

# SIEMENS

## Hob

EX...FX...

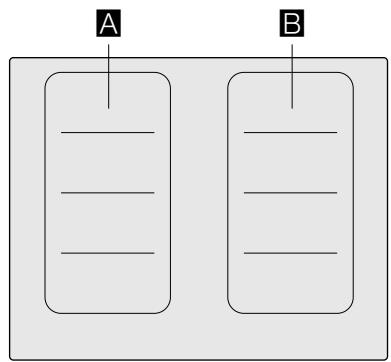
[en] Instruction manual



Register your product on **My Siemens** and discover  
exclusive services and offers.  
[siemens-home.bsh-group.com/welcome](http://siemens-home.bsh-group.com/welcome)

The future moving in.

Siemens Home Appliances



		$g^*$	$b^*$
<b>A / B</b>		2.200 W	3.700 W
		3.300 W	3.700 W

\*  IEC 60335-2-6

# Table of contents

	<b>Intended use</b> .....	4
	<b>Important safety information</b> .....	5
	<b>Causes of damage</b> .....	6
Overview .....		
	<b>Environmental protection</b> .....	7
Energy-saving advice .....		
Environmentally-friendly disposal .....		
	<b>Induction cooking</b> .....	7
Advantages of induction cooking .....		
Cookware .....		
	<b>Getting to know your appliance</b> .....	9
The control panel .....		
The hotplates .....		
Residual heat indicator .....		
	<b>Operating the appliance</b> .....	10
Switching the hob on and off .....		
Setting the hotplate .....		
Chef's recommendations .....		
	<b>Flex Zone</b> .....	13
Advice on using cookware .....		
As two independent hotplates .....		
As a single hotplate .....		
	<b>Time-setting options</b> .....	14
Programming the cooking time .....		
The kitchen timer .....		
	<b>PowerBoost function</b> .....	15
Activation .....		
Deactivation .....		
	<b>Frying Sensor</b> .....	15
Advantages when frying .....		
Frying pans for the frying sensor .....		
Temperature settings .....		
Table .....		
Teppan Yaki and Grill for the Flex Zone .....		
Setting procedure .....		
	<b>Childproof lock</b> .....	20
Activating and deactivating the childproof lock .....		
Childproof lock .....		
	<b>Wipe protection</b> .....	21
	<b>Automatic safety cut-out</b> .....	21
	<b>Basic settings</b> .....	22
To access the basic settings: .....		
	<b>Energy consumption indicator</b> .....	24
	<b>Cookware check</b> .....	24
	<b>Power manager</b> .....	25
	<b>Cleaning</b> .....	25
Hob .....		
Hob surround .....		
	<b>Frequently Asked Questions (FAQ)</b> .....	26
	<b>Trouble shooting</b> .....	27
	<b>Customer service</b> .....	28
E number and FD number .....		
	<b>Test dishes</b> .....	29

Additional information on products, accessories, replacement parts and services can be found at [www.siemens-home.bsh-group.com](http://www.siemens-home.bsh-group.com) and in the online shop [www.siemens-home.bsh-group.com/eshops](http://www.siemens-home.bsh-group.com/eshops)

## Intended use

Read these instructions 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 after removing it from the packaging. If it has suffered any damage in transport, do not connect the appliance, contact the Technical Assistance Service and provide written notification of the damage caused, otherwise you will lose your right to any type of compensation.

Only a licensed professional may connect appliances without plugs. Damage caused by incorrect connection is not covered under warranty.

This appliance must be installed according to the installation instructions included.

This appliance is intended for private domestic use and the household environment only. The appliance must only be used for the preparation of food and beverages. The cooking process must be supervised. A short cooking process must be supervised without interruption. Only use the appliance in enclosed spaces.

This appliance is intended for use up to a maximum height of 4000 metres above sea level.

Do not use covers. These can cause accidents, for example due to overheating, catching fire or materials shattering.

Only use safety devices or child protection grilles approved by ourselves. Unsuitable safety devices or child protection grilles may result in accidents.

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

This appliance may be used by children over the age of 8 years old and by persons with reduced physical, sensory or mental capabilities or by persons with a lack of experience or knowledge if they are supervised or are instructed by a person responsible for their safety how to use the appliance safely and have understood the associated hazards.

Children must not play with, on, or around the appliance. Children must not clean the appliance or carry out general maintenance unless they are at least 15 years old and are being supervised.

Keep children below the age of 8 years old at a safe distance from the appliance and power cable.

If you wear an active implantable medical device (e.g. a pacemaker or defibrillator), check with your doctor that it complies with Council Directive 90/385/EEC of 20th June 1990, DIN EN 45502-2-1 and DIN EN 45502-2-2, and that it has been chosen, implanted and programmed in accordance with VDE-AR-E 2750-10. If these conditions are satisfied, and if, in addition, non-metal cooking utensils and cookware with non-metal handles are used, it is safe to use this induction hob as intended.

## **Important safety information**

### **Warning – 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 hotplate. Extinguish flames carefully using a lid, fire blanket or something similar.
- The hotplates become very hot. Never place combustible items on the hob. Never place objects on the hob.
- The appliance gets hot. Do not keep combustible objects or aerosol cans in drawers directly underneath the hob.
- The hob switches off automatically and can no longer be operated. It may switch on unintentionally at a later point. Switch off the circuit breaker in the fuse box. Contact the after-sales service.
- Do not use hob covers here. They can cause accidents, for example due to overheating, catching fire or materials shattering.

### **Warning – Risk of burns!**

- The hotplates and surrounding area (particularly the hob surround, if fitted) become very hot. Never touch the hot surfaces. Keep children at a safe distance.
- The hotplate heats up but the display does not work. Switch off the circuit breaker in the fuse box. Contact the after-sales service.
- Metal objects on the hob quickly become very hot. Never place metal objects (such as knives, forks, spoons and lids) on the hob.
- After each use, always turn off the hob at the main switch. Do not wait until the hob turns off automatically after the pan is removed.

### **Warning – Risk of electric shock!**

- Incorrect repairs are dangerous. Repairs may only be carried out and damaged power cables replaced by one of our trained after-sales technicians. If the appliance is defective, unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.
- Do not use any high-pressure cleaners or steam cleaners, which can result in an electric shock.
- A defective appliance may cause electric shock. Never switch on a defective appliance. Unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.
- 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.

### **Warning – Risk of fault!**

A fan is located on the underside of this hob. If a drawer is located on the underside of the hob, do not store any small or sharp objects, paper or tea towels in it. These may be sucked in and damage the fan or impair the cooling. There must be a clearance of at least 2 cm between the contents of the drawer and the fan entry point.

### **Warning – Risk of injury!**

- When cooking in a bain marie, the hob and cooking container could shatter due to overheating. The cooking container in the bain marie must not directly touch the bottom of the water-filled pot. Only use heat-resistant cookware.
- 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 pan bases may scratch the hob.
- Avoid leaving empty pots and pans on the hotplate. Doing so may cause damage.
- Do not place hot pans on the control panel, the indicator area, or the hob frame. Doing so may cause damage.
- Hard or pointed objects dropped on the hob may damage it.
- Aluminium foil and plastic containers will melt if placed on the hotplate while it is hot. The use of laminated sheeting is not recommended on the hob.

### Overview

You will find the most frequently caused damage in the following table:

Damage	Cause	Measure
Stains	Boiled over food.	Remove boiled over food immediately with a glass scraper.
	Unsuitable cleaning agent.	Only use cleaning agents that are suitable for this type of hob.
Scratches	Salt, sugar and sand.	Do not use the hob as a work surface or storage space.
	Cookware with rough bases scratch the hob.	Check the cookware.
Discolouration	Unsuitable cleaning agent.	Only use cleaning agents that are suitable for this type of hob.
	Pan abrasion.	Lift pots and pans when moving them.
Chips	Sugar, food with a high sugar content.	Remove boiled over food immediately with a glass scraper.

# Environmental protection

In this section, you can find information about saving energy and disposing of the appliance.

## Energy-saving advice

- Always use the correct lid for each pan. Cooking without a lid uses a lot more energy. Use a glass lid to provide visibility and avoid having to lift the lid.
- Use pans with flat bases. Bases that are not flat use a lot more energy.
- The diameter of the pan base must match the size of the hotplate. Please note: pan manufacturers usually provide the diameter for the top of the pan, which is usually larger than the diameter of the pan base.
- Use a small pan for small amounts of food. A large pan which is not full uses a lot of energy.
- Use little water when cooking. This saves energy and preserves all the vitamins and minerals in vegetables.
- Select the lowest power level to maintain cooking. If the power level is too high, energy is wasted.

## Environmentally-friendly disposal

Dispose of packaging in an environmentally-friendly manner.



This appliance is labelled in accordance with European Directive 2012/19/EU concerning used electrical and electronic appliances (waste electrical and electronic equipment - WEEE). The guideline determines the framework for the return and recycling of used appliances as applicable throughout the EU.

# 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.

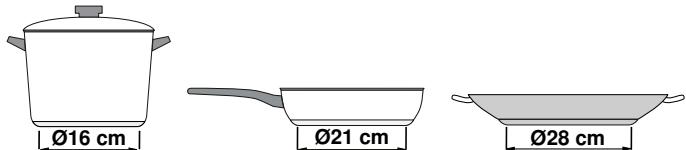
## Cookware

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.

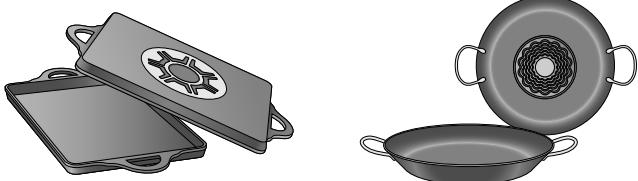


If the only hotplate being used is the flexible cooking zone, larger cookware that is particularly suited to this zone can be used. You can find information on positioning cookware in the section on → "Flex Zone".

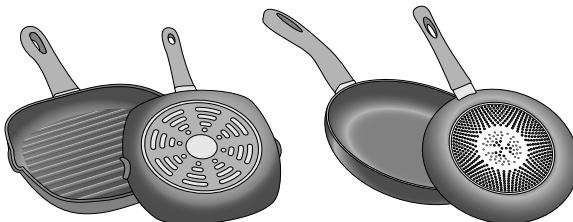


Some induction cookware does not have a fully ferromagnetic base:

- 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

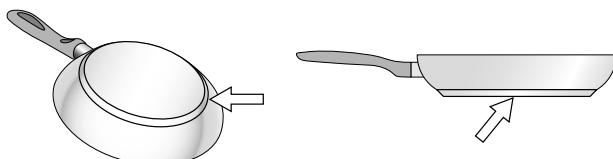
Never use diffuser hobs or pans made from:

- 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 three-layer 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.

### Empty pans or those with a thin base

Do not heat empty pans, nor use pans with a thin base. The hob is equipped with an internal safety system. However, an empty pan may heat up so quickly that the "automatic switch off" function may not have time to react and the pan may reach very high temperatures. The base of the pan could melt and damage the glass on the hob. In this case, do not touch the pan and switch the hotplate off. If it fails to work after it has cooled down, please contact the Technical Assistance Service.

### Pan detection

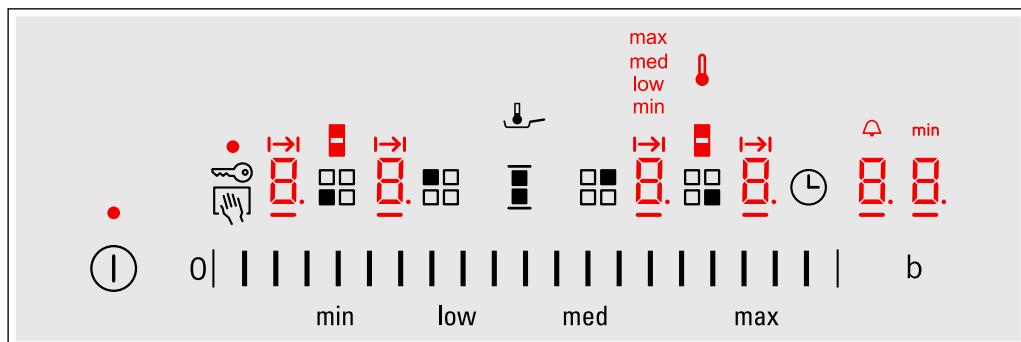
Each hotplate has a lower limit for pan detection. This depends on the diameter of the ferromagnetic area of the cookware and the material from which its base is made. For this reason, you should always use the hotplate that best matches the diameter of the base of the pan.

# 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	
①	Main switch
☒	Selecting a hotplate
0 00000000	Control panel
b	PowerBoost function
F	Frying sensor
min, low, med, max	Temperature settings
F	Flexible cooking zone
Lock	Locking the control panel for cleaning
Key	Childproof lock
⌚	Timer function

Indicators	
0	Operating status
19	Heat settings
00	Timer function
H/h	Residual heat
b	PowerBoost function
F	Frying sensor
F	Frying sensor temperature
min, low, med, max	Temperature settings
F	Flexible cooking zone
19	Programming the cooking time
bell	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

Hotplate	
⊖	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 **①** 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 **①** 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 the hotplate

The desired power level is set in the programming panel.

Power level 1 = minimum power.

Power level 9 = maximum power.

Each power level has an intermediate setting. This is marked with a dot.

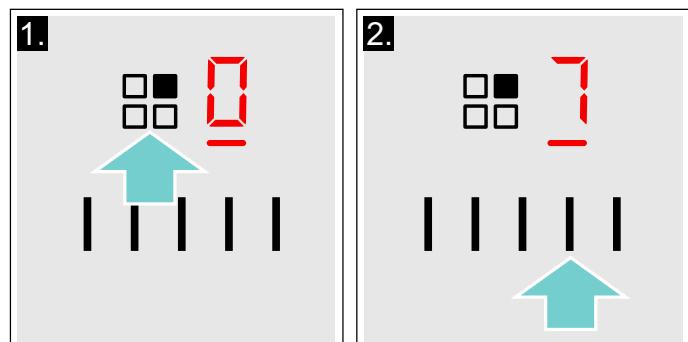
### Notes

- 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. Touch the **□** symbol for the required hotplate. **□** lights up on the display.
2. Then select the required heat setting from the settings range.



The heat setting is set.

## Changing the power level

Select the hotplate and set the desired power level in the programming zone.

## Switch off the hotplate

Select the hotplate and set it to  in the programming panel. The hotplate turns 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)
<b>Melting</b>		
Chocolate coating	1 - 1.	-
Butter, honey, gelatine	1 - 2	-
<b>Heating and keeping warm</b>		
Stew, e.g. lentil stew	1 - 2	-
Milk*	1 - 2.	-
Heating sausages in water*	3 - 4	-
<b>Defrosting and heating</b>		
Spinach, frozen	3 - 4	15 - 25
Goulash, frozen	3 - 4	35 - 55
<b>Poaching, simmering</b>		
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)
<b>Boiling, steaming, braising</b>		
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.	-
<b>Braising</b>		
Roulades	4 - 5	50 - 65
Pot roast	4 - 5	60 - 100
Goulash***	3 - 4	50 - 60
<b>Roasting/frying with little oil*</b>		
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
Sautéeing 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
<b>Deep-fat frying* (150-200 g per portion in 1-2 l oil, deep-fat fried in portions)</b>		
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

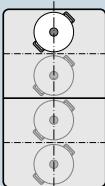
You can use each flex zone as a single hotplate or as two independent hotplates, as required.

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.

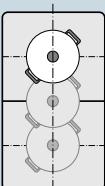
### Advice on using cookware

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

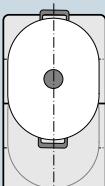
#### As a single hotplate



Diameter smaller than or equal to 13 cm  
Place the cookware on one of the four positions that can be seen in the illustration.

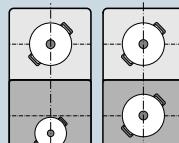


Diameter greater than 13 cm  
Place the cookware on one of the three positions that can be seen in the illustration.



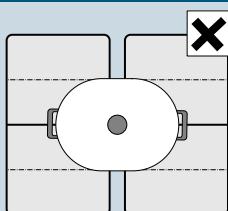
If the cookware takes up more than one hotplate, place it starting on the upper or lower edge of the flexible cooking zone.

#### As two independent hotplates



The front and rear hotplates each have two inductors and can be used independently of each other. Select the required heat setting for each of the hotplates. Use only one item of cookware on each hotplate.

#### Recommendations



If the hob has more than one flexible cooking zone, place the cookware on top so that it covers only one of the flexible cooking zones. Otherwise, the hotplates will not be activated as intended and the cooking result will not be satisfactory.

### 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 the cookware down. Select one of the two hotplates in the flexible cooking zone and set the heat setting.
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 change the heat setting in the settings range.

#### 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 you switch the hob off and then subsequently switch it on again, the flexible cooking zone is converted back to two independent hotplates.

## Time-setting options

Your hob has two timer functions:

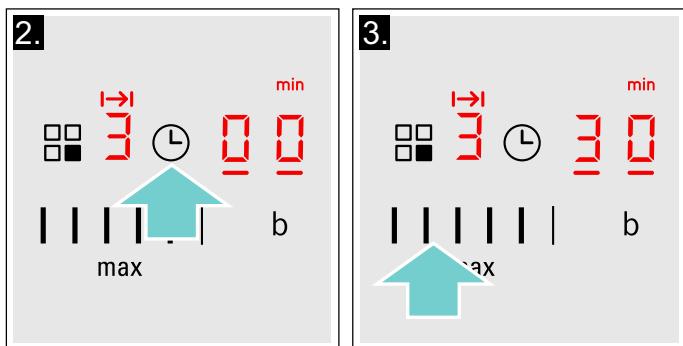
- Programming the cooking time
- Kitchen timer

### 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. Within the next 10 seconds, set the required cooking time in the settings range.



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.

### Frying sensor

If a cooking time has been programmed for a hotplate and the frying sensor has been activated, the cooking time will not begin to count down until the selected temperature setting has been reached.

### Changing or cancelling the time

Select the hotplate and then press the  symbol.

Change the cooking time using the programming zone or set to  in order to cancel the time.

### Once the time has elapsed

The hotplate switches off. A warning signal sounds. The time program function lights up  for 10 seconds in the display.

When the  symbol is pressed, the indications turn off and the beeping stops.

#### 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. Set the required time in the control panel.

After a few seconds, the time begins to elapse.

### Changing or deleting the time

Touch the  symbol repeatedly until the  indicator lights up. Change the time in the control panel or set it to .

### When the time has elapsed,

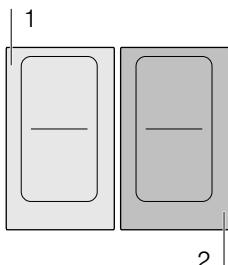
An audible signal sounds.  appears in the timer display and the  indicator lights up. The displays go out after 10 seconds.

When the  symbol is touched, the indicators go out and the acoustic signal ceases.

## PowerBoost function

The PowerBoost function enables you to heat up large quantities of water faster than when using heat setting **5**.

This function can always be activated for a hotplate, provided the other hotplate in the same group is not in use (see illustration). Otherwise, **b** and **5** will flash in the display for the selected hotplate; the **5** 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

1. Select a hotplate.
2. Touch the **b** symbol.

**b** lights up on the display.

The function is activated.

### Deactivation

1. Select the hotplate.
2. Touch the **b** symbol.

The **b** display goes out and the hotplate switches back to the **5** 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.

## Frying Sensor

This function can be used to fry food while maintaining the suitable frying pan temperature.

The cooking zones that have this function are identified by the roasting function symbol.

### Advantages when frying

- The hotplate only heats up if this is required to maintain the temperature. This saves energy and prevents the oil or fat from overheating.
- The frying function reports when the empty frying pan has reached the optimum temperature for adding oil and then for adding the food.

#### Notes

- Do not place a lid on the pan. Otherwise, the function does not activate correctly. You can use a splash guard to prevent splashes of grease.
- Use suitable oil or fat for frying. If butter, margarine, extra virgin olive oil or lard is used, set heat setting **min**.
- Never leave a frying pan, with or without food, unattended when it is being heated.
- If the hotplate is a higher temperature than the cookware or vice versa, the frying sensor will not be activated correctly.

### Frying pans for the frying sensor

Frying pans specifically suited for use with the frying sensor are available. These optional accessories can be purchased from specialist retailers or through our technical after-sales service. Always quote the relevant reference number.

- HZ390210 15 cm frying pan.
- HZ390220 19 cm frying pan.
- HZ390230 21 cm frying pan.
- HZ390512 teppan yaki. Recommended for the flexible cooking zone only.
- HZ390522 griddle plate. Recommended for the flexible cooking zone only.

These frying pans have a non-stick coating so that you can fry food with only a small amount of oil.

#### Notes

- The frying sensor has been configured specifically for this type of frying pan.
- Ensure that the diameter of the base of the frying pan corresponds to the size of the hotplate. Put the frying pan in the centre of the hotplate.
- Using a frying pan of a different size or one that is poorly positioned on the flexible cooking zones may result in the frying sensor not being activated. See the section on → "Flex Zone".
- Other frying pans may overheat. They may reach a temperature above or below the selected temperature setting. Try the lowest temperature setting to begin with and change it if necessary.

## Temperature settings

Temperature setting	Suitable for
<b>min.</b>	Low Frying food using extra virgin olive oil, butter or margarine, e.g. omelettes.
<b>Low</b>	Medium - low Frying fish and Thick food, e.g. meatballs and sausages.
<b>Med.</b>	Medium - high Frying steaks, medium or well-done, frozen, breaded and fine foods, e.g. escalope, fresh ragout and vegetables.
<b>Max.</b>	High Frying food at high temperatures, e.g. steaks, bloody, potato fritter and Frozen French fries.

## Table

The table shows which heat setting is suitable for each type of food. The roasting time may vary depending on the type, weight, size and quality of the food.

The set heat setting varies depending on the frying pan that is used.

Preheat the empty pan; add oil and food after the acoustic signal has sounded.

	Temperature setting	Total frying time after the signal sounds (mins.)
<b>Meat</b>		
Escalope, plain or breaded	med	6 - 10
Fillet	med	6 - 10
Chops*	low	10 - 15
Cordon bleu, Wiener Schnitzel*	med	10 - 15
Steak, rare (3 cm thick)	max	6 - 8
Steak, medium or well-done (3 cm thick)	med	8 - 12
Poultry breast (2 cm thick)*	low	10 - 20
Sausages, pre-boiled or raw*	low	8 - 20
Hamburger, meatballs, rissoles*	low	6 - 30
Ragout, gyros	med	7 - 12
Ground meat	med	6 - 10
Bacon	min	5 - 8
<b>Fish</b>		
Fish, fried, whole, e.g. trout	low	10 - 20
Fish fillet, plain or breaded	low - med	10 - 20
Prawns, scampi	med	4 - 8
<b>Egg dishes</b>		
Pancakes**	max	-
Omelette**	min	3 - 6
Fried eggs	min - med	2 - 6
Scrambled egg	min	4 - 9
Raisin pancake	low	10 - 15
French toast**	low	4 - 8
<b>Potatoes</b>		
Fried potatoes (boiled in their skin)	max	6 - 12
French fries (made from raw potatoes)	med	15 - 25
Potato fritter**	max	2,5 - 3,5
Glazed potatoes	low	15 - 20

\* Turn several times.

\*\* Total cooking time per portion. Fry in succession.

	Temperature setting	Total frying time after the signal sounds (mins.)
<b>Vegetables</b>		
Garlic, onions	min	2 - 10
Courgettes, aubergines	low	4 - 12
Peppers, green asparagus	low	4 - 15
Mushrooms	med	10 - 15
Glazed vegetables	low	6 - 10
<b>Frozen products</b>		
Escalope	med	15 - 20
Cordon bleu*	med	10 - 30
Poultry breast*	med	10 - 30
Chicken nuggets	med	10 - 15
Gyros, kebab	low	5 - 10
Fish fillet, plain or breaded	low	10 - 20
Fish fingers	med	8 - 12
French fries	max	4 - 6
Stir-fries meals, e.g. fried vegetables with chicken	low	6 - 10
Spring rolls	med	10 - 30
Camembert/cheese	low	10 - 15
<b>Miscellaneous</b>		
Camembert/cheese	low	7 - 10
Dry ready meals that require water to be added, e.g. pasta	min	5 - 10
Croutons	low	6 - 10
Almonds/walnuts/pine nuts	med	3 - 15

\* Turn several times.

\*\* Total cooking time per portion. Fry in succession.

## Teppan Yaki and Grill for the Flex Zone

### Grill

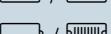
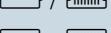
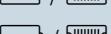
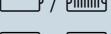
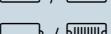
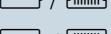
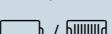
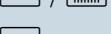
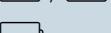
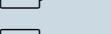
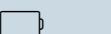
The Grill adapts to the Flex Zone. You can cook large and small quantities of meat, fish, fresh vegetables and bread with very little oil, healthily and easily. The grooved shape ensures that food absorbs less fat. The ease of operation makes it possible to grill dishes that look and taste like they have been cooked on a traditional grill. Add a little oil to the grill or the surface of the food to facilitate heat transfer.

### Teppan Yaki

The Teppan Yaki enables you to cook meat, fish, seafood, vegetables, desserts and bread with very little oil, easily and healthily. The Teppan Yaki adapts perfectly to the Flex Zone. Direct contact with the plate and uniform heat transfer make it possible to retain the consistency, colour and succulence of the food when searing and browning.

The following table shows a selection of dishes and is arranged by food type. The temperature and the cooking time depend on the amount, the condition and the quality of the food.

**Note:** Set up the Flex Zone as a single cooking zone to ensure the function is activated correctly.

	Cookware	Temperature level	Total frying time after the signal tone sounds (mins)
<b>Meat</b>			
Escalope, plain <sup>1</sup>	 / 	med	6 - 10
Fillet <sup>1</sup>	 / 	med	6 - 10
Chops <sup>1</sup>	 / 	low	10 - 15
Steak, rare (3 cm thick) <sup>1</sup>	 / 	max	6 - 8
Steak, medium (3 cm thick) <sup>1</sup>	 / 	max	8 - 12
Steak, well done (3 cm thick) <sup>1</sup>	 / 	med	8 - 12
Poultry breast (2 cm thick) <sup>1</sup>	 / 	low	10 - 20
Bacon <sup>1</sup>	 / 	low	5 - 8
Hamburgers <sup>1</sup>	 / 	low	6 - 15
Boiled sausages <sup>1</sup>	 / 	med	8 - 20
Raw sausages <sup>1</sup>	 / 	med	8 - 20
Gyros <sup>2</sup>	 / 	med	7 - 12
Minced meat <sup>2</sup>	 / 	med	6 - 10
<b>Fish and seafood</b>			
Fish fillet, plain <sup>1</sup>	 / 	med	10 - 20
Scampi <sup>1</sup>	 / 	med	4 - 8
Prawns <sup>1</sup>	 / 	med	4 - 8
Frying fish, whole <sup>1</sup>	 / 	low	15 - 30

<sup>1</sup> Add oil (if necessary) and the food after the signal tone sounds. Turn if necessary.

<sup>2</sup> Add oil (if necessary) and the food after the signal tone sounds. Stir regularly.

<sup>3</sup> Add butter and the food after the signal tone sounds. Turn if necessary

<sup>4</sup> Add oil (if necessary) and the food after the signal tone sounds. Total cooking time per portion. Fry individually

<sup>5</sup> Add oil (rub into the food) and the food after the signal tone sounds. Turn if necessary.

<sup>6</sup> Add the food after the signal tone sounds.

	Cookware	Temperature level	Total frying time after the signal tone sounds (mins)
<b>Vegetables</b>			
Courgettes <sup>1</sup>	 / 	low	4 - 12
Aubergines <sup>1</sup>	 / 	low	4 - 12
Peppers <sup>1</sup>	 / 	low	4 - 15
Frying green asparagus <sup>1</sup>	 / 	low	4 - 15
Mushrooms <sup>2</sup>	 / 	med	10 - 15
Garlic <sup>2</sup>		min	2 - 10
Onions, braised <sup>2</sup>		min	2 - 10
Glazing vegetables <sup>2</sup>		low	6 - 10
<b>Potatoes</b>			
Fried potatoes (made from unpeeled boiled potatoes) <sup>2</sup>		max	6 - 12
Potato pancakes <sup>4</sup>		max	2,5 - 3,5
Glazed potatoes <sup>2</sup>		low	10 - 15
<b>Egg dishes</b>			
Fried eggs in butter <sup>3</sup>		min	2 - 6
Fried eggs <sup>1</sup>		med	2 - 6
Scrambled eggs <sup>2</sup>		min	4 - 9
Omelettes <sup>4</sup>		min	3 - 6
Pancakes <sup>4</sup>		max	1,5 - 2,5
French toast <sup>4</sup>		low	4 - 8
Shredded raisin pancake <sup>4</sup>		low	10 - 15
<b>Miscellaneous</b>			
Toasting bread <sup>5</sup>	 / 	med	4 - 6
Roasting croutons <sup>2</sup>		low	6 - 10
Toasting almonds <sup>6</sup>		med	3 - 15
Toasting nuts <sup>6</sup>		med	3 - 15
Toasting pine nuts <sup>6</sup>		med	3 - 15

<sup>1</sup> Add oil (if necessary) and the food after the signal tone sounds. Turn if necessary.

<sup>2</sup> Add oil (if necessary) and the food after the signal tone sounds. Stir regularly.

<sup>3</sup> Add butter and the food after the signal tone sounds. Turn if necessary

<sup>4</sup> Add oil (if necessary) and the food after the signal tone sounds. Total cooking time per portion. Fry individually

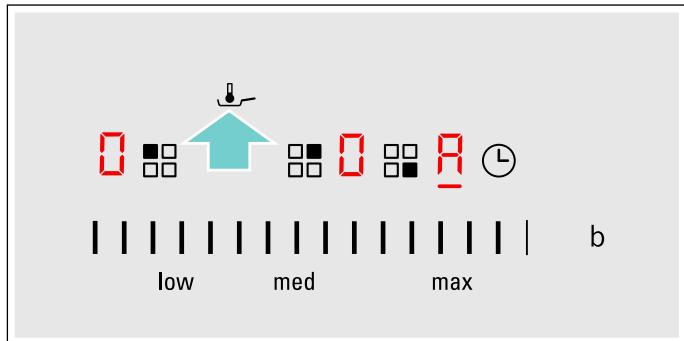
<sup>5</sup> Add oil (rub into the food) and the food after the signal tone sounds. Turn if necessary.

<sup>6</sup> Add the food after the signal tone sounds.

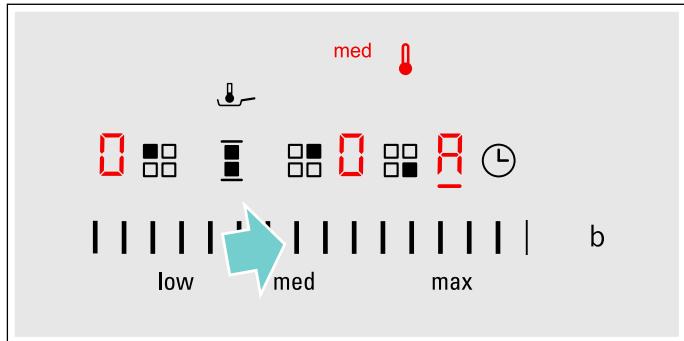
## Setting procedure

Select the appropriate temperature level from the table. Set an empty item of cookware down on the cooking zone.

1. Select the hotplate. Touch the  symbol.  lights up on the display.



2. Within the next 10 seconds, select the required temperature setting from the settings range.



The function has now been activated.

The  temperature symbol will remain lit until the frying temperature has been reached. An audible signal sounds and the temperature symbol goes out.

### Notes

- Turn the food so that it does not burn.
- The hotplate must be selected in order to display the temperature indicator  and the temperature setting.

### Switching off the frying sensor

Select the hotplate and touch the  symbol. 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 should be turned off.

To activate: press the symbol  for approximately 4 seconds. The indicator next to the symbol  lights up for 10 seconds. The hob is locked.

To deactivate: press the symbol  for approximately 4 seconds. The lock is now deactivated.

### 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. An audible signal sounds. 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.  and  and the residual heat indicator  or  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	<b>Childproof lock</b>
0	Manual*.
1	Automatic.
2	Function deactivated.
c 2	<b>Signal tones</b>
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	<b>Display energy consumption</b>
0	Deactivated.*
1	Activated.
c 5	<b>Automatically programming the cooking time</b>
00	Switched off.*
0 1-99	Time until automatic switch-off.
c 6	<b>Audible signal duration for the timer function</b>
1	10 seconds.*
2	30 seconds.
3	1 minute.
c 7	<b>Power management function. Limiting the total power of the hob</b> <b>The available settings depend on the maximum power of the hob.</b>
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	<b>Time for selecting the cooking zone</b>
0	Unlimited: The hotplate that was last set remains selected.*
1	Limited: The cooking zone only remains selected for a few seconds.
c 12	<b>Check the cookware and the cooking results</b>
0	Not suitable
1	Not perfect
2	Suitable

**c0****Restore to standard settings****0**

Individual settings.\*

**1**

Restore factory settings.

\*Factory setting

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

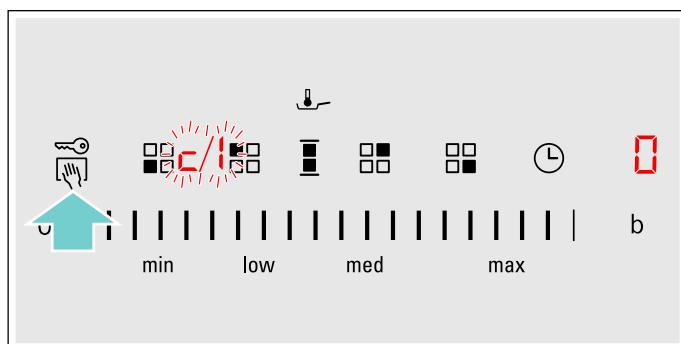
**To access the basic settings:**

The hob must be off.

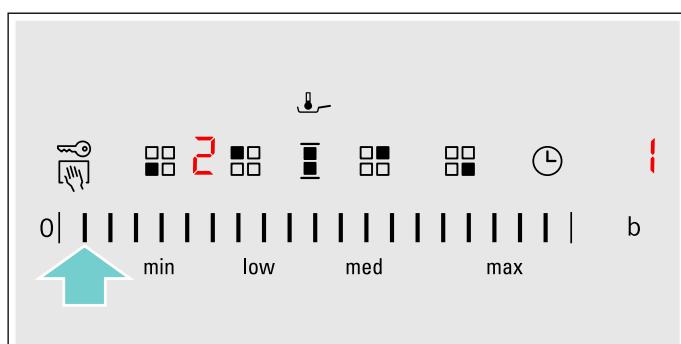
1. Switch on the hob.
2. Within ten seconds, touch and hold the  symbol for approximately four seconds.  
The first four displays provide product information.  
Touch the settings area to view the individual displays.

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

3. Touching the  symbol again takes you to the basic settings.  
**c** and **1** flash alternately on the displays and **0** appears as a presetting.



4. Touch the  symbol repeatedly until the required function is displayed.
5. Then select the required setting from the settings area.



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.

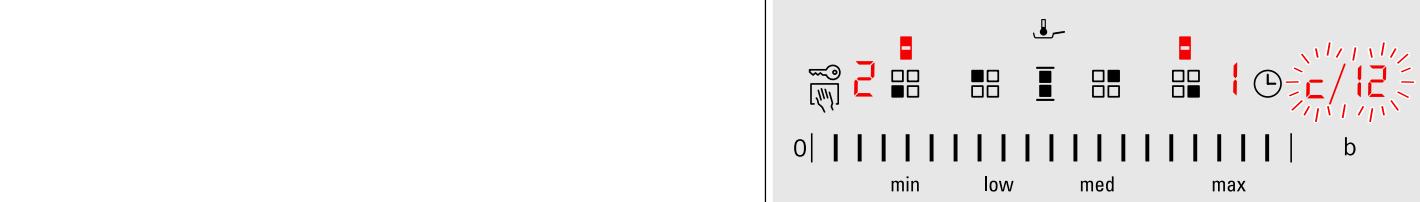
## Energy consumption indicator

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. **1.08** 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

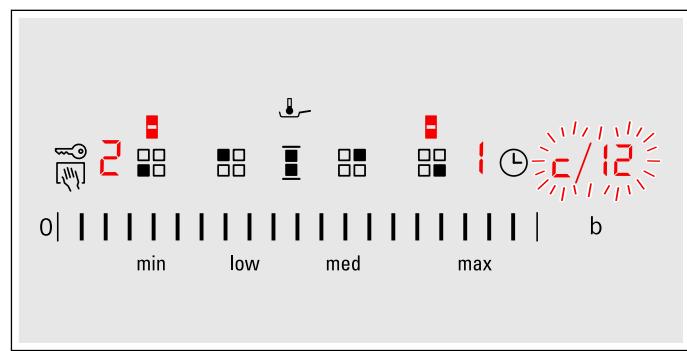
This function can be used to check the speed and quality of the cooking process depending on the cookware.

The result is a reference value and depends on the properties of the cookware and the hotplate being used.

1. Correctly position the pot with approximately 200 ml of water, at room temperature, on the most suitable cooking zone for the diameter of the bottom of the pot.
2. Go to the basic settings and select the setting **C 12**.
3. Press the programming area. **—** flashes in the cooking zone displays.

The function has now been activated.

After 10 seconds, the cooking result and the speed of the cooking process appear in the visual displays for the cooking zone.



Check the result using the following table:

### Result

<b>0</b>	The cookware is not suitable for the hotplate and will therefore not heat up.*
<b>1</b>	The cookware is taking longer to heat up than expected and the cooking process is not going as well as it should.*
<b>2</b>	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 reactivate this function, touch the settings range.

### 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".

## Pa 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, **\_** 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.

# Frequently Asked Questions (FAQ)

## Use

### Why can't I switch on the hob and why is the childproof lock symbol lit?

The childproof lock is now active.

You can find information about this function in section → "Childproof lock"

### Why are the indicators flashing and why can I hear a signal tone?

Remove any liquid or remnants of food from the control panel. Remove any objects from the control panel.

You can find instructions on how to deactivate the audible signal in the section on → "Basic settings"

### Why can the frying sensor not be activated?

The appliance's maximum power consumption is achieved or the power manager function has been activated. Switch off or reduce the power levels of the active hotplates.

You can find further information about this function in section → "Power manager" on page 25

## Noises

### Why I can hear noises while I'm cooking?

Noises may be generated while using the hob depending on the base material of the cookware. These noises are a normal part of induction technology. They do not indicate a defect.

#### Possible noises:

##### A low humming noise like the one a transformer makes:

Occurs when cooking at a high heat setting. The noise disappears or becomes quieter when the heat setting is reduced.

##### Low whistling noise:

Occurs when the cookware is empty. This noise disappears when water or food is added to the cookware.

##### Crackling:

Occurs when using cookware made from different layers of material or when using cookware of different sizes and different materials at the same time. The loudness of the noise can vary depending on the quantity of food being cooked or the cooking method.

##### High-pitched whistling noises:

Can occur when two hotplates are used at the highest heat setting at the same time. The whistling noises disappear or become quieter when the heat setting is reduced.

##### Fan noise:

The hob is equipped with a fan that switches on automatically at high temperatures. The fan may continue to run even after you have switched off the hob if the temperature detected is still too high.

## Cookware

### Which types of cookware can be used with an induction hob?

You can find information on which types of cookware can be used with an induction hob in section → "Induction cooking".

### Why is the hotplate not heating up and why is the heat setting flashing?

The hotplate on which the cookware is standing is not switched on.

Ensure that you have switched on the hotplate on which the cookware is standing.

The cookware is too small for the hotplate that is switched on or it is not suitable for induction cooking.

Check that the cookware is suitable for induction cooking and that it is placed on the hotplate that best corresponds to its size. You can find information on the type, size and positioning of the cookware in sections → "Induction cooking" and → "Flex Zone".

## Cookware

### Why is it taking so long for the cookware to heat up or why is it not heating up sufficiently despite being on a high heat setting?

The cookware is too small for the hotplate that is switched on or it is not suitable for induction cooking.

Check that the cookware is suitable for induction cooking and that it is placed on the hotplate that best corresponds to its size. You can find information on the type, size and positioning of the cookware in sections → "Induction cooking" and → "Flex Zone".

## Cleaning

### How do I clean the hob?

Using a special glass-ceramic cleaning agent produces the best results. We advise against using harsh or abrasive cleaning agents, dish-water detergent (concentrated) or scouring pads.

You can find more information on cleaning and caring for your hob in the section on → "Cleaning"

## 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.
<b>F2</b>	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.
<b>F4</b>	The electronics have overheated and have switched off all hotplates.	
<b>F5</b> + 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.
<b>F5</b> 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.
<b>F 1/F6</b>	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.
<b>F8</b>	The hotplate was operating for an extended period without interruption.	The automatic safety switch-off function has been activated. See section
<b>E9000</b> <b>E9010</b>	The supply voltage is faulty; outside of the normal operating range.	Contact your electricity provider.
<b>U400</b>	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.



## 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.
- On the lower section of the hob.

The E-number can also be found on the glass surface of the hob. You can check the customer index (KI) and FD number by going to the basic settings. Look up section → "Basic settings" for this.

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.

### To book an engineer visit and product advice

**GB** 0344 892 8999

Calls charged at local or mobile rate.

**IE** 01450 2655

0.03 € per minute at peak. Off peak 0.0088 € per minute.

Rely on the professionalism of the manufacturer. You can therefore be sure that the repair is carried out by trained service technicians who carry original spare parts for your appliances.

# Test dishes

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

The data in the table refers to our Schulte-Ufer cookware accessories (4 piece cookware set for the HZ 390042 induction hob) with the following measurements:

- Saucepan Ø 16 cm, 1.2 l for hotplates of Ø 14.5 cm
- Pot Ø 16 cm, 1.7 l for hotplates of Ø 14.5 cm
- Pot Ø 22 cm, 4.2 l for hotplates of Ø 18 cm
- Frying pan Ø 24 cm, for hotplates of Ø 18 cm

Test dishes	Cookware	Heat setting	Preheating		Cooking	
			Cooking time (min:sec)	Lid	Heat setting	Lid
<b>Melting chocolate</b>						
Chocolate coating (e.g. Dr. Oetker brand, dark chocolate 55% cocoa, 150 g)	Saucepan, 16 cm diameter	-	-	-	1.	No
<b>Heating and keeping lentil stew warm</b>						
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
<b>Preparing Béchamel sauce</b>						
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 hotplate 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			
<b>Cooking rice pudding</b>									
<p>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.</p>									
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			
<p>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.</p>									
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			
<b>Cooking rice*</b>									
<p>Water temperature: 20 °C</p>									
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			
<b>Roasting a pork loin</b>									
<p>Initial temperature of the loin: 7 °C</p>									
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			
<b>Preparing pancakes**</b>									
Amount: 55 ml batter for each pancake	Frying pan, 24 cm diameter	9	Approx. 1:30	No	7	No			
<b>Deep-fat frying chips</b>									
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



**BSH Hausgeräte GmbH**

Carl-Wery-Str. 34  
81739 München

GERMANY

Manufactured by BSH Hausgeräte GmbH under Trademark License of Siemens AG

[siemens-home.bsh-group.com](http://siemens-home.bsh-group.com)



9001379894 (991129)