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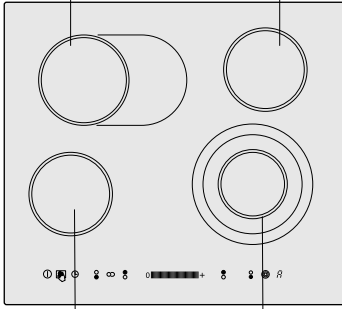
**Hob**

**SIEMENS**

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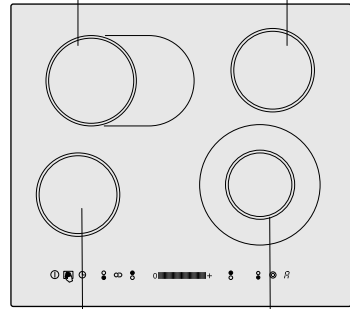
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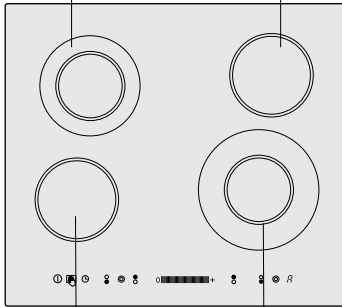
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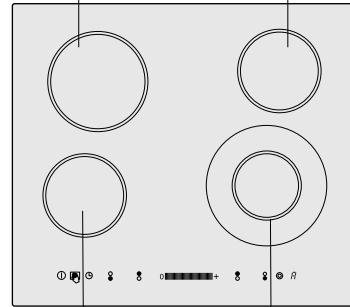
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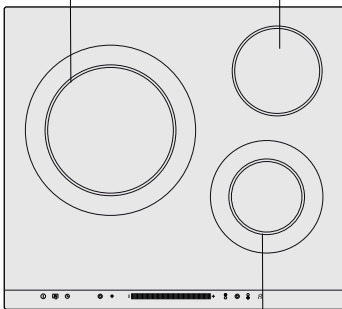
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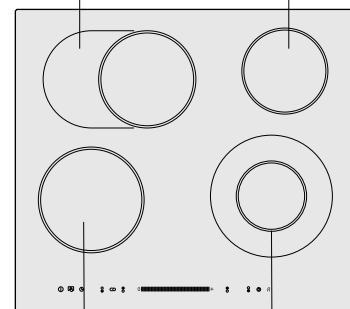


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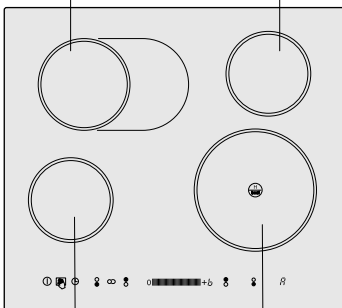
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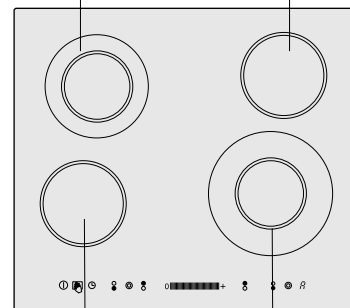
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Additional information on products, accessories, replacement parts and services can be found at [www.siemens-home.com](http://www.siemens-home.com) and in the online shop [www.siemens-eshop.com](http://www.siemens-eshop.com)

## **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.

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

This appliance is intended for domestic use only. The appliance must only be used for the preparation of food and drink. The appliance must be supervised during operation. Only use this appliance indoors.

Do not use lids or unsuitable child safety grilles. These can cause accidents, due to overheating, catching fire or materials shattering, for example.

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 the appliance. Children must not clean the appliance or carry out general maintenance unless they are at least 8 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.

### **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.

## 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.

## Risk of electric shock!

- Incorrect repairs are dangerous. Repairs may only be carried out by one of our trained after-sales engineers. If the appliance is faulty, unplug the mains plug or switch off the fuse in the fuse box. Contact the after-sales service.

- Penetrating moisture may cause an electric shock. Do not use any high-pressure cleaners or steam cleaners.
- 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.

## 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:

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

## Environmental protection

### 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.

### Tips for saving energy

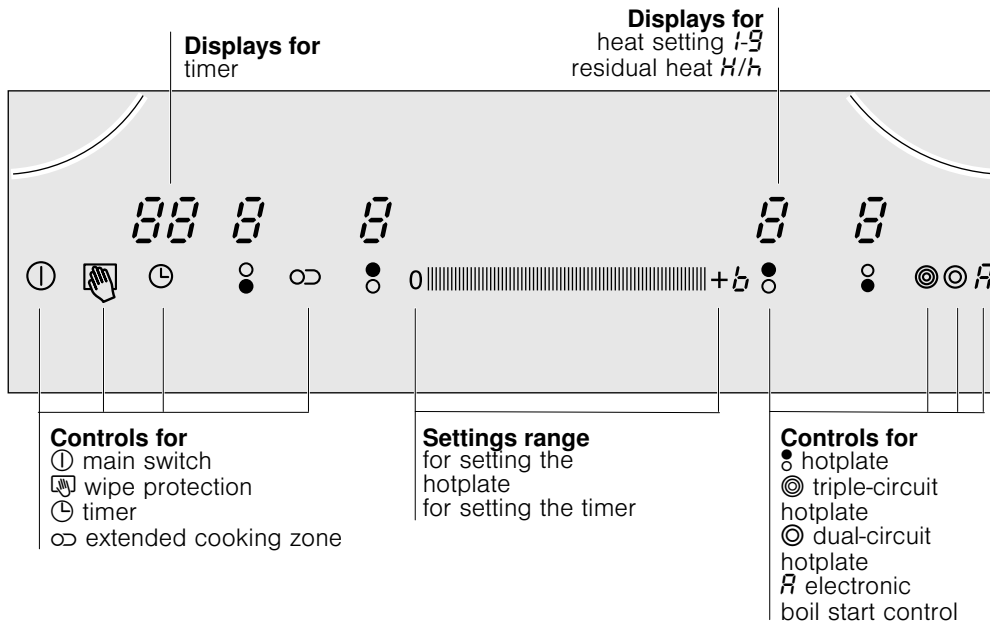
- Always use a correctly fitting lid for the pan. Cooking without the lid requires four times as much energy. A glass lid allows you to observe the cooking without having to lift the lid off.
- Use pots and pans with level bases. Using cookware with unlevel bases increases energy consumption.

- 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



### Controls

When you touch a symbol, the respective function is activated.

**Note:** Always keep the controls dry. Moisture reduces their effectiveness.

## The hotplates

Hotplate	Activating and deactivating
○ Single-circuit hotplate	
◎ Dual-circuit hotplate	Touch the ◎ symbol
⊙ Tri-circuit hotplate	Touch the ◎ symbol; 2nd filament circuit is activated Touch the ⊙ symbol again; 3rd filament circuit is activated
∞ Extended cooking zone	Touch the ∞ symbol
⊕ Halogen hotplate	Note: do not look into the halogen light as the glare may dazzle the eyes
⊕ Halogen hotplate and <b>b</b> (boost), with power setting	Set hotplate 9, touch 9 again in the settings area. <b>b</b> lights up in the display

When the hotplate is activated: the corresponding indicator lights up.

When the hotplate is switched on: the last selected size is automatically selected again

### Residual heat indicator

The hob has a two-stage residual heat indicator for each hotplate.

If **H** appears in the display the hob is still hot. It may be used, for example, to keep a small meal warm or to melt cooking chocolate. As the hotplate cools down further, the display changes to **h**. The display remains lit until the hotplate has cooled sufficiently.

## 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

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

To switch on: touch the ① symbol. A signal sounds. The indicator above the main switch lights up. The hob is ready for use.

To switch off: touch the ① symbol until the display above the main switch goes out. All hotplates are switched off. The residual heat indicator remains on until the hotplates have cooled down sufficiently.

**Note:** The hob switches off automatically if all hotplates have been switched off for more than 20 seconds.

## Setting a hotplate

Set the required heat setting in the settings range.




Heat setting 1 = lowest setting

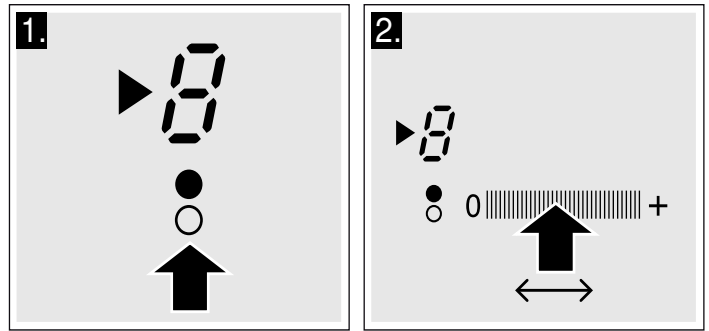
Heat setting 9 = highest setting

There is an intermediate setting between each heat setting. This is identified by a dot.

### Set the heat setting

The hob must be switched on.

1. Touch the  symbol to select the hotplate  
 and the  symbol for hotplate selection light up in the heat setting display.
2. Slide your finger along the settings area until the desired heat setting appears on the hotplate indicator.




### To change the heat setting:

Select the hotplate and set the desired ongoing cooking setting in the settings range.

### To switch off the hotplate:

Select the hotplate and set to 0 in the settings range.

### Notes

- When the hotplate is selected, the  symbol lights up. You can adjust the settings immediately.
- 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 setting	Ongoing cooking time in minutes
<b>Melting</b>		
Chocolate, cooking chocolate, butter, honey	1-2	-
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>		
Frozen spinach	2.-3.	20-30 mins
Frozen goulash	2.-3.	10-15 mins
<b>Poaching, simmering</b>		
Dumplings	4.-5.	20-30 mins
Fish	4-5*	10-15 mins
White sauces, e.g. béchamel sauce	1-2	3-6 mins
Emulsified sauces, e.g. béarnaise sauce, hollandaise sauce	3-4	8-12 mins
<b>Boiling, steaming, stewing</b>		
Rice (with double the quantity of water)	2-3	15-30 mins
Rice pudding	1.-2.	25-35 mins
Unpeeled boiled potatoes	4-5	25-30 mins
Boiled potatoes	4-5	15-25 mins
Pasta, noodles	6-7*	6-10 mins
Stew, soups	3.-4.	15-60 mins
Vegetables	2.-3.	10-20 mins
Vegetables, frozen	3.-4.	10-20 mins
Cooking in a pressure cooker	4-5	-

\* Continue cooking without a lid

\*\* Without lid

	Ongoing cooking setting	Ongoing cooking time in minutes
<b>Braising</b>		
Roulades	4-5	50-60 mins
Pot roasts	4-5	60-100 mins
Goulash	2.-3.	50-60 mins
<b>Frying**</b>		
Escalope, plain or breaded	6-7	6-10 mins
Escalope, frozen	6-7	8-12 mins
Cutlet, plain or breaded	6-7	8-12 mins
Steak (3 cm thick)	7-8	8-12 mins
Poultry breast (2 cm thick)	5-6	10-20 mins
Chicken breast, frozen	5-6	10-30 mins
Fish and fish fillet, plain	5-6	8-20 mins
Fish and fish fillet, breaded	6-7	8-20 mins
Fish and fish fillet, breaded and frozen, e.g. fish fingers	6-7	8-12 mins
Scampi and prawns	7-8	4-10 mins
Stir fry, frozen	6-7	6-10 mins
Pancakes	6-7	continuous
Omelette	3.-4.	continuous
Fried eggs	5-6	3-6 mins
<b>Deep-fat frying (fry 150-200g per portion continuously in 1-2 litres oil**)</b>		
Frozen products, e.g. chips, chicken nuggets	8-9	-
Croquettes	7-8	-
Meat balls	7-8	-
Meat, e.g. chicken portions	6-7	-
Fish, breaded or battered	5-6	-
Vegetables, mushrooms, breaded or battered	5-6	-
Small items, e.g. doughnuts, fruit in batter	4-5	-

\* Continue cooking without a lid

\*\* Without lid

## Electronic boil start control

The electronic boil start control heats the hotplate using the highest heat setting and then switches down to the simmer setting you have selected.

The time taken for the hotplate to heat up depends on the simmer setting selected.

### Setting the electronic boil start control

The electronic boil start control can only be activated in the first 30 seconds after you have switched on the hotplate:

1. Set the desired simmer setting for the hotplate.
2. Touch the **R** symbol.

The electronic boil start control is activated. **R** and the ongoing cooking setting flash alternately.

After the food has been brought to the boil, only the simmer setting remains lit in the display.

## Table of cooking times for electronic boil start control

The table below shows which dishes electronic boil start control can be used for.

The smaller quantities specified are for the smaller hotplates and the larger quantities are for the larger hotplates. The values given are guidelines.

Dish with electronic boil start control	Quantity	Heat setting	Total cooking time in minutes
<b>Heating</b>			
Stock	500 ml-1 litre	A 7-8	4-7 mins
Thick soups	500 ml-1 litre	A 2-3	3-6 mins
Milk**	200-400 ml	A 1-2	4-7 mins
<b>Heating and keeping warm</b>			
Stew (e.g. lentil stew)	400-800 g	A 1-2	-
<b>Defrosting and heating</b>			
Frozen spinach	300-600 g	A 2.-3.	10-20 mins
Frozen goulash	500g-1 kg	A 2.-3.	20-30 mins
<b>Poaching</b>			
Fish	300-600 g	A 4-5*	20-25 mins
<b>Boiling</b>			
Rice (with double the quantity of water)	125-250 g	A 2-3	20-25 mins
Unpeeled boiled potatoes with 1-3 cups of water	750 g-1.5 kg	A 4-5	30-40 mins
Boiled potatoes with 1-3 cups of water	750 g-1.5 kg	A 4-5	20-30 mins
Vegetables with 1-3 cups of water	500g-1 kg	A 2.-3.	15-20 mins
Frozen vegetables with 1-3 cups of water	500g-1 kg	A 4.-5.	15-20 mins
<b>Braising</b>			
Roulades	4 pieces	A 4-5	50-60 mins
Pot roasts	1 kg	A 4-5	80-100 mins
<b>Frying**</b>			
Escalope, plain or breaded	1-2	A 6-7	8-12 mins
Cutlet, plain or breaded	1-2	A 6-7	8-12 mins
Steak (3 cm thick)	1-2	A 7-8	8-12 mins
Fish and fish fillet, breaded	1-2	A 6-7	8-12 mins
Fish and fish fillet, breaded and frozen, e.g. fish fingers	200-300 g	A 6-7	8-12 mins
Pancakes		A 6-7	continuous frying

\* Continue cooking without a lid

\*\* Without lid

## Tips for the electronic boil start control

Electronic boil start control is designed to conserve food's nutritional value while using little water for cooking.



- Add only approximately 3 cups of water to the food for large hotplates and approximately 2 cups of water for small hotplates.
- Place a lid on the saucepan.
- Electronic boil start control is not suitable for food that is cooked in a large volume of water (e.g. pasta).


## Childproof lock

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

### Switching the childproof lock on and off

The hob must be switched off.

To switch on: touch the  symbol for approx. 4 seconds. The  symbol lights up for 10 seconds. The hob is locked.

To switch off: touch the  symbol for approx. 4 seconds. The hob is unlocked.

### Automatic childproof lock

This function automatically activates the childproof lock every time you switch the hob off.

#### Switching on and off

You can find out how to switch the automatic childproof lock on and off in the Basic settings section.



# Timer






The timer can be used in two different ways:

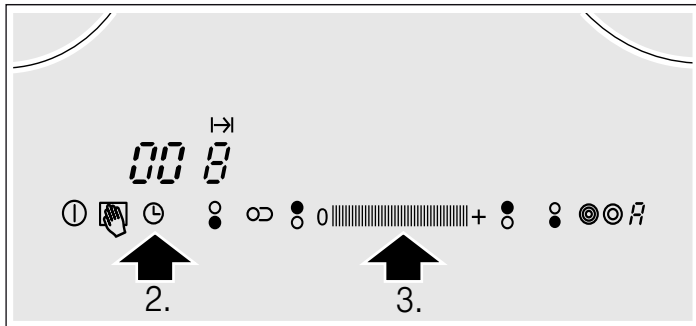
- To switch a hotplate off automatically
- As a kitchen timer



## Automatic hotplate switch-off

Enter a cooking time for the relevant hotplate. When the cooking time has elapsed, the hotplate switches off automatically.

### Setting the cooking time

1. Set the heat setting
2. Touch the  symbol. The  indicator for the desired hotplate lights up.  lights up on the timer display. To select a different hotplate, touch the  symbol repeatedly until the  indicator for the desired hotplate lights up.
3. Touch the desired preset in the settings area. The possible presets from left to right are 1, 2, 3..... to 10 minutes. Slide your finger along the settings area repeatedly, within 10 seconds, until the desired cooking time is reached.






The cooking time counts down. If you have set a cooking time for several hotplates, you can display each cooking time. To do this, touch the  symbol repeatedly until the  indicator lights up brightly for the desired hotplate.

### Automatic setting




If you touch settings range presets 1 to 5 for a longer time, the cooking time automatically counts back down to one minute.

If you touch settings range presets 6 to 10 for a longer time, the cooking time automatically counts up to 99 minutes.

### When the cooking time has elapsed

When the cooking time has elapsed, the hotplate switches off. You will hear a signal and  lights up in the display for 10 seconds. The  indicator lights up brightly. Touch the  symbol. The displays go out and the audible signal ceases.

### Changing or cancelling the cooking time

Touch the  symbol repeatedly until the desired  indicator lights up brightly. Change the cooking time or set to  in the settings area.




**Note:** You can set a cooking time of up to 99 minutes.

## Automatic timer

You can use this function to preselect a cooking time for all hotplates. Each time a hotplate is switched on, the preselected cooking then counts down. When the cooking time has elapsed, the hotplate switches off automatically.

You can find out how to switch on the automatic timer in the Basic settings section.




**Note:** You can change the cooking time for a hotplate or switch off the automatic timer for the hotplates.

Touch the  symbol repeatedly until the desired  indicator lights up brightly. Change the cooking time or set to  in the settings area.

## Kitchen timer



You can use the kitchen timer to set a time of up to 99 minutes. It runs independently of all the other settings.

### Setting procedure



1. Touch the  symbol repeatedly until the  indicator for the kitchen timer lights up.  lights up on the timer display.
2. Set the desired time in the settings range.

The timer starts counting down after a few seconds.

### When the cooking time has elapsed

A signal sounds once the time has elapsed.  lights up on the timer display. The  indicator for the kitchen timer lights up brightly. After 10 seconds, the indicator switches off.

### Changing the time

Touch the  symbol repeatedly until the  indicator for the kitchen timer lights up brightly. Make your new settings.

# Automatic time limit

If a hotplate is in use for a long time without the setting being changed, the automatic time limit is activated.


The hotplate stops heating. *F* and *B* flash alternately in the hotplate indicator.

The display goes out when you touch any control. You can make new settings.

When the time limit is activated depends on the heat setting selected (1 to 10 hours).

# Wipe protection

If you wipe over the control panel while the hob is switched on, settings may be altered.

To prevent this from happening, your hob has a wipe protection function. Touch the  symbol. A signal sounds. The control panel is locked for 30 seconds. You can now wipe over the control panel without altering any settings.

**Note:** The main switch is excluded from the wipe protection function. You can switch off the hob at any time.

# Basic settings


Your appliance has various basic settings. You can adapt these settings to your needs.

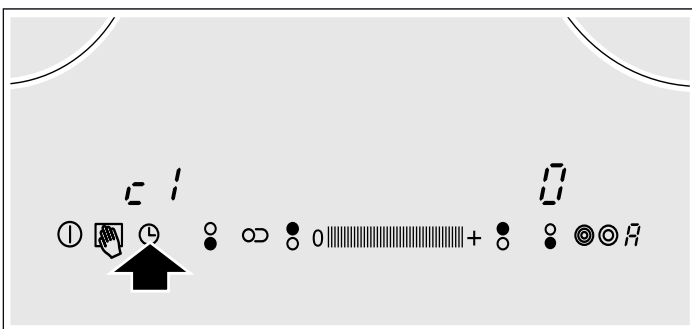
Indicator	Function
c 1	<b>Automatic childproof lock</b> <input type="checkbox"/> Switched off.* <input checked="" type="checkbox"/> Switched on.
c 2	<b>Audible signal</b> <input type="checkbox"/> Confirmation signal and operation error signal switched off. <input checked="" type="checkbox"/> Only operation error signal switched on. <input checked="" type="checkbox"/> Confirmation signal and operation error signal switched on.*
c 5	<b>Automatic timer</b> <input type="checkbox"/> Switched off.* <input checked="" type="checkbox"/> 1:59 Duration after which the hotplates switch off
c 6	<b>Duration of the timer end signal</b> <input checked="" type="checkbox"/> 10 seconds.* <input type="checkbox"/> 30 seconds <input type="checkbox"/> 1 minute.
c 7	<b>Activation of the filament circuits</b> <input type="checkbox"/> Switched off. <input checked="" type="checkbox"/> Switched on. <input checked="" type="checkbox"/> Last setting before the hotplate was switched off.*
c 9	<b>Time for selecting the hotplate</b> <input type="checkbox"/> Unlimited: The last selected hotplate can always be adjusted without having to select it again.* <input checked="" type="checkbox"/> Once you select a hotplate, you have 10 seconds to adjust it, after which you will have to select it again in order to be able to adjust it.
c 0	<b>Reset to basic setting</b> <input type="checkbox"/> Switched off. <input checked="" type="checkbox"/> Switched on.


\*Basic setting

## Changing the basic settings

The hob must be switched off.

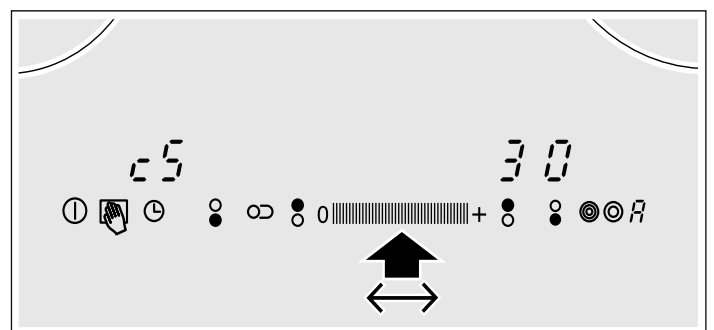
1. Switch on the hob.
2. Within the next 10 seconds, touch the  symbol for 4 seconds.



c 1, appears in the right-hand display .

3. Touch the  symbol repeatedly until the desired symbol appears on the left-hand display.

4. Set the desired value on the control panel.



5. Touch the  symbol for 4 seconds.

The setting is activated.

### Switching off

To exit the basic setting, switch off the hob with the main switch and make new settings.

# 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, observe the following instructions:

- Use only hot soapy water.
- Wash new sponge cloths thoroughly before use.
- Do not use any sharp or abrasive agents.
- Do not use the glass scraper.

# Rectifying faults

Malfunctions often have simple explanations. Please read the following notes before calling the after-sales service.

Indicator	Fault	Action
Blank	There is no power supply.	Check the household fuse for the appliance. Check whether there is a power cut by trying other electronic appliances.
<i>E</i> is flashing	The controls are damp or an object is resting on them.	Dry the controls or remove the object.
<i>Er</i> + number	Electronic fault.	Switch the appliance off and back on again after about 30 seconds using either the household fuse or the circuit breaker in the fuse box. Contact the after-sales service if this appears in the display again.
<i>F2</i>	The electronics have overheated and have switched off the corresponding hotplate.	Wait until the electronics have cooled down sufficiently. Then touch a control for the hotplate.*
<i>F4</i>	The electronics have overheated and have switched off all hotplates.	Wait until the electronics have cooled down sufficiently. Then touch any control.*
<i>FB</i>	The hotplate was in operation for too long and has switched itself off.	You can switch the hotplate back on again immediately.

\* Do not place hot pans close to or on the control panel

# 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 also 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

- GB** 0844 8928999  
Calls from a BT landline will be charged at up to 3 pence per minute. A call set-up fee of up to 6 pence may apply.
- IE** 01450 2655

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.

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