

SIEMENS

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Hob

ET6..LNV1.

en Information for Use

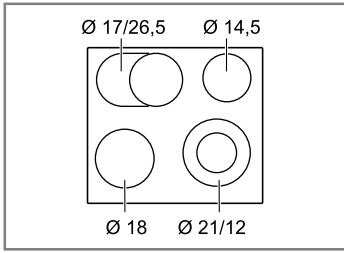


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Siemens Home Appliances

ET6..LNV1.



Further information and explanations are available online:



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1 Safety

Observe the following safety instructions.

1.1 General information

- Read this instruction manual carefully.
- Keep the instructions, the appliance pass and the product information safe for future reference or for the next owner.
- Do not connect the appliance if it has been damaged in transit.

1.2 Intended use

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

Only use this appliance:

- To prepare meals and drinks.
- Under supervision. Never leave the appliance unattended when cooking for short periods.
- In private households and in enclosed spaces in a domestic environment.
- Up to an altitude of max. 2000 m above sea level.

Do not use the appliance:

- With an external timer or a separate remote control. This does not apply if operation with appliances included in EN 50615 is switched off.

1.3 Restriction on user group

This appliance may be used by children aged 8 or over and by people who have reduced physical, sensory or mental abilities or inadequate experience and/or knowledge, provided that they are supervised or have been instructed on how to use the appliance safely and have understood the resulting dangers.

Do not let children play with the appliance. Children must not perform cleaning or user maintenance unless they are at least 15 years old and are being supervised. Keep children under the age of 8 years away from the appliance and power cable.

1.4 Safe use

⚠ WARNING – Risk of fire!

Leaving fat or oil cooking on an unattended hob can be dangerous and may lead to fires.

- ▶ Never leave hot oil or fat unattended.
- ▶ Never attempt to extinguish a fire using water; instead, switch off the appliance and then cover with a lid or a fire blanket.

The cooking surface becomes very hot.

- ▶ Never place flammable objects on the cooking surface or in its immediate vicinity.
- ▶ Never place objects on the cooking surface.

The appliance will become hot.

- ▶ Do not keep combustible objects or aerosol cans in drawers directly underneath the hob.

Hob covers can cause accidents, for example due to overheating, catching fire or materials shattering.

- ▶ Do not use hob covers.

Food may catch fire.

- ▶ The cooking process must be monitored. A short process must be monitored continuously.

⚠ WARNING – Risk of burns!

The appliance and its parts that can be touched become hot during use, particularly the hob surround, if fitted.

- ▶ Caution should be exercised here in order to avoid touching heating elements.
- ▶ Young children under 8 years of age must be kept away from the appliance.

Hob protective grilles may cause accidents.

- ▶ Never use hob protective grilles.

The appliance becomes hot during operation.

- ▶ Allow the appliance to cool down before cleaning.

⚠ WARNING – Risk of electric shock!

Incorrect repairs are dangerous.

- ▶ Repairs to the appliance should only be carried out by trained specialist staff.
- ▶ Only use genuine spare parts when repairing the appliance.
- ▶ If the power cord of this appliance is damaged, it must be replaced with a special connection cable, which is available from the manufacturer or his Customer Service.

If the appliance or the power cord is damaged, this is dangerous.

- ▶ Never operate a damaged appliance.
- ▶ If the surface is cracked, you must switch off the appliance in order to prevent a possible electrical shock. To do this, switch off the appliance via the fuse in the fuse box rather than at the main switch.
- ▶ Call customer services. → *Page 21*

An ingress of moisture can cause an electric shock.

- ▶ Do not use steam- or high-pressure cleaners to clean the appliance.

The insulation on cables of electrical appliances may melt if it touches hot parts of the appliance.

- ▶ Never bring electrical appliance cables into contact with hot parts of the appliance.

⚠ WARNING – Risk of injury!

Saucepans may suddenly jump due to liquid between the saucepan base and the hotplate.

- ▶ Always keep hotplates and saucepan bases dry.

⚠ WARNING – Risk of suffocation!

Children may put packaging material over their heads or wrap themselves up in it and suffocate.

- ▶ Keep packaging material away from children.
- ▶ Do not let children play with packaging material.

Children may breathe in or swallow small parts, causing them to suffocate.

- ▶ Keep small parts away from children.
- ▶ Do not let children play with small parts.

2 Preventing material damage

ATTENTION!

Rough pot and pan bases will scratch the ceramic.

- ▶ Check your cookware.

Boiling pans dry may damage cookware or the appliance.

- ▶ Never place empty pans on a heated hotplate or allow to boil dry.

Incorrectly positioned cookware can cause the appliance to overheat.

- ▶ Never place hot pots or pans on the controls or the hob surround.

Damage can occur if hard or pointed objects fall onto the hob.

- ▶ Do not let hard or pointed objects fall onto the hob.

Non heat-resistant materials will melt on heated hot-plates.

- ▶ Do not use oven protective foil.
- ▶ Do not use aluminium foil or plastic containers.

2.1 Overview of the most common damage

Here you can find the most common types of damage and tips on how to avoid them.

Damage	Cause	Measure
Stains	Food boiling over	Remove boiled-over food immediately with a glass scraper.
Stains	Unsuitable cleaning products	Only use cleaning products that are suitable for glass ceramic.

Damage	Cause	Measure
Scratches	Salt, sugar or sand	Do not use the hob as a work surface or storage space.
Scratches	Rough pot or pan bases	Check your cookware.
Discolouration	Unsuitable cleaning products	Only use cleaning products that are suitable for glass ceramic.
Discolouration	Pan abrasion, e.g. aluminium	Lift pots and pans to move on the hob.
Blisters	Sugar or food with a high sugar content	Remove boiled-over food immediately with a glass scraper.

3 Environmental protection and saving energy

3.1 Disposing of packaging

The packaging materials are environmentally compatible and can be recycled.

- ▶ Sort the individual components by type and dispose of them separately.

3.2 Saving energy

If you follow these instructions, your appliance will use less energy.

Select the cooking zone to match the size of your pan. Centre the cookware on the hob.

Use cookware whose base diameter is the same diameter as the hotplate.

Tip: Cookware manufacturers often give the upper diameter of the saucepan. It is often larger than the base diameter.

- Unsuitable cookware or incompletely covered cooking zones consume a lot of energy.

Cover saucepans with suitable lids.

- Cooking without a lid consumes considerably more energy.

Lift lids as infrequently as possible.

- When you lift the lid, a lot of energy escapes.

Use a glass lid.

- You can see into the pan through a glass lid without having to lift it.

Use pots and pans with flat bases.

- Uneven bases increase energy consumption.

Use cookware that is suitable for the quantity of food.

- Large items of cookware containing little food need more energy to heat up.

Cook with only a little water.

- The more water that is contained in the cookware, the more energy is required to heat it up.

Turn down to a lower power level early on.

- If you use an ongoing power level that is too high, you will waste energy.

Take advantage of the hob's residual heat. With longer cooking times switch off the hotplate 5-10 minutes before the end of cooking.

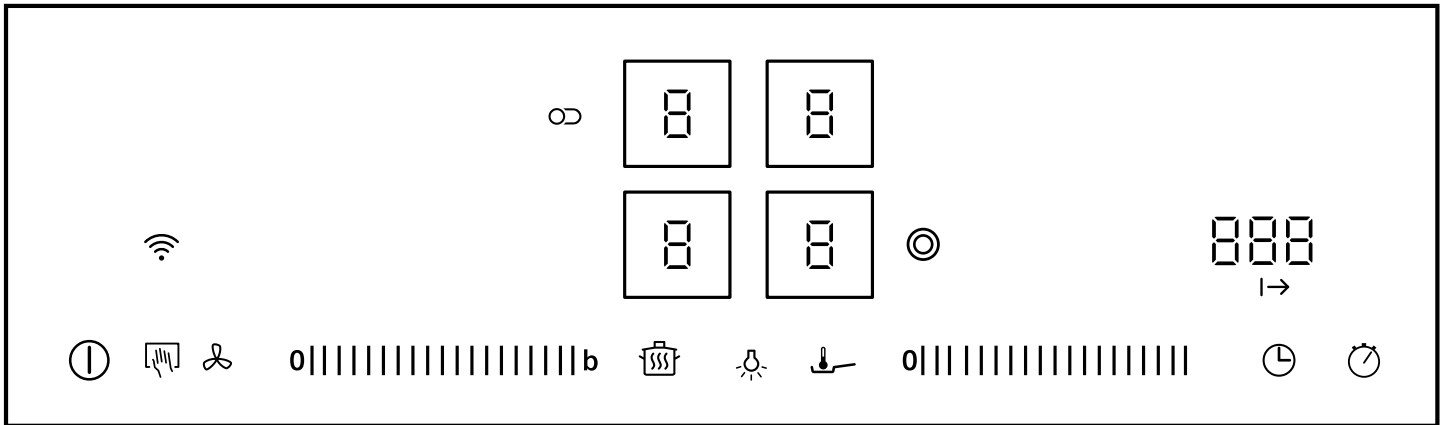
- Unused residual heat increases energy consumption.

4 Familiarising yourself with your appliance

The instruction manual is the same for various different hobs. You can find the hob dimensions in the overview of models. → Page 2

4.1 Control panel

You can use the control panel to configure all functions of your appliance and to obtain information about the operating status.



4.2 Displays/symbols

The displays show selected values and functions.

Display	Name
ⓘ	Operating status
1-9	Heat settings
H/h	Residual heat
L	Keep-warm function
b	PowerBoost function
88	Timer
📶	Wi-Fi

4.3 Touch fields

Touch fields are touch-sensitive surfaces. To select a function, touch the relevant field.

Touch field	Name
ⓘ	Main switch
b	PowerBoost function
👉	Hotplate selection
👉	Childproof lock Wipe protection
🌀	Fan setting hood
👇	Sensor frying system
0	Settings range
👉	Activating the dual-circuit hotplate
CO	Activating extended cooking zone
👉	Activating small extended cooking zone

Touch field	Name
💡	Lighting hood
👉	Keep-warm function
🕒	Timer
⌚	Stopwatch function

Notes

- Depending on the operating condition of the hob, the touch fields that can currently be selected light up brightly or dimmed. If you touch one of these fields, the relevant function is activated.
- Touch fields which cannot currently be selected do not light up.
- The settings of the hotplates currently selected light up brightly.
- Always keep the control panel dry. Moisture impairs the function.
- Do not pull pans close to the displays and touch fields. The electronics may overheat.

4.4 Hotplates

You can find an overview of the different activations of the hotplates here. If you operate the activations, the relevant displays light up. If you switch on a hotplate, it will switch to the setting last selected.

Hotplate	Activating and deactivating
○	Single-circuit cooking zone
👉	Dual-circuit hotplate Touch 👉.

	Hotplate	Activating and deactivating
CO	Extended cooking zone	Touch CO.

Notes

- Dark areas in the glow pattern of the hotplate are part of the technical design. They do not affect the functionality of the hotplate.
- The hotplate regulates the temperature by switching the heat on and off. The heat may also switch on and off when at the highest setting.
- With multi-circuit hotplates, the heating of the inner filament circuits and the heating of the activations may switch on and off at different times.
 - This protects easily damaged components from overheating.
 - The appliance is protected against electrical overload.
 - Better cooking results are achieved.

5 Basic operation

5.1 Switching the hob on or off

The main switch is used to switch the hob on and off. If you switch the appliance back on again within 4 seconds after switching off, the hob will start up with the previously stored settings.

5.2 Switching on the hob

- ▶ Touch ①.
- ✓ The indicator lamp above ① lights up.
- ✓ The displays for the controls and the heat setting displays 0 light up.
- ✓ The hob is ready for use.
- ✓ The two front hotplates are selected.
- ✓ The two rear heat setting indicators 0 light up brightly.

5.3 Switching off the hob

The hob will switch off automatically when all hotplates have been switched off for a while (10-60 seconds).

- ▶ Touch ①.
- ✓ The indicator lamp above ① goes out.
- ✓ The displays go out.
- ✓ All hotplates are switched off.
- ✓ The residual heat indicator remains on until the hotplates have cooled down sufficiently.

5.4 Setting the hotplates

To set a hotplate, it has to be selected. The left-hand hotplates are selected with the control panel on the left side and the right-hand hotplates with it on the right.

Heat setting	
1	Lowest setting
9	Highest setting
.5	Every heat setting has an intermediate setting, e.g. 4.5.

4.5 Residual heat indicator

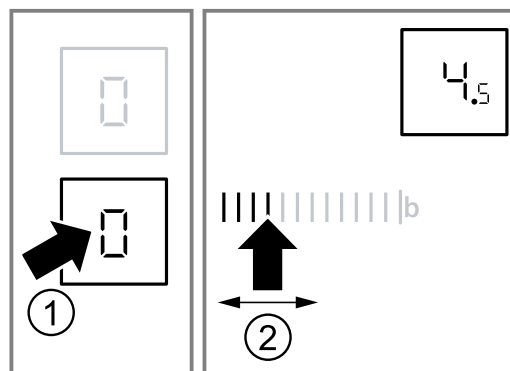
The hob has a two-stage residual heat indicator for each hotplate. Do not touch the hotplate while the residual heat indicator is lit up.

Display	Meaning
H	The hotplate is so hot that you can keep small dishes warm or melt cooking chocolate.
h	The hotplate is hot.

5.5 Selecting heat settings

Requirement: The hob is switched on.

1. To select a hotplate, touch the heat setting indicator 0.
- ✓ 0 lights up brightly on the heat setting display.
2. Select the required heat setting on the control panel.



- ✓ The hotplate is switched on.

5.6 Changing heat settings

1. Select the hotplate with the heat setting indicator.
2. Select a heat setting on the control panel.

5.7 Switching off a hotplate

If you have switched off a hotplate, the residual heat indicator appears after approx. 10 seconds.

1. Select the hotplate with the heat setting indicator.
2. Select 0 on the control panel.

Note: The hotplate last selected remains activated. You can adjust the hotplate without selecting it again.

5.8 Recommended cooking settings

You can find an overview of different foods with appropriate power levels here.

The cooking time varies depending on the type, weight, thickness and quality of the food. The ongoing power level depends on the cookware used.

Cooking tips

- To bring food to the boil, use heat setting 9.
- Stir thick liquids occasionally.
- Food that needs to be seared quickly or that initially loses a lot of liquid during frying should be fried in small portions.
- Tips for saving energy when cooking. → Page 5

Melting

Food	Ongoing cooking setting	Ongoing cooking time in minutes
Chocolate, cooking chocolate	1-1.5	-
Butter, honey, gelatine	1-2	-

Heating or keeping warm

Stew, e.g. lentil stew	1-2	-
Milk ¹	1.5-2.5	-
Sausages in water ¹	3-4	-

¹ Prepare the dish without the lid.

Defrosting and heating

Spinach, frozen	2.5-3.5	10-20
Goulash, frozen	2.5-3.5	20-30

Poaching or simmering

Dumplings ^{1,2}	4.5-5.5	20-30
Fish ^{1,2}	4-5	10-15
White sauce, e.g. béchamel	1-2	3-6
Whisked sauces, e.g. sauce béarnaise or hollandaise	3-4	8-12

¹ Bring the water to the boil with the lid on.

² Continue to cook the dish without a lid.

Boiling, steaming or stewing

Rice with double the volume of water	2-3	15-30
Rice pudding	1.5-2.5	35-45
Potatoes boiled in their skin	4-5	25-30
Boiled potatoes	4-5	15-25
Pasta, noodles ^{1,2}	6-7	6-10
Stew, soup	3.5-4.5	15-60

¹ Bring the water to the boil with the lid on.

² Continue to cook the dish without a lid.

Vegetables, fresh	2.5-3.5	10-20
Vegetables, frozen	3.5-4.5	10-20
Food in a pressure cooker	4-5	-

¹ Bring the water to the boil with the lid on.

² Continue to cook the dish without a lid.

Braising

Roulades	4-5	50-60
Pot roast	4-5	60-100
Goulash	2.5-3.5	50-60

Frying with little oil

Fry food without a lid.

Escalope, plain or breaded	6-7	6-10
Escalope, frozen	6-7	8-12
Chops, plain or breaded ¹	6-7	8-12
Steak, 3 cm thick	7-8	8-12
Patties, 3 cm thick ¹	4.5-5.5	30-40
Hamburgers, 2 cm thick ¹	6-7	10-20
Poultry breast, 2 cm thick ¹	5-6	10-20
Poultry breast, frozen ¹	5-6	10-30
Fish or fish fillet, plain	5-6	8-20
Fish or fish fillet, breaded	6-7	8-20
Fish or fish fillet, breaded and frozen, e.g. fish fingers	6-7	8-12
Scampi, prawns	7-8	4-10
Vegetables or mushrooms, fresh, sautéing	7-8	10-20
Vegetables or meat in strips cooked Asian-style	7.5-8.5	15-20
Stir fry, frozen	6-7	6-10
Pancakes	6-7	one by one
Omelette	3.5-4.5	one by one
Fried eggs	5-6	3-6

¹ Turn the dish several times.

Deep-frying

Deep-fry food in 1–2 l oil in batches, 150–200 g per batch. Cook food without a lid.

Frozen products, e.g. chips or chicken nuggets	8-9	-
Croquettes, frozen	7-8	-
Meat, e.g. chicken	6-7	-
Fish, breaded or battered	5-6	-
Vegetables or mushrooms, breaded or battered	5-6	-
Tempura		
Small pastries, e.g. doughnuts, fruit in batter	4-5	-

6 PowerBoost function

PowerBoost lets you heat up large volumes of water even faster than on heat setting 9. The PowerBoost function is only available on hotplates marked **boost**.

6.1 Switching on PowerBoost

WARNING – Risk of fire!

Oil and fat heat up quickly with the PowerBoost function. Oil and fat ignite quickly if overheated.

- ▶ When cooking, never leave the hob unattended.

Requirement: With dual-circuit hotplates the second filament circuit has to be activated for use with the PowerBoost function.


1. Select the hotplate.
2. Touch **b**.
 - ✓ The **b** indicator lights up.

6.2 Switching off PowerBoost

If you do not switch off the PowerBoost function, it will switch off automatically after a certain period of time. The hotplate switches back to the heat setting 9.

1. Select the hotplate.
2. Select any ongoing cooking setting.
 - ✓ The **b** display goes out.

7 Sensor frying system

Hotplates marked with the  symbol feature the sensor frying system.

The sensor frying system monitors the temperature in the pan and is regulated automatically.

Your advantage when frying:

- The regulated heating process saves energy.
- Oil and fat does not overheat.

7.1 Pans for the sensor frying system

Use a suitable pan when cooking with the sensor frying system.

System pans as optional accessories

You can buy a pan that is perfectly suited to cooking with the sensor frying system from your specialist electrical retailer or from the online shop: HZ390230.

Conventional pan

The sensor frying system will also function with a conventional pan.

- Test pans on a low frying setting. If the frying setting is too high, the pan may overheat.
- Adjust the frying setting if necessary.

7.2 Frying settings

Select an appropriate frying setting to cook your food.

Frying setting	Temperature	Use
1	min	<ul style="list-style-type: none"> ■ Cooking and reducing sauces ■ Sweating vegetables with fat but no water ■ Frying food with extra-virgin olive oil, butter or margarine
2	low	<ul style="list-style-type: none"> ■ Omelettes ■ Frying food with extra-virgin olive oil, butter or margarine
3	low - medium	<ul style="list-style-type: none"> ■ Fish ■ Thick foods, e.g. rissoles or sausages


Frying setting	Temperature	Use
4	medium – high	<ul style="list-style-type: none"> ■ Steak, medium or well-done ■ Breaded frozen products ■ Thin foods, e.g. escalopes, meat in strips or vegetables
5	max	<ul style="list-style-type: none"> ■ Steak, rare (saignant) ■ Potato pancakes ■ Roast potatoes

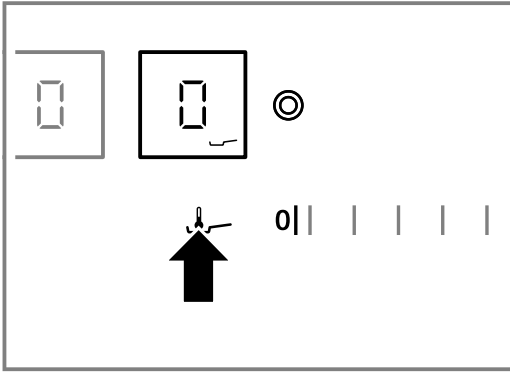
7.3 Setting the sensor frying system



Once you have selected an appropriate frying setting from the recommended settings, you can set the sensor frying system. The outer filament circuit on the dual-circuit hotplate is activated automatically when the sensor frying system is set.

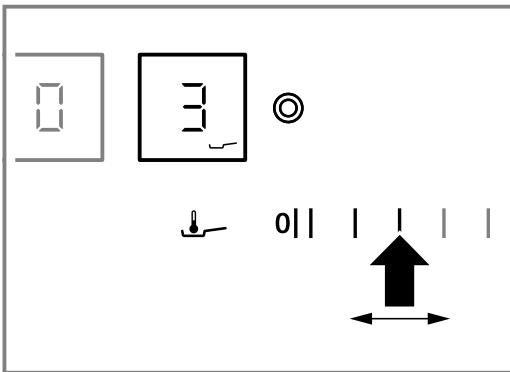
Requirements



- You have selected a pan matching the diameter of the hotplate.
- The empty pan is centred on the hotplate.
- There is no lid on the pan. The sensor will not function with a lid. You can use a splatter guard here.
- You have looked up an appropriate frying setting in the recommended settings.
- The hob is switched on.
- The hotplate is selected.

1. Touch .



- ✓  lights up in the hotplate indicator and  is also displayed.
 - ✓ 5 strokes light up on the control panel for the frying settings 1-5.
2. Select the required frying setting on the control panel.



- ✓ The sensor frying system is activated.
 - ✓ The large dual-circuit hotplate is switched on automatically.
 - ✓  flashes until the frying temperature is reached. A signal then sounds and the  indicator lights up.
3. Add the fat to the pan.
Only use fat that is suitable for frying. For butter, margarine, extra-virgin olive oil or lard, select the frying setting 1 or 2.
4. Add the food to the pan.
5. To prevent food from burning, turn from time to time.

7.4 Switching off the sensor frying system

- ▶ Touch .

7.5 Recommended setting for frying with sensor frying system

This is where you can find recommendations regarding which frying setting is best used for what food. The frying time depends on the type, weight, thickness and quality of the food.

Cooking tips

- The frying settings given here are for cooking with the system pan. The frying settings may vary if you use different pans.
- First heat the empty pan. Add the fat and the food to the pan when the signal sounds.

Meat

Food	Frying setting	Total frying time in minutes after the signal
Escalope, plain or breaded	4	6–10
Fillet	4	6–10
Chop ¹	3	10–17
Cordon bleu ¹	3	15–20
Steaks rare, 3 cm thick	5	6–8
Steaks medium or well-done, 3 cm thick	4	8–12
Poultry breast, 2 cm thick ¹	3	10–20
Sausages, pre-boiled or raw ¹	3	8–20
Hamburgers, 1.5 cm thick	3	6–15
Patties, 2 cm thick ¹	3	10–20
Strips of meat, gyros	4	7–12
Minced meat	4	6–10
Bacon	2	5–8

¹ Turn the dish several times.

Fish

Fish, fried, e.g. trout	3	10–20
Fish fillet, breaded or plain	3/4	10–20
Scampi, prawns	4	4–8

Egg dishes

Pancakes	4	frying one after the other
Omelettes	2	3–6 per batch
Fried eggs	2/4	2–6
Scrambled eggs	2	4–9
Kaiserschmarrn (Austrian pancake)	3	10–15
French toast	3	4–8 per batch

Potatoes

Fried potatoes, boiled in their skin	5	6–12
Fried potatoes from raw potatoes	3	15–25
Potato pancakes	5	2.5–3.5 per batch
Rösti (Swiss potato fritter)	2	40–45
Glazed potatoes	4	10–15

Vegetables

Sweat garlic or onions until translucent	1/2	2–10
Fried onions	3	5–10
Courgettes, aubergines	3	4–12

Peppers, green asparagus	3	4–15
Sweating vegetables with fat but no water, e.g. courgettes, green peppers	1	10–20
Mushrooms	4	10–15
Glazed vegetables	4	6–10

Frozen products

Escalope	4	15–20
Cordon bleu	3	10–30
Poultry breast ¹	2	10–30
Chicken nuggets ¹	4	10–20
Gyros, kebab	4	10–15
Fish fillet, plain or breaded	3	10–20
Fish fingers	4	8–12
Chips	4/5	4–6
Stir-fries, stir-fried vegetables	4	8–15
Spring rolls	3	10–30
Camembert, cheese	3	10–15

¹ Turn the dish several times.

Sauces

Tomato sauce	1	25–35
Béchamel sauce	1	10–20
Cheese sauce, e.g. Gorgonzola sauce	1	10–20
Reducing sauces, e.g. Bolognese/tomato sauce	1	25–35
Sweet sauces, e.g. orange sauce	1	15–25

Other

Camembert, cheese	3	7–10
Dry ready meals, adding water, e.g. pasta dishes ¹	2	4–6
Croûtons	3	6–10
Toasting almonds, nuts or pine kernels ¹	2	3–7



¹ Place the food in the cold pan.

8 Childproof lock


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

8.1 Activating the childproof lock

Requirement: The hob is switched off.

1. Switch on the hob with ①.
2. Press and hold  for approx. 4 seconds.
 - ✓  lights up for approx. 10 seconds.
 - ✓ The hob is now locked.

8.2 Deactivating the childproof lock

1. Switch on the hob with ①.
2. Press and hold  for approx. 4 seconds.
 - ✓ The hob is now unlocked.

8.3 Automatic childproof lock

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

The automatic childproof lock can be activated in the basic settings. → Page 13

9 Time-setting options

Your appliance has different time-setting options which can be used to set a cooking time, a kitchen timer or a stopwatch.

9.1 Cooking time


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

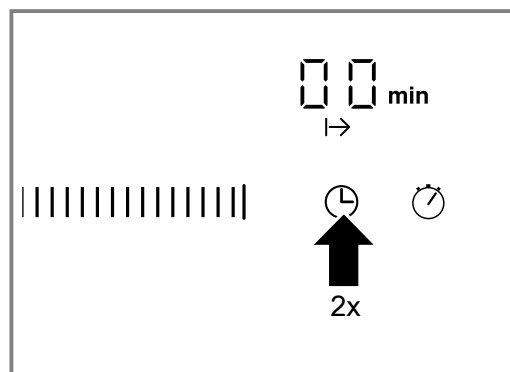
You can set a cooking time of up to 99 minutes.


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

Setting the cooking time

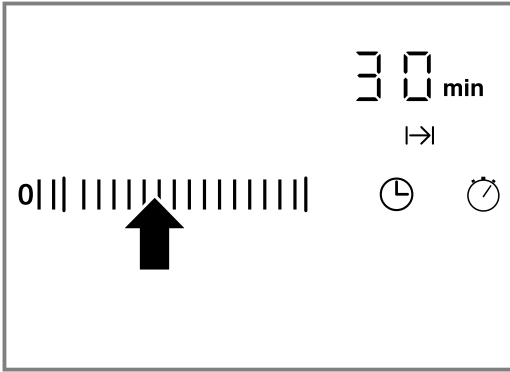
Requirement: The hotplate is switched on and set.

1. Touch  twice and then select the hotplate.



- ✓ The  display lights up. **00 min** lights up on the timer display.
- 2. Touch the required presetting on the control panel. The possible presettings from left to right are 1, 2, 3..... to 9 minutes.

3. Within 10 seconds slide your finger along the control panel until the required cooking time is reached.



- ✓ The cooking time counts down. If you have set a cooking time for more than one hotplate, the shortest cooking time is always displayed.
- ✓ When the cooking time has counted down to the last minute, the timer display changes from minutes to seconds.
- ✓ When the cooking time has elapsed, the hotplate switches off. A signal sounds and **00** flashes on the display for 10 seconds. The **I->I** display flashes.

Note: If you touch any symbol; the indicators go out and the audible signal ceases.

Automatically setting the cooking time

Requirement: The hotplate is selected and set. The cooking time setting is activated. → Page 11

1. Touch the settings 1 to 5 on the control panel for longer.
 - ✓ The cooking time will automatically count down to one minute.
2. Touch the settings 6 to 9 on the control panel for longer.
 - ✓ The cooking time will automatically count up to 99 minutes.

Changing or cancelling the cooking time

1. Touch **⊖** twice.
2. Select the hotplate.
3. On the control panel change the cooking time or set it to **00**.

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 counts down. When the cooking time has elapsed, the hotplate switches off automatically.

Switch on the automatic timer in the basic settings.

→ Page 13

Tip: The automatic timer is valid for all hotplates. You can reduce or delete the cooking time for individual hotplates. → Page 11

9.2 Kitchen timer

You can set a time of up to 99 minutes after which a signal will then sound. The kitchen timer runs independently of all other settings.

Setting the kitchen timer

Requirement: The hob must be switched on.

1. Touch **⊖**.
 - ✓ The **⏰** indicator lights up.
 - ✓ **00min** lights up on the timer display.
2. Set the time on the control panel.
 - ✓ The timer starts counting down after a few seconds.
 - ✓ When the set time has elapsed, a signal sounds. **00** flashes on the timer display. The **⏰** indicator flashes.
 - ✓ The display switches off after 10 seconds.

Switching off the timer signal

You can switch the signal off manually.

- ▶ Touch any touch field.
- ✓ The display goes out and the audible signal ceases.

Setting the correct time

1. Select the kitchen timer with **⊖**.
2. Set the required time on the control panel.

9.3 Stopwatch function

The stopwatch function displays the time which has passed since activating the function. The stopwatch function only works when the hob is switched on. When the hob is switched off, the stopwatch function is switched off as well.

Switching on the stopwatch function

- ▶ Touch **⏱**.
- ✓ **00** appears on the timer display.
- ✓ Time measurement begins.
- ✓ Seconds are displayed during the first minute, then minutes.

Note: If you select another time-setting option in addition to the stopwatch function, the setting appears on the timer display for 10 seconds. The stopwatch function is then displayed again.

Switching off the stopwatch function

- ▶ Touch **⏱** again.
- ✓ The timer display goes out.

10 Automatic switch-off

If you do not change the settings of a hotplate for a long time, automatic switch-off will be activated. When the hotplate switches off depends on the heat setting selected (1 to 10 hours). The heat to the hotplate is switched off. **FB** and the residual heat indicator **H/h** flash alternately on the hotplate display.



10.1 Continuing cooking after automatic switch-off

1. Touch any touch field.
 - ✓ The display goes out.
2. Reset.



11 Keep-warm function

The keep-warm function allows you to melt chocolate or butter and to keep food or cookware warm.

11.1 Switching on the keep-warm function

1. Touch .
 2. Select the hotplate.
- ✓  lights up on the heat setting display.

11.2 Switching off the keep-warm function



1. Touch .
 2. Select the hotplate.
- ✓  lights up on the heat setting display.

12 Wipe protection

Wiping over the control panel while the hob is switched on may alter settings. Your hob has a wipe protection function to prevent this.

The main switch is excluded from the wipe protection function. You can switch the hob off at any time.

12.1 Activating wipe protection

- ▶ Touch .
- ✓ A signal sounds.
- ✓  lights up brightly.
- ✓ The control panel is locked for 30 seconds.

13 Energy consumption display

This function indicates the total amount of energy consumed between switching the hob on and switching it off again.

Once switched off, the energy consumption is displayed in kilowatt hours, e.g. 1.08 kWh, for 10 seconds.

The accuracy of the display depends on various factors such as the voltage quality of the power supply. The display can be activated in the basic settings.








→ Page 13

14 Basic settings











You can configure the basic settings for your appliance to meet your needs.

14.1 Overview of the basic settings

You can find an overview of the basic settings and the default factory settings here.

Dis-play	Selection
c 1	Automatic childproof lock  – Switched off ¹  – Switched on  – Manual and automatic childproof lock are switched off.
c 2	Signal tone  – Confirmation signal and operating error signal are switched off. The main switch signal remains switched on.  – Only the operating error signal is switched on.  – Only the confirmation signal is switched on.  – Confirmation signal and operating error signal are switched on. ¹

¹ Factory setting

Dis-play	Selection
c 3	Energy consumption display Ask your electricity supplier what the mains voltage is.  – Consumption display is switched off. ¹  – Consumption display at mains voltage of 230 V.  – Consumption display at mains voltage of 400 V.  – Consumption display at mains voltage of 220 V.  – Consumption display at mains voltage of 240 V.
c 5	Automatic timer  – Switched off. ¹  – Cooking time after which the hotplates switch off.
c 6	Duration of the timer end signal  – 10 seconds. ¹  – 30 seconds.  – 1 minute.

¹ Factory setting

Display	Selection
c 7	Activation of the heating elements 0 – Switched off 1 – Switched on 2 – The last setting before switching off the hotplate. ¹
c 0	Resetting to the factory settings 0 – Switched off. ¹ 1 – Switched on.

¹ Factory setting

→ "Overview of the Home Connect settings", Page 15
 → "Overview of the hood control settings", Page 18

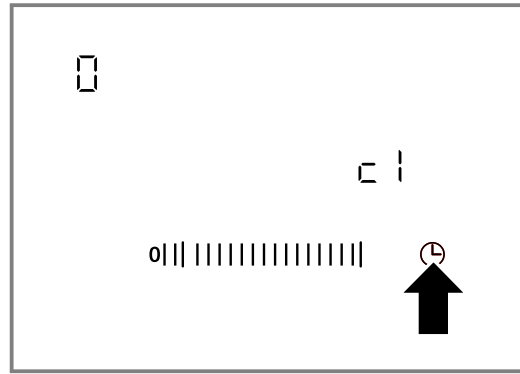
14.2 Changing basic settings

Requirement: The hob is switched off.

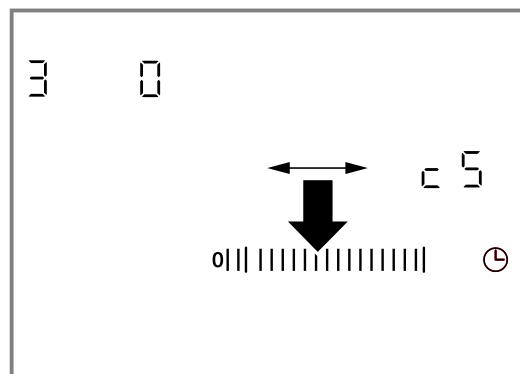
1. Switch on the hob.
 2. Within the next 10 seconds press and hold 0 for approx. 4 seconds.
- ✓ The customer service index appears.
3. To scroll through the display, touch the control panel.

Example of display	Meaning
01	Customer service index (KI)
Fd	Date of manufacture
15.	Year of manufacture
0.5	Month of manufacture

4. Touch 0 again.



- ✓ c 1 appears.
 ✓ 0 lights up on the hotplate display.
5. Touch 0 repeatedly until the required display appears.
 6. Set the required value on the control panel.



7. Press and hold 0 for 4 seconds.
- ✓ The setting is activated.

Tip: To exit the basic settings without saving, switch off the hob using 0. Switch the hob on again and reset.

15 Home Connect

This appliance is network-capable. Connecting your appliance to a mobile device lets you control its functions via the Home Connect app, adjust its basic settings and monitor its operating status.

The Home Connect services are not available in every country. The availability of the Home Connect function depends on the availability of Home Connect services in your country. You can find information about this at: www.home-connect.com.

The Home Connect app guides you through the entire login process. Follow the instructions in the Home Connect app to configure the settings.

Tips

- Please consult the documents supplied by Home Connect.
- Please also follow the instructions in the Home Connect app.

Notes

- Please note the safety precautions in this instruction manual and make sure that they are also observed when operating the appliance via the Home Connect app.
 → "Safety", Page 3

- Hobs are not designed to be left unattended. Always monitor the cooking process.
- Operating the appliance on the appliance itself always takes priority. During this time it is not possible to operate the appliance using the Home Connect app.
- In networked standby mode, the appliance requires a maximum of 2 W.

15.1 Setting up Home Connect

Requirements

- The appliance is connected to the power supply and is switched on.
- You have a mobile device with a current version of the iOS or Android operating system, e.g. a smartphone.
- The mobile device and the appliance are within range of your home network's Wi-Fi signal.

1. Download the Home Connect app.



2. Open the Home Connect app and scan the following QR code.



3. Follow the instructions in the Home Connect app.

15.2 Overview of the Home Connect settings

You can adjust the settings and network settings for Home Connect by going to your hob's basic settings.

Setting	Selection or display	Additional information
<i>H C 1</i>	Network connection <i>0</i> – Not connected/disconnect network <i>1</i> – Connect automatically <i>2</i> – Connect manually <i>3</i> – Connected	Log on the hob in the Wi-Fi home network (Wi-Fi) or disconnect from the network
<i>H C 2</i>	Connection to app <i>0</i> – Not connected <i>1</i> – Connect	<i>H C 2</i> is only displayed if the hob is connected to the home network.
<i>H C 3</i>	Connection to the Wi-Fi <i>0</i> – Wireless module switched off <i>1</i> – Wireless module switched on	If Wi-Fi has been activated, you can use the Home Connect functions. <i>H C 3</i> is only displayed if the hob has been previously connected to a network.
<i>H C 4</i>	Set using the app <i>0</i> – Switched off <i>1</i> – Switched on ¹	If <i>H C 4</i> is switched off, only the hob's operating statuses are displayed in the Home Connect app.
<i>H C 5</i>	Software update <i>1</i> – Update available and ready to install <i>2</i> – Start installation	<i>H C 5</i> is only displayed if a software update is available.
<i>H C 6</i>	Controlling remote access by after-sales service <i>0</i> – Not authorised <i>1</i> – Authorised	<i>H C 6</i> is only displayed if after-sales service is attempting to connect to the hob. After granting access, you can terminate this at any time.
<i>H C 7</i>	Display Wi-Fi signal strength <i>0</i> – Not connected to the WLAN home network (Wi-Fi) <i>1</i> – Signal strength 1 (poor) <i>2</i> – Signal strength 2 (moderate) <i>3</i> – Signal strength 3 (good)	<i>H C 7</i> is only displayed if there is a connection to the WLAN home network (Wi-Fi).
<i>H C 8</i>	Connection to Home Connect server <i>0</i> – Not connected <i>1</i> – Connected	<i>H C 8</i> is only displayed if there is a connection to the WLAN home network (Wi-Fi).

¹ Factory setting

15.3 Changing settings via the Home Connect app

You can use the Home Connect app to change the settings for the cooking zones and send them to the hob.

Requirements

- The hob is connected to the Wi-Fi and to the Home Connect app.
 - To use the Home Connect app to set the hob, *HCL4* must be switched on in the basic settings. *HCL4* is switched on on delivery. If the option for the transmission of settings has been deactivated, only the hob's operating statuses are displayed in the Home Connect app.
1. Select the setting in the Home Connect app and send it to the hob.
Follow the instructions in the Home Connect app. Settings that you send from the Home Connect app to the hob must be confirmed on the hob.
 - ✓ As soon as cooking settings are transmitted to a cooking zone, the display starts to flash, depending on the setting.
 2. To confirm the setting, touch the hotplate display for the required cooking zone.
 3. To discard the setting, touch any other touch field on the hob.

15.4 Software update

Your appliance's software can be updated using the software update function, e.g. for the purposes of optimisation, troubleshooting or security updates. To do this, you must be a registered Home Connect user, have installed the app on your mobile device and be connected to the Home Connect server. As soon as a software update is available, you will be informed via the Home Connect app and will be able to start the software update via the app. Once the update has been successfully downloaded, you can start installing it via the Home Connect app if you are in your WLAN home network (Wi-Fi). The Home Connect app will inform you once installation is successful.

Notes

- You can continue to use your appliance as normal while updates are downloading. Depending on your personal settings in the app, software updates can also be set to download automatically.
- We recommend that you install security updates as soon as possible.

15.5 Remote diagnostics

Customer Service can use Remote Diagnostics to access your appliance if you contact them, have your appliance connected to the Home Connect server and if Remote Diagnostics is available in the country in which you are using the appliance.

Tip: For further information and details about the availability of Remote Diagnostics in your country, please visit the service/support section of your local website: www.home-connect.com

15.6 Data protection

Please see the information on data protection.

The first time your appliance is registered on a home network connected to the Internet, your appliance will transmit the following types of data to the Home Connect server (initial registration):

- Unique appliance identification (consisting of appliance codes as well as the MAC address of the Wi-Fi communication module installed).
- Security certificate of the Wi-Fi communication module (to ensure a secure data connection).
- The current software and hardware version of your appliance.
- Status of any previous reset to factory settings.

This initial registration prepares the Home Connect functions for use and is only required when you want to use the Home Connect functions for the first time.

Note: Please note that the Home Connect functions can only be utilised with the Home Connect app. Information on data protection can be retrieved in the Home Connect app.

15.7 Declaration of Conformity

BSH Hausgeräte GmbH hereby declares that the appliance with Home Connect functionality conforms to the basic requirements and other relevant provisions of Directive 2014/53/EU.

A detailed RED Declaration of Conformity can be found online at siemens-home.bsh-group.com among the additional documents on the product page for your appliance.



Hereby, BSH Hausgeräte GmbH declares that the appliance with Home Connect functionality is in compliance with relevant statutory requirements.¹

A detailed Declaration of Conformity can be found online at siemens-home.bsh-group.com/uk/ among the additional documents on the product page for your appliance.¹



Only applies to Great Britain

2.4 GHz band (2400–2483.5 MHz): Max. 100 mW
5 GHz band (5150–5350 MHz + 5470–5725 MHz):
Max. 100 mW



BE BG CZ DK DE EE IE EL ES

¹ Only applies to Great Britain

FR	HR	IT	CY	LI	LV	LT	LU	HU
MT	NL	AT	PL	PT	RO	SI	SK	FI
SE	NO	CH	TR	IS	UK (NI)			

5 GHz WLAN (Wi-Fi): For indoor use only.

AL	BA	MD	ME	MK	RS	UK	UA
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5 GHz WLAN (Wi-Fi): For indoor use only.

16 Hob-based hood control

If both appliances are Home Connect-compatible, connect the appliances in the Home Connect app. To do this, connect the two appliances to Home Connect and follow the instructions in the app.

Notes







- Regular security updates are provided for your appliance. If you have connected your hob directly to an extractor hood, both of these appliances cannot receive these security updates. To ensure the safe use of the appliance, we recommend connecting both appliances to each other via Home Connect and installing these updates as soon as they are provided. A Home Connect account (which is free of charge) is required for this.
- Using the controls on the extractor hood always takes priority. It is not possible to use the hob-based hood control during this time.
- In networked standby mode, the appliance requires a maximum of 2 W.
- You can only connect to the extractor hood via the Home Connect app. Other connection routes are no longer supported.

16.1 Connecting appliances together directly

Connect the appliance directly to your extractor hood to control the hood via the hob. A connection to the Wi-Fi and the app is no longer possible for both appliances.

Note: Note the information for connecting the hob in the instruction manual for your extractor hood.

Requirement: The extractor hood is switched off.









1. Switch on the hob.
2. Press and hold  for 4 seconds.
 - ✓ The display will show the product information.
3. Touch  repeatedly until the display alternately shows  and .
- ✓  lights up on the hotplate display.
4. Set the value *1* on the control panel.
 - ✓ *1* flashes on the hotplate display.
5. You now have two minutes to start the connection process on the extractor hood.
 - ✓ Once the connection has been established,  lights up on the cooking zone display.
6. Exit the basic settings.
 - ✓ The hob's control panel shows the symbols for hob-based hood control.

16.2 Connecting appliances via the WLAN home network (Wi-Fi)

Connect the appliances via Wi-Fi in order to control the extractor hood via the hob. It is also possible to connect to the Home Connect app.

Note: The appliances can only be connected when both are connected to the Wi-Fi and are simultaneously engaged in connecting. If the time allowed for connecting has already expired for one of the two appliances, start the connection process again.


Requirements





- Your router has a WPS button. You can find information about this in the manual for your router.
 - The extractor hood is connected to the WLAN home network (Wi-Fi).
1. Switch on the hob.
 2. Press and hold  for 4 seconds.
 - ✓ The display will show the product information.
 3. Touch  repeatedly until the display alternately shows  and .
 - ✓  (not connected) or  (connected to WLAN home network (Wi-Fi)) lights up on the hotplate display.
 4. Set the value *1* on the control panel.
 - ✓ *1* flashes on the hotplate display.
 5. If the appliance has not yet been connected to the WLAN home network (Wi-Fi) , press the WPS button on the router within the next two minutes.
 - ✓ The hob connects to the WLAN home network (Wi-Fi) , and  lights up on the cooking zone display. The hob then automatically starts connecting to the extractor hood.
 6. You now have two minutes to start the connection process on the extractor hood.
 - ✓ Once the connection has been established,  lights up on the cooking zone display.
 7. Exit the basic settings.
 - ✓ The hob's control panel shows the symbols for hob-based hood control.

16.3 Resetting Home Connect settings

If you have problems connecting your appliance to the WLAN home network (Wi-Fi) or if you want to log your appliance onto a different WLAN home network (Wi-Fi) , you can reset the Home Connect settings.

Note: If you reset the Home Connect settings, the connection to any extractor hood will also be terminated.


1. Press and hold  for 4 seconds.
 - ✓ The display will show the product information.

2. Touch  repeatedly until the display alternately shows  and .
3. Set the value  on the control panel.

16.4 Controlling the extractor hood via the hob


























You can change the behaviour of your extractor hood in the basic settings of your hob, depending on switch-on/off of the hob or individual cooking zones. You can select other settings using the controls on the hob.

Setting the fan

1. Touch .
2. Select a fan setting on the control panel. You can choose between the levels 1, 2 and 3. To select an intensive setting, touch 4 or 5 on the control panel. Alternatively, you can repeatedly touch **b** until the required intensive setting is displayed.

16.5 Overview of the hood control settings

In the basic settings for your hob, you can adjust the behaviour of your extractor hood depending on whether the hob or individual cooking zones are switched on or off.



Setting	Selection	Description
 	Connection between hob and extractor hood  – Not connected/disconnected  – No function  – Connected to WLAN home network (Wi-Fi)  – Connected to WLAN and extractor hood	-
 	Automatic fan start-up  – Switched off. The extractor hood must be switched on manually, if required.  – Switched on in automatic mode ¹ . In automatic mode, the extractor hood switches itself on when one of the cooking zones is switched on.  – Switched on in manual mode. The extractor hood is switched on at a specified setting when a cooking zone is switched on.	The display shows this setting only when the appliance has been connected to the extractor hood.
 	Fan run-on  – Fan switches off when the hob is switched off.  – Switched on in automatic mode ¹  – Switched on with standard fan run-on  – No change to the settings	Setting for whether and how the fan is to run on after switching off the hob. The display shows this setting only when the appliance has been connected to the extractor hood.
 	Switching the light on automatically  – Switched off  – Switched on ¹ The light switches itself on when the hob is switched on.	The display shows this setting only when the appliance has been connected to the extractor hood.
 	Switching the light off automatically  – Switched off ¹  – The light switches itself off when the hob is switched off.	The display shows this setting only when the appliance has been connected to the extractor hood.

¹ Factory setting (may vary according to model)



Switching off the fan

- ▶ Select the fan setting 0 on the control panel.

Switching on automatic mode


- ▶ Press and hold  until the display shows .
- ✓ The fan will start automatically when steam is produced.

Switching off automatic mode

- ▶ Press and hold  until  goes out. Automatic mode will also end if you select a different fan setting.

Setting the hood lighting

You can switch the hood lighting on and off using the control panel of the hob.

1. To switch the lighting on, touch .
2. To switch the lighting off, touch  again.

17 Cleaning and servicing

To keep your appliance working efficiently for a long time, it is important to clean and maintain it carefully.

17.1 Cleaning products

You can obtain suitable cleaning products and glass scrapers from customer service, the online shop or a retailer.

ATTENTION!

Unsuitable cleaning products may damage the surfaces of the appliance.

- ▶ Never use unsuitable cleaning products.

Unsuitable cleaning products

- Undiluted detergent
- Detergent intended for dishwashers
- Abrasive cleaners
- Aggressive cleaning products such as oven spray or stain remover
- Abrasive sponges
- High-pressure or steam jet cleaners

17.2 Cleaning the glass ceramic

Clean the hob after every use to stop cooking residues from getting burnt on.

Note: Note the information on unsuitable cleaning products. → *Page 19*

Requirement: The hob has cooled down.

1. Remove heavy soiling using a glass scraper.
2. Clean the hob with a cleaning product for glass ceramic.
Follow the cleaning instructions on the product packaging.

Tip: You can achieve good cleaning results using a special sponge for glass ceramic.

17.3 Cleaning the hob surround

Clean the hob frame after use if dirty or stained.

Notes

- Note the information on unsuitable cleaning products. → *Page 19*
 - Do not use the glass scraper.
1. Clean the hob frame with hot soapy water and a soft cloth.
Wash new sponge cloths thoroughly before use.
 2. Dry with a soft cloth.

18 Troubleshooting

You can rectify minor faults on your appliance yourself. Read the troubleshooting information before contacting after-sales service. This will avoid unnecessary costs.

WARNING – Risk of injury!

Improper repairs are dangerous.

- ▶ Repairs to the appliance should only be carried out by trained specialist staff.
- ▶ If the appliance is defective, call Customer Service.

WARNING – Risk of electric shock!

Incorrect repairs are dangerous.

- ▶ Repairs to the appliance should only be carried out by trained specialist staff.
- ▶ Only use genuine spare parts when repairing the appliance.
- ▶ If the power cord of this appliance is damaged, it must be replaced with a special connection cable, which is available from the manufacturer or his Customer Service.

WARNING – Risk of burns!

The hotplate heats up but the display does not work.

- ▶ Switch off the fuse in the fuse box.
- ▶ Call the customer service.

WARNING – Risk of fire!

The hob switches off automatically and can no longer be operated. It may switch on unintentionally at a later point.

- ▶ Switch off the fuse in the fuse box.
- ▶ Call the customer service.

18.1 Information on display panel

Fault	Cause and troubleshooting
None	There has been a power cut. 1. Check the household fuse for the appliance. 2. Check whether there has been a power failure by trying other electrical appliances.
All displays flash	The control panel is wet or objects are lying on it. ▶ Dry the control panel or remove the object.

Fault	Cause and troubleshooting
F2	Several hotplates have been used over a prolonged period at high power settings. The hotplate has been switched off to protect the electronics. <ol style="list-style-type: none"> 1. Wait a while. 2. Touch any touch field. <ul style="list-style-type: none"> ✓ When the message no longer appears, the electronics have cooled down sufficiently. You can continue to cook.
F4	Despite being switched off by F2 , the electronics have become hot again. All hotplates have therefore been switched off. <ol style="list-style-type: none"> 1. Wait a while. 2. Touch any touch field. <ul style="list-style-type: none"> ✓ When the message no longer appears, the electronics have cooled down sufficiently. You can continue to cook.
F5 and the heat setting flash alternately. A signal sounds.	Hot pot near the control panel. There is a risk that the electronics will overheat. <ul style="list-style-type: none"> ▶ Remove the pan. ✓ The display goes out shortly afterwards.
F5 and audible signal	Hot pot near the control panel. The hotplate has been switched off to protect the electronics. <ol style="list-style-type: none"> 1. Remove the pot. 2. Wait a while. 3. Touch any touch field. <ul style="list-style-type: none"> ✓ When the message no longer appears, the electronics have cooled down sufficiently. You can continue to cook.
F8	The hotplate was on for too long and has switched off automatically. You can switch the hotplate back on again immediately.
dE and hotplates do not heat up	Demo mode is activated. <ol style="list-style-type: none"> 1. Disconnect the appliance from the power supply for 30 seconds by briefly switching off the circuit breaker in the fuse box. 2. Touch any touch field within the next three minutes.
A message with "E" appears on the display, e.g. E0111.	The electronics have detected a fault. <ol style="list-style-type: none"> 1. Switch the appliance off and on again. 2. If the message appears again, call the after-sales service. Please specify the exact error message when calling. <p>→ "Customer Service", Page 21</p>

18.2 Home Connect problem

Fault	Cause and troubleshooting
HomeConnect is not working correctly.	Different causes are possible. <ul style="list-style-type: none"> ▶ Go to www.home-connect.com.

19 Disposal

19.1 Disposing of old appliance

Valuable raw materials can be reused by recycling.

- ▶ Dispose of the appliance in an environmentally friendly manner. Information about current disposal methods are available from your specialist dealer or local authority.



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.

20 Customer Service

Function-relevant genuine spare parts according to the corresponding Ecodesign Order can be obtained from Customer Service for a period of at least 10 years from the date on which your appliance was placed on the market within the European Economic Area.

Note: Under the terms of the manufacturer's warranty the use of Customer Service is free of charge.

Detailed information on the warranty period and terms of warranty in your country is available from our after-sales service, your retailer or on our website.

If you contact Customer Service, you will require the product number (E-Nr.) and the production number (FD) of your appliance.

The contact details for Customer Service can be found in the enclosed Customer Service directory or on our website.

20.1 Product number (E-Nr.) and production number (FD)

You can find the product number (E-Nr.) and the production number (FD) on the appliance's rating plate.

The rating plate can be found:

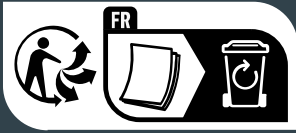
- on the appliance certificate.
- on the lower section of the hob.

The product number (E no.) can also be found on the glass ceramic. You can also display the customer service index (KI) and the production number (FD) in the Basic settings → *Page 13*.

Make a note of your appliance's details and the Customer Service telephone number to find them again quickly.



A series of horizontal lines for writing, starting from a solid top line and followed by approximately 25 dashed midlines and solid bottom lines, providing a guided writing structure.



BSH Hausgeräte GmbH
Carl-Wery-Straße 34
81739 München, GERMANY
siemens-home.bsh-group.com

Valid within Great Britain:
Imported to Great Britain by
BSH Home Appliances Ltd.
Grand Union House
Old Wolverton Road
Wolverton, Milton Keynes
MK12 5PT
United Kingdom

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