

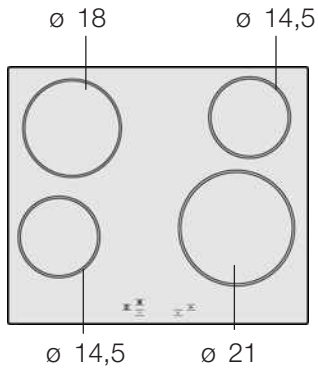
Instruction manual

PKE6..Q..



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PKE6..Q..



Ø = cm

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Safety precautions

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. If the appliance changes owners, this documentation should always be included.

Check the appliance for damage after unpacking it. Do not switch on the appliance if it is damaged.

Safety information for this appliance

This appliance is intended only for domestic use. This appliance must only be used for food preparation. Never leave the appliance unattended during operation.

Safe operation

Adults and children must not operate the appliance without supervision if

- they do not have the physical or mental ability,
- or they lack the knowledge and experience required,

to operate the appliance correctly.

Overheated oil and fat

Risk of fire. Overheated oil or fat can ignite very quickly. Never leave hot oil or fat unattended. Never attempt to extinguish burning fat or oil with water. Extinguish the flames with a lid or a plate. Switch the hotplate off.

Hot hotplates

Risk of burning. Never touch hot hotplates. Small children must be kept at a safe distance from the hob.

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

Risk of fire. Do not keep combustible objects or aerosol cans in drawers directly underneath the hob.

Wet saucepan bases and hotplates

Risk of injury. Steam pressure may build up if there is liquid between the saucepan base and the hotplate. This may cause the pan to jump suddenly. Always keep the hotplate and the bases of saucepans dry.

Cracks in the ceramic

Risk of electric shock. Switch off the circuit breaker in the fuse box if the ceramic has fractures, flaws or cracks. Call the after-sales service.

The hotplate heats up but the display does not work

Risk of burning. Switch off the hotplate if the display is not working. Call the after-sales service.

The hob switches off automatically

Risk of fire. If the hob switches itself off and can then no longer be used, it may unexpectedly switch itself on later. In order to prevent this, disconnect the hob from the power supply. To do so, switch off the circuit breaker in the fuse box. Call the after-sales service.

Incorrect repairs

Risk of electric shock. Incorrect repairs are dangerous. Switch off the circuit breaker in the fuse box, if the appliance is faulty. Call the after-sales service. Repairs may only be carried out, and damaged power cables replaced, 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 boiling pots dry. This may cause damage.

Hot pots and pans

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

Hard and pointed objects

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

Foil and plastic

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	Use only 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	Use only 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



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

This appliance is labelled in accordance with European Directive 2002/96/EU on Waste Electrical and Electronic Equipment - WEEE.

The directive provides a framework for the collection and recycling of old appliances, which is valid across the EU.

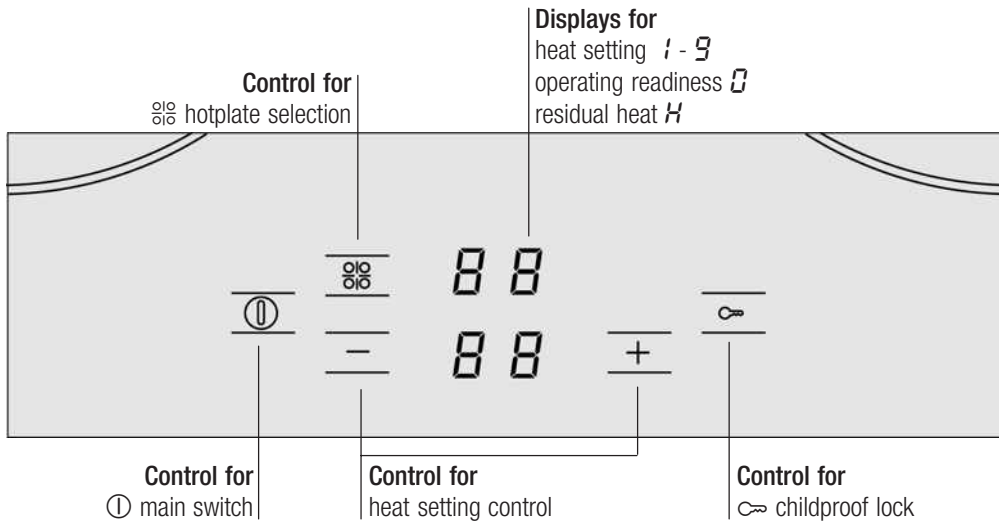
Tips for saving energy

- Always use the right lid for the pan in question. Cooking without the lid requires four times as much energy.
- Use pots and pans with even bases. Using cookware with uneven 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 the 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 larger, less full saucepan requires more energy.
- Use only a little water when cooking. This saves 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 5 to 10 minutes before the end of cooking.

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.

Residual heat indicator

The hob has a residual heat indicator for each hotplate.



If *H* appears in the display, the hotplate is still hot. It may be used, for example, to keep a small meal warm or to melt couverture. 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

Switch the hob on and off using the main switch.

To switch on: Touch the  symbol. The lamp next to the main switch and the  indicators light up. The hob is ready.

To switch off: Touch the  symbol until the lamp next to the main switch and the displays go 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

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



Heat setting 1 = lowest setting

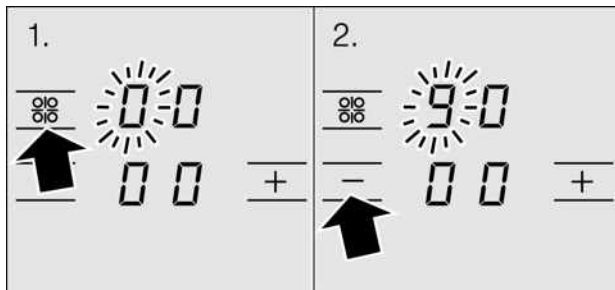
Heat setting 9 = highest setting.

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

To set a heat setting:



The hob must be switched on.

1. Touch the  symbol repeatedly until the  indicator for the desired hotplate lights up brightly.
2. Within the next 10 seconds, touch the + or - symbol.
The basic setting appears.
+ symbol = heat setting 1
- symbol = heat setting 9



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

To switch off the hotplate:

Use the  symbol to select the hotplate. Touch the + or - symbol until  appears. After about five seconds, the residual heat indicator appears.

Note

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

If only one hotplate is in use, you can control it without first selecting it.

Table of cooking times

The following table provides some examples.

Cooking times may vary depending on the type of food, its weight and quality. Deviations are therefore possible.

For bringing liquids to the boil, use heat setting 9.

	Ongoing cooking setting	Simmer time in minutes
Melting		
Chocolate, couverture, butter, honey	1-2	-
Gelatine	1-2	-
Heating and keeping warm		
Stew (e.g. lentil stew)	2	-
Milk**	1-2	-
Heating sausages in water**	3-4	-
Defrosting and heating		
Spinach, frozen	2-3	20-30 mins
Goulash, frozen	2-3	10-15 mins
Poaching, simmering		
Dumplings	4-5*	20-30 mins
Fish	4-5*	10-15 mins
White sauces, e.g. Béchamel	1-2	3-6 mins
Emulsified sauces, e.g. Béarnaise sauce, Hollandaise sauce	3-4	8-12 mins
Boiling, steaming, stewing		
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	-
Braising		
Roulades	4-5	50-60 mins
Pot roasts	4-5	60-100 mins
Goulash	2-3	50-60 mins



	Ongoing cooking setting	Simmer time in minutes
Frying**		
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
Chicken 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
Deep frying (fry 150-200 g per portion in 1-2 l oil**)		
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 baked products, e.g. doughnuts, fruit in batter	4-5	
* Simmering without lid		
** Without lid		


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 lamp next to 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

Switching on and off

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

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

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 on the hotplate display.

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

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

Basic settings


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

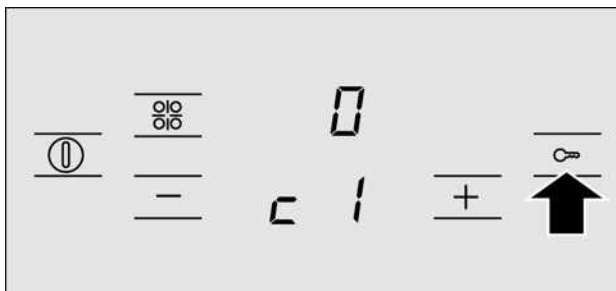
Indicator	Function
<i>c 1</i>	Automatic childproof lock <i>0</i> Switched off.* <i>1</i> Switched on.
<i>c 2</i>	Audible signal <i>0</i> Confirmation signal and operation error signal switched off. <i>1</i> Only operation error signal switched on. <i>2</i> Confirmation signal and operation error signal switched on.*
<i>c 5</i>	Automatic time limit <i>0</i> Basic setting - switches off after 1 - 10 hours.* <i>1</i> Half of basic setting - switches off after 0.5 - 5 hours. <i>2</i> Quarter of basic setting - switches off after 0.25 - 2.5 hours.
<i>c 0</i>	Reset to basic setting <i>0</i> Switched off. <i>1</i> Switched on.

* Basic setting


Changing the basic settings

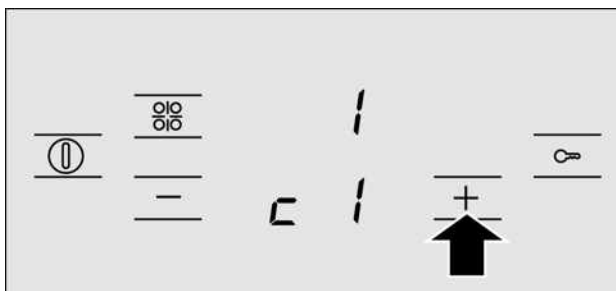
The hob must be switched off.

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



  lights up in the display for the front hotplates.

3. Touch the  symbol repeatedly until the desired indicator appears in the display.
4. Touch the + symbol repeatedly until the desired setting appears in the display.



5. Touch the  symbol for 4 seconds.

The setting is activated.

To exit the basic setting, switch off the hob with the main switch and reset.

Switching off

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

Cleaning

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. Please observe 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

Glass scraper

Heavy soiling is best removed with a glass scraper:

1. Remove the protective cover from the glass scraper.
2. Clean the ceramic surface with the blade.

Do not clean the ceramic surface with the blade holder. This may scratch the ceramic surface.



The blade is very sharp. Risk of cutting injuries. Make sure that the blade is covered when it is not in use. Replace damaged blades immediately.

Care

Your hob can be cared for using a protective agent and cleaning product which is suitable for ceramic. Observe the instructions on the packaging.

Hob surround

To prevent damage to the hob surround, please observe the following instructions:

- Use only warm, soapy water.
- Do not use sharp tools 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	There is an object on the controls.	Remove the object.
<i>E</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 on 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>F8</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 alongside or on the control panel

– flashes in the hotplate displays

If – flashes in the hotplate displays when the appliance is connected to the mains or following a power cut, the electronics are malfunctioning due to exposure to light. To acknowledge the fault, briefly cover the controls with your hand.

After-sales service

Our after-sales service is there for you if your appliance should need to be repaired. You will find the address and telephone number of your nearest after-sales service point in the phone book. The after-sales service centres listed will also be happy to give you the details of an after-sales service point near you.

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.

