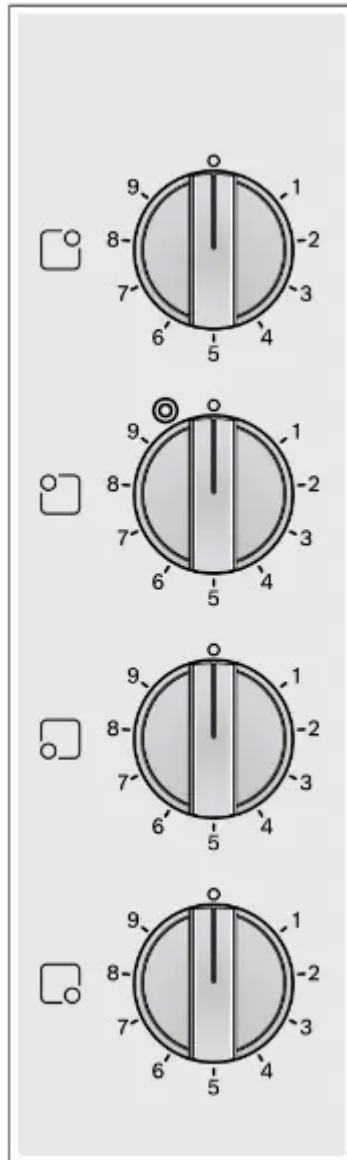


## Getting to know your appliance

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



### The control panel



### Hotplate controls

The hotplate controls are permanently fixed. They must not be removed. Forcibly removing the hotplate controls leads to them being destroyed.

## The hotplates

Hotplate	Activating and deactivating
<input type="radio"/> Single-circuit hotplate	
<input checked="" type="radio"/> Dual-circuit hotplate	Activation: turn hotplate switch to the right as far as  . Setting the heat setting. Switching off: Turn the hotplate switch to 0 and reset. Never turn the hotplate switch past the symbol  to 0.

### Notes

- Any dark areas in the glow pattern of the hotplate are due to technical reasons. The function of the hotplate is not affected.
- Hotplate temperature is regulated by the heat switching on and off. The heat may also switch on and off at the highest setting. This ensures e.g.:
  - sensitive components are protected from overheating
  - the appliance is protected from electrical overload
  - better cooking results are achieved
- With multi-circuit hotplates the heater elements of the inner filament circuits and the heater element of the activations may switch on and off at different times.

### Hotplate and residual heat indicators

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

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

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

## Operating the appliance

In this section, you can find out how to set the hotplates. The table shows heat settings and cooking times for various meals.


### Switching the hob on or off

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

### Setting the hotplates

You can use the hotplate control to adjust the heat output of the hotplate

<b>Heat setting</b>	
1	Lowest setting
9	Highest setting

The symbol in the display panel indicates the hotplate which the display refers to, e.g.  for the right rear hotplate.

## 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

<b>Food</b>	<b>Ongoing cooking setting</b>	<b>Ongoing cooking time in minutes</b>
Butter, gelatine	1	-

### Heating or keeping warm

Stew, e.g. lentil stew	1	-
Milk <sup>1</sup>	1-2	-

<sup>1</sup> Prepare the dish without the lid.

### Poaching or simmering

Dumplings <sup>1, 2</sup>	3-4	20-30
Fish <sup>1, 2</sup>	3	10-15
White sauce, e.g. béchamel	1	3-6

<sup>1</sup> Bring the water to the boil with the lid on.

<sup>2</sup> Continue to cook the dish without a lid.

### Boiling, steaming or stewing

Rice with double the volume of water	3	15-30
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<sup>1</sup> Bring the water to the boil with the lid on.

<sup>2</sup> Continue to cook the dish without a lid.

Unpeeled boiled potatoes	3–4	25–30
Boiled potatoes	3–4	15–25
Pasta, noodles <sup>1, 2</sup>	5	6–10
Stew, soup	3–4	15–60
Vegetables, fresh or frozen	3–4	10–20
Food in a pressure cooker	3–4	-

<sup>1</sup> Bring the water to the boil with the lid on.

<sup>2</sup> Continue to cook the dish without a lid.

### **Braising**

Roulades	3–4	50–60
Pot roast	3–4	60–100
Goulash	3–4	50–60

### **Frying with little oil**

Fry food without a lid.

Escalope, plain or breaded	6–7	6–10
Chops, plain or breaded <sup>1</sup>	6–7	8–12
Steak, 3 cm thick	7–8	8–12
Fish or fish fillet, plain or breaded	4–5	8–20
Fish or fish fillet, breaded and frozen, e.g. fish fingers	6–7	8–12
Stir fry, frozen	6–7	6–10
Pancakes	5–6	one by one

<sup>1</sup> Turn the dish several times.

## **Cleaning**

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

### **Ceramic**

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

Only clean the hob when it has cooled down sufficiently.

Use only cleaning agents which are suitable for glass ceramic. Follow the cleaning instructions on the packaging.

#### **Never use:**

- Undiluted washing-up liquid
- Detergent intended for dishwashers

- Scouring agents
- Harsh cleaning agents such as oven spray or stain remover
- Abrasive sponges
- High-pressure cleaners or steam jet cleaners

Ground-in dirt can be best removed with a glass scraper, available from retailers. Please note the manufacturer's instructions.

You can also obtain a suitable glass scraper from our after-sales service or from the e-Shop.

Using special sponges to clean glass ceramic achieves great cleaning results.

## **Hob surround**

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

- Use only hot soapy water.
- Wash new sponge cloths thoroughly before use.
- Do not use any sharp or abrasive agents.
- Do not use the glass scraper.

## **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

## **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 7

**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.

## Cleaning the hob surround

Clean the hob frame after use if dirty or stained.

### Notes

Note the information on unsuitable cleaning products. → Page 7

- Do not use the glass scraper.
  - Clean the hob frame with hot soapy water and a soft cloth.
1. Wash new sponge cloths thoroughly before use.
  2. Dry with a soft cloth.

## 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 the after-sales service. The rating plate bearing these numbers can be found on the appliance certificate.

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

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

### Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.