Instruction manual

PKQ 67..C, PKN 67.., PKN 60.., PKR 67..,
PKF 64.., PKF 67.., PKQ 67.., PKG 77..,
PKG 97..,PKN 71..

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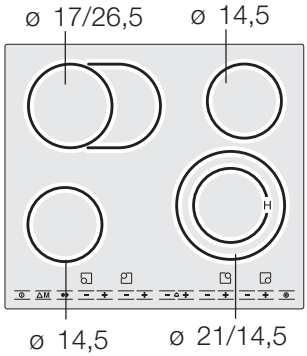
PKQ 67..C



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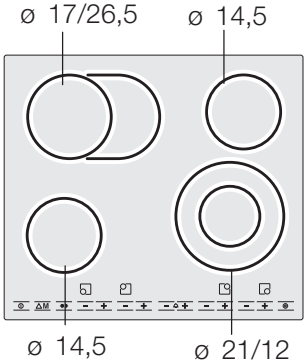

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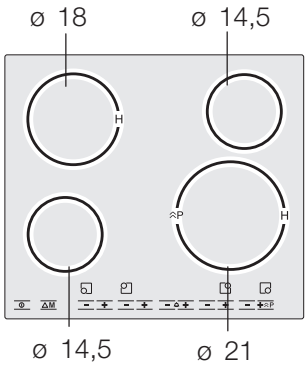

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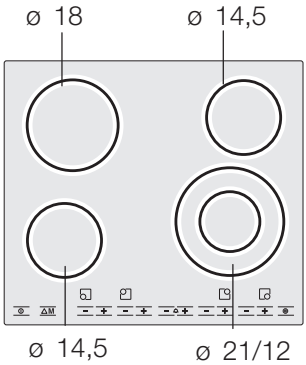

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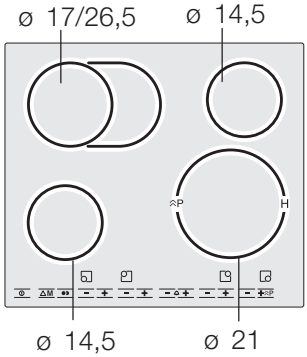
PKQ 67..E



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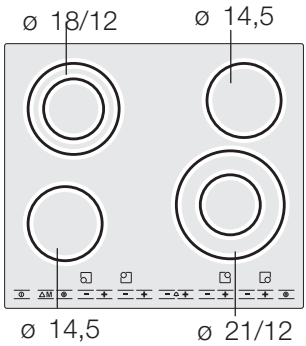

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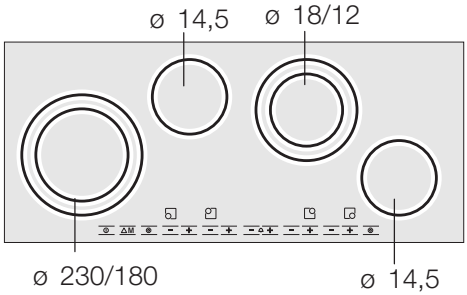

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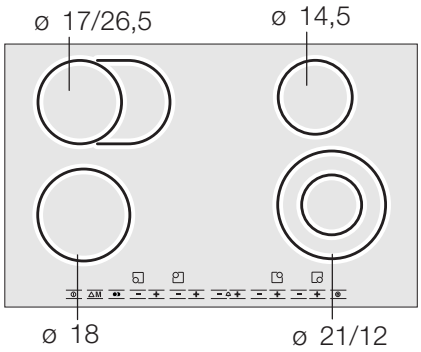

Ø = cm

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Important information

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

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

Before installation

Transport damage

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

Electrical connection

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

Safety precautions

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

Overheated oil and fat

Overheated oil or fat can ignite very quickly.
Risk of fire!
Never leave heating oil or fat unsupervised.
Should the oil ignite, do not try to put it out by pouring water on it.
Cover the pan with a lid or plate immediately.
Switch off the hotplate.
Leave the ovenware on the hotplate to cool down.

Hot hotplates

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

Never place combustible items on the hob.
Risk of fire!

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

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

Wet saucepan bases and hotplates

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

Cracks in the glass ceramic

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

The hotplate heats up, the indicator does not work

Switch off the hotplate if the hotplate heats up but the indicator is not working. There is a risk of burning.
Call after-sales service.

The hob switches off automatically

If the hob switches itself off and can then no longer be used, disconnect it from the electricity supply immediately. The hob can be switched on again later.
Risk of fire!
Switch off the circuit breaker in the fuse box and call the after-sales service.

Incorrect repairs

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

Reasons for damage

Saucepan and pan bases

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

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

Observe the manufacturer’s instructions when using special ovenware.

Hot pans and saucepans

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

Salt, sugar and sand

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

Hard and pointed objects

Damage can occur if hard or pointed objects fall on the hob.
Do not store such objects above the hob.

Food spills

Sugar and food with a high sugar content damage the hob. Remove food spills immediately with a glass scraper.
Caution The glass scraper has a sharp blade.

Foil and plastic

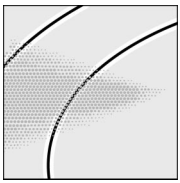
Aluminium foil or plastic containers melt on hot hobs. Oven protective foil is not suitable for your hob.

Examples of possible damage

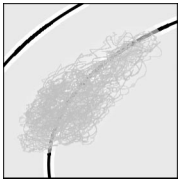
The following types of damage affect neither the cooker's function nor the stability of the glass ceramic.

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

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



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



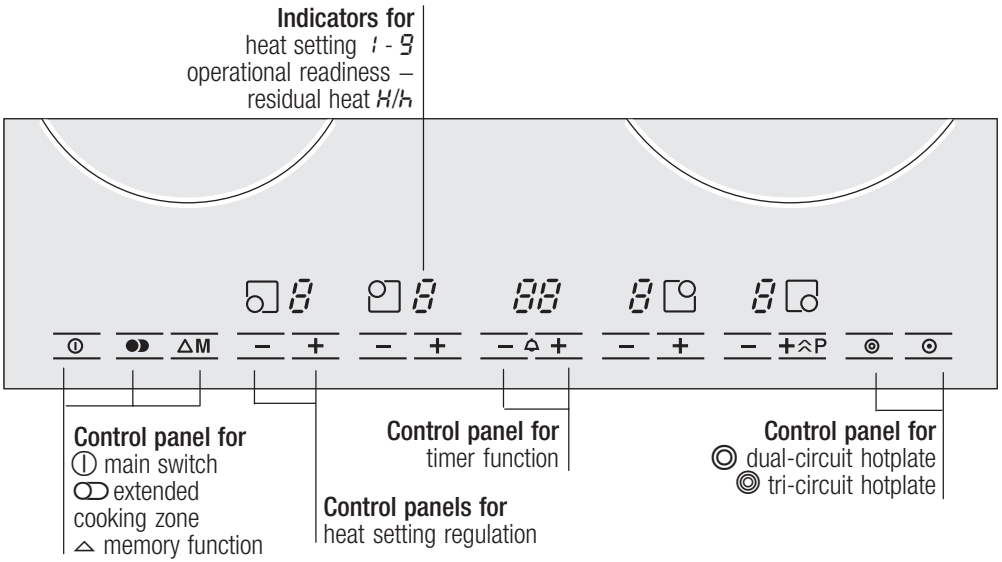
Scuffed surface caused by using unsuitable cleaning agents.

Getting to know the appliance

The instruction manual applies to various hobs. An overview of models with dimensions is given on pages 2 and 3.

The control panels, hotplates and indicators are described in this section. They are shown by appliance model.

The control panel



Control panels

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

Example: Touch the ◎ symbol.
The outer filament circuit in the dual-circuit hotplate is switched on.

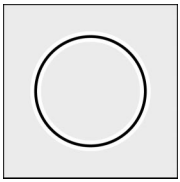
Note

The settings remain unchanged if several symbols are touched briefly. You can therefore easily mop up spills on the control panel.

Always keep the control panels clean and dry. Moisture and dirt may impair function.

The hotplates

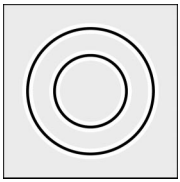
Single circuit hotplate



The cooking surface size of these hotplates cannot be altered.

Select the correct hotplate.
The saucepan and hotplate sizes should match.

Dual-circuit hotplate

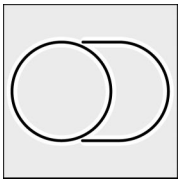


The size of these hotplates can be altered. The hotplate must be switched on.

Switching on the outer filament circuit:
Touch the ◎ symbol. The indicator light lights up.
Switching off:
Touch the ◎ symbol again. The indicator light goes out.

The size last set will be selected automatically when you switch on the hotplate again.

Extended cooking zone

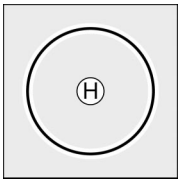


The extended cooking zone can be switched on when using these hotplates. The hotplate must be switched on.

Switching on the extended cooking zone:
Touch the ⊂⊃ symbol. The indicator light lights up.
Switching off:
Touch the ⊂⊃ symbol again. The indicator light goes out.

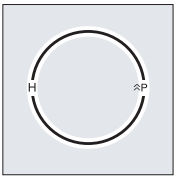
The size last set will be selected automatically when you switch on the hotplate again.

Halogen hotplate



With these hotplates, the heating system reaches full power after just a few seconds.
The halogen heating ring lights up very brightly. Please do not look at the halogen light since it could blind you.

Halogen hotplate with power setting



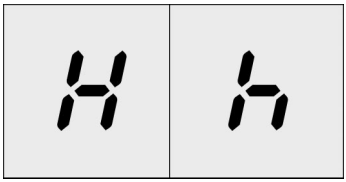
With these hotplates you can also increase the power using the power setting, e.g. for heating water.

To activate the power setting:
touch the **+** symbol until 9 appears in the hotplate indicator. Touch the **+** symbol again. **P** appears in the hotplate indicator. The power setting is activated.

To deactivate the power setting:
touch the **–** symbol until the desired ongoing cooking level appears.

Residual heat indicator

The hob has a residual heat indicator for each hotplate. It shows which hotplates are still hot. The residual heat indicator has two levels.



If an H appears in the display, the hotplate is still hot. You can, for example, keep a small meal warm or melt chocolate using this heat.
As the hotplate cools down further, the display changes to h. The display remains lit until the hotplatehas cooled sufficiently.

Caution

The residual heat indicator will no longer come on after a power cut. The hotplates could still be hot.

Main switch with childproof lock

Main switch

Switch on the electronics in the control panel using the main switch. Now the hob is ready for use.

Switching on

Touch the ⏻ symbol until the – hotplate indicators light up.

Switching off

Touch the ⏻ symbol until the – hotplate indicators go out. All hotplates are switched off The residual heat indicator remains lit until the hotplates have cooled sufficiently.

Notes

The hob switches off automatically if all the hotplates have been switched off for more than 10 seconds.

If there is still residual heat available when the hob is switched back on, H/h and – flash alternately in the hotplate indicator.

Childproof lock

To prevent children from switching on the hotplates, you can secure the hob against being switched on inadvertently. The childproof lock remains permanently activated.

Activating the childproof lock

Switch on the hob using the main switch.

1. Set all 4 hotplates to heat setting 2.
2. Switch off the hotplates one by one from right to left.
3. Touch the main switch for at least 5 seconds, after which time a signal will sound.
   The childproof lock is activated.

Operating the hob

To switch on, touch the ⏻ main switch for more than 4 seconds. During this time the 🔒 display flashes. As soon as the display goes out, the hob is switched on.

Deactivating the childproof lock

You can deactivate the childproof lock again. Proceed in the same manner as for activating the childproof lock.

Locking the hob once-off

You can lock the hob on a single occasion, if for example, small children are visiting:
The hob must be switched off.
Touch the ⏻ main switch for more than 4 seconds. The hotplate indicators go out. The 🔒 indicator lights up for 10 seconds and goes out. The hob is locked.

Unlocking once-off locking

Touch the ⏻ main switch for more than 4 seconds. The hob is switched on. The hob is unlocked.

Important

The child-proof locks could be activated or deactivated unintentionally when the appliance is cleaned using water or as a result of spillages or objects covering the main switch ⏻.

Cooking

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

The + and – control panels

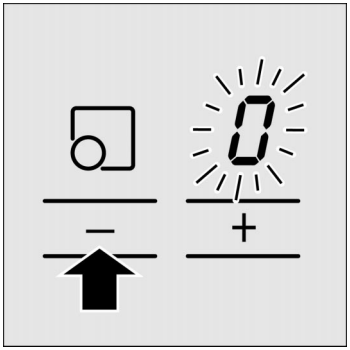
You can set the required heat setting using the **+** and **–** symbols.

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

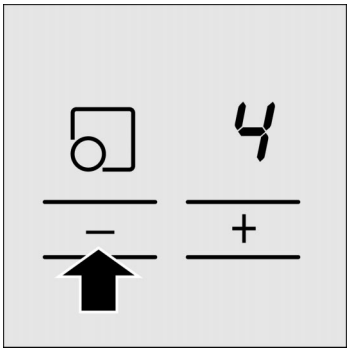
Each heat setting has an intermediate step. This is marked by a dot.

Settings

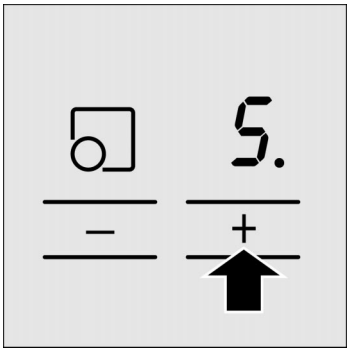
The hob must be switched on.



1. Touch the **–** symbol.
0 flashes in the indicator.



2. Touch the **+** or **–** symbol in the next 5 seconds.
The basic setting will appear:
+ symbol = heat setting 9
– symbol = heat setting 4



3. To change the heat setting:
Touch the **+** or **–** symbol until the desired heat setting appears.

Changing the heat setting: You can change the heat setting at any time.

Switching off the hotplate.

Touch the – symbol until 0 appears.

If you have set a high heat setting, you can also touch the + symbol until 9 appears. Touch the + symbol again, 0 appears.

The hotplate switches off and the residual heat indicator appears after approximately 5 seconds.

Table

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

	Quantity	Heat setting 9	Ongoing cooking	Ongoing cooking time
Melting				
chocolate, chocolate coating, butter, honey	100 g	-	1 - 2	-
gelatine	1 pck.	-	1 - 2	-
Heating				
canned vegetables	400 g - 800 g	2 - 4 mins.	1 - 2	3 - 6 mins.
clear soup	500 ml - 1 ltr	3 - 4 mins.	7 - 8	2 - 4 mins.
thick soup	500 ml - 1 ltr	2 - 4 mins.	2 - 3	2 - 4 mins.
milk	200 ml - 400 ml	2 - 4 mins.	1 - 2	2 - 3 mins.
Heating and keeping warm				
stew (e.g. lentil stew)	400 g - 800 g	2 - 3 mins.	1 - 2	
milk	500 ml - 1 ltr.	3 - 4 mins.	1 - 2	
Defrosting and heating				
frozen spinach	300 g - 600 g	4 - 5 mins.	2 - 3	5 - 15 mins.
frozen goulash	500 g - 1 kg	4 - 5 mins.	2 - 3	20 - 30 mins.
Simmering				
dumplings, meatballs (1 - 2 ltr. water)	4 - 8 pieces	8 - 12 mins.	4 - 5*	20 - 30 mins.
fish	300 g - 600 g	5 - 8 mins.	4 - 5*	10 - 15 mins.

	Quantity	Heat setting 9	Ongoing cooking	Ongoing cooking time
Cooking				
rice (with double the amount of water)	125 g - 250 g	3 - 4 mins.	2 - 3	15 - 30 mins.
rice pudding (500 ml - 1 ltr. milk)	125 g - 250 g	4 - 6 mins.	1 - 2	25 - 35 mins.
potatoes boiled in their skins with 1 - 3 cups of water	750 g - 1.5 kg	5 - 7 mins.	4 - 5	25 - 30 mins.
boiled potatoes with 1 - 3 cups of water	750 g - 1.5 kg	5 - 7 mins.	4 - 5	15 - 25 mins.
fresh vegetables with 1 - 3 cups of water	500 g - 1 kg	4 - 5 mins.	2 - 3	10 - 20 mins.
pasta (1 - 2 ltr. water)	200 g - 500 g	8 - 12 mins.	6 - 7*	6 - 10 mins.
Roasting				
roulade	4 servings	5 - 8 mins.	4 - 5	50 - 60 mins.
pot roast	1 kg	5 - 8 mins.	4 - 5	80 - 100 mins.
goulash	500 g	6 - 11 mins.	4 - 5	50 - 60 mins.
Roasting				
pancakes (Fladle, Swabian pancakes)		2 - 4 mins.	6 - 7	constant roasting
cutlet, breaded	1 - 2 pieces	2 - 4 mins.	6 - 7	6 - 10 mins.
steak	2 - 3 pieces	2 - 4 mins.	7 - 8	8 - 12 mins.
fish fingers	10 pieces	2 - 4 mins.	6 - 7	8 - 12 mins.
Deep-fat frying (in 1 - 2 ltr. of oil)				
deep-frozen foods	200 g per serving	10 - 15 mins.	8 - 9	constant deep-fat frying
others	400 g per serving	10 - 15 mins.	4 - 5	constant deep-fat frying

* Ongoing cooking without lid

Tips on saving energy

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

The correct saucepan size

Select the correct saucepan size for each hotplate. The diameter of the bases of the saucepans and pots should match the size of the hotplate.
Note: Ovenware manufacturers often give the diameter of the top of the saucepan. It is usually larger than the diameter of the base of the saucepan.

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

Using a lid

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

Cooking with small quantities of water

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

Lowering the heat setting

Switch down to a lower heat setting in good time.

Using residual heat

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

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

Cooking with the electronic boil start control

All four hotplates have an electronic boil start control.

It is no longer necessary to switch on the hotplate, wait for the pan to boil and then change the setting. You simply start with the heat setting you require for simmering.

The hotplate initially heats up using the highest heat setting, and then automatically switches back to the heat setting selected.

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

Setting procedure

1. Set the required ongoing cooking level for the hotplate.
2. Touch the + and - symbols at the same time. Electronic boil start control is activated. *A* and the ongoing cooking level flash alternately in the display.

After the food is brought to the boil, the hotplate automatically switches back to ongoing cooking. Only the ongoing cooking level remains lit in the display.

Tables

Refer to the following table for which appliances the electronic boil start control is suitable for.

The smaller amounts specified are suitable for the smaller hotplates, the larger amounts for the larger hotplates. The values specified are guidelines only.

Appliances with electronic boil start control	Quantity	Heat setting	Cooking time in minutes
Heating			
canned vegetables	400 g - 800 g	A 1 - 2	5 - 10
clear soup	500 ml - 1 ltr.	A 7 - 8	4 - 7
thick soup	500 ml - 1 ltr.	A 2 - 3	3 - 6
milk	200 ml - 400 ml	A 1 - 2	4 - 7
Heating and keeping warm			
stew (e.g. lentil stew)	400 g - 800 g	A 1 - 2	-
Defrosting and heating			
frozen spinach	300 g - 600 g	A 2 - 3	10 - 20
frozen goulash	500 g - 1 kg	A 2 - 3	20 - 30
Simmering			
fish	300 g - 600 g	A 4 - 5*	20 - 25
Cooking			
rice (with double the amount of water)	125 g - 250 g	A 2 - 3	20 - 35
boiled potatoes with 1 - 3 cups of water	750 g - 1.5 kg	A 4 - 5	30 - 40
boiled potatoes with 1 - 3 cups of water	750 g - 1.5 kg	A 4 - 5	20 - 30
fresh vegetables with 1 - 3 cups of water	500 g - 1 kg	A 2 - 3	10 - 20
Roasting			
roulade	4 pieces	A 4 - 5	50 - 60
pot roast	1 kg	A 4 - 5	80 - 100
Roasting			
fish fingers	10 servings	A 6 - 7	8 - 12
pancakes (Fladle, Swabian pancakes)		A 6 - 7	constant roasting
cutlet, breaded	1 - 2 servings	A 6 - 7	8 - 12

Tips on electronic boil start control

Food does not come to the boil using electronic boil start control.	The electronic boil start control is designed for cooking using small quantities of water to preserve nutrients. Add only approximately 3 cups of water to the food for large hotplates and approximately 2 cups of water for small hotplates. Cook rice in double quantities of liquid. Place a lid on the saucepan Electronic boil start control is not suitable for food which is cooked in large quantities of water (e.g. noodles).
Milk or highly frothy food boils over.	Use a taller saucepan.
Milk burns.	Wash the saucepan out with cold water before filling it.
When frying, the food sticks to the frying pan.	Place food in a pan pre-heated to a sufficient temperature. If the fat is hot enough, it runs in streaks over the sloping base of the pan. Do not add food too early. Meat or potato fritters will break into pieces after a while.

Timer function

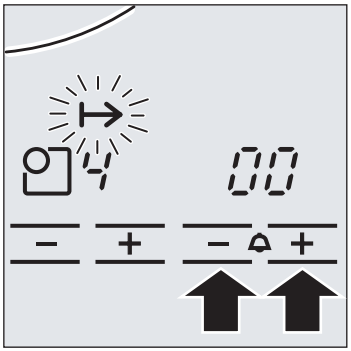
The timer is an electronic clock. It can be used to switch off any of the four hotplates automatically.

The timer also has a cooking timer. It runs independently of all the other settings. This means that it can still be set when the hob is locked.

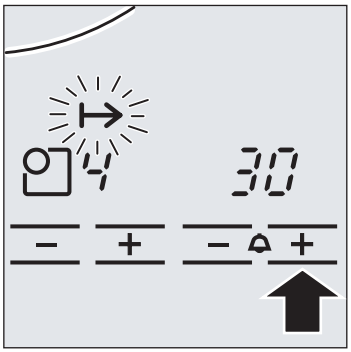
A hotplate is to switch off automatically

You enter a specific cooking time for the desired hotplate. When the cooking time has elapsed, the hotplate switches off automatically.

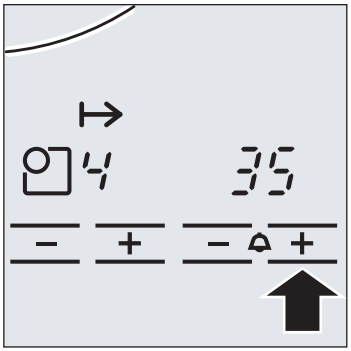
Setting procedure



1. Set the heat setting on the hotplate which is to be operated with the timer function.
2. Touch the **–** and **+** symbols at the same time. The I→I indicator for the required hotplate flashes. *00* flashes in the timer indicator.
   If you select a different hotplate, touch the **–** and **+** symbols repeatedly and at the same time until the I→I indicator for the required hotplate flashes.



3. Touch the **–** or **+** symbol.
   The default value appears.
   For **+**: 30 minutes
   For **–**: 10 minutes
   The I→I indicator for the hotplate flashes again.



4. Touch the – or + symbol until the desired cooking time appears in the timer indicator. The cooking time flashes for several seconds and then disappears. If you have set a cooking time for several hotplates, it is always the shortest cooking time that is displayed. The I→I hotplate indicators light up.

When the cooking time has elapsed

When the cooking time has ended, the hotplate switches off. A 0 appears in the heat setting indicator. A signal sounds. 00 flashes in the timer indicator and the I→I indicator flashes.

Changing the cooking time

Touch the – and + symbols repeatedly and at the same time until the required I→I indicator flashes. Change the cooking time using the – or + symbol for the timer function.

Cancelling prematurely

Touch the – and + symbols repeatedly and at the same time until the required I→I indicator flashes. Set the timer function to 00 using the – symbol. The indicator goes out after a few seconds.

Notes

If you would like to call up the remaining cooking time for a hotplate: Touch the – and + symbols repeatedly and at the same time until the I→I indicator for the relevant hotplate flashes. The cooking time is displayed for 5 seconds.

You can set a time of up to 99 minutes.

Automatic time limit can also be activated using the timer function.

The timer function is no longer active after a power cut.

Cooking timer

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

Setting procedure

1. Touch the **–** and **+** symbols repeatedly and at the same time until the 🔔 indicator for the cooking timer flashes. 00 flashes in the timer indicator.
2. Touch the **–** or **+** symbol.
   The default value appears.
   + symbol: 10 minutes
   – symbol: 05 minutes
3. Set the time using the **–** and **+** symbols.

The time disappears after a few seconds. The shortest time set with the timer is displayed.

When the cooking time has elapsed

A signal sounds when the cooking time has elapsed. 00 flashes in the timer indicator. The 🔔 indicator for the cooking timer flashes. The indicator switches off after 10 seconds.

Changing the time

Touch the **–** and **+** symbols repeatedly and at the same time until the 🔔 indicator for the cooking timer flashes.
The timer indicator flashes.
Change the cooking time using the **–** or **+** symbol.

Note

The cooking timer is no longer in operation after a power cut.

Memory function

You can use the memory function to store the heat settings and times for one meal which can be called up again at any time.

It is sensible to use the memory function if you require several different heat settings in order to prepare a meal, and if there is a meal which you cook particularly often.

The conditions must always be the same as when you stored the settings when preparing the dish, e.g.: the same pan, the same quantity and the same initial temperature of the dish.

Storing the setting

You can store one memory event for each hotplate. For each memory event you can record up to 5 settings. The maximum cooking time that can be recorded is 99 minutes.

Method

1. The hob must be switched on.
   Touch the △ symbol for at least 2 seconds.
   Two signals sound.
   The △ indicator flashes after 2 seconds.
2. Select the desired hotplate using the **+** or **–** symbol and set the heat setting. The △ indicator in the hotplate display flashes. Recording begins.
3. Now prepare the dish as you wish. The settings are recorded.
4. When your meal is ready, switch off the hotplate. The cooking event is stored.

Notes

If you set more than 5 heat settings for your dish, ≡≡ flashes in the timer indicator and ≡ flashes in the hotplate indicator. The following heat settings are no longer displayed. The timer indicator goes out when you touch any timer function control panel. You can finish cooking the dish as you wish.

If you record more than 99 minutes, 99 flashes in the timer indicator and ≡ flashes in the hotplate indicator. The following heat settings are no longer displayed. The displays go out when you touch any control panel. You can finish cooking the dish as you wish.

If you want to store a different memory event for a hotplate:
make a new recording. The old memory is overwritten.

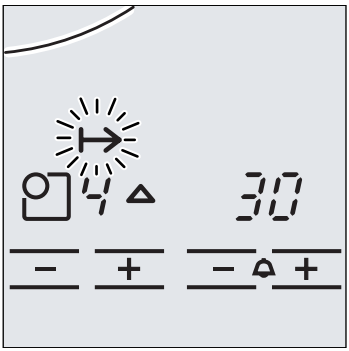
Automatic time limit can also be activated using the memory function.

Calling up the memory

If you want to cook a dish again for which the setting has been recorded, call up the memory.

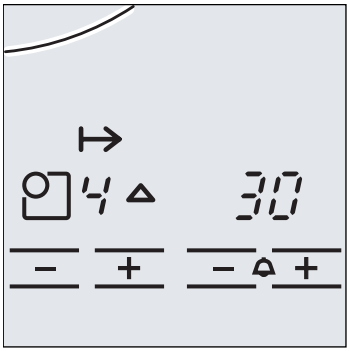
1. Touch the △ symbol briefly. A signal sounds.
2. Select the required hotplate using the + or – symbol. The memory program starts.

Display memory



The stored settings appear in the hotplate indicator in quick succession.
The hotplate does not heat up yet. The I→I hotplate indicator flashes. The △ symbol lights up.
Each individual step appears for 3 seconds in the indicator.

Starting the memory function

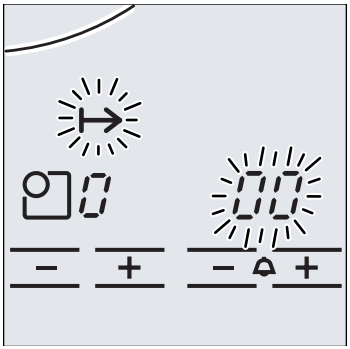


After all the steps have been displayed, the memory program starts. The hotplate heats up. The △ hotplate indicator and the I→I timer function indicator are constantly lit.

The current setting is displayed in the hotplate indicator. The duration of the whole cooking event counts down in the timer indicator.

You can call up the remaining heat settings and the respective cooking times while the memory program is running:
Touch the **–** and **+** timer function symbols at the same time.
Touch the **+** symbol, the current heat setting and cooking time is displayed. You can now call up all the remaining heat settings and the respective cooking times using the **+** symbol.

Memory end time



When the memory program has finished, the hotplate switches off. A signal sounds. *00* flashes in the timer indicator. The I→I hotplate indicator flashes. *0* lights up in the hotplate indicator.

Ending the memory prematurely

Touch the **+** or **–** symbol for the required hotplate. The hotplate display flashes. Touch the **+** or **–** symbol again. The hotplate switches off.

Several hotplates in the memory operation

If you want to use the memory function on several hotplates at the same time, the shortest cooking time for a memory program is displayed in the timer indicator.

Note

If you would like to call up the cooking time of another memory program: Touch the **–** and **+** timer function symbols repeatedly and at the same time until the required I→I indicator flashes.

Automatic time limiter

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

The hotplate heating is interrupted.
An *F* and an *8* flash alternately in the hotplate indicator.

If you touch the + symbol, the display goes out. Now you can reset the hotplate.

The time at which the time restriction is activated depends on the heat setting (1 to 10 hours).

Switching off input confirmation

A short buzz confirms that a button has been touched. This buzzer can be turned off:

Switch on the hob using the main switch.

1. Set all 4 hotplates to heat setting 3.
2. Switch off all the hotplates one by one from right to left.
3. Touch the main switch for at least 5 seconds, after which a confirmation signal sounds.

You may also switch the input confirmation on again. Proceed in the same manner as for switching off.

Care and cleaning

Do not use high pressure cleaners or steam jets.

Care

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

Cleaning glass ceramic

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

Cleaning agents

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

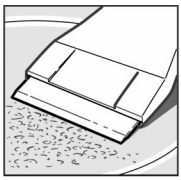
Water marks can also be removed using lemon juice or vinegar.

Unsuitable cleaning agents

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

Glass scraper

You can remove thick dirt best with a glass scraper.



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

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

Replace damaged blades immediately.

How to clean the glass ceramic cooking surface

Use the glass scraper to remove food residues and grease splashes.
Use a cleaning product and kitchen towel to clean the surface when it is luke warm. If the surface is still too hot it can become stained.
Wipe the surface and rub dry with a soft cloth.

Shimmering metallic discoloration

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

Control panels

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

Cleaning the hob surround

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

Neither lemon juice nor vinegar should be used for cleaning the hob surround.
This could result in matt patches.

Troubleshooting

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

The hob does not work

Check that the household fuses for the appliance are OK. Check if there has been a power cut.

The indicator light on a control panel flashes and E flashes in the hotplate indicator

The control panel is very dirty, food has spilt over or there is an object on the control panel. Wipe the control panels thoroughly or remove the object. Touch the appropriate control panel. The flashing stops.

E flashes in all the hotplate indicators and a signal sounds

The main switch was touched continuously for more than 5 seconds. Wipe the control panels thoroughly or remove the object. Reset the clock.

The hob has switched itself off

The main switch was touched accidentally. Switch it back on. Reset the clock.

Repairs

Repairs may only be carried out by after-sales service technicians.

Incorrect repairs may result in serious injury to the user.

E r display and numbers

If an E r and numbers appear in the display panels, there is a fault with the electronics. Switch the oven off and back on again using the household fuse or the circuit breaker in the fuse box. Call the after-sales service if the display appears again.

F display and numbers

If an F and a digit flash alternately in the displays, your appliance has detected a fault. The following table contains the solutions.

Display	Fault	Action
F2	The hob is too hot and has switched itself off.	Remove the pans from the hotplates. F2 disappears from the display when the indicator is acknowledged (by touching a control panel) and the hotplate has cooled sufficiently. Wait a few minutes until the hotplates have cooled down slightly. If F2 appears again after the hotplate is switched back on, the hob is still too hot. Switch off the hotplates and allow to cool further.

Display	Fault	Action
F4	The hob is too hot and has switched itself off.	Check whether there is a hot pan on the control panel. Remove the pan from the control panel. Wait a few minutes until the control panel has cooled down slightly. If F4 appears again after the hotplate is switched back on, call the after-sales service.
F8	The hotplate has been in constant operation for too long.	The automatic time limiter was activated. Switch off the hotplate. It can be switched on again immediately.
U400	The hob is connected incorrectly.	Disconnect the appliance from the mains using the household fuse or the circuit breaker in the fuse box.

Notes:

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

There may be a gentle buzzing as the hotplates heat up.
The heat may show differently on the individual hotplates. Depending on the angle of vision, the heat may appear to spread beyond the marked boundary of the hotplate.
These are technical features and do not influence quality or function.

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

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

Packaging and old appliances

Disposing in an environmentally-responsible manner

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

This appliance is labelled in accordance with the European Directive 2002/96/EC 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.

After-sales service

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

E number and FD number

Please quote the E number (product number) and the FD number (production number) of your appliance when contacting the after-sales service.
The rating plate bearing these numbers can be found in the appliance booklet.

Acrylamide in food

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

Where does acrylamide come from?

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

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

What sort of foods are affected?

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

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

What can you do?

You can avoid high levels of acrylamide when baking, frying and grilling.
The following recommendations were published by AID[1] and BMVEL[2] to help you minimise acrylamide levels:

In general:

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

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

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

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

Deep–fat frying

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

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

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

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

Shallow frying

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

A surface thermometer is useful for checking the surface temperature in the frying pan (e.g. order number 0900.0519 from Testo). Our advice: Heat the frying pan on heat setting 9. When the pan has reached a temperature of 150 °C, switch back to the required high heat setting.

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

[2] BMVEL press release 365, 4.12.2002, Internet:http://www.verbraucherministerium.de.

Notes