

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 on
→ "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.



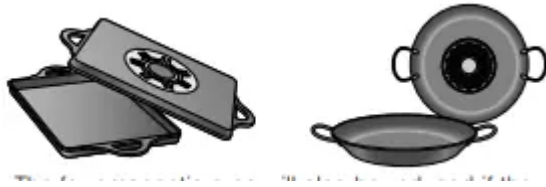
If the only hotplate being used is the flexible cooking zone, larger cookware that is particularly suited to this zone can be used. You can find information on positioning cookware in the section on
→ "Flex Zone".



Induction cooking

8 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

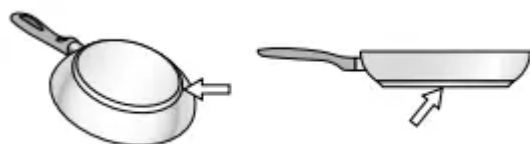
Never use diffuser hobs or pans made from:

- 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 threelayer 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

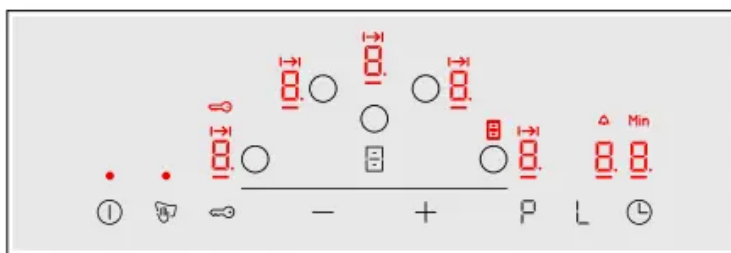
If no pan is placed on the selected hotplate, or if it is made of unsuitable material or is not the correct size, the power level displayed on the hotplate indicator will flash. Place a suitable pan on the hotplate to stop the flashing. If this takes more than 90 seconds, the hotplate will switch off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

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.

The control panel



Controls	
ⓘ	Main switch
○	Selecting a hotplate
-/+	Adjustment fields
🔑	Childproof lock
🧤	Locking the control panel for cleaning
📏	Flexible cooking zone
P	PowerBoost function
L	Keep warm function
🕒	Timer function

Indicators	
●	Operating status
19	Heat settings
00	Timer function
H/h	Residual heat
🔑	Childproof lock
P	PowerBoost function
L	Keep warm function
📏	Flexible cooking zone
↔	Programming the cooking time
⚠	Kitchen timer
Min.	Time display

Touch controls

Touching a symbol activates the associated function.

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.

The hotplates

Hotplates	
○/☐	Simple hotplate Use cookware that is a suitable size.
☐	Flexible cooking zone See section → "Flex Zone"
Only use cookware that is suitable for induction cooking; see section → "Induction cooking"	

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.


Operating the appliance

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

Switching the hob on and off

The main switch is used to switch the hob on and off.

To switch on: Touch the  symbol. An audible signal sounds. The indicator next to the main switch and the hotplate indicators  light up. The hob is ready to use.

To switch off: Touch the  symbol until the indicator goes out. All hotplates are switched off. The residual heat indicator remains lit until the hotplates have cooled down sufficiently.

Notes

- The hob switches off automatically if all hotplates have been switched off for more than 20 seconds.
- The selected settings are stored for four seconds after the hob has been switched off. If you switch it on again during this time, the hob will operate using the previously stored settings.

Setting a hotplate

Use the **+** and **-** symbols to select the required heat setting.

Heat setting **1** = lowest setting.

Heat setting **9** = highest setting.


Every heat setting 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

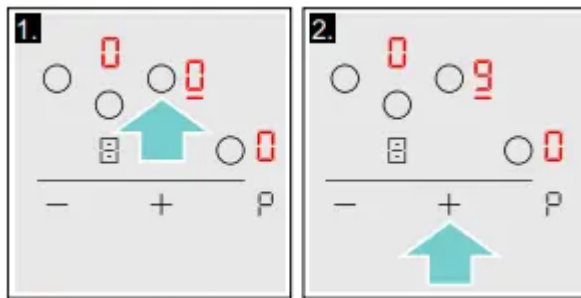
The hob must be switched on.

1. Select the hotplate using the  symbol

2. Touch the **+** or **-** A symbol within 10 seconds. The following basic setting appears:

+ symbol:  heat setting

- symbol:  heat setting




The heat setting is set.

Changing the heat setting

Select the hotplate and touch the **+** or **-** symbol until the required heat setting appears.

Switching off the hotplate

Select the hotplate and then touch the **+** or **-** symbol until  appears.

The hotplate switches itself 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.

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.

	Heat setting	Cooking time (mins)
Melting		
Chocolate coating	1-1.	-
Butter, honey, gelatine	1-2	-
Heating and keeping warm		
Stew, e.g. lentil stew	1-2	-
Milk*	1-2.	-
Heating sausages in water*	3-4	-
Defrosting and heating		
Spinach, frozen	3-4	15-25
Goulash, frozen	3-4	35-55
Poaching, simmering		
Potato dumplings*	4-5.	20-30
Fish*	4-5	10-15
White sauces, e.g. Béchamel sauce	1-2	3-6
Whisked sauces, e.g. sauce béarnaise, hollandaise	3-4	8-12
* Without lid		
** Turn several times		
*** Preheat to heat setting 8-8.		

	Heat setting	Cooking time (mins)
Boiling, steaming, braising		
Rice (with double the volume of water)	2 - 3.	15 - 30
Rice pudding***	2 - 3	30 - 40
Unpeeled boiled potatoes	4 - 5.	25 - 35
Boiled potatoes	4 - 5.	15 - 30
Pasta, noodles*	6 - 7	6 - 10
Stew	3 - 4.	120 - 180
Soups	3 - 4.	15 - 60
Vegetables	2 - 3.	10 - 20
Vegetables, frozen	3 - 4.	7 - 20
Cooking in a pressure cooker	4 - 5.	-
Braising		
Roulades	4 - 5	50 - 65
Pot roast	4 - 5	60 - 100
Goulash***	3 - 4	50 - 60
Roasting/frying with little oil*		
Escalope, plain or breaded	6 - 7	6 - 10
Escalope, frozen	6 - 7	6 - 12
Chop, plain or breaded**	6 - 7	8 - 12
Steak (3 cm thick)	7 - 8	8 - 12
Poultry breast (2 cm thick)**	5 - 6	10 - 20
Poultry breast, frozen**	5 - 6	10 - 30
Rissoles (3 cm thick)**	4 - 5.	20 - 30
Hamburgers (2 cm thick)**	6 - 7	10 - 20
Fish and fish fillet, plain	5 - 6	8 - 20
Fish and fish fillet, breaded	6 - 7	8 - 20
Fish, breaded and frozen, e.g. fish fingers	6 - 7	8 - 15
Scampi, prawns	7 - 8	4 - 10
Sautéing fresh vegetables and mushrooms	7 - 8	10 - 20
Stir-fry, vegetables, meat cut in Asian-style strips	7 - 8	15 - 20
Frozen dishes, e.g. roasted dishes	6 - 7	6 - 10
Pancakes (baked in succession)	6 - 7.	-
Omelette (cooked in succession)	3 - 4.	3 - 10
Fried eggs	5 - 6	3 - 6
Deep-fat frying* (150-200 g per portion in 1-2 l oil, deep-fat fried in portions)		
Frozen products, e.g. chips, chicken nuggets	8 - 9	-
Croquettes, frozen	7 - 8	-
Meat, e.g. chicken portions	6 - 7	-
Fish, breaded or in beer batter	6 - 7	-
Vegetables, mushrooms, breaded or battered, tempura	6 - 7	-
Small baked items, e.g. doughnuts, fruit in batter	4 - 5	-
* Without lid		
** Turn several times		
*** Preheat to heat setting 8 - 8.		

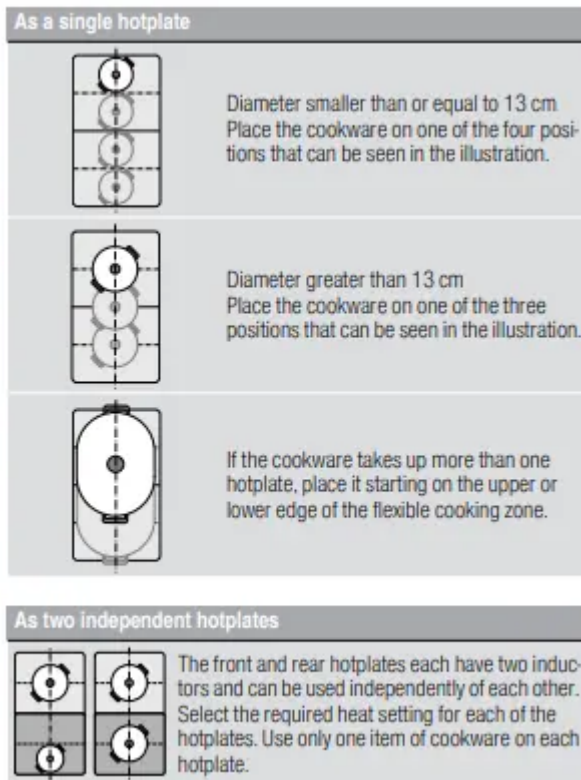
Flex Zone

You can use each flex zone as a single hotplate or as two independent hotplates, as required.

It consists of four inductors that work independently of each other. If using the flexible cooking zone, only the area that is covered by cookware is activated.

Advice on using cookware

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



As two independent hotplates

The flexible cooking zone is used like two independent hotplates.


Activating

See section → *"Operating the appliance"*

As a single hotplate

Using the entire cooking zone by connecting both hotplates.

Linking the two hotplates


1. Set an item of cookware down. Select one of the two hotplates belonging to the flexible cooking zone and set the heat setting for it.
2. Touch the  symbol. The indicator lights up. The heat setting appears in the display for the lower hotplate.

The flexible cooking zone has now been activated.

Changing the heat setting


Select one of the two hotplates in the flexible cooking zone and use the **+** or **-** symbol to set the heat setting.

Adding a new piece of cookware

Set the new piece of cookware down, select the hotplate in the flexible cooking zone and then touch the  symbol twice. The new piece of cookware will be detected and the heat setting that was previously selected will be retained.

Note: If the cookware is moved on the hotplate or lifted from it, the hotplate begins an automatic search and the heat setting selected previously is retained.

Unlinking the two hotplates

Select one of the two hotplates in the flexible cooking zone and touch the  symbol.

This deactivates the flexible cooking zone. The two hotplates will now function independently.

Note: If the hob is switched off, and then switched back on again later, the flexible cooking zone is reset to function as two independent hotplates.

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.

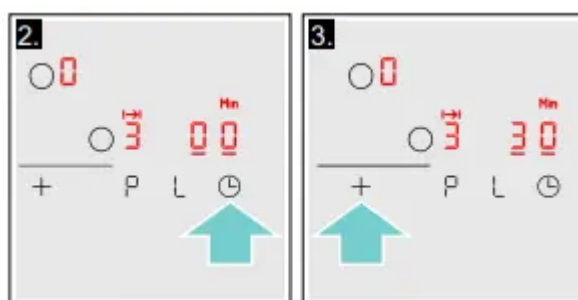
Setting procedure:

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. Touch the **+** or **-** symbol. The basic setting appears:

+ symbol: 30 minutes.

- symbol: 10 minutes



4. Use the **+** or **-** symbol to select the required cooking time.

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 flexible cooking zone is selected as the only hotplate, the set time for the entire cooking zone is the same.

Changing or deleting the time

Select a hotplate. Touch the  symbol and use the **+** or **-** symbols to change the cooking time, or set the time to 

When the time has elapsed

The hotplate switches off. An audible signal sounds.  lights up in the timer display for 60 seconds.

Touch the  symbol. The displays go out and the audible signal ceases.

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 functions independently from the hotplates and from other settings. This function does not automatically switch off a hotplate.


Setting procedure

1. Touch the  symbol repeatedly until the  indicator lights up.  lights up on the timer display.
2. Touch the **+** or **-** symbol. The basic setting appears
+ symbol: 10 minutes.
- symbol: 5 minutes
3. Use the **+** or **-** symbol to set the required time. After a few seconds, the time begins to count down.

Changing or cancelling the cooking time


Touch the  symbol repeatedly until the  indicator lights up. Change or set the time to  using the  or  symbol




When the time has elapsed

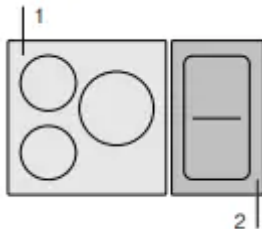
An audible signal sounds.  appears in the timer display. The displays go out after 60 seconds.

By pressing the  symbol, the displays go out and the audible signal ceases.

PowerBoost function

The PowerBoost 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.



Note: The PowerBoost function can also be activated in the flexible area if the cooking zone is being used as a single hotplate. Activation

Activation

1. Select a hotplate.

2. Touch the  symbol.

 lights up on the display.

The function is activated.

Deactivation

1. Select a 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.

Keep warm function

This function is suitable for melting chocolate or butter and for keeping food warm.


Activation


1. Select the required hotplate.
2. Touch the  within the next 10 seconds

 lights up on the display

The function is activated.

Deactivation

1. Select the hotplate.
2. Touch the  symbol

The  indicator goes out. The hotplate switches itself off and the residual heat indicator lights up.



The function is deactivated.


Childproof lock

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

Activating and deactivating the childproof lock

The hob must be off.

To activate: Touch the  symbol for approx. 4 seconds. The  indicator lights up for 10 seconds. The hob is locked.

To deactivate: Touch the  symbol for approx. 4 seconds. The lock is released.

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. You will hear an audible signal. 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.

Automatic safety cut-out

If a hotplate operates for an extended period and no settings are changed, the automatic safety shut-off is activated.

The hotplate stops heating. *F, B* and the residual heat indicator *h* or *H* flash alternately in the hotplate display.

When you touch any symbol, the display switches off. The hotplate can now be set again.

The point at which the safety shut-off becomes active depends on which heat setting has been set (after 1 to 10 hours).

Basic settings

The appliance has various basic settings. These basic settings can be altered to suit your individual requirements.

Indicator/ symbol	Function
c 1	Childproof lock 0 Manual*. 1 Automatic. 2 Function deactivated.
c 2	Signal tones 0 Confirmation and fault signals are switched off. 1 Only the fault signal is switched on. 2 Only the confirmation signal is switched on. 3 All signal tones are switched on.*
c 3	Display energy consumption 0 Deactivated.* 1 Activated.
c 5	Automatically programming the cooking time 00 Switched off.* 0 1:59 Time until automatic switch-off.
c 6	Audible signal duration for the timer function 1 10 seconds. 2 30 seconds. 3 1 minute.*
c 7	Power management function. Limiting the total power of the hob The available settings depend on the maximum power of the hob. 0 Deactivated. Maximum power of the hob. */** 1 1000 W minimum power. 1. 1500 W ... 3 3000 W recommended for 13 A. 3. 3500 W recommended for 16 A. 4 4000 W 4. 4500 W recommended for 20 A. ... 9 or 9. Maximum power of the hob.**
c 9	Time for selecting the cooking zone 0 Unlimited: The hotplate that was last set remains selected.* 1 Limited: The cooking zone only remains selected for a few seconds.
c 12	Check the cookware and the cooking results 0 Not suitable 1 Not perfect 2 Suitable
c 0	Restore to standard settings 0 Individual settings.* 1 Restore factory settings.


Activate W

*Factory setting
**The hob's maximum power output is shown on the rating plate.

To access the basic settings:


The hob must be off.


1. Switch on the hob.

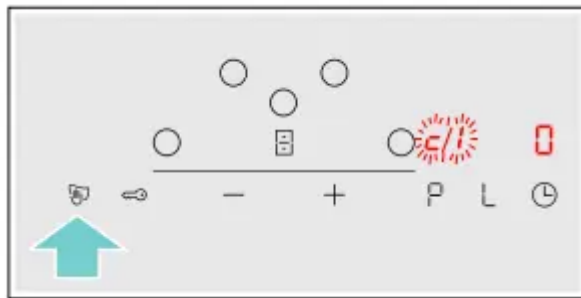
2. Within ten seconds, touch and hold the  symbol for approximately four seconds.


The first four displays provide product information. Touch the + or - symbol to view the individual displays.

Product information	Display screen
After-sales service index (ASSI)	01
Production number	Fd
Production number 1	95
Production number 2	05

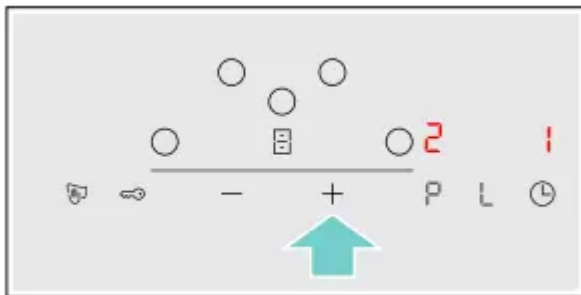
3. Touch the  symbol again to access the basic settings.


 and  flash alternately on the displays and  appears as a presetting.



4. Touch the  symbol repeatedly until the required function is displayed.

5. Then use the **+** and **-** symbols to select the required setting.




6. Touch the  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.  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.

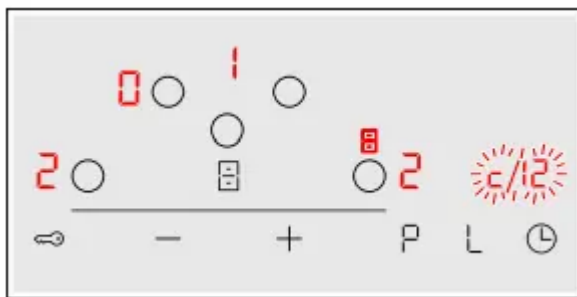
1. Place a cold saucepan containing approx. 200 ml of water in the centre of the hotplate the diameter of which matches the base of the pan most closely.

2. Go to the basic settings and select the **c 12** setting.

3. Touch the **+** and **-** symbol – will flash on the hotplate display.

The function has now been enabled.

After 20 seconds, the quality and speed of the cooking process will appear in the hotplate display



Check the result using the following table:

Result	
0	The cookware is not suitable for the hotplate and will therefore not heat up.*
1	The cookware is taking longer to heat up than expected and the cooking process is not going as well as it should.*
2	The cookware is heating up correctly and the cooking process is going well.
* If there is a smaller hotplate available, test the cookware again on the smaller hotplate.	

To activate the function again, select the **+** or **-** symbol

Notes

- The flexible cooking zone only counts as a single hotplate; place no more than one item of cookware on it.
- 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 sections on → *“Induction cooking”* and → *“Flex Zone”*

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, \rightarrow 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

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

Hob

Cleaning

Always clean the hob after cooking. This will prevent food deposits from becoming burned on. Only clean the hob after the residual heat indicator has gone out.

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

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

Never use:

- Undiluted washing-up liquid
- Cleaning agents designed for dishwashers
- Abrasive cleaners
- Harsh cleaning agents, such as oven spray and limescale remover
- Scouring pads

- High-pressure cleaners or steam jet cleaners

Stubborn dirt is best removed with a glass scraper, available from retailers. Observe the manufacturer's instructions.

You can obtain a suitable glass scraper from customer services or through our online shop.

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

Potential marks	
Limescale and water marks	Clean the hob as soon as it has cooled down. You can use a cleaning agent suitable for glass-ceramic hobs.*
Sugar, rice starch or plastic	Clean immediately. Use a glass scraper. Caution: Risk of burns.*
* Then clean with a damp dish cloth and dry with a cloth or towel.	

Note: Do not use any cleaning agents while the hob is still hot. This may mark the surface. Make sure that any residue left by cleaning agents is removed.

Hob surround

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.

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.

Display	Possible cause	Solution
None	The power supply has been disconnected. The device has not been connected in accordance with the circuit diagram. Electronics fault.	Use other electrical devices to check whether a short-circuit has occurred in the power supply. Ensure that the device has been connected in accordance with the circuit diagram. If the fault cannot be eliminated, inform the technical after-sales service.
The displays flash	The control panel is damp or an object is covering it.	Dry the control panel or remove the object.
The — indicator flashes in the hotplate displays	A fault has occurred in the electronics.	To acknowledge the fault, cover the control panel with your hand.
<i>F2</i>	The electronics have overheated and have switched off the corresponding hotplate.	Wait until the electronics have cooled down sufficiently. Then touch any symbol on the hob.
<i>F4</i>	The electronics have overheated and have switched off all hotplates.	
<i>F5</i> + heat setting and acoustic signal	There is a hot pan in the area of the control panel. There is a risk that the electronics will overheat.	Remove the pan. The fault display goes out shortly afterwards. You can continue to cook.
<i>F5</i> and acoustic signal	There is a hot pan in the area of the control panel. To protect the electronics, the hotplate has been switched off.	Remove the pan. Wait for a few seconds. Touch any control. If the fault display goes out, you can continue to cook.
<i>F1/F6</i>	The hotplate has overheated and switched itself off to protect the work surface.	Wait until the electronics have cooled down sufficiently and switch the hotplate on again.
<i>F8</i>	The hotplate was operating for an extended period without interruption.	The automatic safety switch-off function has been activated. See section
<i>E9000</i> <i>E9010</i>	The supply voltage is faulty; outside of the normal operating range.	Contact your electricity provider.
<i>U400</i>	The hob is not connected properly	Disconnect the hob from the power supply. Ensure that it has been connected in accordance with the circuit diagram.

Do not place hot pans on the control panel.

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.

Test dishes

This table has been produced for test institutes to facilitate the testing of our appliances.

The data in the table refer to our Schulte-Ufer cookware accessories (4-piece cooking set for induction hob Z9442X0) with the following dimensions:

- Saucepan: 16 cm Ø, 1.2 l for 14.5 cm Ø hotplates
- Pot: 16 cm Ø, 1.7 l for 14.5 cm Ø hotplates
- Pot: 22 cm Ø, 4.2 l, for 18 cm Ø hotplates
- Pan: 24 cm Ø, for 18 cm Ø hotplates

Test dishes	Cookware	Heat setting	Preheating		Cooking		
			Cooking time (min:sec)	Lid	Heat setting	Lid	
Melting chocolate							
Chocolate coating (e.g. Dr. Oetker brand, dark chocolate 55% cocoa, 150 g)	Saucepan, 16 cm diameter	-	-	-	1.	No	
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 hot-plate for a further two minutes, stirring continuously.		-	-	-	2	No	
*Recipe in accordance with DIN 44550							
**Recipe in accordance with DIN EN 60350-2							

Test dishes	Cookware	Heat setting	Preheating		Cooking	
			Cooking time (min:sec)	Lid	Heat setting	Lid
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.						
Ingredients: 190 g short-grain rice, 90 g sugar, 750 ml milk (3.5% fat content) and 1 g salt	Cooking pot, 16 cm diameter	8.	Approx. 5:30	No	3 (stir after 10 minutes)	Yes
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.						
Ingredients: 190 g short-grain rice, 90 g sugar, 750 ml milk (3.5% fat content) and 1 g salt	Cooking pot, 16 cm diameter	8.	Approx. 5:30	No	3	No
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						
Ingredients: 125 g long grain rice, 300 g water and a pinch of salt	Cooking pot, 16 cm diameter	9	Approx. 2:30	Yes	2	Yes
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	9	Until the oil temperature reaches 180 °C	No	9	No
*Recipe in accordance with DIN 44550						
**Recipe in accordance with DIN EN 60350-2						

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.