Instruction manual

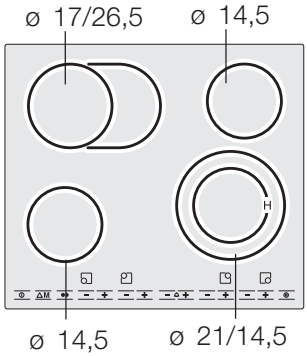
PKQ 67..C, PKN 67.., PKN 60.., PKR 67..,
PKF 64.., PKF 67.., PKQ 67.., PKG 77..,
PKG 97..,PKN 71..



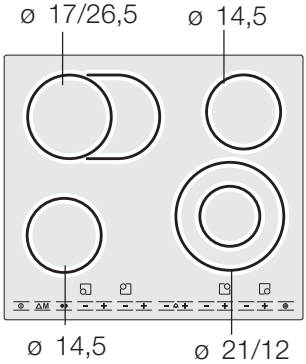
9000211798

B130986

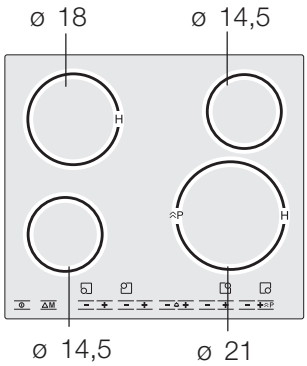
PKQ 67..C



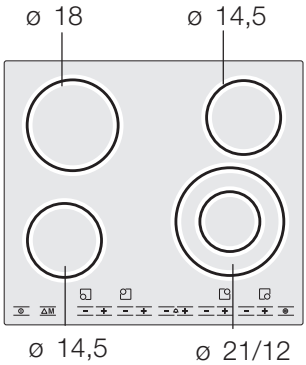
PKN 67..,PKN 60..



PKR 67..

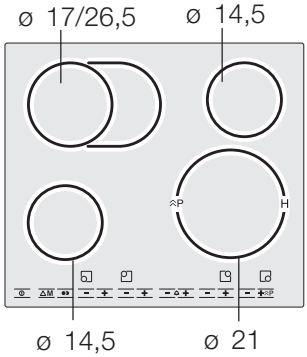


PKF 64.., PKF 67..

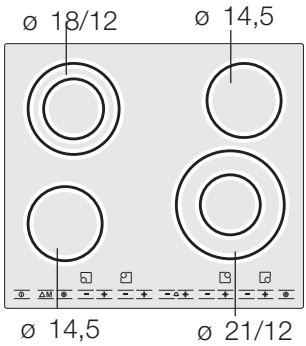


Ø = cm

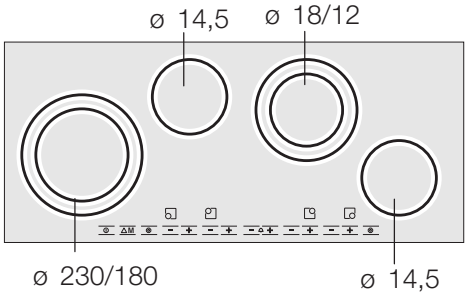
PKQ 67..E



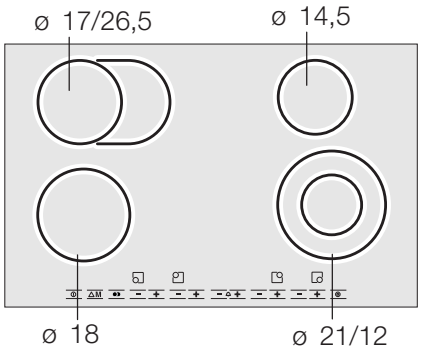
PKG 77..E



PKG 97..



PKN 71..



Ø = cm

Table of contents

Important information 6

Safety precautions 6

Causes of damage 7

Getting to know your appliance 8

The control panel 8

The hotplates 9

Residual heat indicator 9

Main switch with childproof lock 10

Main switch 10

Childproof lock 10

Cooking 11

Setting procedure 12

Table 13

Tips to save energy 14

Cooking with the electronic boil start control .. 15

Setting procedure 15

Tables 16

Tips for the electronic boil start control 17

Timer function 17

A hotplate is to switch off automatically 17

Kitchen timer 19

Table of contents

Memory function **19**

Storing the setting 20

Calling up the memory 21

Automatic time limiter **23**

Switching off the confirmation sound **23**

Care and cleaning **24**

Care 24

Cleaning the ceramic 24

Cleaning the hob surround 24

Troubleshooting **25**

Packaging and old appliances **26**

After-sales service **26**

Important information

Please read this instruction manual carefully. This will enable you to operate your hob safely and correctly.

Please keep the instruction manual, installation instructions and the appliance certificate in a safe place. Please pass on this documentation to the new owner if you sell the appliance.

Transport damage

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

Safety precautions

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

Overheated oil and fat

Overheated oil or fat can ignite very quickly. This poses a risk of fire.
Never leave fat or oil heating unattended.
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.

Hot hotplates

Do not touch hot hotplates. There is a risk of burning. Children must be kept at a safe distance from the appliance.

Never place combustible items on the hob. This poses a risk of fire.

You must not keep any combustible items or aerosol cans in drawers located under the hob. This poses a risk of fire.

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 ceramic

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

The hotplate heats up, the indicator does not work

If the hotplate is heating up but the indicator does not work, switch off the hotplate. There is a risk of burning.
Call the 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. This poses a 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.

Causes of damage

Bases of pots and pans

Rough pot and pan bases scratch the ceramic.

Avoid cooking on the hob with an empty pan. This may cause damage.

Hot pots and pans

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

Salt, sugar and sand

Salt, sugar and sand cause scratches on the 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.

Pans boiling over

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

Shimmering metallic discolouration

Discolouration may be caused by pan abrasion and use of unsuitable cleaning agents.

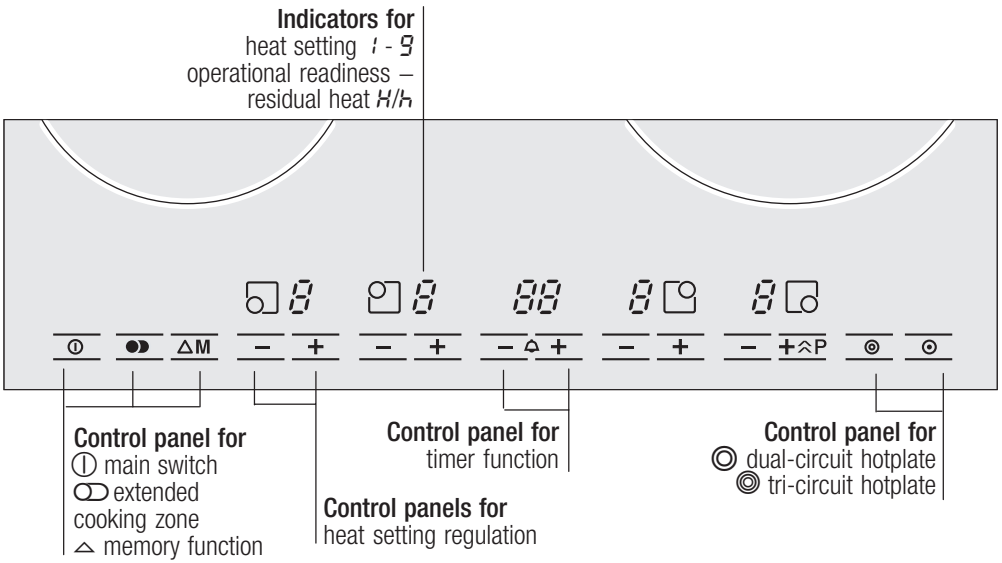
Foil and plastic

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

Getting to know your appliance

The instruction manual is the same for various different hobs. On page 2 and 3, there is an overview of the models with dimensions.

The control panel



Control panels

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

Notes

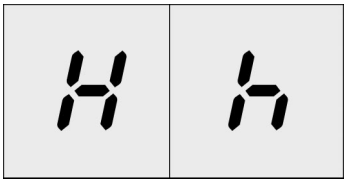
The settings remain unchanged if you touch several fields at the same time. You can therefore mop up spills on the control panel.

Always keep the control panels dry. Moisture affects correct operation.

The hotplates

Hotplate	Switching on and off
○ Single-circuit hotplate	
◎ Dual-circuit hotplate	Touch the ◎ symbol.
◎ Tri-circuit hotplate	Touch the ◎ symbol. 2nd filament circuit switches on. Touch the ◎ symbol. 3rd filament circuit switches on.
⊂⊃ Extended cooking zone	Touch the ⊂⊃ symbol.
Ⓗ Halogen hotplate	Note: do not look directly at the halogen light, it could dazzle you.
Ⓗ Halogen hotplate and P with power setting	Select power setting 9, touch the + symbol again. P appears on the display.
When hotplates are switched on, the corresponding indicators light up. When a hotplate is switches on the last selected size is automatically chosen.	

Residual heat indicator



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

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

Caution

After a power cut, the residual heat indicator will no longer be active. The hotplates may still be hot.

Main switch with childproof lock

Main switch

The main switch is used to switch on the electronics of the control panel. The hob is then ready for use.

Switching on the hob

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

Switching off the hob

Touch the ⏻ symbol until the – hotplate indicators go out. All hotplates switch off. The residual heat indicator remains on until the hotplates have cooled down sufficiently.

Notes

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

Childproof lock

You can lock the hob to prevent your children from switching it on:

The main switch must then be touched for longer than 4 seconds to switch it on. The 🔒 indicator will flash during this time. The hob is switched on as soon as the indicator goes out.

You can lock the hob temporarily or permanently:

Locking the hob temporarily

You can lock the hob temporarily, e.g. if small children are coming to visit.
The hob must be switched off.
Touch the ⏻ main switch for longer than 4 seconds.
The 🔒 indicator lights up for 10 seconds, then goes out. The hob is locked.

Releasing the temporary lock

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

Locking the hob permanently

You can lock the hob permanently. Whenever the hob is switched off, it will be locked. The main switch must then be touched for longer than 4 seconds to switch it on.

Activating the permanent lock

The permanent lock must be activated once only:

1. Switch on the hob using the main switch.
2. Set all 4 hotplates to heat setting 2.
3. Switch off the hotplates one after the other from right to left.
4. Touch the main switch for at least 5 seconds until a signal sounds.
   The permanent lock is activated.

Releasing the permanent lock

You can cancel the permanent lock again. Proceed in exactly the same way as for activating it.

Caution

Water used for cleaning, spilt food and objects placed on the ⏻ main switch can cause the childproof lock to be unintentionally activated or deactivated.

Cooking

+ and – on the control panel

Using the **+** and **–** symbols, set the desired heat setting.

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

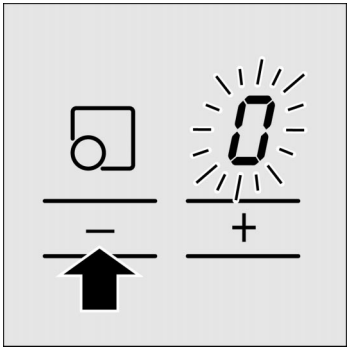
Every heat setting has an intermediate setting. This is identified by a dot.

Note

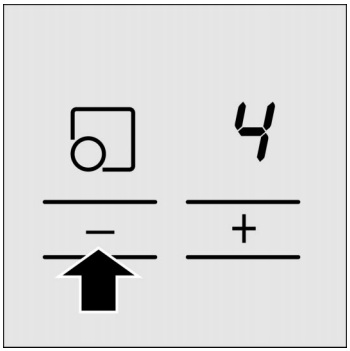
Hotplate temperature is regulated by the heat switching on and off. The heat can also switch on and off on the highest setting.

Setting procedure

The hob must be switched on.



1. Touch the **+** or **–** symbol.
   0 flashes in the display.



2. Touch the **+** or **–** symbol within 5 seconds.
   The basic setting appears.
   + symbol = heat setting 9
   – symbol = heat setting 4

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

Switching off the hotplate

Touch the **–** symbol until 0 appears.

If you have selected a high setting, you may also touch the **+** symbol until 9 appears. Touch the **+** symbol again, 0 appears.

The hotplate is switched off, and the residual heat indicator appears after approximately 5 seconds.

Table

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 pkt	-	1-2	-
Heating				
canned vegetables	400 g-800 g	2-4 mins	1-2	3-6 mins
clear soup	500 ml-1 litre	3-4 mins	7-8	2-4 mins
thick soup	500 ml-1 litre	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 litre	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 litres 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
Boiling				
rice (1 part rice to 2 parts water)	125 g - 250 g	3-4 mins	2-3	15-30 mins
rice pudding (500 ml-1 litre milk)	125 g - 250 g	4-6 mins	1-2	25-35 mins
potatoes boiled in their skins with 1 - 3 cups water	750 g - 1.5 kg	5-7 mins	4-5	25-30 mins
boiled potatoes with 1 - 3 cups water	750 g - 1.5 kg	5-7 mins	4-5	15-25 mins
fresh vegetables with 1 - 3 cups water	500 g - 1 kg	4-5 mins	2-3	10-20 mins
pasta (1-2 litres water)	200 g - 500 g	8-12 mins	6-7*	6-10 mins

	Quantity	Heat setting 9	Ongoing cooking	Ongoing cooking time
Roasting				
roulade	4 pieces	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 (Flädle, Swabian pancakes)		2-4 mins	6-7	Continuous frying
cutlet, breaded	1-2 pieces	2-4 mins	6-7	6-10 mins
steak (approx. 3 cm thick)	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 litres oil) deep-frozen foods (e.g. frozen chips)	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

** Without lid

Tips to save energy

Use pots and pans with thick, even bases. Using cookware with uneven bases increases energy consumption.

Use the right sized pan

The diameter of your pot or pan at the base should match the size of the hotplate.
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 larger, less full saucepan requires more energy.

Put the lid on

Always use the right lid for the particular pot or pan. Cooking without the lid requires four times as much energy.

Use less water when cooking	Use less water when cooking. It saves energy. It also conserves vitamins and minerals in vegetables.
Turn down	Switch to a lower heat setting as soon as possible.
Use residual heat	For longer cooking times, you can switch the hotplate off 5 to 10 minutes before the end of cooking.

Cooking with the 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 simmer setting for the hotplate.
2. Touch the + and – symbols at the same time. Electronic boil start control is activated. *A* and the simmer setting flash alternately in the display.

After the food has been brought to the boil, only the simmer setting remains lit on 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 for the electronic boil start control

The food does not boil with electronic boil start control

Electronic boil 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).

Timer function

This function can be used in two different ways:

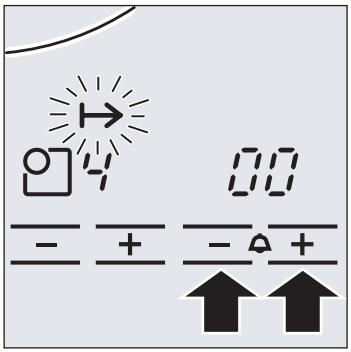
– to switch a hotplate off automatically

– as a cooking timer

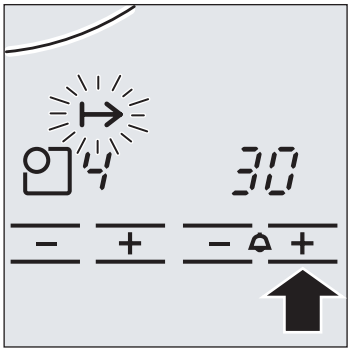
A hotplate is to switch off automatically

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

Setting procedure



1. Set the heat setting.
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 at the same time repeatedly 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 continues to flash.

4. Touch the **–** or **+** symbol until the correct cooking time appears on the timer display.

The cooking time flashes for a few seconds and then starts counting down. If you have set cooking times for several hotplates, the shortest time counts down in the display.

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. Touch any control panel. The displays go out and the signal ceases.

Changing or cancelling 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 or set to *00*.

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 begins to flash. The cooking time is displayed for 5 seconds.

You can set a time of up to 99 minutes.

The automatic time limit also applies to the timer function.

The timer function is no longer active if there is a power cut.

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 **–** and **+** symbols repeatedly and at the same time until the 🔔 display for the kitchen 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 timer starts counting down after a few seconds.

When the cooking time has elapsed

A signal sounds once the time has elapsed. 00 flashes in the timer indicator. The 🔔 indicator for the kitchen timer flashes. After 10 seconds, the indicator switches off.

Changing the time

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

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.

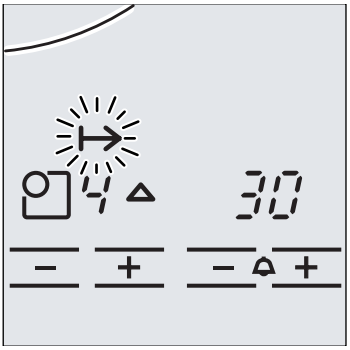
Automatic time limit can also be activated using the memory function.

Calling up the memory

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

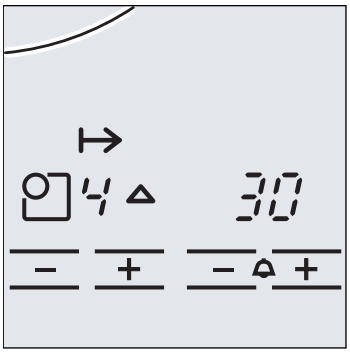
1. Touch the △ symbol briefly. A signal sounds.
2. Select the required hotplate using the + or – symbol. The memory program starts.

Display memory



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

Starting the memory function

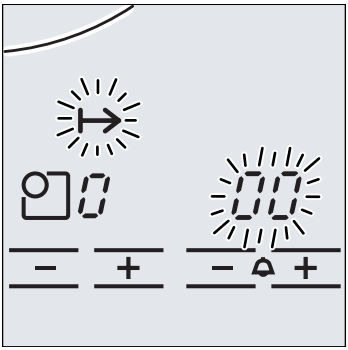


After all the steps have been displayed, the memory program starts. The hotplate heats up. The △ hotplate indicator and the ↦| timer function indicator are constantly lit.

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 the confirmation sound

When you touch a panel, a short sound confirms this. You can switch this sound off.

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

You can also switch the confirmation sound on again. Proceed in exactly the same way as for switching off.

Care and cleaning

Do not use high-pressure cleaners or steam jets.

Care

Your hob can be cared for using a protective agent and cleaning product which is suitable for ceramic.

Cleaning the ceramic

Clean the hob each time you use it. In this way, spills will not burn on.

Cleaning agents

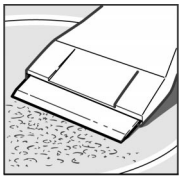
Only use cleaning agents which are suitable for ceramic.

Unsuitable cleaning agents

Never use:
Scouring sponges, abrasive materials or harsh cleaning products such as cooker spray and spot remover.

Glass scraper

Heavy soiling is best removed with a glass scraper.



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

The blade is very sharp. There is a risk of injury. After cleaning, replace the protective cover.

Replace damaged blades immediately.

Cleaning the hob surround

Use only warm, soapy water.
Do not use sharp tools or abrasive cloths or cleaners. The glass scraper should not be used for this purpose. The hob surround may be damaged by this.

Troubleshooting

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

The hob does not work

Check whether the household fuses for the appliance are OK. Check whether there is a power cut.

E flashes on the hotplate indicators

The control panel is damp or there is an object on the control panel. Remedy the cause and select new settings.

E r appears on display with numbers

If E r appears on the display panels with numbers, there is a fault in the electronics. Switch the appliance off and back on again either using the house fuse box or the circuit breaker in the fuse box. If the display appears again, call the after-sales service.

F appears on display with numbers

If F and a number flash alternately on the displays, your appliance has recognised a fault. The following table provides ways to remedy these.

Display	Fault	Action
F2	The electronics have overheated and have switched off the corresponding hotplate.	F2 disappears when the electronics have sufficiently cooled down and the message is cancelled by touching a control panel.*
F4	The electronics have overheated and have switched off all hotplates.	F4 disappears when the electronics have sufficiently cooled down and the message is cancelled by touching a control panel.*
F8	The hotplate was in use for too long.	You can switch it right back on.

* Do not place hot pans alongside or on the control panel

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.