Induction hob with integrated ventilation system
ED8..FS11E
<table>
<thead>
<tr>
<th></th>
<th>( g^* )</th>
<th>( b^* )</th>
</tr>
</thead>
<tbody>
<tr>
<td>A</td>
<td>Ø 21</td>
<td>2.200 W</td>
</tr>
<tr>
<td></td>
<td>Ø 21 + 21</td>
<td>3.600 W</td>
</tr>
<tr>
<td>B</td>
<td>Ø 15</td>
<td>1.400 W</td>
</tr>
<tr>
<td>C</td>
<td>Ø 18</td>
<td>1.800 W</td>
</tr>
</tbody>
</table>

D: 200 W

\( \text{Ø} - \) cm
# Table of contents

- **Intended use** ................................................................. 4
- **Important safety information** ............................................. 5
- **Causes of damage** .......................................................... 7
- **Environmental protection** .................................................. 8
  - Saving energy ................................................................. 8
  - Environmentally-friendly disposal ....................................... 8
- **Induction cooking** ............................................................ 8
  - Advantages of induction cooking ......................................... 8
  - Cookware ..................................................................... 8
- **Getting to know your appliance** .......................................... 10
  - Your new appliance ......................................................... 10
  - Special accessories .......................................................... 10
  - The control panel ............................................................. 11
  - Residual heat indicator ..................................................... 11
  - Ventilation modes ........................................................... 11
- **Before using for the first time** ............................................ 12
  - Initial use ............................................................................. 12
- **Operating the appliance** ..................................................... 12
  - Switching the hob on and off ............................................. 12
  - Setting the hotplate ........................................................... 12
  - Switching the ventilation system on and off ......................... 13
  - Intensive setting .................................................................. 14
  - Automatic start .................................................................... 14
  - Run-on function ................................................................... 14
  - Chef's recommendations ..................................................... 14
- **CombiZone function** .......................................................... 17
  - Notes regarding cookware .................................................. 17
  - Activation ............................................................................ 17
  - Deactivation .......................................................................... 17
- **Move function** ................................................................... 17
  - Advice on using cookware .................................................. 17
  - Activation ............................................................................ 18
  - Deactivation .......................................................................... 18
- **Time-setting options** .......................................................... 18
  - Programming the cooking time ............................................. 18
  - The kitchen timer ............................................................... 19
- **PowerBoost function** .......................................................... 19
  - Activation ............................................................................ 19
  - Deactivation .......................................................................... 19
- **Childproof lock** ............................................................... 20
  - Activating and deactivating the childproof lock .................... 20
  - Childproof lock .................................................................... 20
- **Wipe protection** ............................................................... 20
- **Automatic safety cut-out** ..................................................... 20
- **Basic settings** .................................................................... 21
  - To access the basic settings: ................................................. 22
- **Energy consumption indicator** .......................................... 23
- **Cookware check** ............................................................... 23
- **Power manager** ............................................................... 24
- **Cleaning** .......................................................................... 24
  - Cleaning agents .................................................................... 24
  - Components to clean ......................................................... 25
  - Hob surround (only on appliances with hob surrounds) ........... 25
  - Ventilation system ............................................................. 26
  - Cleaning the overflow container ......................................... 28
- **Frequently Asked Questions (FAQ)** ...................................... 29
- **Trouble shooting** ............................................................. 31
- **Customer service** ............................................................ 32
  - E number and FD number ................................................... 32
- **Test dishes** ....................................................................... 33

---

Additional information on products, accessories, replacement parts and services can be found at [www.siemens-home.bsh-group.com](http://www.siemens-home.bsh-group.com) and in the online shop [www.siemens-home.bsh-group.com/eshops](http://www.siemens-home.bsh-group.com/eshops)
Read these instructions carefully. Please keep the instruction and installation manual, as well as the appliance certificate, in a safe place for later use or for subsequent owners.

Check the appliance after removing it from the packaging. If it has suffered any damage in transport, do not connect the appliance, contact the Technical Assistance Service and provide written notification of the damage caused, otherwise you will lose your right to any type of compensation.

This appliance must be installed according to the installation instructions included.

This appliance is intended for private domestic use and the household environment only. The appliance must only be used for the preparation of food and beverages. The cooking process must be supervised. A short cooking process must be supervised without interruption. Only use the appliance in enclosed spaces.

This appliance is intended for use up to a maximum height of 2000 metres above sea level.

Do not use covers. These can cause accidents, for example due to overheating, catching fire or materials shattering.

Only use safety devices or child protection grilles approved by ourselves. Unsuitable safety devices or child protection grilles may result in accidents.

This appliance is not intended for operation with an external clock timer or a remote control.

This appliance may be used by children over the age of 8 years old and by persons with reduced physical, sensory or mental capabilities or by persons with a lack of experience or knowledge if they are supervised or are instructed by a person responsible for their safety how to use the appliance safely and have understood the associated hazards.

Children must not play with, on, or around the appliance. Children must not clean the appliance or carry out general maintenance unless they are at least 15 years old and are being supervised.

Keep children below the age of 8 years old at a safe distance from the appliance and power cable.

We advise that you exercise caution using or standing near an induction hob while it is in operation, if you wear a pacemaker or a similar medical device. Consult your doctor or the device manufacturer concerning its conformity or any possible incompatibilities.
**Important safety information**

The appliance can only be used safely if it is correctly installed according to the safety instructions. The installer is responsible for ensuring that the appliance works perfectly at its installation location.

Only a licensed professional may connect appliances without plugs. Damage caused by incorrect connection is not covered under warranty.

Dangerous or explosive materials and vapours must not be extracted.

Ensure that no small parts or liquids get into the appliance.

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

This appliance is not intended for operation with an external clock timer or a remote control.

**Warning – Danger of suffocation!**
Packaging material is dangerous to children. Never allow children to play with packaging material.

**Warning – Danger of death!**
Risk of poisoning from flue gases being drawn back in.

Always ensure that there is an adequate supply of fresh air to the room if the appliance is being operated in air extraction mode at the same time as a non-room-sealed heating appliance is being operated.

With the extractor hood switched on, air is extracted from the kitchen and the adjacent rooms – without an adequate supply of air, the air pressure falls below atmospheric pressure. Toxic gases from the chimney or the extraction shaft are sucked backed into the living space.

- There must therefore always be an adequate supply of air.
- A supply-air/air-extraction duct alone is not sufficient to ensure compliance with the limit.

It is only possible to safely operate the appliance if the pressure in the room in which the heating appliance is installed does not drop more than 4 Pa (0.04 mbar) below atmospheric pressure. This can be achieved if the air needed for combustion is able to enter through openings that cannot be sealed, for example through doors, windows, by means of a supply-air/air-extraction duct or by other technical means.

The exhaust air must not be conveyed into a functioning smoke or exhaust gas flue or into a shaft that is used to ventilate rooms in which heating appliances are installed.

If the exhaust air is to be conveyed into a non-functioning smoke or exhaust gas flue, you must obtain the consent of the heating engineer responsible.

Always consult the heating engineer responsible. They will be able to assess the house's entire ventilation setup and suggest the most appropriate ventilation measures.

Unrestricted operation is possible if the extractor hood is operated exclusively in air recirculation mode.

Non-room-sealed heating appliances (e.g. gas-, oil-, wood- or coal-burning heaters, continuous flow heaters or water heaters) draw in combustion air from the room in which they are installed and discharge the exhaust gases outdoors through an exhaust gas system (e.g. a chimney).
**Warning – Risk of fire!**
- Hot oil and fat can ignite very quickly. Never leave hot fat or oil unattended. Never use water to put out burning oil or fat. Switch off the hotplate. Extinguish flames carefully using a lid, fire blanket or something similar.
- The hotplates become very hot. Never place combustible items on the hob. Never place objects on the hob.
- The appliance gets hot. Do not keep combustible objects or aerosol cans in drawers directly underneath the hob.
- The hob switches off automatically and can no longer be operated. It may switch on unintentionally at a later point. Switch off the circuit breaker in the fuse box. Contact the after-sales service.
- Grease deposits in the grease filter may catch fire.

**Clean the grease filter at least once a month.**
Never operate the appliance without the grease filter.

- Fatty deposits in the filters may catch fire. Clean the appliance as described. Comply with the cleaning intervals. Never operate the appliance without the grease filter.
- When the ventilation system is switched on, fatty deposits in the grease filter may catch fire. Never work with naked flames close to the appliance (e.g. flambéing). Do not install the appliance near a solid fuel heating appliance (e.g. wood- or coal-burning) unless a sealed, non-removable cover is fitted. There must be no flying sparks.

**Warning – Risk of burns!**
- The hotplates and surrounding area (particularly the hob surround, if fitted) become very hot. Never touch the hot surfaces. Keep children at a safe distance.
- The hotplate heats up but the display does not work. Switch off the circuit breaker in the fuse box. Contact the after-sales service.
- Metal objects on the hob quickly become very hot. Never place metal objects (such as knives, forks, spoons and lids) on the hob.
- The filter cover will get very hot very quickly if left on the hob. Never place the filter cover on the hob. Do not place pots, pans or other hot objects on the filter cover.
- After each use, always turn off the hob at the main switch. Do not wait until the hob turns off automatically after the pan is removed.
- The accessible parts become very hot when in operation. Never touch hot parts. Keep children at a safe distance.
- The appliance will become hot during operation. If hot liquids penetrate the appliance, leave the appliance to cool for at least two hours before removing the filter cover, the metal grease filter, the container, the overflow reservoir or the appliance housing.

**Warning – Risk of electric shock!**
- Incorrect repairs are dangerous. Repairs may only be carried out and damaged power cables replaced by one of our trained after-sales technicians. If the appliance is defective, unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.
- Do not use any high-pressure cleaners or steam cleaners, which can result in an electric shock.
- A defective appliance may cause electric shock. Never switch on a defective appliance. Unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.
- Cracks or fractures in the glass ceramic may cause electric shocks. Switch off the circuit breaker in the fuse box. Contact the after-sales service.
Caution!

- Objects that are hard or sharp may damage the hob. Do not allow hard or sharp objects to fall on the hob.
- Heating cookware when empty may cause surface damage. Never leave empty cookware on the heat.
- Hot pots or pans may damage the hob. Never place hot pots or pans on the control panel, the displays/indicators, the hob surround or the filter cover.
- Never leave aluminium foil or plastic containers on hot hotplates as this may damage the hob. No not use oven liners.
- Risk of damage: Risk of breaking the filter cover. Take the filter cover off with care. Do not drop the filter cover.
- Using unsuitable cleaning products may cause surface damage, discolouration and stains. Only use cleaning products that are suitable for this type of hob.
- Friction from pots and pans may cause surface damage and discolouration. Always lift pots and pans up before repositioning them; do not slide them across the surface of the hob.
- Burnt-on food may cause surface damage and staining. Immediately remove any food that has boiled over using a glass scraper.
- Salt, sugar and sand may cause surface damage. Do not use the hob as a work surface or storage space.
- Using cookware with a rough base may cause surface damage. Check all cookware before use.
- Sugar and foods with a high sugar content may cause surface damage or conchoidal fracturing. Immediately remove any food that has boiled over using a glass scraper.
Environmental protection

In this section, you can find information about saving energy and disposing of the appliance.

Saving energy

- Always place suitable lids on saucepans. Cooking without a lid consumes significantly more energy. Use a glass lid so that you can see into the pan without having to lift the lid.
- Use pots and pans with flat bases. Uneven bases increase the energy consumption.
- The base diameter of pots and pans should be the same size as the hotplate. Please note: Cookware manufacturers often specify the diameter of the top of the saucepan, which is usually larger than the diameter of the base of the saucepan.
- Use small saucepans for small quantities. Using a large saucepan with little in it consumes a lot of energy.
- Cook with only a little water. This will save energy and preserve the vitamins and minerals in vegetables.
- Switch back to a lower heat setting in good time. This will save energy.
- During cooking, ensure that there is a sufficient supply of air to enable the ventilation system to work efficiently and with a low level of operating noise.
- Adjust the fan speed to the amount of steam produced during cooking. Only use intensive mode when required. The lower the fan speed, the less energy is consumed.
- If cooking produces large amounts of steam, select a higher fan speed in good time. If the cooking steam has already spread around the kitchen, the ventilation system will need to be operated for longer.
- Switch the appliance off when you are not using it.
- Clean and (if required) replace the filter at regular intervals in order to increase the effectiveness of the ventilation system and to prevent the risk of fire.

Environmentally-friendly disposal

Dispose of packaging in an environmentally-friendly manner.

This appliance is labelled in accordance with European Directive 2012/19/EU 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 throughout the EU.

Induction cooking

Advantages of induction cooking

Induction cooking is very different from traditional cooking methods, as heat builds up directly in the item of cookware. This offers numerous advantages:

- Saves time when boiling and frying.
- Saves energy.
- Easier to care for and clean. Spilled food does not burn on as quickly.
- Heat control and safety – the hob increases or decreases the heat supply as soon as the user changes the setting. The induction hotplate stops the heat supply as soon as the cookware is removed from the hotplate, without having to switch it off first.

Cookware

Only use ferromagnetic cookware for induction cooking, such as:

- Cookware made from enamelled steel
- Cookware made from cast iron
- Special induction-compatible cookware made from stainless steel.

To check whether your cookware is suitable for induction cooking, refer to the section entitled "Cookware check".

To achieve a good cooking result, the ferromagnetic area on the base of the pan should match the size of the hotplate. If a hotplate does not detect an item of cookware, try placing it on another hotplate with a smaller diameter.

If the flexible cooking zone is being used as a single hotplate, larger items of cookware can be used as these are particularly suited to this area. You can find information on positioning cookware in the section entitled "CombiZone function" on page 17.
Some induction cookware does not have a fully ferromagnetic base:

- If the base of the cookware is only partially ferromagnetic, only the area that is ferromagnetic will heat up. This may mean that heat will not be distributed evenly. The non-ferromagnetic area may not heat up to a sufficient temperature for cooking.

- The ferromagnetic area will also be reduced if the material from which the base of the cookware is made contains aluminium, for example. This may mean that the cookware will not become sufficiently hot or even that it will not be detected.

Unsuitable pans
Never use diffuser hobs or pans made from:

- common thin steel
- glass
- earthenware
- copper
- aluminium

Properties of the base of the cookware
The material(s) from which the base of the cookware is made can affect the cooking result. Using pots and pans made from materials that distribute heat evenly through them, such as stainless-steel pans with a three-layer base, saves time and energy.

Use cookware with a flat base; if the base of the cookware is uneven, this may impair the heat supply.

Absence of pan or unsuitable size
If no pan is placed on the selected hotplate, or if it is made of unsuitable material or is not the correct size, the power level displayed on the hotplate indicator will flash. Place a suitable pan on the hotplate to stop the flashing. If this takes more than 90 seconds, the hotplate will switch off automatically.

Empty pans or those with a thin base
Do not heat empty pans, nor use pans with a thin base. The hob is equipped with an internal safety system. However, an empty pan may heat up so quickly that the "automatic switch off" function may not have time to react and the pan may reach very high temperatures. The base of the pan could melt and damage the glass on the hob. In this case, do not touch the pan and switch the hotplate off. If it fails to work after it has cooled down, please contact the Technical Assistance Service.

Pan detection
Each hotplate has a lower limit for pan detection. This depends on the diameter of the ferromagnetic area of the cookware and the material from which its base is made. For this reason, you should always use the hotplate that best matches the diameter of the base of the pan.
Getting to know your appliance

You can find information on the dimensions and power of the hotplates in → Page 2

Note: Depending on the appliance model, individual details and colours may differ.

In this section, we will explain the indicators and controls. You will also find out about the various functions of your appliance.

Your new appliance

<table>
<thead>
<tr>
<th>No.</th>
<th>Name</th>
<th>Special accessories</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Filter cover</td>
<td></td>
</tr>
<tr>
<td>2</td>
<td>Metal grease filter</td>
<td></td>
</tr>
<tr>
<td>3</td>
<td>Container</td>
<td></td>
</tr>
<tr>
<td>4</td>
<td>Hob</td>
<td></td>
</tr>
<tr>
<td>5</td>
<td>Control panel</td>
<td></td>
</tr>
<tr>
<td>6</td>
<td>Fan housing</td>
<td></td>
</tr>
<tr>
<td>7</td>
<td>Overflow container</td>
<td></td>
</tr>
<tr>
<td>8</td>
<td>Housing cover</td>
<td></td>
</tr>
<tr>
<td>9</td>
<td>Piping*</td>
<td></td>
</tr>
<tr>
<td>10</td>
<td>Activated charcoal filter*</td>
<td>HZ381400 HZ381500 HZ381700</td>
</tr>
<tr>
<td>11</td>
<td>Exhaust pipe**</td>
<td></td>
</tr>
</tbody>
</table>

* in air recirculation mode only
** in air extraction mode only
The control panel

Touch controls

Switch the appliance on and off
Lock the control panel for cleaning
Activate the childproof lock
Switch between the setting areas for the hob and the ventilation system/reset the saturation indicators
Select a hotplate
Apply heat settings/fan settings 1-9 on the left-hand setting area
Switch on the PowerBoost function for heat settings/switch on intensive mode for the ventilation system
Switch on the Combi zone function
Activate the Move function
Program the cooking time and kitchen timer

Indicators/symbols

Operating status
Heat settings/fan settings
Timer function
Residual heat
PowerBoost function/intensive mode for ventilation
Combi zone function
Move function
Programming the cooking time
Kitchen timer
Timer displays
Metal grease filter saturation indicator
Activated charcoal filter saturation indicator

Residual heat indicator

The hob has a residual heat indicator for each hotplate. This indicates that a hotplate is still hot. Do not touch a hotplate while the residual heat indicator is lit up.

The following indicators are shown depending on the amount of residual heat:

- Display \( H \): High temperature
- Display \( h \): Low temperature

If you remove the cookware from the hotplate during cooking, the residual heat indicator and the selected heat setting will flash alternately.

When the hotplate is switched off, the residual heat indicator will light up. Even after the hob has been switched off, the residual heat indicator will stay lit for as long as the hotplate is still warm.

Ventilation modes

This appliance can be used in air extraction or air recirculation mode.

Exhaust air mode

The air which is drawn in is cleaned by the grease filters and conveyed to the exterior by a pipe system.

If the exhaust air is conveyed through the external wall, a telescopic duct should be used.

Notes

- Always keep the control panel clean and dry. Moisture reduces its effectiveness.
- Do not place any cookware near the indicators or sensors. The electronics could overheat.
**Operating the appliance**

This chapter explains how to set a hotplate. The table shows heat settings and cooking times for various meals.

**Warning – Risk of burns!**
The filter cover will get very hot very quickly if left on the hob. Never place the filter cover on the hob. Do not place pots, pans or other hot objects on the filter cover.

**Note:** Switch on the ventilation system when you start cooking and switch it off again a few minutes after you have finished cooking. This is the most effective way of removing steam from the kitchen.

**Note:** Never use the appliance without the container, metal grease filter or filter cover.

### Switching the hob on and off

The main switch is used to switch the hob on and off. To switch the hob on: Touch the symbol. An audible signal will sound. The indicator above the main switch and the hotplate indicators will light up. The hob is ready to use. To switch the hob off: Touch the symbol until the indicator goes out. All hotplates are now off. The residual heat indicator will remain lit until the hotplates have cooled down sufficiently.

#### Notes
- The hob will automatically switch itself off if all hotplates have been switched off for more than 30 seconds and the ventilation system is off.
- The selected settings are stored for 4 seconds after the hob has been switched off. If you switch it back on during this time, the hob will operate using the stored settings.

### Setting the hotplate

The desired power level is set in the programming panel.

- Power level 1 = minimum power.
- Power level 9 = maximum power.

Each power level has an intermediate setting. This is marked with a dot.

#### Notes
- To protect the fragile parts of your appliance from overheating and electrical overloading, the hob may temporarily reduce the power.
- In order to prevent the appliance from producing excess noise, the hob may temporarily reduce the power.
Selecting a hotplate and heat setting
The hob must be switched on.

1. Touch the symbol for the required hotplate. lights up on the display.
2. Then select the required heat setting from the settings range.

The heat setting is set.

Changing the power level
Select the hotplate and set the desired power level in the programming zone.

Switch off the hotplate
Select the hotplate and set it to in the programming panel. The hotplate turns off and the residual heat indicator appears.

Notes
■ If no pan has been placed on the hotplate, the selected power level flashes. After a certain time has elapsed, the hotplate switches off.
■ If a pan has been placed on the hotplate before switching on the hob, it will be detected within 20 seconds of pressing the main switch and the hotplate will be selected automatically. Once detected, select the power level within the next 20 seconds or the hotplate will switch off. If more than one pan is placed on the hob, only one will be detected when switching it on.
■ The ventilation system must be switched off separately. "Switching off the ventilation system" on page 13

Switching on the ventilation system
If the ventilation system cannot be switched on, make sure that the metal grease filter is correctly inserted.

1. Touch the symbol.
The ventilation system will start at fan setting 2. The fan setting that is selected will be displayed.

Notes
- Heat settings cannot be changed while the setting is being applied for the ventilation system.
- During a period of a few seconds, a fan setting for the ventilation system can be selected. The setting area can then be used for selecting the heat settings again.

2. Select the required setting from the setting area. The setting that is selected will be displayed.

3. To set a different setting, touch the symbol and select the required setting from the setting area. The setting that is selected will be displayed.

Switching off the ventilation system
If you want to switch off the appliance, touch the symbol. If you only want to switch off the ventilation system, proceed as follows:

1. Touch the symbol.
2. Select the symbol in the settings area.
3. Touch the symbol to switch to the setting area for the hob.

Note: The run-on will start once the appliance has been switched off (depending on the basic settings selected).

Switching the ventilation system on and off

Note: Always adjust the setting according to the current conditions. To eliminate strong cooking smells, select a high fan setting.

Note: If no metal grease filter is available, the ventilation system cannot be switched on. Insert the metal grease filter. The hob functions are also available if there is no metal grease filter. "Cleaning" on page 24

Note: Do not obstruct the ventilation openings. Do not place objects on the filter cover, as this will reduce the power of the ventilation system.

Note: Using tall items of cookware may prevent the extraction system from working at optimum power. The extraction power can be improved by placing a lid on the cookware at an angle.


**Intensive setting**

Activate intensive mode if strong odours or large amounts of steam are produced. In this mode, the ventilation system briefly operates at maximum power. It automatically switches back to a low setting after a short time.

**Switching on**

1. Touch the 🔄 symbol. 🔄 will be shown on the display panel and the line below the fan setting 🔄 will light up.
2. Touch the ⚪ symbol. ⚪ will be shown on the display panel. The line below the ⚪ symbol will light up. Fan setting ⚪ is now active.
3. Alternatively: Touch the ⚪ symbol twice. ⚪ will be shown on the display panel. The line below the ⚪ symbol will light up. Intensive mode is now active.

**Note:** After eight minutes, the appliance automatically switches back to fan setting ⚪.

**Switching off**

1. Touch the 🔄 symbol. This will deactivate the run-on function immediately.
2. In the next few seconds, slide your finger over the settings area until setting ⚪ or another setting is displayed.

**Automatic start**

Depending on the basic settings selected, the following options will be available once you have selected the fan setting for a cooking zone:

- The ventilation system will not start.
- The ventilation system will start at a specified fan setting.

Select the option you want to use in the basic settings. → "Basic settings" on page 21

**Run-on function**

The run-on function leaves the ventilation system running for a few minutes after it has been switched off. This eliminates any remaining cooking smells. The ventilation system will switch off automatically afterwards.

In the basic settings (→ Page 21), you can select the following options for the run-on:

- Deactivate the run-on
- Activate the run-on for a specified period at a specified fan setting

**Note:** The run-on function will only switch on if at least one cooking zone has been switched on for at least 1 minute.

**Switching off**

Touch the 🔄 symbol. This will deactivate the run-on function immediately.

If one of the following conditions is present, the run-on function will be switched off:

- The run-on time has expired.
- The appliance is being switched back on.

**Chef's recommendations**

**Recommendations**

- When heating up puree, cream soups and thick sauces, stir occasionally.
- Set heat setting 8 to 9 for preheating.
- When cooking with the lid on, turn the heat setting down as soon as steam escapes between the lid and the cookware. Steam does not need to escape for a good cooking result.
- After cooking, keep the lid on the cookware until you serve the food.
- To cook with the pressure cooker, observe the manufacturer's instructions.
- Do not cook food for too long, otherwise the nutrients will be lost. The kitchen clock can be used to set the optimum cooking time.
- For a more healthy cooking result, smoking oil should be avoided.
- To brown food, fry small portions in succession.
- Cookware may reach high temperatures while the food is cooking. We recommend that you use oven gloves.
- You can find recommendations for energy-efficient cooking in section → "Environmental protection"
### Cooking table

The table shows which heat setting is suitable for each type of food. The cooking time may vary depending on the type, weight, thickness and quality of the food.

<table>
<thead>
<tr>
<th>Heat setting</th>
<th>Cooking time (mins)</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Melting</strong></td>
<td></td>
</tr>
<tr>
<td>Chocolate coating</td>
<td>1 - 1.</td>
</tr>
<tr>
<td>Butter, honey, gelatine</td>
<td>1 - 2.</td>
</tr>
<tr>
<td><strong>Heating and keeping warm</strong></td>
<td></td>
</tr>
<tr>
<td>Stew, e.g. lentil stew</td>
<td>1 - 2</td>
</tr>
<tr>
<td>Milk*</td>
<td>1 - 2</td>
</tr>
<tr>
<td>Heating sausages in water*</td>
<td>3 - 4</td>
</tr>
<tr>
<td><strong>Defrosting and heating</strong></td>
<td></td>
</tr>
<tr>
<td>Spinach, frozen</td>
<td>3 - 4</td>
</tr>
<tr>
<td>Goulash, frozen</td>
<td>3 - 4</td>
</tr>
<tr>
<td><strong>Poaching, simmering</strong></td>
<td></td>
</tr>
<tr>
<td>Potato dumplings*</td>
<td>4 - 5</td>
</tr>
<tr>
<td>Fish*</td>
<td>4 - 5</td>
</tr>
<tr>
<td>White sauces, e.g. Béchamel sauce</td>
<td>1 - 2</td>
</tr>
<tr>
<td>Whisked sauces, e.g. sauce béarnaise, hollandaise</td>
<td>3 - 4</td>
</tr>
<tr>
<td><strong>Boiling, steaming, braising</strong></td>
<td></td>
</tr>
<tr>
<td>Rice (with double the volume of water)</td>
<td>2 - 3</td>
</tr>
<tr>
<td>Rice pudding***</td>
<td>2 - 3</td>
</tr>
<tr>
<td>Unpeeled boiled potatoes</td>
<td>4 - 5</td>
</tr>
<tr>
<td>Boiled potatoes</td>
<td>4 - 5</td>
</tr>
<tr>
<td>Pasta, noodles*</td>
<td>6 - 7</td>
</tr>
<tr>
<td>Stew</td>
<td>3 - 4</td>
</tr>
<tr>
<td>Soups</td>
<td>3 - 4</td>
</tr>
<tr>
<td>Vegetables</td>
<td>2 - 3</td>
</tr>
<tr>
<td>Vegetables, frozen</td>
<td>3 - 4</td>
</tr>
<tr>
<td>Cooking in a pressure cooker</td>
<td>4 - 5</td>
</tr>
<tr>
<td><strong>Braising</strong></td>
<td></td>
</tr>
<tr>
<td>Roulades</td>
<td>4 - 5</td>
</tr>
<tr>
<td>Pot roast***</td>
<td>4 - 5</td>
</tr>
<tr>
<td>Goulash***</td>
<td>3 - 4</td>
</tr>
</tbody>
</table>

* Without lid
** Turn several times
*** Preheat to heat setting 8 - 8.
<table>
<thead>
<tr>
<th>Item</th>
<th>Heat setting</th>
<th>Cooking time (mins)</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Roasting/frying with little oil</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Escalope, plain or breaded</td>
<td>6 - 7</td>
<td>6 - 10</td>
</tr>
<tr>
<td>Escalope, frozen</td>
<td>6 - 7</td>
<td>6 - 12</td>
</tr>
<tr>
<td>Chop, plain or breaded**</td>
<td>6 - 7</td>
<td>8 - 12</td>
</tr>
<tr>
<td>Steak (3 cm thick)</td>
<td>7 - 8</td>
<td>8 - 12</td>
</tr>
<tr>
<td>Poultry breast (2 cm thick)**</td>
<td>5 - 6</td>
<td>10 - 20</td>
</tr>
<tr>
<td>Poultry breast, frozen**</td>
<td>5 - 6</td>
<td>10 - 30</td>
</tr>
<tr>
<td>Rissoles (3 cm thick)**</td>
<td>4 - 5.</td>
<td>20 - 30</td>
</tr>
<tr>
<td>Hamburger (2 cm thick)**</td>
<td>6 - 7</td>
<td>10 - 20</td>
</tr>
<tr>
<td>Fish and fish fillet, plain</td>
<td>5 - 6</td>
<td>8 - 20</td>
</tr>
<tr>
<td>Fish and fish fillet, breaded</td>
<td>6 - 7</td>
<td>8 - 20</td>
</tr>
<tr>
<td>Fish, breaded and frozen, e.g. fish fingers</td>
<td>6 - 7</td>
<td>8 - 15</td>
</tr>
<tr>
<td>Scampi, prawns</td>
<td>7 - 8</td>
<td>4 - 10</td>
</tr>
<tr>
<td>Sautéing fresh vegetables and mushrooms</td>
<td>7 - 8</td>
<td>10 - 20</td>
</tr>
<tr>
<td>Stir-fry, vegetables, meat cut in Asian-style strips</td>
<td>7 - 8</td>
<td>15 - 20</td>
</tr>
<tr>
<td>Frozen dishes, e.g. roasted dishes</td>
<td>6 - 7</td>
<td>6 - 10</td>
</tr>
<tr>
<td>Pancakes (baked in succession)</td>
<td>6 - 7.</td>
<td>-</td>
</tr>
<tr>
<td>Omelette (cooked in succession)</td>
<td>3 - 4.</td>
<td>3 - 10</td>
</tr>
<tr>
<td>Fried eggs</td>
<td>5 - 6</td>
<td>3 - 6</td>
</tr>
<tr>
<td><strong>Deep-fat frying</strong> (150-200 g per portion in 1-2 l oil, deep-fat fried in portions)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Frozen products, e.g. chips, chicken nuggets</td>
<td>8 - 9</td>
<td>-</td>
</tr>
<tr>
<td>Croquettes, frozen</td>
<td>7 - 8</td>
<td>-</td>
</tr>
<tr>
<td>Meat, e.g. chicken portions</td>
<td>6 - 7</td>
<td>-</td>
</tr>
<tr>
<td>Fish, breaded or in beer batter</td>
<td>6 - 7</td>
<td>-</td>
</tr>
<tr>
<td>Vegetables, mushrooms, breaded or battered, tempura</td>
<td>6 - 7</td>
<td>-</td>
</tr>
<tr>
<td>Small baked items, e.g. doughnuts, fruit in batter</td>
<td>4 - 5</td>
<td>-</td>
</tr>
</tbody>
</table>

*Without lid
** Turn several times
*** Preheat to heat setting 8 - 8.
CombiZone function

Using this function, the two left hotplates, which are the same size, can be linked together. When doing this, the same heat setting is set for both hotplates. This is especially suitable for cooking with elongated cookware.

Notes regarding cookware

To achieve the best results, use suitable, oval cookware in the area of both hotplates. Position the cookware in the middle of the hotplates.

When you are using cookware on just one of the two hotplates, it can be moved to the second hotplate. In this case, the heat setting and the selected settings are transferred.

Activation

1. Select one of the two hotplates in the combi zone and set the heat setting.
2. Touch the symbol. The indicator lights up.
   The heat setting appears in the display for the lower hotplate.

The function has now been activated.

Changing the power level

Change the desired power level in the programming zone.

Deactivation

Select one of the two hotplates assigned to this function and touch the symbol.

This deactivates the function. The two hotplates will now function independently.

Move function

You can use this function to link the two left hotplates, which are the same size, and select a different heat setting for each hotplate. Preset heat settings:
Front hotplate = heat setting 9
Rear hotplate = heat setting 1.

The heat settings can be changed independently of one another for each hotplate.

Notes

■ Only place cookware on one of the hotplates. The function will not be activated if there is cookware on each of the two hotplates.
■ The heat setting is less brightly lit on the display for the hotplate on which there is no cookware. It will not be activated until the cookware is moved to this hotplate and is detected.
■ If the function has already been activated and a second piece of cookware is placed on the free hotplate, the display lights up less brightly, as before. The hotplate is not active. The hotplate is activated when the first piece of cookware is removed.

Advice on using cookware

To ensure that the cookware is detected and heat is distributed evenly, correctly centre the cookware:

Only use one piece of cookware which only covers one hotplate.

Moving the cookware from one hotplate to another:
Activation
1. Select one of the two hotplates assigned to the Move function.
2. Touch the \[ symbol. The \[ indicators light up. The heat settings light up on the displays for each of the two hotplates. The function has now been activated.

Notes
- The display for the hotplate with the cookware lights up more brightly.
- The \[ indicator lights up on the display for the hotplate that is still selected.

Changing the heat setting
Select one of the two hotplates which are included in the move function and change the heat setting in the settings range.

Note: If the function is deactivated, the heat settings return to the preset values

Deactivation
Touch the \[ symbol. This deactivates the function.

Note: When one of the two hotplates is set to \(, the function is deactivated within approx. 10 seconds.

Time-setting options
Your hob has two timer functions:
- Programming the cooking time
- Kitchen timer

Programming the cooking time
The hotplate automatically switches off after the time that is set has elapsed.

Setting procedure:
1. Select the hotplate and the required heat setting.
2. Touch the \[ symbol. \[ lights up on the display for the hotplate. \[ lights up on the timer display.
3. Within the next 10 seconds, set the required cooking time in the settings range.

After a few seconds, the time begins to elapse.

Notes
- The same cooking time can be set automatically for all hotplates. The set time for each of the hotplates counts down independently. You can find information on automatically programming the cooking time in section "Basic settings."
- If the CombiZone function is selected for the combined hotplate, the set time for both hotplates is the same.

Changing or cancelling the time
Select the hotplate and then press the \[ symbol. Change the cooking time using the programming zone or set to \[ in order to cancel the time.

Once the time has elapsed
The hotplate switches off. A warning signal sounds. The time program function lights up \[ for 10 seconds in the display.

When the \[ symbol is pressed, the indications turn off and the beeping stops.

Notes
- If a cooking time was programmed for several hotplates, the time information for the selected hotplate is shown in the timer display.
- You can set a cooking time of up to 99 minutes.
The kitchen timer

You can use the kitchen timer to set a time of up to 99 minutes.
This function independently from the hotplates and from other settings. This function does not automatically switch off a hotplate.

Programming

1. Press the symbol several times until the indicator lights up. lights up in the time program function display.
2. Select the desired time in the programming panel.
The timer starts to count down after a few seconds.

Changing or cancelling the time

Press the symbol several times until the indicator lights up. Change the time with the programming zone, or set to .

Once the time has elapsed

A warning signal sounds. In the time program function display is shown, and the indicator lights up.
After 10 seconds the indicators turn off.
When the symbol is pressed, the indicators turn off and the beeping stops.

PowerBoost function

This function enables you to heat up large quantities of water faster than when using heat setting .
This function can always be activated for a hotplate, provided the other hotplate in the same group is not in use (see illustration). Otherwise, and will flash in the display for the selected hotplate; the heat setting will then be set automatically without activating the function.

1. Select a hotplate.
2. Touch the symbol twice.

The function is activated.

Deactivation

1. Select the hotplate.
2. Touch the symbol.
The display goes out and the hotplate switches back to the heat setting.
The function is deactivated.

Note: In certain circumstances, the PowerBoost function can switch itself off automatically in order to protect the electronic elements inside the hob.
Childproof lock

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

Activating and deactivating the childproof lock

The hob should be turned off.
To activate: press the symbol 🔄 for approximately 4 seconds. The indicator next to the symbol 🔄 lights up for 10 seconds. The hob is locked.
To deactivate: press the symbol 🔄 for approximately 4 seconds. The lock is now deactivated.

Childproof lock

With this function, the childproof lock automatically activates when a hob is switched off.

Switching on and off

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

Wipe protection

If you wipe over the control panel while the hob is switched on, settings may be altered. To avoid doing this, you can use the hob's "Lock control panel for cleaning" function.

To activate: Touch the ✒ symbol. An audible signal sounds. The control panel is locked for 35 seconds. You can now wipe over the surface of the control panel without altering any settings.
To deactivate: The control panel will be unlocked once 35 seconds have elapsed. To release the function early, touch the ✒ symbol.

Notes

- An audible signal sounds 30 seconds after activation. This indicates that the function is about to finish.
- The cleaning lock does not lock the main switch. The hob can be switched off at any time.
The appliance has various basic settings. You can adapt these to suit your cooking habits.

<table>
<thead>
<tr>
<th>Indicator/symbol</th>
<th>Function</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>c 1</strong></td>
<td>Automatic childproof lock</td>
</tr>
<tr>
<td>0</td>
<td>Manual*</td>
</tr>
<tr>
<td>1</td>
<td>Automatic</td>
</tr>
<tr>
<td>2</td>
<td>Function deactivated</td>
</tr>
<tr>
<td><strong>c 2</strong></td>
<td>Audible signals</td>
</tr>
<tr>
<td>0</td>
<td>Confirmation and fault signals are switched off</td>
</tr>
<tr>
<td>1</td>
<td>Only the fault signal is switched on</td>
</tr>
<tr>
<td>2</td>
<td>Only the confirmation signal is switched on</td>
</tr>
<tr>
<td>3</td>
<td>All signal tones are switched on*</td>
</tr>
<tr>
<td><strong>c 3</strong></td>
<td>Display energy consumption</td>
</tr>
<tr>
<td>0</td>
<td>Switched off*</td>
</tr>
<tr>
<td>1</td>
<td>Switched on</td>
</tr>
<tr>
<td><strong>c 5</strong></td>
<td>Automatic cooking time programming</td>
</tr>
<tr>
<td>00</td>
<td>Switched off*</td>
</tr>
<tr>
<td>0:99</td>
<td>Time until automatic switch-off</td>
</tr>
<tr>
<td><strong>c 6</strong></td>
<td>Duration of the timer end signal tone</td>
</tr>
<tr>
<td>1</td>
<td>10 seconds*</td>
</tr>
<tr>
<td>2</td>
<td>30 seconds</td>
</tr>
<tr>
<td>3</td>
<td>1 minute</td>
</tr>
<tr>
<td><strong>c 7</strong></td>
<td>Power management function. Limiting the total power of the hob</td>
</tr>
<tr>
<td>The available settings depend on the maximum power of the hob.</td>
<td></td>
</tr>
<tr>
<td>0</td>
<td>Deactivated. Maximum power of the hob.*/**</td>
</tr>
<tr>
<td>1</td>
<td>1000 W minimum power</td>
</tr>
<tr>
<td>2</td>
<td>1500 W</td>
</tr>
<tr>
<td>...</td>
<td>3000 W recommended for 13 A</td>
</tr>
<tr>
<td>3</td>
<td>3500 W recommended for 16 A</td>
</tr>
<tr>
<td>4</td>
<td>4000 W</td>
</tr>
<tr>
<td>5</td>
<td>4500 W recommended for 20 A</td>
</tr>
<tr>
<td>...</td>
<td>or Maximum power of the hob.**</td>
</tr>
<tr>
<td><strong>c 9</strong></td>
<td>Time allowed for selecting the cooking zone</td>
</tr>
<tr>
<td>0</td>
<td>Unlimited: The cooking zone most recently selected remains selected.</td>
</tr>
<tr>
<td>1</td>
<td>Limited: The cooking zone only remains selected for a few seconds</td>
</tr>
<tr>
<td><strong>c 12</strong></td>
<td>Check cookware; cooking results</td>
</tr>
<tr>
<td>0</td>
<td>Not suitable</td>
</tr>
<tr>
<td>1</td>
<td>Not perfect</td>
</tr>
<tr>
<td>2</td>
<td>Suitable</td>
</tr>
</tbody>
</table>

* Factory settings  
**The hob’s maximum power is shown on the rating plate.
To access the basic settings:
The hob must be off.

1. Switch on the hob.
2. Within ten seconds, touch and hold the \[ \equiv \] symbol for approximately four seconds. The first four displays provide product information. Touch the settings area to view the individual displays.
3. Touching the \[ \equiv \] symbol again takes you to the basic settings. \[ c \] and \[ i \] flash alternately on the displays and \[ 0 \] appears as a presetting.
4. Touch the \[ \equiv \] symbol repeatedly until the required function is displayed.
5. Then select the required setting from the settings area.
6. Touch the \[ \equiv \] symbol for at least four seconds. The settings have been saved.

### Leaving the basic settings
Turn off the hob with the main switch.
**Energy consumption indicator**

This function indicates the total amount of energy consumed by this hob the last time it was used for cooking. Once the hob is switched off, the energy consumption is displayed in kilowatt hours (e.g. 1.08 kWh) for 10 seconds. The accuracy of the information displayed depends on the voltage quality of the mains power supply, among other factors.

You can find out how to switch this function on in the section on "Basic settings".

---

**Cookware check**

This function can be used to check the speed and quality of the cooking process depending on the cookware. The result is a reference value and depends on the properties of the cookware and the hotplate being used.

1. Correctly position the pot with approximately 200 ml of water, at room temperature, on the most suitable cooking zone for the diameter of the bottom of the pot.
2. Go to the basic settings and select the setting "c / 2".
3. Press the programming area. "c" flashes in the cooking zone displays. The function has now been activated. After 10 seconds, the cooking result and the speed of the cooking process appear in the visual displays for the cooking zone.

Check the result using the following table:

<table>
<thead>
<tr>
<th>Result</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>0</td>
<td>The cookware is not suitable for the hotplate and will therefore not heat up.*</td>
</tr>
<tr>
<td>1</td>
<td>The cookware is taking longer to heat up than expected and the cooking process is not going as well as it should.*</td>
</tr>
<tr>
<td>2</td>
<td>The cookware is heating up correctly and the cooking process is going well.</td>
</tr>
</tbody>
</table>

* If there is a smaller hotplate available, test the cookware again on the smaller hotplate.

To reactivate this function, touch the settings range.

**Notes**

- If the diameter of the hotplate used is much smaller than the diameter of the cookware, only the middle of the cookware can be expected to heat up. This may result in the cooking results not being as good as expected or being less than satisfactory.
- You can find information on this function in the section on "Basic settings".
- You can find information on the type, size and positioning of the cookware in the section on "Induction cooking".
### Power manager

You can use the power manager to set the total power of the hob.

The hob is preset at the factory. Its maximum performance is specified on the rating plate. You can use the power manager to change the value in accordance with the requirements for the relevant electrical installation.

In order not to exceed this set value, the hob automatically distributes the power available between the cooking zones that are switched on.

As long as the power manager function is activated, the output of a cooking zone may temporarily fall below the nominal value. If a cooking zone is switched on and the power limit is reached, \(-\) appears in the heat setting display for a short time. The appliance automatically regulates and selects the highest possible power level.

For more information about how the total power of the hob is changed, see section "Basic settings."

---

### Cleaning

#### Warning – Risk of burns!

The appliance becomes hot during operation. Allow the appliance to cool down before cleaning.

#### Warning – Risk of burns!

The appliance will become hot during operation. If hot liquids penetrate the appliance, leave the appliance to cool for at least two hours before removing the filter cover, the metal grease filter, the container, the overflow reservoir or the appliance housing.

#### Warning – Risk of electric shock!

Do not use any high-pressure cleaners or steam cleaners, which can result in an electric shock.

#### Warning – Risk of electric shock!

Penetrating moisture may result in an electric shock. Clean the appliance using a damp cloth only. Before cleaning, pull out the mains plug or switch off the circuit breaker in the fuse box.

#### Warning – Risk of injury!

Components inside the appliance may have sharp edges. Wear protective gloves.

**Note:** Only use a minimal amount of water when cleaning so that no water enters the appliance.

**Notes**

- Before cleaning the appliance, remove any jewellery you are wearing on your arms and hands.
- Do not use any cleaning agents while the hob is still hot. This may mark the surface. Ensure that any residue left by cleaning agents is removed.

#### Cleaning agents

Only use cleaning products that are suitable for this type of hob. Follow the manufacturer's instructions on the product packaging.

Follow all instructions and warnings included with the cleaning products.

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

**Caution!**

**Beware of causing surface damage**

Do not use:

- Undiluted washing-up liquid
- Cleaning products designed for dishwashers
- Abrasive cleaning products
- Pressure washers or steam jet cleaners
- Oven cleaners
- Corrosive or aggressive cleaners, or those containing chlorine
- Cleaners containing a large percentage of alcohol
- Hard, scratchy sponges, brushes or scouring pads
**Caution!**
**Beware of causing surface damage**
Always wash new sponge cloths thoroughly before use.

To ensure that the different surfaces are not damaged by using the wrong cleaning product, follow the instructions in the table.

<table>
<thead>
<tr>
<th>Area</th>
<th>Cleaning product</th>
</tr>
</thead>
<tbody>
<tr>
<td>Glass ceramic</td>
<td>Glass cleaner for stains caused by limescale and residual water: Clean the hob as soon as it has cooled down. You can use a cleaning product that is suitable for glass-ceramic hobs or glass cleaner (article no. 00311499). Glass scraper (article no. 00087670) for stains caused by sugar, rice starch or plastic: Clean immediately. Caution: Risk of burns. Then clean with a damp dish cloth and then dry with a cloth or towel. <strong>Note:</strong> Do not use cleaning products designed for dishwashers.</td>
</tr>
<tr>
<td>Stainless steel</td>
<td>Hot soapy water: Clean with a dish cloth and then dry with a soft cloth. Use a minimal amount of water when cleaning to prevent water from penetrating the appliance. Leave dried-on remnants to soak in a small amount of soapy water; do not scour. Always clean stainless steel surfaces in the direction of the grain. Special stainless steel cleaning products (article no. 00311499) are available from our after-sales service, through our online shop or from specialist retailers. Apply a very thin layer of the cleaning product with a soft cloth. <strong>Note:</strong> Do not use a glass scraper to clean the hob surround.</td>
</tr>
<tr>
<td>Plastic</td>
<td>Hot soapy water: Clean with a soft cloth or in the dishwasher.</td>
</tr>
<tr>
<td>Controls</td>
<td>Hot soapy water or an appropriate glass cleaner (article no. 00311499): Clean using a damp dish cloth and then dry with a soft cloth.</td>
</tr>
<tr>
<td>Filter cover</td>
<td>Hot soapy water: Clean using a damp dish cloth and then dry with a soft cloth.</td>
</tr>
</tbody>
</table>

**Components to clean**

<table>
<thead>
<tr>
<th>No.</th>
<th>Name</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Filter cover</td>
</tr>
<tr>
<td>2</td>
<td>Metal grease filter</td>
</tr>
<tr>
<td>3</td>
<td>Container</td>
</tr>
<tr>
<td>4</td>
<td>Hob</td>
</tr>
<tr>
<td>5</td>
<td>Control panel</td>
</tr>
<tr>
<td>6</td>
<td>Overflow container</td>
</tr>
<tr>
<td>7</td>
<td>Housing cover</td>
</tr>
<tr>
<td>8</td>
<td>Activated charcoal filter (only in air recirculation mode)</td>
</tr>
</tbody>
</table>

**Hob surround (only on appliances with hob surrounds)**

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

- Only use warm soapy water
- Wash new dish cloths thoroughly before use.
- Do not use harsh or abrasive cleaning agents.
- Do not use a glass scraper or sharp objects.
**Hob**

Clean the hob each time you use it. This will prevent food remnants from becoming burned on. Do not clean the hob until the residual heat indicator has gone out. Remove boiled-over liquids immediately and do not allow any food remains to dry on.

Clean the hob with a damp dish cloth and dry it with a cloth or towel to prevent limescale build-up.

Stubborn dirt is best removed with a glass scraper or glass ceramic cleaner (available from retailers). Follow the manufacturer's instructions.

You can obtain a suitable glass scraper (article no. 00087670) from our after-sales service or through our online shop.

Using a special sponge for cleaning glass-ceramic hobs achieves great cleaning results.

**Ventilation system**

The filter must be regularly cleaned or replaced in order to guarantee efficient filtration of odours and grease.

**Metal grease filter**

The metal grease filters should be cleaned every 30 operating hours or at least once a month.

⚠️ **Warning – Risk of fire!**

Grease deposits in the grease filter may catch fire. **Clean the grease filter at least once a month.**

Never operate the appliance without the grease filter.

**Activated charcoal filters**

The activated charcoal filter should be replaced regularly. The saturation indicator on your appliance will tell you how frequently this needs to be done.

**Saturation display**

If the metal grease filter or activated charcoal filter becomes saturated, a signal will sound once the appliance has been switched off.

The following symbols will light up in the display panel:

- **Metal grease filter:** \[ \text{\text{F}} \text{\text{\text{I}}\text{\text{O}}} \]
- **Activated charcoal filter:** \[ \text{\text{F}} \text{\text{\text{I}}\text{\text{I}}} \]
- **Metal grease filter and activated charcoal filter:** \[ \text{\text{F}} \text{\text{\text{I}}\text{\text{O}}} \text{\text{\text{I}}\text{\text{I}}} \]

Do not wait any longer to clean the metal grease filter or replace the activated charcoal filter.

Once you have cleaned or replaced the relevant filters, reset the saturation indicator so that the \[ \text{\text{F}} \text{\text{\text{I}}\text{\text{O}}} \] and \[ \text{\text{F}} \text{\text{\text{I}}\text{\text{I}}} \] indicators go out.

After the appliance has been switched off, \[ \text{\text{F}} \text{\text{\text{I}}\text{\text{O}}} \] or \[ \text{\text{F}} \text{\text{\text{I}}\text{\text{I}}} \] lights up.

1. Touch the \[ \text{\text{F}} \text{\text{\text{I}}\text{\text{O}}} \] symbol. A signal tone will sound. The metal grease filter saturation indicator has now been reset.

2. If \[ \text{\text{F}} \text{\text{\text{I}}\text{\text{I}}} \] is lit, touch the \[ \text{\text{F}} \text{\text{\text{I}}\text{\text{O}}} \] symbol again. A signal tone will sound. The activated charcoal filter saturation indicator has now been reset.

**Changing the activated charcoal filter (only in circulating-air mode)**

Activated charcoal filters trap the odour-causing compounds in cooking smells. They are only used for circulating-air mode.

**Notes**

- The activated charcoal filter is not included with the appliance. The activated charcoal filter (article no. HZ381700) is available from specialist retailers, from our after-sales service or from our online shop.
- The activated charcoal filter cannot be cleaned or reactivated.
- Only use genuine replacement filters. This will ensure that the appliance performs optimally.

1. Unlock all of the closing elements on the drawer in the flat duct of the fitted unit.

2. Open the drawer in the flat duct and remove the activated charcoal filter.

3. Insert the new activated charcoal filter.

4. Close the drawer in the flat duct and lock all of the closing elements.

**Note:** Make sure that all of the closing elements have been locked correctly. Otherwise noises may be generated and the power of the ventilation system may be reduced.
Removing metal grease filter
The metal grease filters filter the grease out of kitchen steam. To keep them in good working order, the filters should be cleaned at least once a month.

1. Take the filter cover off.

**Note:** Make sure that the filter cover does not fall and damage the hob.

2. Take the metal grease filter and the container out.

**Note:** Fat may accumulate in the bottom of the container. Hold the metal grease filter level to prevent fat from dripping out.

3. Press down on the two catches on either side of the container to separate the metal grease filter from the container.

4. Empty the container if necessary.
5. Clean the metal grease filter and filter cover.
6. After removing the metal grease filter, clean the inside of the appliance.

**Note:** Droplets of water may form on the fan wheel. This is normal and occurs as a result of the cooking vapours condensing. It is not a safety hazard and there is no risk of damage. The electronic components in the appliance are protected.

Cleaning the metal mesh grease filters

**Notes**
- Do not use aggressive, acidic or alkaline cleaning products.
- The metal grease filter can be cleaned in the dishwasher or by hand.

By hand:

**Note:** You can use a special degreaser to remove stubborn dirt (article no. 00311297). This can be ordered through our online shop.

- Soak the metal grease filter in hot soapy water.
- Clean the metal grease filter with a brush and then rinse it thoroughly.
- Leave the metal grease filter to drain.

In the dishwasher:

- Do not clean the metal grease filter together with cookware if heavily soiled.
- Place the metal grease filter in the dishwasher, leaving plenty of space around it. Do not trap the metal grease filter.
- For best results, place the metal grease filter in the dishwasher filter side down.

Fitting and cleaning other appliance components
Also clean the inside of the hob extractor system regularly. You can use a special degreaser to remove stubborn dirt (article no. 00311297).

1. Remove the filter cover and clean it with a damp cloth.

2. Remove the metal grease filter and container.

3. Press down on the two catches on either side of the container to separate the metal grease filter from the container.
4. Empty the container if necessary.
5. Clean the metal grease filter and the container in the dishwasher.
6. If required, take off the housing cover underneath the appliance and clean it.

7. Clean the parts and dry them before refitting them.

Inserting the metal grease filters
1. Insert the container.
2. Insert the metal grease filter.
   **Note:** Ensure that the metal grease filter has been inserted correctly. Otherwise, the ventilation system does not work.
3. Put the filter cover on.

Resetting the saturation displays
Once you have cleaned or replaced the relevant filters, reset the saturation indicator so that the \( F \) \( \{ \) \( O \) and \( F \) \( \{ \) \( I \) \( I \) indicators go out.

After the appliance has been switched off, \( F \) \( \{ \) \( O \) or \( F \) \( \{ \) \( I \) \( I \) lights up.

1. Touch the symbol.
   A signal tone will sound. The metal grease filter saturation indicator has now been reset.
2. If \( F \) \( \{ \) \( I \) \( I \) is lit, touch the symbol again.
   A signal tone will sound. The activated charcoal filter saturation indicator has now been reset.

---

**Cleaning the overflow container**

**Notes**
- Make sure that the supply to the overflow container is not blocked. Remove any objects that have entered the appliance once it has cooled down. To do this, take the filter cover off and take the metal grease filter and the container out.
- Any liquid entering the appliance from above will be collected in the overflow container. Unscrew the overflow container and empty it. Take the housing cover off if necessary.

1. Unscrew the overflow container with both hands.
   **Notes**
   - Hold the overflow container level to prevent liquid from leaking out.
   - If the metal grease filter and the container have been removed and liquid finds its way into the appliance through the fan grille, you will need to remove the housing cover.

2. Empty the overflow container, as well as the housing cover if necessary, and rinse it/them out.
3. Clean the overflow container before screwing it back into place.
4. Refit the housing cover.
### Frequently Asked Questions (FAQ)

#### Using the appliance

**Why can’t I switch on the hob and why is the childproof lock symbol lit?**
- The childproof lock is activated.
- You can find information on this function in the section on "Childproof lock".

**Why are the displays flashing and why can I hear an audible signal?**
- Remove any liquid or food remains from the control panel. Remove any objects from the control panel.
- You can find instructions on how to deactivate the audible signal in the section on "Basic settings".

#### Noises

**Why I can hear noises while I’m cooking?**

Noises may be generated while using the hob depending on the base material of the cookware. These noises are a normal part of induction technology. They do not indicate a defect.

**Possible noises:**

<table>
<thead>
<tr>
<th>Noise Type</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>A low humming noise like the one a transformer makes:</strong></td>
<td>Occurs when cooking at a high heat setting. The noise disappears or becomes quieter when the heat setting is reduced.</td>
</tr>
<tr>
<td><strong>Low whistling noise:</strong></td>
<td>Occurs when the cookware is empty. This noise disappears when water or food is added to the cookware.</td>
</tr>
<tr>
<td><strong>Crackling:</strong></td>
<td>Occurs when using cookware made from different layers of material or when using cookware of different sizes and different materials at the same time. The loudness of the noise can vary depending on the quantity of food being cooked or the cooking method.</td>
</tr>
<tr>
<td><strong>High-pitched whistling noises:</strong></td>
<td>Can occur when two hotplates are used at the highest heat setting at the same time. The whistling noises disappear or become quieter when the heat setting is reduced.</td>
</tr>
<tr>
<td><strong>Fan noise:</strong></td>
<td>The hob is equipped with a fan that switches on automatically at high temperatures. The fan may continue to run even after you have switched off the hob if the temperature detected is still too high.</td>
</tr>
</tbody>
</table>
### Cookware

**Which types of cookware can be used with an induction hob?**

You can find information on which types of cookware can be used with an induction hob in the section "Induction cooking".

**Why is the hotplate not heating up and why is the heat setting flashing?**

- The hotplate on which the cookware is standing is not switched on. Check that you have switched on the correct hotplate.
- The cookware is too small for the hotplate that is switched on or it is not suitable for induction cooking. Check that the cookware is suitable for induction cooking and that it is placed on the hotplate that most closely matches its size. You can find information on the type, size and positioning of the cookware in sections "Induction cooking" and "CombiZone function".

**Why is it taking so long for the cookware to heat up or why is it not heating up sufficiently despite being on a high heat setting?**

- The cookware is too small for the hotplate that is switched on or it is not suitable for induction cooking. Check that the cookware is suitable for induction cooking and that it is placed on the hotplate that most closely matches its size. You can find information on the type, size and positioning of the cookware in sections "Induction cooking" and "CombiZone function".

### Cleaning

**How do I clean the hob?**

Using a special glass-ceramic cleaning agent produces the best results. We advise against using harsh or abrasive cleaning agents, dishwater detergent (concentrated) or scouring pads.

You can find more information on cleaning and caring for your hob in the section on "Cleaning".
## Trouble shooting

Usually, faults are small matters that are easy to eliminate. Please read the information in the table before calling the after-sales service.

### Notes
- If "E" appears on the display, press and hold the button for the relevant cooking zone in order to read the fault code.
- If the fault code is not listed in the table, disconnect the hob from the mains power supply and wait 30 seconds before reconnecting it. If this code is displayed again, contact the technical after-sales service and specify which fault code has appeared.
- If a fault occurs, the appliance will not switch to standby mode.

<table>
<thead>
<tr>
<th>Fault/indicator or symbol</th>
<th>Possible cause</th>
<th>Troubleshooting</th>
</tr>
</thead>
<tbody>
<tr>
<td>The appliance is not working</td>
<td>The plug is not plugged into the mains, The fuse/circuit breaker is faulty</td>
<td>Connect the appliance to the mains electricity supply, Check whether other kitchen appliances are working, Check in the fuse box to make sure that the fuse/circuit breaker for the appliance is in working order</td>
</tr>
<tr>
<td>The symbol lighting is not working</td>
<td>The control unit is faulty.</td>
<td>Call the after-sales service.</td>
</tr>
<tr>
<td>The ventilation system is not working</td>
<td>The metal grease filter is not inserted correctly</td>
<td>Insert the metal grease filter correctly</td>
</tr>
<tr>
<td>The filter detection sensor is not working</td>
<td>Call the after-sales service.</td>
<td></td>
</tr>
<tr>
<td>The activated charcoal filter is saturated</td>
<td>Clean the metal grease filter. → &quot;Cleaning&quot; on page 24</td>
<td></td>
</tr>
<tr>
<td>The saturation indicator is lit even though the filter has been cleaned or replaced</td>
<td>Replace the activated charcoal filter. → &quot;Cleaning&quot; on page 24</td>
<td></td>
</tr>
<tr>
<td>Nothing on the display</td>
<td>The power supply has been disconnected.</td>
<td>Use other electrical appliances to check whether a short circuit has occurred in the power supply.</td>
</tr>
<tr>
<td>The appliance has not been connected as shown in the circuit diagram</td>
<td>Make sure that the appliance has been connected as shown in the circuit diagram.</td>
<td></td>
</tr>
<tr>
<td>Electronics fault.</td>
<td>If you are unable to rectify the fault, contact the technical after-sales service.</td>
<td></td>
</tr>
<tr>
<td>The indicators are flashing</td>
<td>The control panel is wet or an object is covering it.</td>
<td>Dry the control panel or remove the object.</td>
</tr>
<tr>
<td>The → indicator is flashing on the hotplate displays</td>
<td>A fault has occurred in the electronics.</td>
<td>To acknowledge the fault, briefly cover the control panel with your hand.</td>
</tr>
<tr>
<td>The electronics have overheated and switched off the affected hotplate.</td>
<td>Wait until the electronics have cooled down sufficiently. Then touch any symbol on the hob.</td>
<td></td>
</tr>
<tr>
<td>The electronics have overheated and all the hotplates have been switched off.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>There is a hot pan near the control panel. There is a risk that the electronics will overheat.</td>
<td>Remove the pan. The fault code will go out shortly afterwards. You can resume cooking.</td>
<td></td>
</tr>
<tr>
<td>There is a hot pan near the control panel. The hotplate has been switched off to protect the electronics.</td>
<td>Remove the pan. Wait a few seconds. Touch any touch control. When the fault code on the display goes out, you can resume cooking.</td>
<td></td>
</tr>
<tr>
<td>The hotplate has overheated and has been switched off to protect your work surface.</td>
<td>Wait until the electronics have cooled down sufficiently before switching the hotplate on again.</td>
<td></td>
</tr>
<tr>
<td>The hotplate has been operating continuously for an extended period.</td>
<td>The automatic safety switch-off function has been activated. See the section entitled</td>
<td></td>
</tr>
<tr>
<td>The operating voltage is incorrect/outside of the normal operating range.</td>
<td>Contact your electricity supplier.</td>
<td></td>
</tr>
<tr>
<td>The hotplate is not connected properly</td>
<td>Disconnect the hob from the power supply. Make sure that it has been connected as shown in the circuit diagram.</td>
<td></td>
</tr>
</tbody>
</table>

### Warning – Risk of electric shock!
Incorrect repairs are dangerous. Repairs may only be carried out and damaged power cables replaced by one of our trained after-sales technicians. If the appliance is defective, unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.
Customer service

Our after-sales service is there for you if your appliance needs to be repaired. We will always find an appropriate solution, also in order to avoid after-sales personnel having to make unnecessary visits.

E number and FD number

Please quote the E-number (product number) and the FD number (production number) of your appliance when contacting our after-sales service.

The rating plate bearing these numbers can be found:

- On the appliance certificate.
- On the underside of the hob.

The E number can also be found on the hob's glass ceramic surface. You can check the after-sales service index (KI) and FD number by going to the basic settings. Refer to the section entitled "Basic settings" to find out how to do this.

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

Please find the contact data of all countries in the enclosed customer service list.

To book an engineer visit and product advice

GB 0344 892 8999
 Calls charged at local or mobile rate.

IE 01450 2655
 0.03 € per minute at peak. Off peak 0.0088 € per minute.

Rely on the professionalism of the manufacturer. You can therefore be sure that the repair is carried out by trained service technicians who carry original spare parts for your appliances.
This table has been produced for test institutes to facilitate the testing of our appliances.

The data in the table refers to our Schulte-Ufer cookware accessories (4 piece cookware set for the HZ 390042 induction hob) with the following measurements:

- Saucepan Ø 16 cm, 1.2 l for hotplates of Ø 14.5 cm
- Pot Ø 16 cm, 1.7 l for hotplates of Ø 14.5 cm
- Pot Ø 22 cm, 4.2 l for hotplates of Ø 18 cm
- Frying pan Ø 24 cm, for hotplates of Ø 18 cm

<table>
<thead>
<tr>
<th>Test dishes</th>
<th>Cookware</th>
<th>Heat setting</th>
<th>Preheating Cooking time (min:sec)</th>
<th>Lid</th>
<th>Cooking Heat setting</th>
<th>Lid</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Melting chocolate</strong></td>
<td>Saucepan, 16 cm diameter</td>
<td>-</td>
<td>-</td>
<td></td>
<td>1.</td>
<td>No</td>
</tr>
<tr>
<td>Chocolate coating (e.g. Dr. Oetker brand, dark chocolate 55% cocoa, 150 g)</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

| **Heating and keeping lentil stew warm** | | | | |
| Lentil stew* | | | | |
| Initial temperature 20 °C | | | | |
| Amount: 450 g | Cooking pot, 16 cm diameter | 9 | 1:30 (without stirring) | Yes | 1. | Yes |
| Amount: 800 g | Saucepan, 22 cm diameter | 9 | 2:30 (without stirring) | Yes | 1. | Yes |

| Lentil stew from a tin | | | | |
| E.g. lentils with Erasco sausages. | | | | |
| Initial temperature 20 °C | | | | |
| Amount: 500 g | Cooking pot, 16 cm diameter | 9 | Approx. 1:30 (stir after approx. 1 minute) | Yes | 1. | Yes |
| Amount: 1 kg | Saucepan, 22 cm diameter | 9 | Approx. 2:30 (stir after approx. 1 minute) | Yes | 1. | Yes |

| **Preparing Béchamel sauce** | | | | |
| Temperature of the milk: 7 °C | | | | |
| Ingredients: 40 g butter, 40 g flour, 0.5 l milk (3.5% fat content) and a pinch of salt | | | | |
| 1. Melt the butter, stir in the flour and salt, and heat up the mixture. | Saucepan, 16 cm diameter | 2 | Approx. 6:00 | No | - | - |
| 2 Add the milk to the roux and bring to the boil, stirring continuously. | | 7 | Approx. 6:30 | No | - | - |
| 3. Once the Béchamel sauce comes to the boil, leave it on the hotplate for a further two minutes, stirring continuously. | | | | | 2 | No |

*Recipe in accordance with DIN 44550
**Recipe in accordance with DIN EN 60350-2
### Cooking rice pudding

Rice pudding, cooked with the lid on

Temperature of the milk: 7 °C

Heat the milk until it starts to rise up. Set the recommended heat setting and add rice, sugar and salt to the milk.

The cooking time, including preheating, is approx. 45 minutes.

<table>
<thead>
<tr>
<th>Ingredients: 190 g short-grain rice, 90 g sugar, 750 ml milk (3.5% fat content) and 1 g salt</th>
<th>Cooking</th>
<th>Heat setting</th>
<th>Preheating</th>
<th>Cooking time (min:sec)</th>
<th>Lid</th>
<th>Heat setting</th>
<th>Lid</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cooking pot, 16 cm diameter</td>
<td>8.</td>
<td>Approx. 5:30</td>
<td>No</td>
<td>3 (stir after 10 minutes)</td>
<td>Yes</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

| Ingredients: 250 g short-grain rice, 120 g sugar, 1 l milk (3.5% fat content) and 1.5 g salt | Saucepan, 22 cm diameter | 8. | Approx. 5:30 | No | 3 (stir after 10 minutes) | Yes |

Rice pudding, cooked without lid

Temperature of the milk: 7 °C

Add the ingredients to the milk and heat the mixture up while stirring continuously. Once the milk has reached approx. 90 °C, select the recommended heat setting and leave it to simmer on a low heat for approx. 50 minutes.

<table>
<thead>
<tr>
<th>Ingredients: 190 g short-grain rice, 90 g sugar, 750 ml milk (3.5% fat content) and 1 g salt</th>
<th>Cooking</th>
<th>Heat setting</th>
<th>Preheating</th>
<th>Cooking time (min:sec)</th>
<th>Lid</th>
<th>Heat setting</th>
<th>Lid</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cooking pot, 16 cm diameter</td>
<td>8.</td>
<td>Approx. 5:30</td>
<td>No</td>
<td>3</td>
<td>No</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

| Ingredients: 250 g short-grain rice, 120 g sugar, 1 l milk (3.5% fat content) and 1.5 g salt | Saucepan, 22 cm diameter | 8. | Approx. 5:30 | No | 2 | No |

### Cooking rice

Water temperature: 20 °C

<table>
<thead>
<tr>
<th>Ingredients: 125 g long grain rice, 300 g water and a pinch of salt</th>
<th>Cooking</th>
<th>Heat setting</th>
<th>Preheating</th>
<th>Cooking time (min:sec)</th>
<th>Lid</th>
<th>Heat setting</th>
<th>Lid</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cooking pot, 16 cm diameter</td>
<td>9</td>
<td>Approx. 2:30</td>
<td>Yes</td>
<td>2</td>
<td>Yes</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

| Ingredients: 250 g long grain rice, 600 g water and a pinch of salt | Saucepan, 22 cm diameter | 9 | Approx. 2:30 | Yes | 2 | Yes |

### Roasting a pork loin

Initial temperature of the loin: 7 °C

| Amount: 3 pork loins (total weight approx. 300 g, 1 cm thick) and 15 ml sunflower oil | Frying pan, 24 cm diameter | 9 | Approx. 1:30 | No | 7 | No |

### Preparing pancakes

Amount: 55 ml batter for each pancake

| Frying pan, 24 cm diameter | 9 | Approx. 1:30 | No | 7 | No |

### Deep-fat frying chips

Amount: 2 l sunflower oil, per portion: 200 g frozen chips (e.g. McCain 123 Original fries)

| Saucepan, 22 cm diameter | Until the oil temperature reaches 180 °C | 9 | No | 9 | No |

*Recipe in accordance with DIN 44550

**Recipe in accordance with DIN EN 60350-2