

Instruction manual

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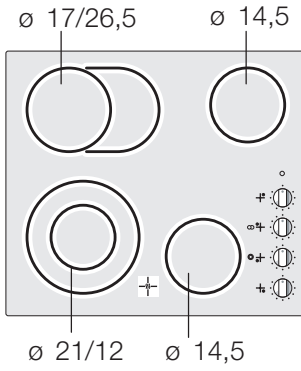


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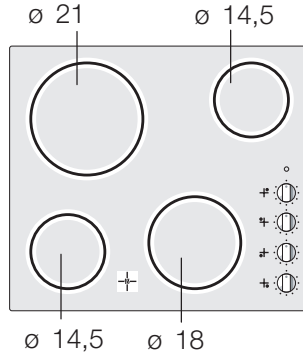
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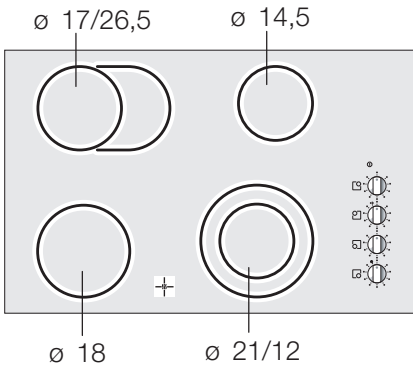
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Ø = cm

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# Important information

Read this instruction manual carefully. Only then will you be able to operate your hob safely and correctly.

Keep the instruction and installation manual and the appliance pass in good condition. Please pass on these documents to the new owner if you sell the appliance.

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## Before installation

### Transport damage

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

### Electrical connection

The hob may only be connected by a licensed specialist. Damage due to the appliance being connected incorrectly will invalidate the guarantee.

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## Safety precautions

### Overheated oil and fat

This appliance is intended only for domestic use. Only use the hob for food preparation.

Overheated oil or fat can ignite very quickly.

Risk of fire!

Never leave heating oil or fat unsupervised.

Should the oil ignite, do not try to put it out by pouring water on it.

Cover the pan with a lid or plate immediately.

Switch off the hotplate.

Leave the ovenware on the hotplate to cool down.

### Hot hotplates

Do not touch hot hotplates. There is a risk of burning. Children must be kept at a safe distance from the appliance. The residual heat indicator warns you that the hotplates are hot.

Never place combustible items on the hob.

Risk of fire!

You must not keep any combustible items or aerosol cans in a drawer located under the hob. Risk of fire!

### **Wet saucepan bases and hotplates**

The service cables from electrical appliances must not touch the hot hotplates. This could cause damage to the hob and the cable insulation.

Steam pressure can be generated from the liquid between the base of the saucepan and the hotplate. The steam pressure could cause the pan to jump suddenly. There is a risk of injury. Always keep the hotplate and the bases of saucepans dry.

### **Cracks in the glass ceramic**

If there are fractures, flaws or cracks in the glass ceramic, there is a risk of electric shock. Switch off the appliance immediately. Isolate the appliance from the power supply at the fuse box. Call after-sales service.

### **Incorrect repairs**

Incorrect repairs are dangerous. There is a risk of electrocution. Repairs may only be carried out by one of our experienced after-sales engineers.

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## **Reasons for damage**

### **Saucepan and pan bases**

Rough pan bases scratch the glass ceramic. Check your ovenware.

Avoid cooking on the hob with an empty pan, especially with enamel and aluminium pans. This could cause damage to the saucepan bases and glass ceramic.

Observe the manufacturer's instructions when using special ovenware.

### **Hot pans and saucepans**

Never place hot pans or saucepans on the control panel, display area or the frame. This could cause damage.

### **Salt, sugar and sand**

Salt, sugar and sand cause scratches on the glass ceramic. Do not use the hob as a work surface or storage space.

## Hard and pointed objects

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

Do not store such objects above the hob.

## Food spills

Sugar and food with a high sugar content damage the hob. Remove food spills immediately with a glass scraper.

Caution The glass scraper has a sharp blade.

## Foil and plastic

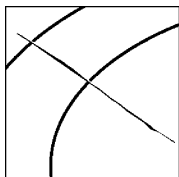
Aluminium foil or plastic containers melt on hot hobs. Oven protective foil is not suitable for your hob.

## Examples of possible damage

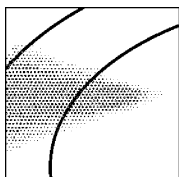
The following types of damage affect neither the cooker's function nor the stability of the glass ceramic.



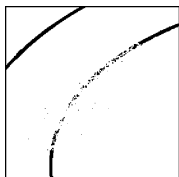
Blisters caused by melted sugar or food with a high sugar content.



Scratches caused by salt, sugar or sand particles or from rough pan bases.



Shimmering metallic discoloration caused by pan abrasion or the use of unsuitable cleaning agents.



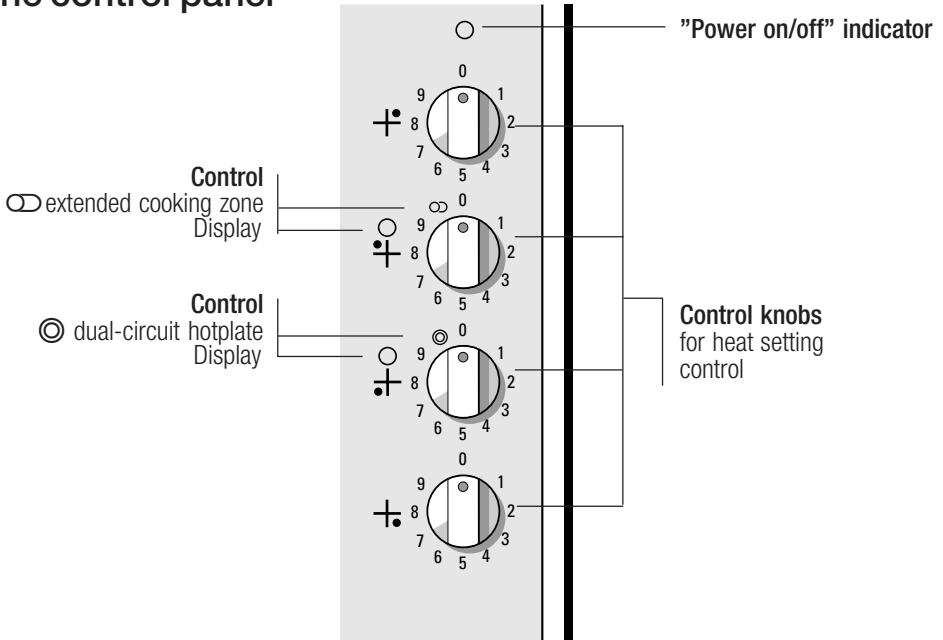
Scuffed surface caused by using unsuitable cleaning agents.

# Familiarising yourself with the appliance

The instruction manual applies to various hobs. On page 2 you will find an overview of models with dimensions.

This section describes the control panels, hotplates and displays. They are shown by appliance model.

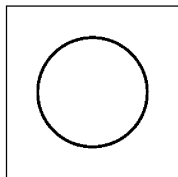
## The control panel



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## The hotplates

### Single circuit hotplate

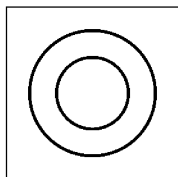


The cooking surface size of these hotplates cannot be altered.

Select the correct hotplate.

The saucepan and hotplate sizes should match.

### Dual-circuit hotplate



The size of these hotplates can be altered.

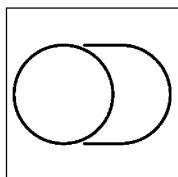
To switch on the outer filament circuit:

Turn the hotplate control clockwise as far as the ☉ symbol. Then set the desired heat setting at the same time. The indicator light lights up.

To switch off:

Turn the hotplate control to 0 and reset. Never turn the hotplate control beyond the ☉ symbol to 0.

### Extended cooking zone



The extended cooking zone can be switched on when using these hotplates.

To switch on the extended cooking zone:

Turn the hotplate control clockwise as far as the ☉ symbol. Then set the desired heat setting at the same time. The indicator light lights up.


To switch off:

Turn the hotplate control to 0 and reset. Never turn the hotplate control beyond the ☉ symbol to 0.

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## Operating and residual heat indicator

### Using residual heat

The  operating and residual heat indicator lights up when you switch on a hotplate. After you have finished cooking, it indicates residual heat. It goes out when the hotplate has cooled down sufficiently.

You can use this residual heat economically, e.g. to keep a small meal warm or to melt chocolate.



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## Notes from the after-sales service

The hotplate temperature is controlled by switching the heat on and off, this means that it is not always possible to see the red, glowing heat. If you select a low heat setting, the heat will switch off more often than at higher heat settings. The heat also switches on and off at the highest setting.

There may be a gentle buzzing as the hotplates heat up.

The heat may show differently on the individual hotplates. Depending on the angle of vision, the heat may appear to spread beyond the marked boundary of the hotplate.

These are technical features and do not influence quality or function.

Depending on the surface area of the plate, a small, uneven gap may form between the plate and the hob. For this reason, the hob has an elastic seal all the way round.

Glass ceramic may display surface area irregularities inherent to the material. The glassy surface area of the hob means that tiny blisters with a diameter of less than 1 mm appear with varying intensity. They do not affect the function or the durability of the glass ceramic hob.

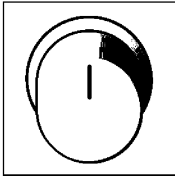
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# Cooking

This section describes how to adjust the hotplates. The table shows the heat settings and cooking times for various food dishes. The following tips help to save energy.

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## Setting procedure



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

Heat setting 1 = lowest setting  
Heat setting 9 = highest setting

The symbol in the indicator panel shows which hotplate the indicator refers to:  
e.g. † for the rear right hotplate.

The "power on/off" indicator comes on when the hotplate is switched on.

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## Table

The following table provides a few examples. The cooking time may vary depending on the type of food, its weight, and quality. Deviations are therefore possible.

	<b>Examples:</b>	<b>Heat setting</b>
Melting	chocolate, chocolate coating	1
	gelatine	1
	butter	1 - 2
Heating	vegetables (tin)	3 - 4
	stock	7 - 8
Heating and keeping warm	stew, e.g. lentil stew	2
Sweating	fish	5 - 6

	<b>Examples:</b>	<b>Heat setting</b>
Cooking	rice	3
	potatoes boiled in their skins*	3 - 4
	boiled potatoes*	4 - 5
	vegetables, fresh*	4 - 5
	vegetables, frozen	4
	meat stock	4 - 5
Braising	pot roast	3 - 4
	roulade	3 - 4
Roasting	pancakes (Flädle)	5 - 6
	fish fingers	6 - 7
	veal/pork cutlet	7 - 8

\* Minerals and vitamins are gradually lost to the water. For this reason, using small quantities of water preserves the vitamins and minerals. Short cooking time - crisp vegetables

## Tips on saving energy

Use saucepans and pots with thick, even bases. Uneven bases increase the cooking time.

### The correct saucepan size

Select the correct saucepan size for each hotplate. The diameter of the bases of the saucepans and pots should match the size of the hotplate.

Note: Ovenware manufacturers often give the diameter of the top of the saucepan. It is usually larger than the diameter of the base of the saucepan.

Use a small saucepan for small quantities. A larger, less full saucepan requires more energy.

### Using a lid

Saucepans and pots should always be covered with a suitable lid. Cooking without a lid requires much more energy.

### Cooking with small quantities of water

Cook with small quantities of water. This saves energy and helps vegetables to retain vitamins and minerals.

### Lowering the heat setting

Switch down to a lower heat setting in good time.

## Using residual heat

For longer cooking times, switch off the hotplate 5 to 10 minutes before the end of the cooking time.

As long as the residual heat indicator is lit, you can still use the hotplate, which has already been switched off, for warming up or melting food.

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# Care and cleaning

Do not use high pressure cleaners or steam jets.

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## Care

Clean your hob using a protective/care product for glass ceramic. It coats the cooking surface with a glossy, dirt-repellent film. Your hob will continue to look good for a long time. It makes cleaning easier.

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## Cleaning glass ceramic

Clean the hob after each use. This prevents food from being burnt into the hob surface.

### Cleaning agents

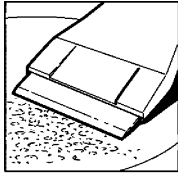
Only use cleaning agents which are suitable for glass ceramic, e.g. CERA CLEAN, cera-fix, Sidol for ceran + steel.

Water marks can also be removed using lemon juice or vinegar.

### Unsuitable cleaning agents

Do not use:  
Abrasive sponges, scouring pads or aggressive cleaning agents, such as oven spray or stain remover.

## Glass scraper



You can remove thick dirt best with a glass scraper.

Remove the protective cover from the glass scraper. Only use the blade to clean the glass ceramic surface. The casing may scratch the ceramic surface.

The blade is very sharp. There is a risk of injury. Cover the blade after cleaning.

Replace damaged blades immediately.

## How to clean the glass ceramic cooking surface

Use the glass scraper to remove food residues and grease splashes.

Use a cleaning product and kitchen towel to clean the surface when it is luke warm. If the surface is still too hot it can become stained.

Wipe the surface and rub dry with a soft cloth.

## Shimmering metallic discoloration

Discoloration is caused by pan abrasion or the use of unsuitable cleaning agents. This is very difficult to remove. Use Hob Clean or Sidol for ceran + steel. Our after-sales service can remove discoloration, but will charge for this service.

## Control panels

Always keep the control panels clean and dry. Food residues and spills can impair the function of the control panels.

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## Cleaning the hob surround

Only use warm soapy water.

Do not use anything which is sharp or abrasive. The glass scraper is unsuitable. The hob surround could be damaged.

Neither lemon juice nor vinegar should be used for cleaning the hob surround.

This could result in matt patches.

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# Packaging and old appliances

Your new appliance was protected by suitable packaging while it was on its way to you. All materials used for this purpose are environmentally friendly and can be recycled. Please make a contribution to protecting the environment by disposing of the packaging appropriately.

Old appliances are not worthless rubbish. Environmentally-conscious recycling can reclaim valuable raw materials.

Before disposing of your old appliance, please make sure that it is unusable, or label it with a sticker stating "Caution, scrap".

Up-to-date information on how to dispose of your old appliance and the packaging from the new one can be obtained from your retailer or local authority.

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## After-sales service

Our after-sales service is there for you if your hob should need to be repaired. You will find the address and telephone number of your nearest after-sales service centre in the phone book. The after-sales service centres listed will also be happy to advise you of a service point in your local area.

### **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 in the appliance booklet.

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# Acrylamide in food

Experts are currently discussing how dangerous acrylamide in food can be. We have compiled this information sheet for you on the basis of current research.

## Where does acrylamide come from?

Acrylamide in food does not come from external contamination. It is formed in the food itself during preparation - provided that the food contains carbohydrate and protein. Exactly how this happens has not yet been completely explained. However, it appears that the acrylamide content is strongly influenced by:

high temperatures  
a low water content in food  
intensive browning of the food.

## What sort of foods are affected?

Acrylamide forms mostly in grain and potato products that are prepared at high temperatures, e.g.:

crisps, chips,  
toast, rolls, bread,  
baked goods made from shortcrust pastry  
(speciality biscuits and cakes).

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## What can you do?

You can avoid high levels of acrylamide when baking, frying and grilling.

The following recommendations were published by AID<sup>1</sup> and BMVEL<sup>2</sup> to help you minimise acrylamide levels:

### In general:

If possible, use fresh potatoes for roasting and frying. They should not have any green or sprouting areas. Do not store potatoes below 8 °C.

Cook food only until it is golden brown - "brown rather than burn"

Bake, fry or deep-fry for as short a time as possible.

The larger and thicker the food is, the less acrylamide it contains.

## Deep-fat frying

The frying temperature should not exceed 175 °C. Check the temperature using an external fat frying thermometer.

Only deep-fat fry for a short time (until the food is golden brown).

Be aware of the fried product to fat ratio. It should be 1:10 to a maximum of 1:15, e.g. approx. 100 g chips to 1.5 l cooking oil.

Soak fresh potato pieces for one hour before deep-fat frying.

## Shallow frying

Make fried potatoes using cooked potatoes. If you fry raw potatoes, use margarine instead of oil, or oil with a little margarine.

A surface thermometer is useful for checking the surface temperature in the frying pan (e.g. order number 0900.0519 from Testo).

Our advice: Heat the frying pan on heat setting 9.

When the pan has reached a temperature of 150 °C, switch back to the required high heat setting.

<sup>1</sup> AID "Acrylamide" information leaflet, published by AID (German Evaluation and Information Service for Nutrition, Agriculture and Forestry) and BMVEL (German Federal Ministry for Consumer Protection, Food and Agriculture), as at 12/02, Internet: <http://www.aid.de>.

<sup>2</sup> BMVEL press release 365, 4.12.2002, Internet: <http://www.verbraucherministerium.de>.