

Basic operation

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.

- 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

Cleaning and servicing

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

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.

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

Environmental protection and saving energy

Disposing of packaging

The packaging materials are environmentally compatible and can be recycled.

► Sort the individual components by type and dispose of them separately

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.

- j Unsuitable cookware or incompletely covered cooking zones consume a lot of energy. Cover saucepans with suitable lids.
- j Cooking without a lid consumes considerably more energy. Lift lids as infrequently as possible.
- j When you lift the lid, a lot of energy escapes. Use a glass lid.
- j You can see into the pan through a glass lid without having to lift it. Use pots and pans with flat bases.
- j Uneven bases increase energy consumption. Use cookware that is suitable for the quantity of food.
- j Large items of cookware containing little food need more energy to heat up. Cook with only a little water.
- j 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.
- j 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.
- j Unused residual heat increases energy consumption. Product Information according (EU) 66/2014 can be found on the attached appliance pass and online on the product page for your appliance.

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

Control panel

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

Hotplate controls

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

Hotplates

You can find an overview of the different activations of the hotplates here.

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.

- This protects easily damaged components from overheating.
- The appliance is protected against electrical overload.

Hotplate display and residual heat indicator

The hob has a hotplate display and a residual heat indicator. The display lights up when a hotplate is warm.

- Hotplate display Lights up during operation, shortly after switching on.
- Residual heat indicator Lit up after cooking when the hotplate is still warm.

Note: You can keep small dishes warm or melt cooking chocolate.

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.