breaded	1-2 pieces	2-4 mins	6-7	6-10 mins
steak (approx. 3 cm thick)	2-3 pieces	2-4 mins	7-8	8-12 mins
fish fingers	10 pieces	2-4 mins	6-7	8-12 mins
<b>Deep-fat frying</b>				
(in 1-2 litres oil)				
deep-frozen foods (e.g. frozen chips)	200 g per serving	10-15 mins	8-9	constant deep-fat frying
others	400 g per serving	10-15 mins	4-5	constant deep-fat frying
* Ongoing cooking without lid				
** Without lid				

## Tips to save energy

### Use the right sized pan

Use pots and pans with thick, even bases. Using cookware with uneven bases increases energy consumption.

The diameter of your pot or pan at the base should match the size of the hotplate.  
Please note: Cookware manufacturers often specify the diameter of the top of the pan. This is usually bigger than the diameter of the base of the pan.

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

### Put the lid on

Always use the right lid for the particular pot or pan. Cooking without the lid requires four times as much energy.

**Use less water when cooking**

Use less water when cooking. It saves energy. It also conserves vitamins and minerals in vegetables.

**Turn down**

Switch to a lower heat setting as soon as possible.

**Use residual heat**

For longer cooking times, you can switch the hotplate off 5 to 10 minutes before the end of cooking.

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## Cooking with the electronic boil start control

It is no longer necessary to switch on the hotplate, wait for the pan to boil and then change the setting. You simply start with the heat setting you require for simmering.

The hotplate initially heats up using the highest heat setting, and then automatically switches back to the heat setting selected.

The time taken for the hotplate to heat up depends on the simmer setting selected.

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## Setting procedure

1. Set the required simmer setting for the hotplate.
2. Touch the + and – symbols at the same time.  
Electronic boil start control is activated. **H** and the simmer setting flash alternately in the display.

After the food has been brought to the boil, only the simmer setting remains lit on the display.

## Tables

Refer to the following table for which appliances the electronic boil start control is suitable for.

The smaller amounts specified are suitable for the smaller hotplates, the larger amounts for the larger hotplates. The values specified are guidelines only.

Appliances with electronic boil start control	Quantity	Heat setting	Cooking time in minutes
<b>Heating</b>			
canned vegetables	400 g - 800 g	A 1 - 2	5 - 10
clear soup	500 ml - 1 ltr.	A 7 - 8	4 - 7
thick soup	500 ml - 1 ltr.	A 2 - 3	3 - 6
milk	200 ml - 400 ml	A 1 - 2	4 - 7
<b>Heating and keeping warm</b>			
stew (e.g. lentil stew)	400 g - 800 g	A 1 - 2	-
<b>Defrosting and heating</b>			
frozen spinach	300 g - 600 g	A 2 - 3	10 - 20
frozen goulash	500 g - 1 kg	A 2 - 3	20 - 30
<b>Simmering</b>			
fish	300 g - 600 g	A 4 - 5*	20 - 25
<b>Cooking</b>			
rice (with double the amount of water)	125 g - 250 g	A 2 - 3	20 - 35
boiled potatoes with 1 - 3 cups of water	750 g - 1.5 kg	A 4 - 5	30 - 40
boiled potatoes with 1 - 3 cups of water	750 g - 1.5 kg	A 4 - 5	20 - 30
fresh vegetables with 1 - 3 cups of water	500 g - 1 kg	A 2 - 3	10 - 20
<b>Roasting</b>			
roulade	4 pieces	A 4 - 5	50 - 60
pot roast	1 kg	A 4 - 5	80 - 100
<b>Roasting</b>			
fish fingers	10 servings	A 6 - 7	8 - 12
pancakes (Fladle, Swabian pancakes)		A 6 - 7	constant roasting
cutlet, breaded	1 - 2 servings	A 6 - 7	8 - 12

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## Tips for the electronic boil start control

### The food does not boil with electronic boil start control

Electronic boil control is designed to conserve food's nutritional value while using little water for cooking. Add only approximately 3 cups of water to the food for large hotplates and approximately 2 cups of water for small hotplates.

Place a lid on the saucepan.

Electronic boil start control is not suitable for food that is cooked in a large volume of water (e.g. pasta).

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## Automatic time limiter

If a hotplate is in constant use for a long time without the setting being changed, the automatic time limiter is activated.

The hotplate heating is interrupted.

An *F* and an *B* flash alternately in the hotplate indicator.

If you touch the + symbol, the display goes out. Now you can reset the hotplate.

The time at which the time restriction is activated depends on the heat setting (1 to 10 hours).

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# Care and cleaning

Do not use high-pressure cleaners or steam jets.

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## Care

Your hob can be cared for using a protective agent and cleaning product which is suitable for ceramic.

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## Cleaning the ceramic

Clean the hob each time you use it. In this way, spills will not burn on.

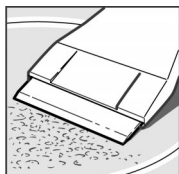
### Cleaning agents

Only use cleaning agents which are suitable for ceramic.

### Unsuitable cleaning agents

Never use:  
Scouring sponges, abrasive materials or harsh cleaning products such as cooker spray and spot remover.

### Glass scraper



Heavy soiling is best removed with a glass scraper.

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



The blade is very sharp. There is a risk of injury. After cleaning, replace the protective cover.

Replace damaged blades immediately.

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## Cleaning the hob surround

Use only warm, soapy water.  
Do not use sharp tools or abrasive cloths or cleaners. The glass scraper should not be used for this purpose. The hob surround may be damaged by this.



# Troubleshooting

Malfunctions often have simple explanations. Please read the following notes before calling the after-sales service.

**The hob does not work**

Check whether the household fuses for the appliance are OK. Check whether there is a power cut.

**E flashes on the hotplate indicators**

The control panel is damp or there is an object on the control panel. Remedy the cause and select new settings.

**E 1 appears on display with numbers**

If E 1 appears on the display panels with numbers, there is a fault in the electronics. Switch the appliance off and back on again either using the house fuse box or the circuit breaker in the fuse box. If the display appears again, call the after-sales service.

**F appears on display with numbers**

If F and a number flash alternately on the displays, your appliance has recognised a fault. The following table provides ways to remedy these.

Display	Fault	Action
F2	The electronics have overheated and have switched off the corresponding hotplate.	F2 disappears when the electronics have sufficiently cooled down and the message is cancelled by touching a control panel.*
F4	The electronics have overheated and have switched off all hotplates.	F4 disappears when the electronics have sufficiently cooled down and the message is cancelled by touching a control panel.*
F8	The hotplate was in use for too long.	You can switch it right back on.

\* Do not place hot pans alongside or on the control panel

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# 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 labelled in accordance with the European Directive 2002/96/EC 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.

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## After-sales service

### E number and FD number

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.

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.

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This image shows a full page of blank white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page, providing a template for writing or drawing. There are no margins, text, or other markings on the page.

This image shows a full page of blank handwriting practice paper. It features multiple sets of horizontal lines. Each set consists of three lines: two outer lines and one middle line, creating uniform rows for letter height and placement. The lines are evenly spaced across the entire page, providing a guide for consistent letter formation. There are no margins, text, or other markings present.

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