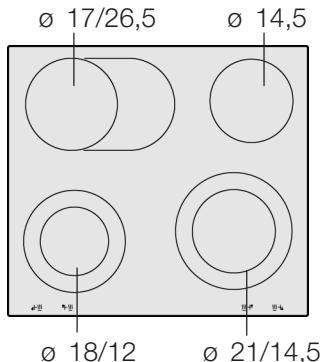

Instruction manual

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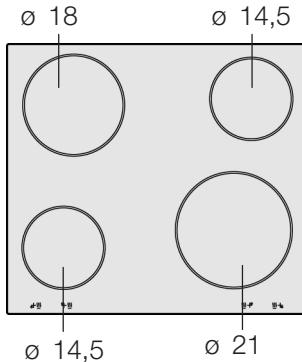


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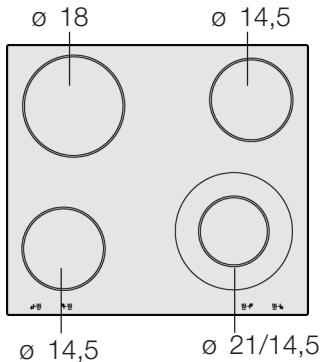
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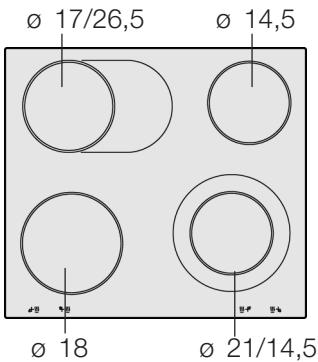
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\varnothing = cm

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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. Never leave the appliance unattended during operation.

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.
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.
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 boiling pots dry. 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.
Hard and pointed objects	Damage can occur if hard or pointed objects fall on the hob.
Foil and plastic	Aluminium foil and plastic containers melt on hot hotplates. Oven protective foil is not suitable for your hob.

Overview

The following table provides an overview of the most frequent kinds of damage:

Damage	Cause	Action
Stains	Food spills	Remove spills immediately with a glass scraper.
	Unsuitable cleaning agents	Use only cleaning agents which are suitable for ceramic.
Scratches	Salt, sugar and sand	Do not use the hob as a work surface or storage space.
	Rough pot and pan bases scratch the ceramic.	Check your cookware.
Discolouration	Unsuitable cleaning agents	Use only cleaning agents which are suitable for ceramic.
	Pan abrasion (e.g. aluminium)	Lift the pots and pans when moving them.
Blisters	Sugar, food with a high sugar content	Remove spills immediately with a glass scraper.

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

- Always use the right lid for the pan in question. Cooking without the lid requires four times as much energy.
- Use pots and pans with 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. In particular, if pots that are too small are placed on the hotplate, energy is wasted.
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.
- 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 hotplates

Hotplate	Activating and deactivating
○ Single-circuit hotplate	
◎ Dual-circuit hotplate	To activate: turn the hotplate control clockwise to ◎. Set the heat setting. To deactivate: turn the hotplate control to 0 and reset. Never turn the hotplate control beyond the ◎ symbol to 0.
□ Extended cooking zone	To activate: turn the hotplate control clockwise to ◎. Set the heat setting. To deactivate: turn the hotplate control to 0 and reset. Never turn the hotplate control beyond the ◎ symbol to 0.

Hotplate and residual heat indicators

The hotplate and residual heat indicators  light up when a hotplate is warm:

- Hotplate indicator - during operation, shortly after you have switched on a hotplate.
- Residual heat indicator - after cooking, when the hotplate is still warm.

You can use the residual heat to save energy, e.g. to keep a small dish warm or to melt chocolate coating.

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

You can switch the hob on and off with the hotplate controls.

Setting a hotplate

Adjust the heat setting of the hotplates using the hotplate controls.

Heat setting 1 = lowest setting
Heat setting 9 = highest setting

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 a few examples.

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

Always use heat setting 9 for bringing food to the boil.

	Simmer setting	Simmer time in minutes
Melting		
Chocolate, chocolate coating, gelatine	1	-
Butter	1-2	-
Heating and keeping warm		
Stew (e.g. lentil stew)	2	-
Milk**	1-2	-
Poaching, simmering		
Dumplings	4*	20-30 mins
Fish	3*	10-15 mins
White sauces, e.g. béchamel		
Boiling, steaming, stewing		
Rice (with double the quantity of water)	3	15-30 mins
Unpeeled boiled potatoes	3-4	25-30 mins
Boiled potatoes	3-4	15-25 mins
Pasta	5*	6-10 mins
Stew, soups	3-4	
Vegetables	3-4	10-20 mins
Vegetables, frozen	3-4	
Cooking in a pressure cooker		
Roasting		
Roulades	3-4	50-60 mins
Pot roasts	3-4	60-100 mins
Goulash	3-4	50-60 mins
Frying**		
Escalope, plain or breaded	6-7	6-10 mins
Escalope, frozen		
Steak (3 cm thick)	7-8	8-12 mins
Fish and fish fillet, plain		
Fish and fish fillet, breaded		
Fish and fish fillet, breaded and frozen, e.g. fish fingers	6-7	8-12 mins
Stir fry, frozen		
Pancakes	5-6	continuous

* Simmering without lid

** Without lid

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:

- Undiluted washing-up liquid
- Detergent intended for dishwashers
- 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. Make sure that the blade is covered when it is 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.

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 point 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.

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

Installation instructions

The following must be noted:

Only allow a licensed professional to connect the appliance. Your safety when using the appliance can only be guaranteed if it has been correctly installed in accordance with these installation instructions. Any damage occurring due to the appliance being incorrectly connected is not covered under the guarantee. The individual who installed the appliance is liable for damage resulting from improper installation.

Contact protection must be ensured by the installation.

The hob and the cooker or control unit must be from the same manufacturer and be equipped with an identical combination mark.

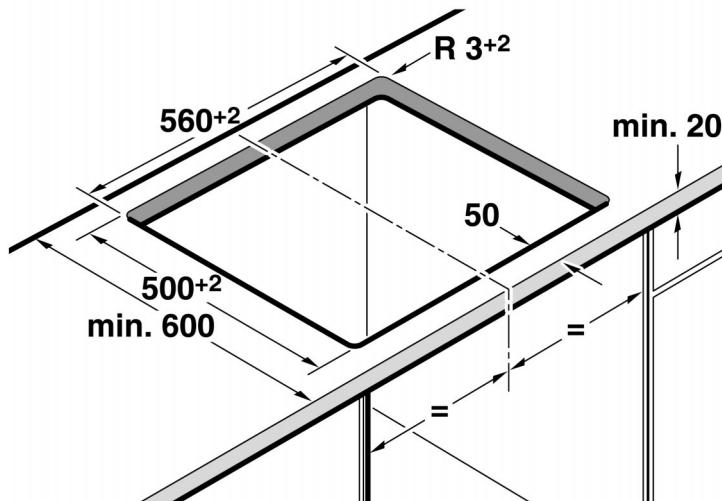
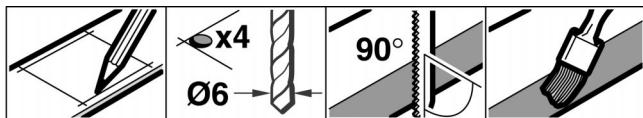
They must have the same nominal voltage (see rating plate).

Take account of the cooker or control unit installation instructions.

The work surface must be stable, level and horizontal.

Preparing the units

After cutting the necessary holes in the work surface, remove the shavings.

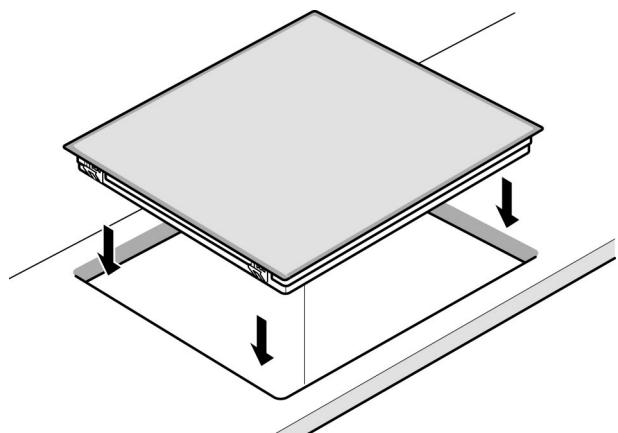


The units into which the hob and cooker are fitted must be heat-resistant up to 90 °C. Minimum distance of cut-out to side walls: 70 mm.

Seal the cut surfaces to make them heat-resistant. This prevents the surfaces from swelling as a result of moisture.

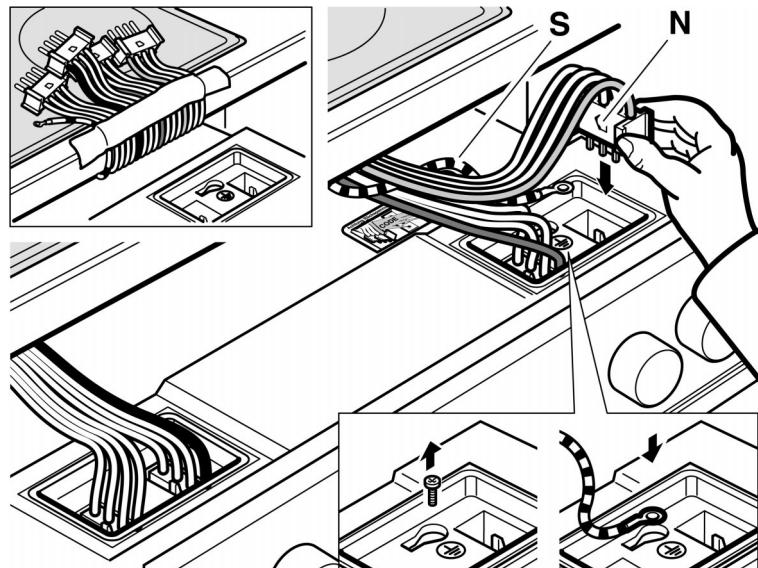
Installing the hob

Do not trap cables during installation. Push the hob in until it locks into place.



Connecting the hob

The cooker or control unit should be connected to the mains, but switched off.



1. Pull out the cooker far enough to make the socket accessible.
2. Screw the hob's earthing conductor **S** (green/yellow) on to the cooker earthing point \oplus .
3. Plug the hob connector into the cooker or control unit. The colour of the cable should agree with the colour shown on the label. The lug **N** on the plug must point to the left.

Slide the cooker back in. Do not trap cables while doing this.

Note

Seal the tile joints on tiled work surfaces with silicone rubber.

Removing the appliance

Disconnect the hob from the power supply. Pull out the cooker a short distance. Pull out the hob connector. Finally remove the earthing conductor. Push out the hob from below.