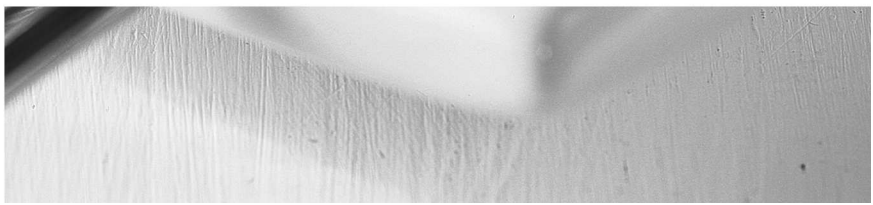


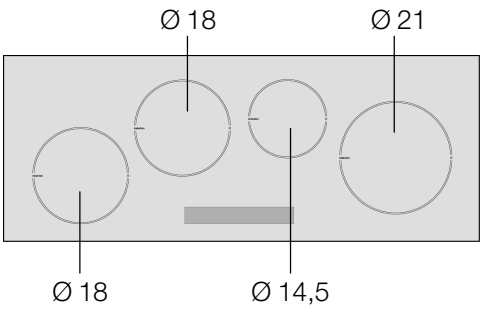
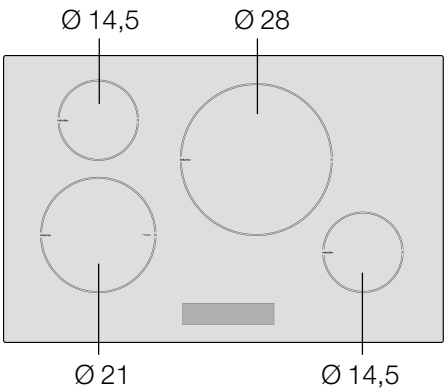
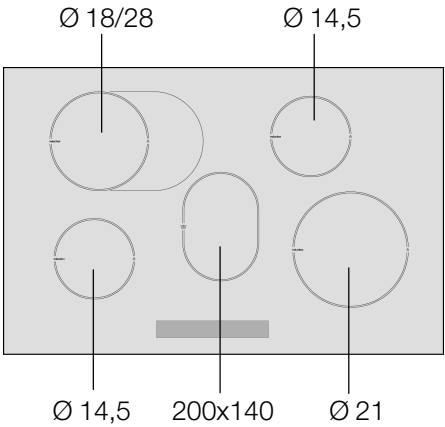
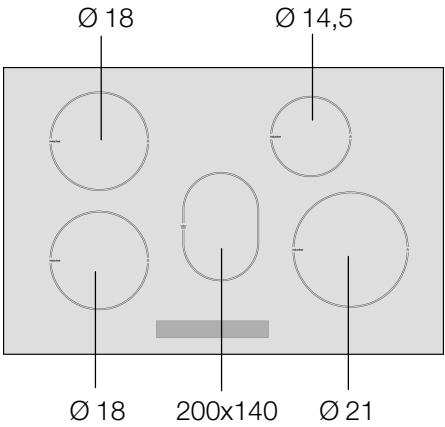
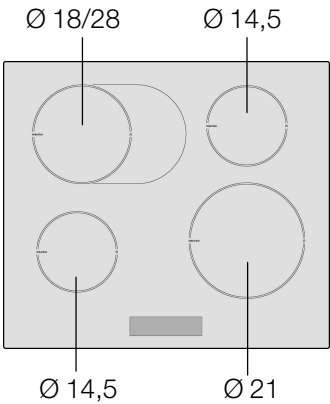
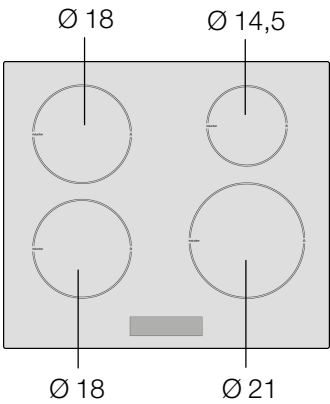


EN Instruction manual

**SIEMENS**



EH.85M.21E



Ø = cm

# Table of contents

<b>Safety information</b> .....	<b>5</b>
Safety instructions .....	5
Causes of damage .....	7
<b>Environmental protection</b> .....	<b>8</b>
Environmentally-friendly disposal .....	8
Tips for saving energy .....	9
<b>Induction cooking</b> .....	<b>9</b>
Advantages of induction cooking .....	9
Suitable pans .....	10
<b>Getting to know your appliance</b> .....	<b>12</b>
The control panel .....	12
The hotplates .....	13
Residual heat warning light .....	13
<b>Programming the hob</b> .....	<b>13</b>
Switching the hob on and off .....	13
Adjusting the hotplate .....	14
Cooking table .....	15
<b>Sensor frying system</b> .....	<b>17</b>
Pans for the sensor frying system .....	17
Temperature settings .....	17
Setting the sensor frying system .....	18
Frying table .....	19
Frying programmes .....	20
<b>Childproof lock</b> .....	<b>21</b>
Switching the childproof lock on and off .....	21
Automatic childproof lock .....	22

# Table of contents

<b>The Powerboost Function</b> .....	<b>22</b>
<b>Timer function</b> .....	<b>23</b>
Automatic hotplate switch-off .....	23
Automatic timer .....	24
Kitchen timer .....	25
<b>Automatic time limit</b> .....	<b>25</b>
<b>Control panel pause</b> .....	<b>26</b>
<b>Basic settings</b> .....	<b>26</b>
Changing the basic settings .....	27
<b>Care and cleaning</b> .....	<b>28</b>
Cooking hob .....	28
Hob surround .....	29
<b>Fixing malfunctions</b> .....	<b>30</b>
Normal noises heard during appliance operation ..	31
<b>After-sales service</b> .....	<b>32</b>

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# Safety information

**Read these instructions carefully.** Only after doing this will you be able to operate your appliance properly.

Keep the operating and assembly instructions in a safe place. If the appliance is given to another person, ensure the appliance documentation is also included.

Check the appliance after removing it from the packaging. If it has suffered any damage during transport, do not connect the appliance, contact the After-Sales Service and provide a written notification of the damage caused. If you do not, you will lose your right to any type of compensation.

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## Safety instructions

### Safe operation

This appliance is designed for domestic use only. Only use the cooking hob for food preparation. Never leave the appliance unattended during operation.

To use this appliance safely, adults and children who, as a result of

- physical, sensory or mental disability
- or lack of experience or knowledge

are not capable of using this appliance should not do so without the supervision of a responsible adult.

Children must be supervised to ensure that they do not play with the appliance.

### Overheated oil, butter or margarine

Overheated oil or butter (margarine) can quickly ignite. It may cause a fire! Ensure that you keep a constant watch when cooking foods with oil and butter. In the event that the oil or butter catches fire, never use water to put it out. Put the fire out quickly by covering the pan with a cover or dish. Switch off the hotplate.

<b>Cooking using a water bath</b>	Cooking using a water bath involves cooking food inside a pot which is in turn placed in another larger pan which contains water. In this way, the food is heated gently and constantly and it is the hot water, not the direct heat of the hotplate, which cooks the food. When cooking food using a water bath, avoid resting tins, glass jars or containers made from other materials directly on the base of the pan which contains the water, to avoid breaking the glass in both the hob and the container as a result of the hotplate reheating.
<b>Hot cooking hob</b>	<p>Risk of burns! Do not touch the hot areas of the hob. It is imperative that children keep away from the appliance.</p> <p>It may cause a fire! Never rest flammable objects on the cooking hob.</p> <p>It may cause a fire! If there is a drawer below the cooking hob, this should not be used to store any flammable objects or sprays.</p>
<b>Wet hotplates and pan bases</b>	Risk of injuries! If there is any liquid between the base of the pan and the hotplate this could generate steam pressure. As a result, the pan could jump unexpectedly. Always ensure that the hotplate and the base of the pan are kept dry.
<b>Cracks in the hob</b>	<p>Risk of electrocution! Disconnect the appliance from the mains if the cooking hob is broken or cracked.</p> <p>Notify the After-Sales Service.</p>
<b>The hotplate heats up but the visual indication does not work</b>	Risk of burns! Disconnect the hotplate if the indicator does not work. Notify the After-Sales Service.
<b>The hob switches off automatically</b>	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.
<b>Do not place metal objects on the induction hob</b>	Risk of burns! Do not leave cutlery, lids or other metal objects on the hob as they can heat up very quickly.

## Taking care of the cooling fan

This hob is fitted with a fan in the lower section. Risk of malfunction! If a drawer is fitted beneath the hob you must not keep small objects or paper in it as, if they are picked up, they could damage the cooling fan or affect the cooling system. Please note: There should be a minimum distance of 2 cm between the drawer contents and the cooling fan.

## Incorrect repairs

Risk of electric shock! Incorrect repairs can be 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.

## Connection cable

Any work on the appliance, including replacing or fitting the power cable must be carried out by the technical assistance service.

The connection cables of the electric appliances must not touch the hot areas of the hob. The cable insulation and hob can be damaged.



This appliance complies with current safety regulations and electromagnetic compatibility regulations. Nevertheless, people with a **pacemaker** should not use this appliance. It is impossible to guarantee that all such devices found on the market comply with current safety regulations and electromagnetic compatibility regulations, and that dangerous interference will not occur. It is also possible that people with other types of device, such as a hearing aid, could experience some discomfort.

## Switching the hob off

Always switch the hob off using the main switch after each use. Do not wait until the hob switches off automatically when the pan is removed.

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## 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	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.

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## 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.

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## Induction cooking

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### Advantages of induction cooking

Induction cooking involves a radical change to the traditional method of heating, as the heat is generated directly in the pan. For this reason, it offers a number of advantages:

- **Greater speed in cooking and frying;** as the pan is heated directly.
- **Reduced energy consumption**

- **Cleaner and easier to use;** spilt food does not burn as much on the hob.
- **Cooking control and safety;** the hob supplies or cuts off the heat as soon as the controls are operated. The induction hotplate stops supplying heat if the pan is removed before the power has been switched off.

## Suitable pans

### Ferromagnetic pans

**Ferromagnetic pans are the only pans which are suitable for induction cooking.** They can be made of:

- enamelled steel
- cast iron
- specially designed cookware for induction cooking made from stainless steel.

### Special pans for induction cooking

Other types of special pans are available for induction cooking, where the base of the pan is not entirely ferromagnetic. Check the diameter as this could affect the pan detection as well as the cooking results.

### Checking pans using a magnet

To find out whether the pans are suitable, check that they are attracted to a magnet. The manufacturer will usually indicate if their pans are suitable for induction cooking.

### Unsuitable pans

Never use pans made from:

- standard, high quality steel
- glass
- earthenware
- copper
- aluminium

**Characteristics of the base of the pan**

The characteristics of the base of the pan can affect the evenness of the cooking. Pans which are made from heat-diffusing materials (such as "sandwich" pans made from stainless steel) distribute the heat evenly, saving time and energy.

**No pan or incorrect size pan**

If no pan is placed on the hotplate, or the pan is not made of a suitable material or it is not a suitable size, the heat setting on the hotplate indicator will flash. Place a suitable pan on the hotplate to stop the indicator flashing. If there is a delay of more than 90 seconds, the hotplate switches off automatically.

**Empty pans or pans with a thin base**

Do not heat empty pans and do not use pans with thin bases. Although your hob is equipped with an internal safety system, empty cookware can heat up so quickly that the "automatic OFF" function does not have time to react and a very high temperature may be reached. The base of the pan could melt and damage the hob's glass surface. If this happens, do not touch the pan and switch off the hotplate. If it does not work after cooling, contact our After-Sales Service.

**Pan detection**

Each hotplate has a minimum limit for pan detection which varies according to the material from which the pan being used is made. It is for this reason that you are recommended to use a hotplate which matches the diameter of the pan.

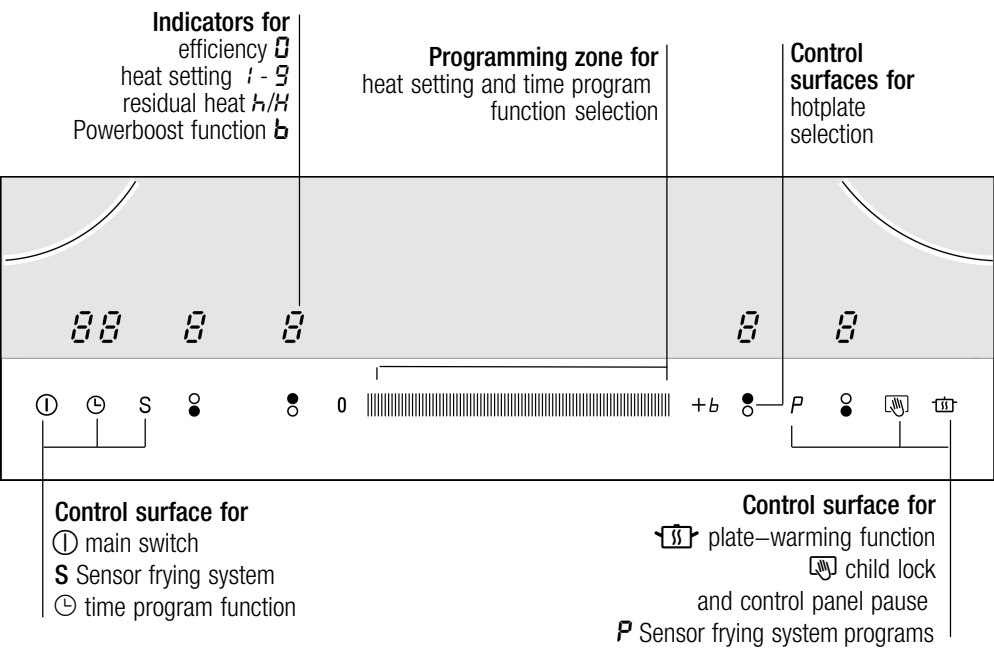
**Double or triple hotplate**

These areas can detect pans of different sizes. The area will automatically adapt, depending on the pan material and its properties, activating only a single area or an entire area and supplying the right level of power for best cooking results.

# Getting to know your appliance

An overview of the models with their dimensions is given on *page 2*.

## The control panel



### Controls



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

### Notes

The settings will remain unchanged if you touch several symbols at once. This allows you to wipe up spills on the control panel.

Always keep the controls dry. Moisture reduces their effectiveness.

# The hotplates

Hotplate	Switching on and off
○ Single hotplate	Ensure the pan is the right size.
⦶ Cooking zone	The hotplate is switched on automatically by using a pan with a base which matches the size of the outer area.
⦶ Resistive plate–warming zone	Switching on: press the  symbol, <b>I</b> appears on the display. Switching off: press the  symbol, <b>0</b> appears on the display.*

\* The residual heat warning light comes on.

Only use pans which are suitable for induction cooking, see the section on “Suitable pans”.

## Residual heat warning light

The hob has a residual heat warning light for each hotplate to show those which are still hot. Avoid touching the hotplate when this warning light is on.

Although the hob is switched off, the warning light will stay lit while the hotplate is hot.

When the pan is removed before the hotplate is turned off, the **h/H** indicator and the selected heat setting will be displayed alternately.

# Programming the hob

This section shows how to adjust a hotplate. The table gives the settings and cooking times for various dishes.

## 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.

**Adjusting the hotplate**




The required heat setting can be adjusted in the programming zone.

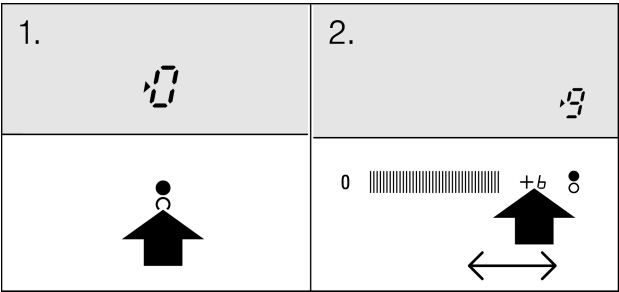
Heat setting 1 = minimum  
Heat setting 9 = maximum

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

**To set a heat setting:**

The hob must be switched on.

- 1. Touch the  symbol to select the hotplate.  and the  symbol for hotplate selection light up on the hotplate display.
- 2. Slide your finger along the control panel until the desired heat setting appears on the hotplate display.



**Changing the heat setting:**

Select the hotplate and set the desired simmer setting on the control panel.

**To switch off the hotplate:**

Select the hotplate and set to 0 on the control panel.

**Warning**

The selected heat setting will flash if no pan is placed on the induction hotplate. After a certain time, the hotplate switches off.

## Cooking table

Some examples are given in the following table.

The cooking times depend on the type, weight and quality of the food being cooked. For these reason, results may vary.

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

	Slow cooking level	Duration of slow cooking in minutes
<b>Melting</b>		
Chocolate, ganache, butter, honey	1-2	-
Gelatin	1-2	-
<b>Heating and keeping warm</b>		
Vegetable and pulse stew (e.g. lentils)	1-2	-
Milk**	1.-2.	-
Sausages boiled in water**	3-4	-
<b>Defrosting and heating</b>		
Frozen spinach	2.-3.	5-15 min
Frozen goulash	2.-3.	20-30 min
<b>Simmering, bringing to the boil over a low heat</b>		
Potato dumplings	4.-5.*	20-30 min
Fish	4-5*	10-15 min
White sauces, e.g. béchamel	1-2	3-6 min
Emulsions, e.g. Béarnaise, Hollandaise	3-4	8-12 min
<b>Boiling, steaming, sautéing</b>		
Rice (with double the amount of water)	2-3	15-30 min
Rice pudding	2-3	25-35 min
Potatoes (unpeeled)	4-5	25-30 min
Potatoes (peeled in salted water)	4-5	15-25 min
Pasta	6-7*	6-10 min
Stew, soup	3.-4.	15-60 min
Vegetables (fresh)	2.-3.	10-20 min
Vegetables (frozen)	3.-4.	7-20 min
Stews (in pressure cooker)	4.-5.	-
<b>Roasting</b>		
Joints of meat	4-5	50-60 min
Meat stews	4-5	60-100 min
Goulash	3.-4.	50-60 min

	Slow cooking level	Duration of slow cooking in minutes
<b>Pan-frying</b>		
Fillets, with or without pastry or breadcrumb coating	6-7	6-10 min
Frozen fillets	6-7	8-12 min
Chops, with or without breadcrumb coating	6-7	8-12 min
Steak (3 cm thick)	7-8	8-12 min
Breast (2 cm thick)	5-6	10-20 min
Breast (frozen)	5-6	10-30 min
Whole fish and fish fillets (without breadcrumb coating)	5-6	8-20 min
Whole fish and fish fillets (breaded)	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. sauté	6-7	6-10 min
Pancakes	6-7	fry individually
Omelette	3.-4.	fry individually
Fried eggs	5-6	3-6 min
<b>Frying**</b> (150 g - 200 g per portion in 1-2 l of oil)		
Frozen food, e.g. chips, chicken nuggets	8-9	fry in batches
Frozen croquettes	7-8	
Dumplings	7-8	
Meat, e.g. chicken pieces	6-7	
Fish (breaded or beer-battered)	6-7	
Green vegetables, mushrooms, (breaded or beer-battered, e.g. mushrooms	6-7	
Sweet pastries, e.g. doughnuts, battered fruit	4-5	
* Slow cook, uncovered		
** Uncovered		



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# Sensor frying system

If you operate the hotplate with the sensor frying system, a sensor regulates the temperature of the pan.

## Advantages when frying

The hotplate only heats up when necessary. This saves energy. Oil and fat do not overheat.

## Notes

Never leave fat heating unattended.

Put the pan in the centre of the hotplate. Make sure that the base of the pan has the correct diameter.

Do not place a lid on the pan, otherwise the regulator will not work. You can use a splatter guard; it will not prevent the regulator from working.

Only use fat that is suitable for frying. For butter, margarine, olive oil or lard, select the **min** frying setting.

---

## Pans for the sensor frying system

Pans are available which are best suited to this frying function. Only use this type of pan. The temperature regulation will not work with other pans. These pans may overheat.

Special pans can be purchased at a later date as an optional accessory from specialist outlets or from our Technical Assistance Service. Always quote the corresponding “HZ390210”, “HZ390220”, “HZ390230” reference.

These pans are nonstick. Food can also be fried in a small amount of oil.

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## Temperature settings

Power level	Temperature	Suitable for
max	high	e.g. potato dishes, sautéed potatoes and rare steaks.

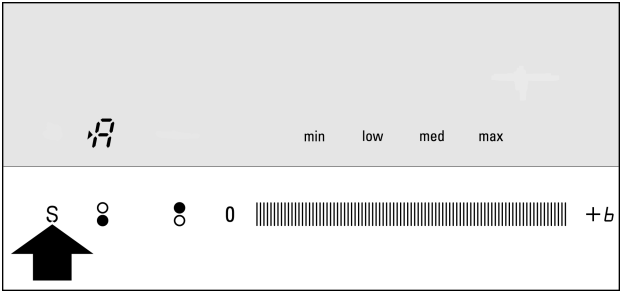
Power level	Temperature	Suitable for
med	medium–high	e.g. lightly fried food such as breaded frozen ingredients, escalopes, ragout, vegetables.
low	medium–low	e.g. thick food, such as rissoles and sausages, fish.
min	low	e.g. omelettes, using butter, olive oil or margarine.

## Setting the sensor frying system

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

The hob must be switched on.

1. Touch the S symbol. *H* lights up on the display.  
The possible frying settings appear in the display menu.



2. Within the next 10 seconds, select the desired frying setting on the control panel. The sensor frying system is activated.



The temperature symbol remains lit until the frying temperature is reached. Then a signal sounds. The temperature symbol goes out.

3. Add the fat and then the food to the pan.  
Turn as normal to prevent burning.

Set the setting to 0 on the control panel.

## Switching off the sensor frying system

## Frying table

The table shows which frying setting is suitable for which dish. The frying time may depend on the type, weight, thickness and quality of the food.

The frying settings given are for the system pans. The frying settings may vary if you use different pans.

		Frying setting	Total frying time after the signal sounds
Meat	Escalope, plain or breaded	med	6-10 mins
	Fillet	med	6-10 mins
	Cutlet	low	10-17 mins
	Cordon bleu	low	15-20 mins
	Steaks, rare (3 cm thick)	max	6-8 mins
	Steaks, medium or well done (3 cm thick)	med	8-12 mins
	Chicken breast (2 cm thick)	low	10-20 mins
	Sausages, boiled or raw	low	8-20 mins
	Hamburgers / rissoles	low	6-30 mins
	Meat loaf	min	6-9 mins
	Strips of meat, gyros	med	7-12 mins
	Mince	med	6-10 mins
	Bacon	min	5-8 mins
Fish	Fish, fried	low	10-20 mins
	Fish fillet, plain or breaded	low / med	10-20 mins
	Scampi, prawns	med	4-8 mins
Egg dishes	Pancakes	med	continuous frying
	Omelettes	min	continuous frying
	Fried egg	min / med	2-6 mins
	Scrambled egg	min	2-4 mins
	Raisin pancake	low	10-15 mins
	French toast	low	continuous frying

		<b>Frying setting</b>	<b>Total frying time after the signal sounds</b>
<b>Potatoes</b>	Sautéed potatoes, pre-boiled	max	6-12 mins
	Sautéed potatoes, from raw*	low	15-25 mins
	Potato fritters	max	continuous frying
	Glazed potatoes	med	10-15 mins
<b>Vegetables</b>	Garlic/onions	min	2-10 mins
	Courgettes, aubergines	low	4-12 mins
	Pepper, green asparagus	low	4-15 mins
	Mushrooms	med	10-15 mins
	Glazed vegetables	med	6-10 mins
<b>Frozen products</b>	Escalope	med	15-20 mins
	Cordon bleu	low	10-30 mins
	Chicken breast	min	10-30 mins
	Nuggets	med	10-15 mins
	Gyros, kebab	med	10-15 mins
	Fish fillet, plain or breaded	low	10-20 mins
	Fish fingers	med	8-12 mins
	Chips	med / max	4-6 mins
	Stir fry/mixed vegetables	min	8-15 mins
	Spring rolls	low	10-30 mins
	Camembert/cheese	low	10-15 mins
<b>Miscellaneous</b>	Camembert / cheese	low	7-10 mins
	Dried ready meals to which you add water e.g. pasta with sauce	min	4-6 mins
	Croutons	low	6-10 mins
	Toasting almonds / other nuts / pine nuts*	min	3-7 mins

\* Place in a cold pan

## Frying programmes

Only use system pans for the frying programmes.




You can use the frying programmes to prepare the following dishes:

<b>Frying programme</b>	<b>Dish</b>
P1	Schnitzel
P2	Poultry breast, cordon bleu schnitzel

P3	Steak, rare
P4	Steak, medium or well done
P5	Fish
P6	Stir fries/stir-fried vegetables, frozen
P7	Oven chips, frozen
P8	Pancakes
P9	Omelettes, eggs

## Setting the frying programmes

Select the hotplate.

1. Touch the  symbol.  lights up on the heat setting display.  lights up on the programme display.
2. Within the next 10 seconds, select the desired frying programme on the control panel.

The frying programme is switched on.

The temperature symbol remains lit until the frying temperature is reached. Then a signal sounds. The temperature symbol goes out.

Add the fat and then the food to the pan. Turn as normal to prevent burning.

## Switching off the frying programme



Set to  on the control panel.


# Childproof lock

The cooktop can be protected against being accidentally turned on to ensure that children do not switch on the elements.

## Switching the childproof lock on and off

The hob must be switched off.

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

To switch off: touch the  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.

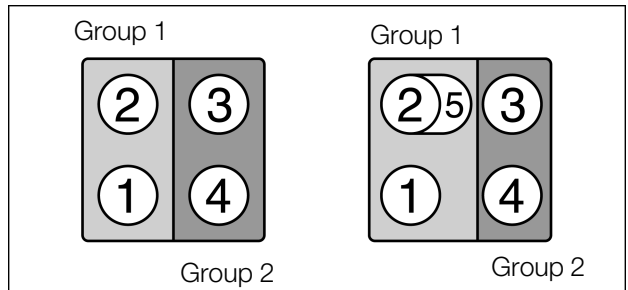
You can find out how to switch the automatic childproof lock on and off in the Basic settings section.

# The Powerboost Function

### Restrictions when using

The Powerboost function can be used to heat food more quickly than heat setting 9.

The Powerboost function may be used for all hotplates, provided that the other hotplate in the same group is not switched on. (see figure). Otherwise, **b** and **9** will flash on the display corresponding to the selected hotplate and it will be automatically set to heat setting 9.



### How to activate

Follow the steps below:

1. Select heat setting 9.
2. Touch the programming zone on the **+b** symbol. The function has been activated.

### How to deactivate

Touch the programming zone on the **+b** symbol. The function has been deactivated.



In certain circumstances, the Powerboost function may be switched off automatically to protect the hob's internal electronic components.

## Timer function

This function can be used in two different ways:

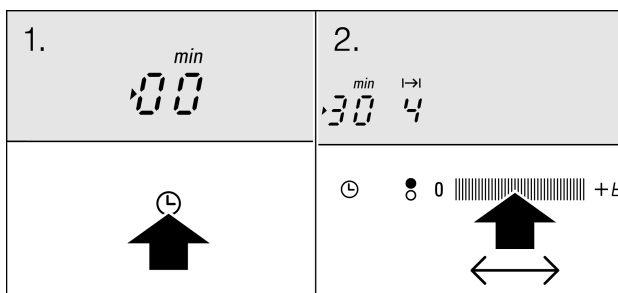
- to switch a hotplate off automatically
- as a cooking timer



### Automatic hotplate switch-off

#### Setting the cooking time

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

1. Set the heat setting.
2. Touch the ⌚ symbol. The I→I indicator for the desired hotplate lights up. 00 lights up in the timer display. To select a different hotplate, touch the ⌚ symbol repeatedly until the I→I indicator for the desired hotplate lights up.
3. Touch the desired preset on the control panel. The possible presets from left to right are 1, 2, 3..... to 10 minutes. Slide your finger along the control panel repeatedly, within 10 seconds, until the desired cooking time is achieved.






The time counts down. If you have set a cooking time for more than one hotplate, you can display each time. To do this, touch the  symbol repeatedly until the  display lights up brightly for the desired hotplate.

## 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.

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

When the cooking time has elapsed, the hotplate switches off. You will hear a signal and  lights up on the display for 10 seconds. The  indicator lights up brightly. Touch the  symbol. The displays go out and the signal ceases.

## Changing or cancelling the cooking time

Touch the  symbol repeatedly until the desired  indicator lights up brightly. Change the cooking time or set to  on the control panel.

## Timer function with sensor frying system

When you fry with the sensor frying system, the set cooking time only begins when the temperature for the selected area is reached.

## Note

You can set a cooking time of up to 99 minutes.

---




## Automatic timer

You can use this function to preselect a cooking time for all hotplates. Each time a hotplate is switched on, the preselected cooking time then counts down. When the cooking time has elapsed, the hotplate switches off automatically.

You can find out how to switch on the automatic timer in the Basic settings section.

## Notes

You can change the cooking time for a hotplate or switch off the automatic timer for the hotplates.

Touch the  symbol repeatedly until the desired  indicator lights up brightly. Change the cooking time or set to  on the control panel.






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## Kitchen timer

### Setting procedure



You can use the kitchen timer to set a time of up to 99 minutes. It runs independently of all the other settings.

**1.** Touch the  symbol repeatedly until the  indicator for the kitchen timer lights up.  lights up in the timer 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.  lights up in the timer display. The  indicator for the kitchen timer lights up brightly. After 10 seconds, the indicator switches off.

### Changing the time

Touch the  symbol repeatedly until the  indicator for the kitchen timer lights up brightly. Reset.

---

## 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* and *B* flash alternately on the hotplate display.


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

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

---

# Control panel pause

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 control panel pause. Touch the  symbol. A signal sounds. The control panel is locked for 35 seconds. You can now wipe over the control panel without altering any settings.















## Note

The main switch is excluded from the control panel pause function. You can switch off the hob at any time.

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# Basic settings

Your appliance has various basic settings. You can adapt these settings to your needs.

Indicator	Function
	<b>Automatic childproof lock</b>  Switched off.*  Switched on.
	<b>Audible signal</b>  Confirmation signal and operation error signal switched off.  Only operation error signal switched on.  Confirmation signal and operation error signal switched on.*
	<b>Automatic timer</b>  Switched off.*  Cooking time after which the hotplates switch off.
	<b>Duration of the timer end signal</b>  10 seconds.*  30 seconds.  1 minute.

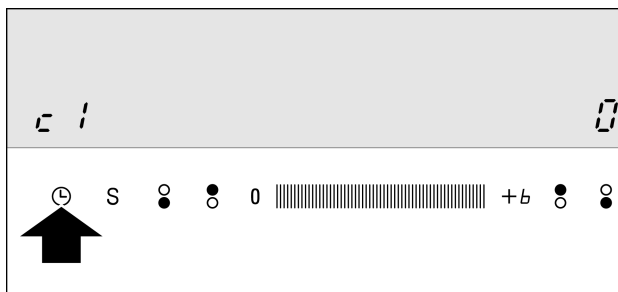
Indicator	Function
$\text{c } 7$	<b>Power Management Function</b> <i>7</i> = 1000 W minimum power <i>7</i> - 9 = from 1500 to 9000 W <i>9</i> = 9500 W maximum power
$\text{c } 9$	<b>Time for selecting the hotplate</b> Unlimited: The last selected hotplate can always be adjusted without having to select it again.* <i>7</i> Limited: Once you select a hotplate, you have 10 seconds to adjust it, after which you will have to select it again in order to be able to adjust it.
$\text{c } 0$	<b>Reset to basic setting</b> Switched off. <i>7</i> Switched on.

\* Basic setting

## Changing the basic settings

The hob must be switched off.

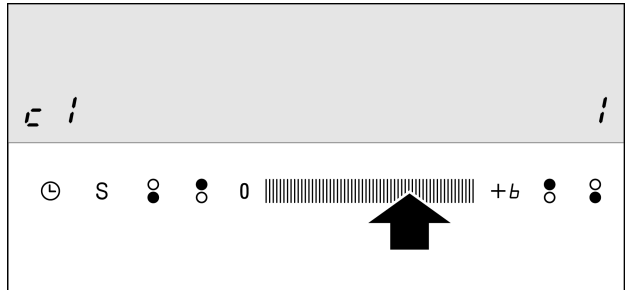
1. Switch on the hob.
2. Within the next 10 seconds, touch the symbol for 4 seconds.



$\text{c } 7$  appears on the left-hand display and  $0$  on the right-hand display.

3. Touch the symbol repeatedly until the desired symbol appears on the left-hand display.

4. Set the desired value on the control panel.



5. Touch the ⌚ symbol for 4 seconds.  
The setting is activated.

### Switching off

To exit the basic setting, switch off the hob with the main switch and reset.

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## Care and cleaning

The recommendations and warnings given in this section are designed to help you clean and maintain your cooking hob in optimum condition

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### Cooking hob

#### Cleaning

Clean the hob after each use. This will prevent spillages from burning. Only clean the hob when it has cooled down sufficiently.

Only use cleaning products which are recommended for cooking hobs. Follow the instructions provided on the product packaging.

Never use:

- Abrasive products
- Aggressive cleaning products, such as stain removers and oven sprays
- Sponges which may scratch

## Glass scrapers

- High-pressure cleaners or steam cleaners

Remove stubborn dirt with a glass scraper.

1. Remove the guard from the scraper
2. Clean the surface of the cooking hob with the blade.

Do not use the scraper cover to clean the surface of the cooking hob as this could scratch the surface.



The blade is very sharp. Danger of cuts. Protect the blade when it is not in use. Replace the blade immediately when it shows signs of imperfections.

## Care

Apply an additive to preserve and protect your cooking hob. Observe the recommendations and warnings given in this pack.

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## Hob surround

To prevent damage to the hob surround, follow the advice below:

- Only use warm water with a little soap
- Never use sharp or abrasive products
- Do not use the glass scraper

# Fixing malfunctions

Malfunctions are generally caused by minor faults. Before contacting Technical assistance, ensure you have read the following recommendations and warnings.

Display	Malfunction	Measure
none	The electric power supply has been interrupted.	Use other electrical appliances to check if there has been a break in the electric power supply.
	The appliance has not been correctly connected according to the connection drawing.	Check that the appliance has been connected correctly according to the connection drawing.
	Electronic system malfunction.	If the checks above do not remedy the malfunction, contact technical assistance.
<i>E</i> flashes	The control panel is damp or an object is resting on it	Dry the control panel area or remove the object.
<i>E</i> + number/ <i>d</i> + number/ <i>E</i> + number/	Electronic system malfunction	Disconnect the cooking hob from the mains. Wait a few seconds before connecting it again. If the indication continues, notify the technical assistance service.
<i>F0/F9</i>	There is an internal error in the system	Disconnect the cooking hob from the mains. Wait a few seconds before connecting it again. If the indication continues, notify the technical assistance service.
<i>F2</i>	The electronic system has overheated and the corresponding hotplate has been switched off	Wait until the electronic system has cooled down sufficiently. Then press any symbol on the hob. If the indication continues, notify the technical assistance service.
<i>F4</i>	The electronic system has overheated and all the hotplates have been switched off	Wait until the electronic system has cooled down sufficiently. Then press any symbol on the hob. If the indication continues, notify the technical assistance service.

Display	Malfunction	Measure
<b>U1</b>	Incorrect supply voltage, outside normal operating limits	Please contact the local electricity board.
<b>U2/U3</b>	The hotplate has overheated and has switched off in order to protect the hob	Wait until the electronic system has cooled down sufficiently before switching the hob back on.
<b>Do not rest hot pans on the control panel.</b>		

## Normal noises heard during appliance operation

Induction heating technology is based on the creation of electromagnetic fields which enable heat to be generated directly in the base of the pan. Depending on the construction of the pan, these electromagnetic fields may produce certain noises or vibrations as detailed below:

### A low buzzing noise, like a transformer

This noise is produced when cooking with high power levels. It is the quantity of energy transferred from the cooking hob to the pan which causes the noise. This noise will disappear or lessen as the power level is reduced.

### A low whistle

This noise is produced when the pan is empty. The noise disappears as soon as food or water is added to the pan.

### Sizzling

This noise is produced by pans which are composed of different superimposed materials. The noise is caused by the vibration of the contact surfaces of the various superimposed materials. This noise comes from the cookware. The quantity of food and method of cooking may vary.

### High-pitched whistling

This noise is mostly produced by pans which are composed of different superimposed materials, as soon as these are used at full heating power and at the same time on two hotplates. This whistling disappears or lessens as soon as the power is reduced.

## Noise from the fan

To run the electronic system properly, the cooking hob must operate at a controlled temperature. To do this, the cooking hob is fitted with a fan which comes on after each temperature detected using different power levels. The fan will also continue to operate after the cooking hob has been switched off, if the temperature detected is still too high.

The noises described in this section are normal. They are part of induction heating technology and do not indicate a malfunction.

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# 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.



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