Safety precautions

Please read this manual carefully. Please keep the instruction and installation manual as well as the appliance certificate in a safe place for later use or for subsequent owners.

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

This appliance is intended for domestic use and the household environment only. This appliance must only be used for food preparation. Do not leave the appliance unattended during operation.

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

This appliance may be used by children 8 years old and older and by persons with reduced physical, sensory or mental capacity or a lack of experience or knowledge if they are supervised or they have been instructed about the safe use of the appliance and have understood the associated dangers.

Never let children play with the appliance. Cleaning and user maintenance must not be carried out by unsupervised children.
Risk of fire!

- Hot oil and fat can ignite very quickly. Never leave hot fat or oil unattended. Never use water to put out burning oil or fat. Switch off the hob, quickly remove the carefully from the heat source, and, if necessary, extinguish the flames or something similar.

- The hobplates become very hot. Never place combustible items on the hob. Never place objects on the hob.

Risk of burns!

- The hotplates and surrounding area become very hot. Never touch the hot surfaces. Children under 8 years old must be kept at a safe distance from the appliance.

Risk of electric shock!

- Cracks or fractures in the glass ceramic may cause electric shocks. Switch off the circuit breaker in the fuse box. Contact the after-sales service.

- Cleaning the appliance with steam may cause electric shocks. Do not use steam cleaners.

- Incorrect repairs are dangerous. Repairs must only be carried out by a trained after-sales engineer. If the appliance is defective, switch off the circuit breaker in the fuse box.

Risk of injury!

- Saucepans may suddenly jump due to liquid between the pan base and the hotplate. Always keep the hotplate and saucepan bases dry.

Causes of damage:

Caution!

- Rough pot and pan bases scratch the ceramic.

- Avoid boiling pots dry. This may cause damage.

- Never place hot pots or pans on the control panel, the display area or the surround. This may cause damage.

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

- Aluminium foil and plastic containers melt on hot hotplates. Oven protective foil is not suitable for your hob.

Overview

The following table provides an overview of the most frequent kinds of damage:

<table>
<thead>
<tr>
<th>Damage Cause</th>
<th>Action</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stains Food spills</td>
<td>Remove spills immediately with a glass scraper.</td>
</tr>
<tr>
<td>Unsuitable cleaning agents</td>
<td>Only use cleaning agents which are suitable for ceramic</td>
</tr>
<tr>
<td>Scratches Salt, sugar and sand</td>
<td>Do not use the hob as a work surface or storage space.</td>
</tr>
<tr>
<td>Rough pot and pan bases scratch the ceramic.</td>
<td>Check your cookware.</td>
</tr>
<tr>
<td>Discolouration Unsuitable cleaning agents</td>
<td>Only use cleaning agents which are suitable for ceramic</td>
</tr>
<tr>
<td>Pan abrasion (e.g. aluminium)</td>
<td>Lift the pots and pans when moving them.</td>
</tr>
<tr>
<td>Blisters Sugar, food with a high sugar content</td>
<td>Remove spills immediately with a glass scraper.</td>
</tr>
</tbody>
</table>

*Note: Always refer to the appliance's user manual for specific care instructions.*
Environmental protection

Environmental protection

Unpack the appliance and dispose of the packaging in an environmentally-responsible manner.

Environmental protection

Tips for saving energy

■ Always use a correctly fitting lid for the pan. Cooking without the lid requires four times as much energy. A glass lid allows you to observe the cooking without having to lift the lid off.

■ Use pots and pans with level bases. Using cookware with unlevel bases increases energy consumption.

■ The diameter of the base of your pot or pan should match the size of the hotplate. In particular, if pots that are too small are placed on a hotplate, energy is wasted. Please note:

■ Cookware manufacturers often specify the diameter of the top of the pan. This is usually bigger than the diameter of the base of the pan.

■ Use a small pan for small quantities of food. A large saucepan containing little food requires more energy.

■ Use only a little water when cooking. This will save energy. It also preserves vitamins and minerals in vegetables.

■ Switch to a lower heat setting as soon as possible.

■ Use the residual heat of the hob. For longer cooking times, you can switch the hotplate off as early as 5 - 10 minutes before the end of the cooking time.

Getting to know your appliance

The instruction manual is the same for various different hobs. An overview of the models with their dimensions is given on page 2.

The control panel

The appliance is labelled in accordance with the European Directive 2002/96/EC concerning used electrical and electronic appliances (WEEE – waste electrical and electronic equipment). The guideline determines the framework for the return and recycling of used appliances as applicable.
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.

Setting the hob

This section informs you how to set the hotplates. The table shows heat settings and cooking times for various meals.

### Switching the hob on and off

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

### Setting a hotplate

Adjust the heat setting of the hotplates using the hotplate controls.

- **Heat setting 1** = lowest setting
- **Heat setting 9** = highest setting

The symbol in the display panel indicates the hotplate to which the display relates, e.g. \[ Š \] for the right rear hotplate.

**Note:**

Hotplate temperature is regulated by the heat switching on and off. The heat may also switch on and off at the highest setting.

### Table of cooking times

The following table provides some examples. Cooking times and heat settings may vary depending on the type of food, its weight and quality. Deviations are therefore possible.

When heating thick liquids, stir regularly.

For bringing liquids to the boil, use heat setting 9.

#### Ongoing cooking

<table>
<thead>
<tr>
<th>Ongoing cooking</th>
<th>setting</th>
<th>Ongoing cooking time in minutes</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Melting</strong></td>
<td>Chocolate, cooking chocolate, gelatine</td>
<td>1-2</td>
</tr>
<tr>
<td><strong>Heating and keeping warm</strong></td>
<td>Stew (e.g. lentil stew)</td>
<td>1-2</td>
</tr>
<tr>
<td><strong>Poaching, simmering</strong></td>
<td>Dumplings</td>
<td>4*</td>
</tr>
<tr>
<td></td>
<td>Fish</td>
<td>3*</td>
</tr>
<tr>
<td></td>
<td>White sauces, e.g. béchamel sauce</td>
<td>1</td>
</tr>
<tr>
<td><strong>Boiling, steaming, stewing</strong></td>
<td>Rice (with double the quantity of water)</td>
<td>3-4</td>
</tr>
<tr>
<td></td>
<td>Unpeeled boiled potatoes</td>
<td>3-4</td>
</tr>
<tr>
<td></td>
<td>Boiled potatoes</td>
<td>3-4</td>
</tr>
<tr>
<td></td>
<td>Pasta, noodles</td>
<td>3-4</td>
</tr>
<tr>
<td></td>
<td>Stew, soups</td>
<td>5*</td>
</tr>
<tr>
<td></td>
<td>Vegetables</td>
<td>5*</td>
</tr>
<tr>
<td></td>
<td>Vegetables, frozen</td>
<td>5*</td>
</tr>
<tr>
<td><strong>Braising</strong></td>
<td>Roulades</td>
<td>3-4</td>
</tr>
<tr>
<td></td>
<td>Pot roasts</td>
<td>3-4</td>
</tr>
<tr>
<td></td>
<td>Goulash</td>
<td>3-4</td>
</tr>
</tbody>
</table>

* Continue cooking without a lid
** Without lid
Cleaning and care

The information in this section provides help on how best to care for your hob.

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 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.

Hob surround

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

- Use only warm, soapy water.
- Do not use harsh or abrasive agents.
- Do not use the glass scraper.

After-sales service

Our after-sales service is there for you if your appliance should need to be repaired. We are committed to find the best solution in order to avoid an unnecessary call-out.

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, even during the warranty period.

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

To book an engineer visit and product advice

Trust the expertise of the manufacturer, and rest assured that the repair will be carried out by trained service technicians using original spare parts for your domestic appliance.

Frying

<table>
<thead>
<tr>
<th>Recipe</th>
<th>Cooking method</th>
<th>Time in minutes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Escalope, plain or breaded</td>
<td>6-7</td>
<td>6-10 mins</td>
</tr>
<tr>
<td>Escalope, frozen</td>
<td>6-7</td>
<td>8-12 mins</td>
</tr>
<tr>
<td>Steak (3 cm thick)</td>
<td>6-7</td>
<td>8-20 mins</td>
</tr>
<tr>
<td>Fish and fish fillet, plain</td>
<td>6-7</td>
<td>8-20 mins</td>
</tr>
<tr>
<td>Fish and fish fillet, breaded</td>
<td>6-7</td>
<td>8-20 mins</td>
</tr>
<tr>
<td>Fish and fish fillet, breaded and frozen, e.g. fish fingers</td>
<td>6-7</td>
<td>8-20 mins</td>
</tr>
<tr>
<td>Stir fry, frozen</td>
<td>6-7</td>
<td>8-20 mins</td>
</tr>
<tr>
<td>Pancakes</td>
<td>6-7</td>
<td>8-20 mins</td>
</tr>
</tbody>
</table>

* Continue cooking without a lid
** Without lid