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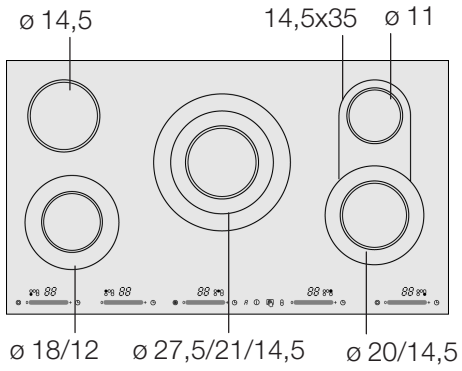
Instruction manual

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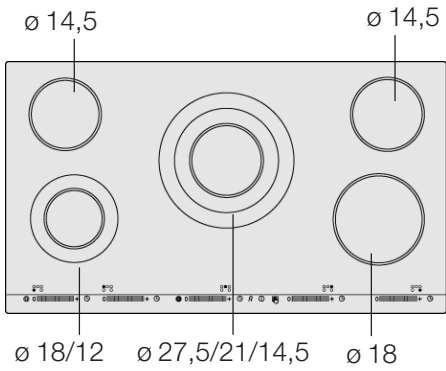


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Safety precautions

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. If the appliance changes owners, this documentation should always be included.

Check the appliance for damage after unpacking it. Do not switch on the appliance if it is damaged.

Safety information for this appliance

Safe operation

This appliance is intended only for domestic use. This appliance must only be used for food preparation.

Adults and children must not operate the appliance without supervision if

- they do not have the physical or mental ability,
- or they lack the knowledge and experience required,

to operate the appliance correctly.

Overheated oil and fat

Risk of fire. Overheated oil or fat can ignite very quickly. Never leave hot oil or fat unattended. Never attempt to extinguish burning fat or oil with water. Extinguish the flames with a lid or a plate. Switch the hotplate off.

Hot hotplates

Risk of burning. Never touch hot hotplates. Small children must be kept at a safe distance from the hob.

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

Risk of fire. Do not keep combustible objects or aerosol cans in drawers directly underneath the hob.

Wet saucepan bases and hotplates

Risk of injury. Steam pressure may build up if there is liquid between the saucepan base and the hotplate. This may cause the pan to jump suddenly. Always keep the hotplate and the bases of saucepans dry.

Cracks in the ceramic	Risk of electric shock. Switch off the circuit breaker in the fuse box if the ceramic has fractures, flaws or cracks. Call the after-sales service.
The hotplate heats up but the display does not work	Risk of burning. Switch off the hotplate if the display is not working. Call the after-sales service.
The hob switches off automatically	Risk of fire. If the hob switches itself off and can then no longer be used, it may unexpectedly switch itself on later. In order to prevent this, disconnect the hob from the power supply. To do so, switch off the circuit breaker in the fuse box. Call the after-sales service.
Incorrect repairs	Risk of electric shock. Incorrect repairs are dangerous. Switch off the circuit breaker in the fuse box, if the appliance is faulty. Call the after-sales service. Repairs may only be carried out, and damaged power cables replaced, by one of our experienced after-sales engineers.

Causes of damage

Bases of pots and pans	Rough pot and pan bases scratch the ceramic. Avoid cooking on the hob with an empty pan. This may cause damage.
Hot pots and pans	Never place hot pots or pans on the control panel, the display area or the surround. This may cause damage.
Salt, sugar and sand	Salt, sugar and sand cause scratches on the 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.
Food spills	Sugar and food with a high sugar content damage the hob. Remove spills immediately with a glass scraper.
Unsuitable cleaning agents	Metallic discolouration may be caused by pan abrasion and the use of unsuitable cleaning agents.
Foil and plastic	Aluminium foil and plastic containers melt on hot hotplates. Oven protective foil is not suitable for your hob.

Environmental protection

Environmentally-friendly disposal



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

This appliance is labelled in accordance with European Directive 2002/96/EU on Waste Electrical and Electronic Equipment - WEEE.

The directive provides a framework for the collection and recycling of old appliances, which is valid across the EU.

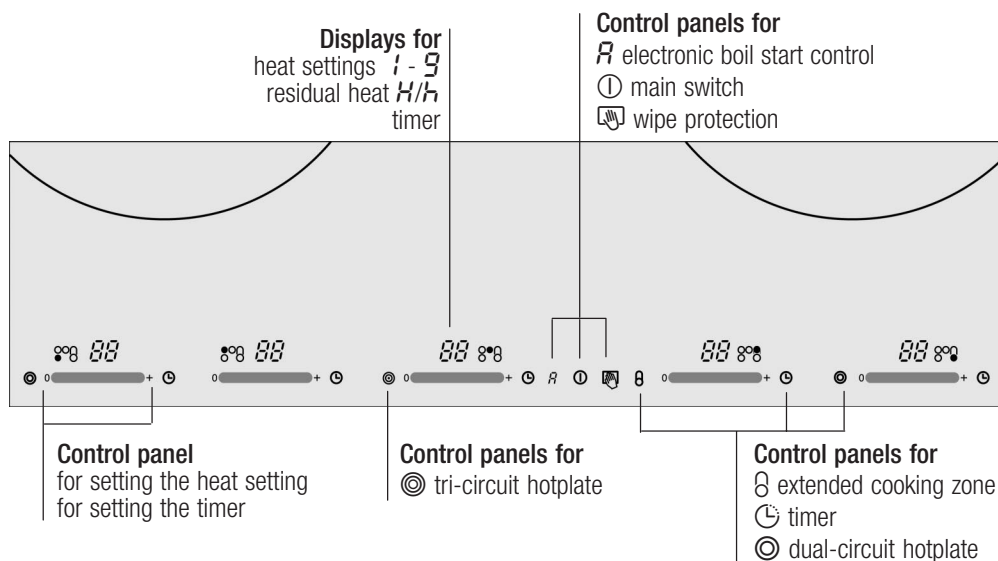
Tips for saving energy

- Use pots and pans with thick, even bases. Using cookware with uneven bases increases energy consumption.
- The diameter of the base of your pot or pan 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.
- Always use the right lid for the pan in question. Cooking without the lid requires four times as much energy.
- Use only a little water when cooking. This saves energy. It also preserves vitamins and minerals in vegetables.
- Switch to a lower heat setting as soon as possible.
- Use the residual heat of the hob. For longer cooking times, you can switch the hotplate off 5 to 10 minutes before the end of cooking.

Getting to know your appliance

The instruction manual is the same for various different hobs. An overview of the models with their dimensions is given on *page 2*.

The control panel



Control panels

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

Note

Always keep the control panels dry. Moisture reduces their effectiveness.

The hotplates

Hotplate	Activating and deactivating
○ Single-circuit hotplate	
⊙ Dual-circuit hotplate	Touch the ⊙ symbol
⊙ Tri-circuit hotplate	Touch the ⊙ symbol

When the hotplate is activated, the corresponding indicator lights up.


When a hotplate is switched on, the last selected size is automatically selected again.

hotplates with bridge heating element

Two individual hotplates can be interconnected with a bridge heating element to create one large extended cooking zone

Under normal operation, these hotplates both work just like a normal single-circuit and dual-circuit hotplate.


To activate the bridge heating element:

At least one hotplate must be switched on. Touch the  symbol. The indicator lamp is then lit and the extended cooking zone is switched on.

The bridge heating element can also be switched on when both hotplates are in operation. The extended cooking zone is then set to the lower heat setting of the two hotplates. You can also adjust the heat setting using the control panels for either hotplate.

The outer filament circuit on the dual-circuit hotplate and the extended cooking zone cannot be switched on at the same time. If one is switched on, the other is automatically disabled.

To switch off the bridge heating element:

Touch the  symbol. The hotplates are switched off

Residual heat indicator

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 down further, the display changes to **h**. The display remains lit until the hotplate has cooled sufficiently.

Setting the hob

This section informs you how to set the hotplates. The table shows heat settings and cooking times for various meals.

Switching the hob on and off

Switch the hob on and off using the main switch.

To switch on: touch the ① symbol. The indicator above the main switch lights up. The hob is ready.

To switch off: touch the ① symbol until the indicator above the main switch goes out. All hotplates are switched off. The residual heat indicator remains on until the hotplates have cooled down sufficiently.

Note

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

Setting a hotplate

Set the required heat setting on the control panel.

Heat setting 1 = lowest setting

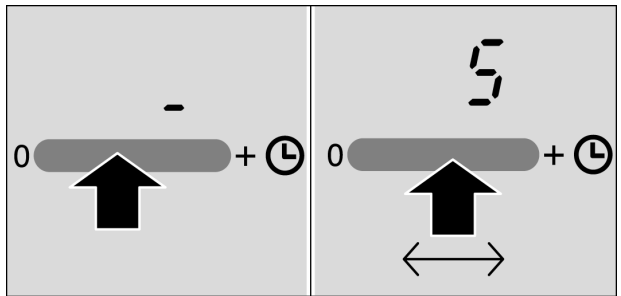
Heat setting 9 = highest setting

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

To set a heat setting:

The hob must be switched on.

1. Touch the hotplate control panel to select the hotplate.
2. Within the next 5 seconds, slide your finger along the control panel until the desired heat setting appears on the heat setting display.



Changing the heat setting

Set the new heat setting on the hotplate control panel.

Switching off the hotplate

Set the setting to 0 on the hotplate control panel.

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

Note

The hotplate is regulated by switching the heating element on and off. The heating element may switch on and off even at full power.

Table of cooking times

The following table provides some examples.

Cooking times may vary depending on the type of food, its weight and quality. Deviations are therefore possible.

For bringing liquids to the boil, use heat setting 9.

	Ongoing cooking setting	Simmer time in minutes
Melting		
Chocolate, couverture, butter, honey	1-2	-
Gelatine	1-2	-
Heating and keeping warm		
Stew (e.g. lentil stew)	2	-
Milk**	1-2	-
Heating sausages in water**	3-4	-
Defrosting and heating		
Spinach, frozen	2-3	20-30 mins
Goulash, frozen	2-3	10-15 mins
Poaching, simmering		
Dumplings	4-5*	20-30 mins
Fish	4-5*	10-15 mins
White sauces, e.g. Béchamel	1-2	3-6 mins
Emulsified sauces, e.g. Béarnaise sauce, Hollandaise sauce	3-4	8-12 mins
Boiling, steaming, stewing		
Rice (with double the quantity of water)	2-3	15-30 mins
Rice pudding	1-2	25-35 mins
Unpeeled boiled potatoes	4-5	25-30 mins
Boiled potatoes	4-5	15-25 mins
Pasta, noodles	6-7*	6-10 mins
Stew, soups	3-4	15-60 mins
Vegetables	2-3	10-20 mins
Vegetables, frozen	3-4	10-20 mins
Cooking in a pressure cooker	4-5	-
Braising		
Roulades	4-5	50-60 mins
Pot roasts	4-5	60-100 mins
Goulash	2-3	50-60 mins

	Ongoing cooking setting	Simmer time in minutes
Frying		
Escalope, plain or breaded	6-7	6-10 mins
Escalope, frozen	6-7	8-12 mins
Cutlet, plain or breaded	6-7	8-12 mins
Steak (3 cm thick)	7-8	8-12 mins
Chicken breast (2 cm thick)	5-6	10-20 mins
Chicken breast, frozen	5-6	10-30 mins
Fish and fish fillet, plain	5-6	8-20 mins
Fish and fish fillet, breaded	6-7	8-20 mins
Fish and fish fillet, breaded and frozen, e.g. fish fingers	6-7	8-12 mins
Scampi and prawns	7-8	4-10 mins
Stir fry, frozen	6-7	6-10 mins
Pancakes	6-7	continuous
Omelette	3-4	continuous
Fried eggs	5-6	3-6 mins
Deep frying (fry 150-200 g per portion in 1-2 l oil**)		
Frozen products, e.g. chips, chicken nuggets	8-9	
Croquettes	7-8	
Meat balls	7-8	
Meat, e.g. chicken portions	6-7	
Fish, breaded or battered	5-6	
Vegetables, mushrooms, breaded or battered	5-6	
Small baked products, e.g. doughnuts, fruit in batter	4-5	
* Simmering without lid		
** Without lid		

Electronic boil start control

The electronic boil start control heats the hotplate using the highest heat setting and then switches down to the simmer setting you have selected.

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

Setting the electronic boil start control

1. Set the desired simmer setting for the hotplate.
2. In the next 10 seconds, touch the **R** symbol.

R and the simmer setting light up on the display. The electronic boil start control is activated.

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

Table of cooking times for electronic boil start control

The table below shows which dishes electronic boil start control can be used for.

The smaller quantities specified are for the smaller hotplates and the larger quantities are for the larger hotplates. The values given are guidelines.

Dishes with electronic boil start control	Quantity	Heat setting	Total cooking time in minutes
Heating			
Stock	500 ml-1 l	A 7-8	4-7 mins
Creamy soups	500 ml-1 l	A 2-3	3-6 mins
Milk**	200-400 ml	A 1-2	4-7 mins
Heating and keeping warm			
Stew (e.g. lentil stew)	400-800 g	A 1-2	-
Defrosting and heating			
Frozen spinach	300-600 g	A 2-3	10-20 mins
Frozen goulash	500 g-1 kg	A 2-3	20-30 mins

Dishes with electronic boil start control	Quantity	Heat setting	Total cooking time in minutes
Poaching			
Fish	300-600 g	A 4-5*	20-25 mins
Boiling			
Rice (with double the quantity of water)	125-250 g	A 2-3	20-35 mins
Unpeeled boiled potatoes with 1-3 cups of water	750 g-1.5 kg	A 4-5	30-40 mins
Boiled potatoes with 1-3 cups of water	750 g-1.5 kg	A 4-5	20-30 mins
Vegetables with 1-3 cups of water	500 g-1 kg	A 2-3	15-20 mins
Frozen vegetables with 1-3 cups of water	500 g-1 kg	A 4-5	
Braising			
Roulades	4 pieces	A 4-5	50-60 mins
Pot roasts	1 kg	A 4-5	80-100 mins
Frying			
Escalope, plain or breaded	1-2	A 6-7	8-12 mins
Cutlet, plain or breaded	1-2	A 6-7	8-12 mins
Steak (3 cm thick)	1-2	A 7-8	8-12 mins
Fish and fish fillet, breaded	1-2	A 6-7	8-12 mins
Fish and fish fillet, breaded and frozen, e.g. fish finger	200-300 g	A 6-7	8-12 mins
Pancakes		A 6-7	continuous frying
* Simmering without lid			
** Without lid			

Tips for the electronic boil start control

Electronic boil start 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).

Childproof lock

You can use the childproof lock to prevent children from switching on the hotplates.

Switching the childproof lock on and off

The hob must be switched off.

To switch on: touch the ① symbol for approximately 4 seconds. The ① symbol lights up for 10 seconds. The hob is locked.

To switch off: touch the ① symbol for approximately 4 seconds. The hob is unlocked.

Automatic childproof lock

Switching on and off

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

The hob must be switched off.

1. Switch on the hob.
2. Set all hotplates to heat setting 2.
3. Switch off the hotplates one after the other from right to left.
4. Touch the ① symbol for 5 seconds.

A signal sounds. The automatic childproof lock is activated.

You can switch off the automatic childproof lock in the same way as you switched it on.

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.

Timer

The timer can be used in two different ways:

- To switch a hotplate off automatically
- As a kitchen timer

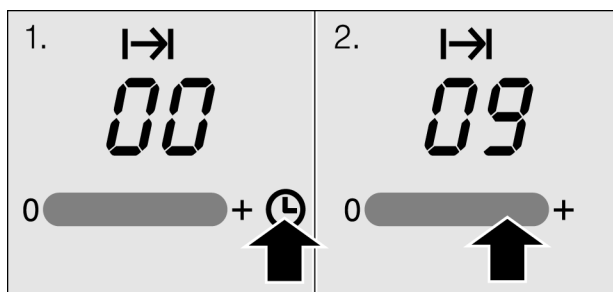
Automatic hotplate switch-off

Enter a cooking time for the relevant hotplate. When the cooking time has elapsed, the hotplate switches off automatically.

Setting the cooking time

The hotplate must be switched on.

1. Touch the \ominus symbol for the desired hotplate. 00 lights up in the timer display and the $I \rightarrow I$ indicator appears.
2. Touch the desired preset on the control panel. The possible presets from left to right are 1, 2, 3..... to 10 minutes.



3. Slide your finger along the control panel repeatedly, within 5 seconds, until the desired cooking time is achieved.

The cooking time set is displayed for 5 seconds and then starts to count down.

Automatic setting

If you touch control panel presets 1 to 5 for a longer time, the cooking time automatically counts back down to one minute.

When the cooking time has elapsed

If you touch control panel presets 6 to 10 for a longer time, the cooking time automatically counts up to 99 minutes.

When the cooking time has elapsed, the hotplate switches off. You will hear a signal and **00** flashes on the display for 10 seconds. Touch the hotplate control panel. The display goes out and the signal ceases.

Changing or cancelling the cooking time

Touch the **⊖** symbol for the desired hotplate. Change the cooking time or set to **00** on the control panel.

Note

The automatic time limit also applies to the timer function.

Kitchen timer

You can use the kitchen timer to set a time of up to 99 minutes. It runs independently of all the other settings. The hob must be switched on.

You can activate the kitchen timer on every hotplate that is turned off.

Setting the kitchen timer

1. Touch the **⊖** symbol for the hotplate. **00** lights up on the display.
2. Set the required time on the control panel.

The timer starts counting down after a few seconds.

When the cooking time has elapsed

A signal sounds once the time has elapsed. **00** flashes on the timer display. Touch the hotplate control panel. The displays go out and the signal ceases.

Changing or cancelling the time

Touch the **⊖** symbol for the desired hotplate. Change the time or set to **00** on the control panel.

Notes

If the kitchen timer has been activated and you switch the hotplate on, the cooking time that was set is adopted. When the cooking time has elapsed, the hotplate switches off automatically.

If the residual heat indicator is active for a hotplate, the display switches back to the residual heat indicator once the kitchen timer has been set.

Automatic time limit

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

The hotplate stops heating. *F B* and the residual heat indicator *H/h* flash alternately on the hotplate display.

The display goes out when you touch any control. You can make new settings.

When the time limit is activated depends on the heat setting selected (1 to 10 hours).

Switching off the confirmation sound

When you touch a panel, a short sound confirms this. You can switch this sound off.


The main switch must be switched on.

1. Set all hotplates to heat setting 3.
2. Switch off the hotplates one after the other from right to left.
3. Touch the main switch for at least 5 seconds until a confirmation signal sounds.

You can also switch the confirmation sound on again. Proceed in exactly the same way as for switching off.


Wipe protection


If you wipe over the control panel while the hob is switched on, settings may be altered.

To prevent this from happening, your hob has a wipe protection function. Touch the  symbol. The control panel is locked for 20 seconds. You can now wipe over the control panel without altering any settings.

A signal sounds after 20 seconds. The wipe protection function is switched off. The lock on the control panel is cancelled.

Notes

If the hob is switched on and you activate wipe protection, the  symbol and the main switch are not locked by this function. This means that you can switch off the hob at any time and deactivate the wipe protection function.

If the hob is switched off and you activate wipe protection, the  symbol and the main switch are also locked.

Cleaning and care

The information in this section provides help on how best to care for your hob.

Suitable maintenance and cleaning products can be purchased from the after-sales service or in our e-Shop.

Ceramic

Cleaning

Clean the hob after each use. This will prevent spills from burning onto the ceramic.

Only clean the hob when it has cooled down sufficiently.

Use only cleaning agents which are suitable for ceramic. Please observe the cleaning instructions on the packaging.

Never use:

- washing-up liquid
- scouring agents
- harsh cleaning agents such as oven spray or stain remover
- abrasive sponges
- high-pressure cleaners or steam jet cleaners

Glass scraper

Heavy soiling is best removed with a glass scraper:

1. Remove the protective cover from the glass scraper.
2. Clean the ceramic surface with the blade.

Do not clean the ceramic surface with the blade holder. This may scratch the ceramic surface.



The blade is very sharp. Risk of cutting injuries. Protect the blade when not in use. Replace damaged blades immediately.

Care

Your hob can be cared for using a protective agent and cleaning product which is suitable for ceramic. Observe the instructions on the packaging.

Hob surround

To prevent damage to the hob surround, please observe the following instructions:

- Use only warm, soapy water.
- Do not use sharp tools or abrasive agents.
- Do not use the glass scraper.

Rectifying faults

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

Indicator	Fault	Action
Blank	There is no power supply.	Check the household fuse for the appliance. Check whether there is a power cut by trying other electronic appliances.
<i>E</i> is flashing	The control panel is damp or an object is resting on it.	Dry the control panel or remove the object.
<i>Er</i> + number	Electronic fault.	Switch the appliance off and back on again after about 30 seconds using either the household fuse or the circuit breaker in the fuse box. Contact the after-sales service if this appears on the display again.
<i>F2</i>	The electronics have overheated and have switched off the corresponding hotplate.	Wait until the electronics have cooled down sufficiently. Then touch a control for the hotplate.*
<i>F4</i>	The electronics have overheated and have switched off all hotplates.	Wait until the electronics have cooled down sufficiently. Then touch any control.*
<i>FB</i>	The hotplate was in use for too long and has switched itself off.	You can switch the hotplate back on again immediately.

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

After-sales service

Our after-sales service is there for you if your appliance 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 give you the details of an after-sales service point near you.

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.

