

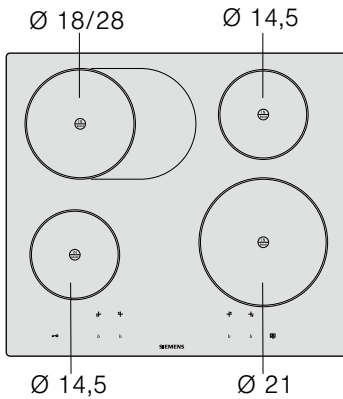


EI645EB11./EI645EB15E

**Hob**

**SIEMENS**

EI6..EB1..



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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 warnings and advice

Please read these instructions carefully. We advise you not to use the appliance until you have read them.

Keep the operation and installation instructions. If the appliance is passed on to another user, please ensure that the documentation is also passed on with it.

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

## Safety instructions

This device has been designed exclusively for home use. Only use the hob for food preparation. The appliance must not be left unsupervised while in use.

### Safe operation

To use this appliance safely, adults and children who, as a result of

- physical, sensory or mental disability,
- or lack of experience or knowledge,

are not capable of using this appliance, should not do so without the supervision of a responsible adult.

Children must be supervised to ensure that they do not play with the appliance.

### Oil and fat too hot

#### Risk of fire!!

Oil or fat that is too hot quickly catches fire. Do not leave overheated oil or fat unwatched. If the oil or fat catches fire, never use water to put it out. Extinguish the flames with a lid or a plate. Switch off the hotplate.

### Cooking food using the bain-marie method

The bain-marie method allows you to cook food in a saucepan submerged in a larger pan containing water. The water cooks the food with a gentle and constant heat, rather than directly from the heat of the hotplate. When cooking food in bain-marie, you must prevent tins, glass containers or other material from resting directly on the base of the pan containing the water, to prevent the glass on the hob and the pan from breaking due to hotplate reheating.

### Hot hob

#### Risk of burns!!

Do not touch hot hotplates. Keep children away from the hob.

#### Risk of fire!!

- Never place flammable objects on the hob
- Do not keep flammable items or aerosols in the drawers beneath the hob.

### Wet hotplates and pan bases

#### Risk of injury!!

Liquid between the bottom of the pan and the hob can produce steam pressure. Which may cause the pan to jump. Always ensure that the hotplate and the base of the pan are kept dry.

### Cracks in the hob

#### Risk of electric shock!!

Disconnect the appliance from the mains if the hob is broken or cracked.

Contact the Technical Assistance Service.

### The hotplate heats up, but the display does not work

#### Risk of burns!!

Turn off the hotplate if the indicator does not work. Contact the Technical Assistance Service.

### The hob switches off

#### Risk of fire!!

If the hob switches off automatically and cannot be used, it can subsequently switch on by itself. To avoid this the hob must be disconnected from the mains. Please contact the Technical Assistance Service.

### Do not place metal objects on the induction hotplate

#### Risk of burns!!

Do not leave knives, forks, spoons, lids or other metal objects that can heat up very quickly on the hob.

### Fan care

#### Malfunction risk!

The bottom of the hob is equipped with a fan. If there is a drawer under the hob it should not be used to store small objects or paper, since they could damage the fan or interfere with the cooling if they are sucked into it.

#### Caution!

There should be a minimum distance of 2 cm between the drawer and the fan entrance.

### Incorrect repairs

#### Risk of electric shock!!

Poor repairs are dangerous. Switch off the appliance if it is faulty. Contact the Technical Assistance Service. Repairs and the replacement of faulty connection cables may only be performed by qualified personnel from the Technical Assistance Service.

#### Caution!

This appliance complies with safety and electromagnetic compatibility standards. However, people with pacemakers must refrain from approaching the appliance when in use. It is impossible to ensure that all of these devices available on the market comply with current electromagnetic compatibility standards, and that interference which may prevent the device from working correctly will not occur. It is also possible that people with other types of devices, such as a hearing aids, could experience some discomfort.

### Switching off the hob

After each use, always turn off the hob at the main switch. Do not wait until the hob turns off automatically after the pan is removed.

### Elements that may damage the appliance

#### Caution!

- Rough pan bases may scratch the hob.
- Avoid leaving empty pots and pans on the hotplate. Doing so may cause damage.
- Do not place hot pans on the control panel, the indicator area, or the hob frame. Doing so may cause damage.
- Hard or pointed objects dropped on the hob may damage it.
- Aluminium foil and plastic containers will melt if placed on the hotplate while it is hot. The use of laminated sheeting is not recommended on the hob.

## Overview

The following table presents the most common damage caused:

| Damage    | Cause   | Measure  |
|-----------|---|--|
| Stains    | Food spillage   | Immediately remove spilt food using a glass scraper.                     |
|           | Unsuitable cleaning products                          | Only use cleaning products specifically designed for glass-ceramic hobs. |
| Scratches | Salt, sugar and sand                                  | Do not use the hob as a tray or working surface.                         |
|           | Pans with rough bottoms may scratch the glass ceramic | Check pans.  |
| Fading    | Unsuitable cleaning products                          | Only use cleaning products specifically produced for glass-ceramic hobs. |
|           | Contact with pans                                     | Lift pots and pans before moving them around.                            |
| Chips     | Sugar, substances with a high sugar content           | Immediately remove spilt food using a glass scraper.                     |

## Protecting the environment

Unpack the appliance and dispose of its packaging in such a way that no damage is caused to the environment.

### Environmentally-friendly disposal of waste products



This appliance conforms to the Waste Electrical and Electronic Equipment Directive WEEE 2002/96/EC. This directive defines the framework for recycling used appliances within European territory

### Energy-saving advice

- Always place the correct lid on the pan. Cooking with an uncovered pan will result in a four-fold increase in energy use.
- Use pans equipped with a solid, flat bottom. Curved pan bases increase energy consumption.
- The diameter of the pan base must coincide with the diameter of the hotplate. This generally means the pan base diameter is greater than that of the hotplate. If the diameter of the pan is not the same as the diameter of the hotplate, it is preferable to use a pan with a bottom that is larger in diameter than the hotplate, otherwise half the energy will be wasted. Please note: Whether the cookware manufacturer has indicated the diameter of the top of the pan.
- Choose pans of a size suited to the amount of food you are going to cook. A large pan that is only half full will use a great amount of energy.
- Use a small amount of water when cooking. This saves energy, and vegetables retain their vitamins and minerals.
- Select a lower power level.

## Induction cooking

### Advantages of induction cooking

Induction cooking represents a radical change from the traditional method of heating; the heat is generated directly in the pan. It therefore offers a number of advantages:

- Time savings for cooking and frying; since the pan is heated directly.
- Energy is saved.
- Care and cleaning are simpler. Foods that have spilt do not burn as quickly.
- Heat and safety control; the hob supplies or cuts off power immediately when the control knob is turned on. The induction hotplate stops supplying heat if the pan is removed without having previously switched it off.

### Suitable pans

#### Ferromagnetic pans

Only ferromagnetic pans are suitable for induction cooking, these may be made from:

- enamelled steel
- cast iron
- special cutlery for stainless steel induction pan

To determine whether a pan is suitable, check to see if a magnet will stick to it.

#### Special induction pans

There is another type of pan specially made for induction, the base of which is not entirely ferromagnetic. Check the diameter, since this could affect detection of the pan, as well as the cooking results.

## Unsuitable pans

Never use pans made from:

- common thin steel
- glass
- earthenware
- copper
- aluminium

## Characteristics of the pan base

The characteristics of the pan base may affect the uniformity of the cooking results. Pans made from materials which help diffuse heat, such as stainless steel sandwich pans, distribute heat uniformly, saving time and energy.

## Absence of pan or unsuitable size

If no pan is placed on the selected hotplate, or if it is made of unsuitable material or is not the correct size, the power level displayed on the hotplate indicator will flash. Place a suitable pan on the hotplate to stop the flashing. If this takes more than 90 seconds, the hotplate will switch off automatically.

## Empty pans or those with a thin base

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

## Pan detection

Each hotplate has a minimum limit for detecting pans, which varies depending on the material of the pan being used. You should therefore use the hotplate that is most suitable for the diameter of your pan.

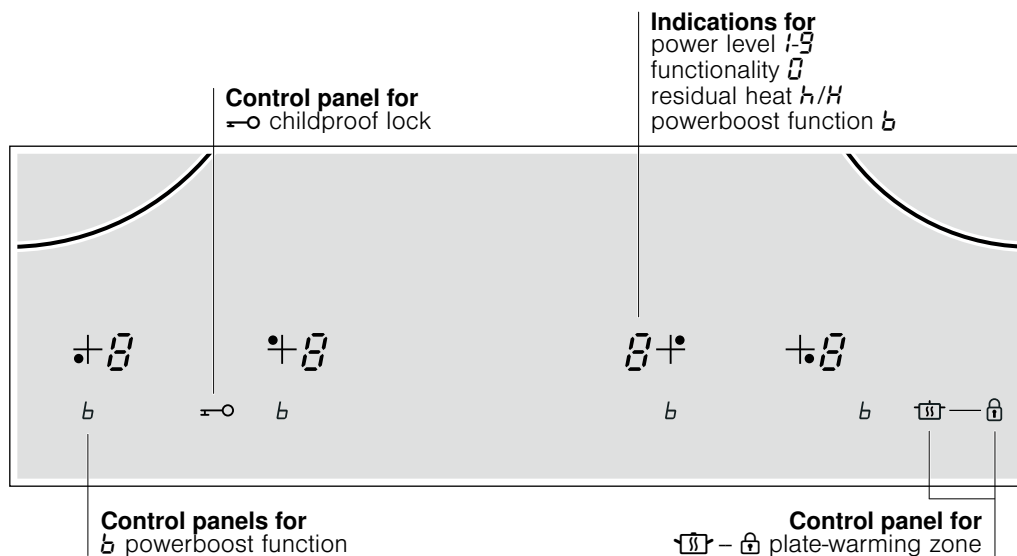
## Double or triple hotplate

These hotplates can detect pans of different sizes. Depending on the material and properties of the pan, the hotplate will adapt automatically, switching on part or all of the hotplate and supplying sufficient power to obtain good cooking results.

# Familiarise yourself with the appliance

These instructions for use are applicable to other hobs. On page 2 an overview of the models is provided, along with information on measurements.

## The control panel







## Control surfaces

Pressing a symbol activates its corresponding function.

## Notes

- The settings will not change if several symbols are pressed at the same time. This enables the programming zone to be cleaned when food is spilt.
- Always keep the control surfaces dry. Moisture can affect proper functioning.

## The hotplates

| Hotplate                         | Turning on and off  |
|----------------------------------|---|
| ○ Single hotplate                | Use a correctly sized pan.  |
| ∞ Grill plate                    | The hotplate turns on automatically when a pan the same size as its outer edges is placed on it.  |
| ○ Resistive plate-warming plate* | To turn on: switch on a hotplate. Press the  symbol, the  indicator lights up. Then press the  symbol.<br>To turn off: press the  symbol.** |

\* Turning on the hotplate: The corresponding indicator lights up. Once this has been activated, you do not need to have any other hotplate switched on.  
\*\* The residual heat warning light comes on.  
Only use pans suitable for induction cooking, see the "Appropriate cookware" section.

## Residual heat indicator

The hob has a residual heat indicator for each hotplate to show those which are still hot. Avoid touching a hotplate that displays this.

Even when switched off, the **h/H** light will remain on as long as the hotplate remains hot.

If the pan is removed before the hotplate is turned off the **h/H** indicators and the selected power level will appear alternately.

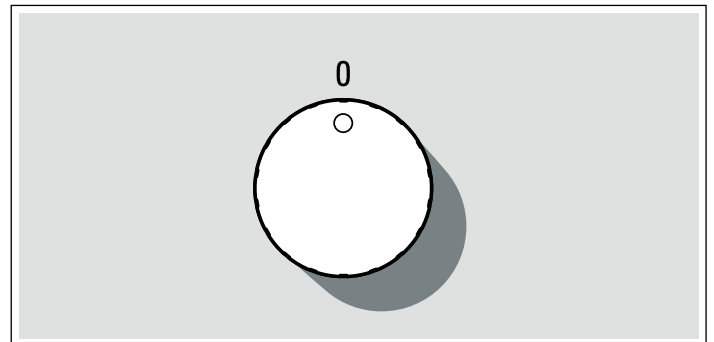
## Programming the hob

This section will show you how to program the hotplates. The table contains power levels and cooking times for several dishes.

### Selecting the power level

Turn the control to the right until reaching the desired powered level.

The selected power level lights up on the indicator.



### Switching the hob on and off

The hob is turned on and off using the controls. When the hob is switched on, the power level display lights up.

### Switch off the hotplate

Turn the control to the left until reaching level 0. The hotplate turns off and the residual heat indicator appears.

**Note:** If no pan has been placed on the induction hotplate, the selected power level flashes. After a certain time, the hotplate switches off.

### Set the hotplate

Use the controls to set the desired power level.

0 = hotplate switched off.

Power level 1 = minimum power.

Power level 9 = maximum power.

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

## Cooking guidelines

The table below contains some examples.

The cooking times depend on the power level, type, weight and quality of the food. As such they are approximate.

Power levels influence the cooking results.

Remove purées, creams and thick sauces from time to time, if they get too hot.

Use power level 9 to begin cooking.

|   | Ongoing cooking setting | Ongoing cooking time in minutes |
|---|-------------------------|---------------------------------|
| <b>Melt</b>                                 |                         |                                 |
| Chocolate, chocolate coating, butter, honey | 1-1.                    | -                               |
| Gelatine                                    | 1-1.                    | -                               |

\* Continue cooking without a lid

\*\* Uncovered

|  | Ongoing cooking setting | Ongoing cooking time in minutes |
|--|-------------------------|---------------------------------|
| <b>Heating and warming</b>   |                         |                                 |
| Stew (e.g., lentils)   | 1-2                     | -                               |
| Milk**   | 1.-2.                   | -                               |
| Sausages heated in water**   | 3-4                     | -                               |
| <b>Defrosting and heating</b>                                      |                         |                                 |
| Frozen spinach   | 2-3                     | 5-15 min                        |
| Frozen goulash   | 2-3                     | 20-30 min                       |
| <b>Slow cooking, simmering</b>                                     |                         |                                 |
| Potato pancakes  | 4-5*                    | 20-30 min                       |
| Fish   | 4 -5*                   | 10-15 min                       |
| White sauces (e.g., bechamel)                                      | 1-2                     | 3-6 min                         |
| Whipped sauces (e.g., Bearnaise, Hollandaise)                      | 3-4                     | 8-12 min                        |
| <b>Boiling, steaming, roasting</b>                                 |                         |                                 |
| Rice (with a double amount of water)                               | 2-3                     | 15-30 min                       |
| Rice pudding   | 2-3                     | 25-35 min                       |
| Unpeeled potatoes  | 4-5                     | 25-30 min                       |
| Peeled potatoes with salt  | 4-5                     | 15-25 min                       |
| Pasta  | 6 -7*                   | 6-10 min                        |
| Soups  | 3-4                     | 15-60 min                       |
| Vegetables   | 2-3                     | 10-20 min                       |
| Greens, frozen foods   | 3-4                     | 7-20 min                        |
| Cooked in a pressure cooker  | 4-5                     | -                               |
| <b>Roasting</b>  |                         |                                 |
| Meat roll  | 4-5                     | 50-60 min                       |
| Roast  | 4-5                     | 60-100 min                      |
| Goulash  | 3-4                     | 50-60 min                       |
| <b>Broil**</b>   |                         |                                 |
| Steaks, plain or breaded   | 6-7                     | 6-10 min                        |
| Frozen steaks  | 6-7                     | 8-12 min                        |
| Chops, plain or breaded  | 6-7                     | 8-12 min                        |
| Beefsteak (3 cm thick)   | 7-8                     | 8-12 min                        |
| Chicken breast (2 cm thick)  | 5-6                     | 10-20 min                       |
| Frozen chicken breast  | 5-6                     | 10-30 min                       |
| Fish and fish fillet without breading                              | 5-6                     | 8-20 min                        |
| Fish and fish fillet with breading                                 | 6-7                     | 8-20 min                        |
| Frozen breaded fish (e.g., fish fingers)                           | 6-7                     | 8-12 min                        |
| Prawns and shrimps   | 7-8                     | 4-10 min                        |
| Frozen meals (e.g., stir-fries)                                    | 6-7                     | 6-10 min                        |
| Crepes   | 6-7                     | fry one portion at a time       |
| Omelette   | 3-4                     | fry one portion at a time       |
| Fried eggs   | 5-6                     | 3-6 min                         |
| <b>Frying**</b> (150-200g per serving with 1-2 l. of oil)          |                         |                                 |
| Frozen foods (e.g., French fries, chicken nuggets)                 | 8-9                     | fry one portion at a time       |
| Frozen croquettes  | 7-8                     |                                 |
| Meatballs  | 7-8                     |                                 |
| Meat (e.g., chicken pieces)  | 6-7                     |                                 |
| Fish, in breadcrumbs or batter                                     | 6-7                     |                                 |
| Greens, mushrooms, in breadcrumbs or batter (e.g., baby mushrooms) | 6-7                     |                                 |
| Confectionary products (e.g., fritters, fruit in batter)           | 4-5                     |                                 |

\* Continue cooking without a lid



\*\* Uncovered


# Childproof lock

The hob can be protected against being accidentally turned on, to ensure that children do not switch on the hotplates.

## Activating and deactivating the childproof lock.




The range must be turned off.

To turn on: press and hold the  symbol for approx. 4 seconds. The  indicator lights up for 10 seconds. The range is locked.

To turn off: press and hold the  symbol for approx. 4 seconds. The lock is now deactivated.

## The hob is locked

If a hotplate is programmed with the hob locked, the following will occur:

- On the hotplate's indicator,  will flash or the residual heat indicator will flash alternately with .
- The indicator light over the symbol  will come on.

Switch off the hotplate. Switch off the lock.


## Activating and deactivating the childproof lock

With this function, the childproof lock automatically activates when a hob is switched off.


### Activating and deactivating

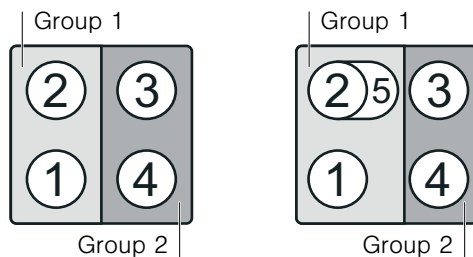
See the "Basic Settings" section.

# The Powerboost Function



The Powerboost function can be used to heat food more quickly than using the power level .

## Use limitations



This function may be used for all hotplates, provided that the other hotplate in the same group is not switched on (see figure). Otherwise,  and the power level will flash on the selected hotplate display; the previously selected power level will then be automatically set, without turning on the function.



## To activate

1. Select the desired power level.
2. Press the  symbol which controls the selected hotplate. The  indicator lights up. The function has been turned on.

## To deactivate


Press the  symbol. The  symbol switches off. The Powerboost function has been deactivated.

**Note:** In certain circumstances, the Powerboost function may turn off automatically in order to protect the electronic components inside the hob.

# Automatic time limitation

If the hotplate remains in use for a long time and no changes are made in the settings, the automatic time limitation function is triggered.

The hotplate stops heating. The   symbol and the residual heat indicator  flash alternatively in the display.

When the control is turned to setting 0, the  indicator goes off. The hotplate can now be reset.

When the automatic time function is used, it is governed by the selected power level (from 1 to 10 hours).



# Basic settings

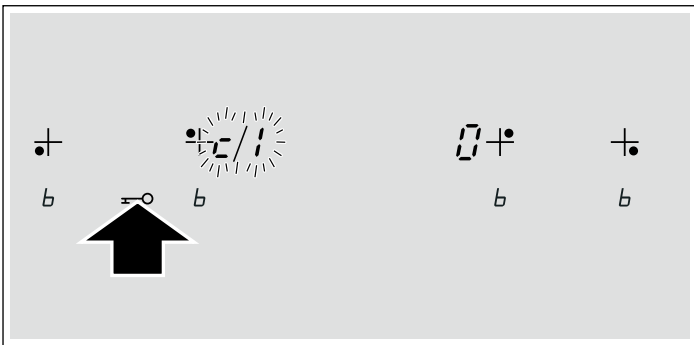
The device has several basic settings. These settings may be adapted to the user's individual needs.

| Indicator | Function  |
|-----------|---|
|           | <b>Childproof lock</b><br>Deactivated.*<br>Activated.                                 |
|           | <b>Sound signals</b><br>Most sounds off.<br>Some sounds off.<br>All beeps activated.* |
|           | <b>Return to basic settings</b><br>Personal settings.*<br>Return to factory settings. |

\*Factory settings

## To access the basic settings

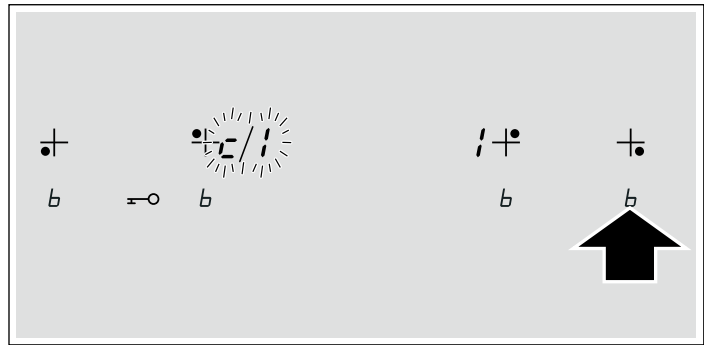
1. Switch on the front left-hand side hotplate to power level 1.
2. In the next 10 seconds, press the symbol for 4 seconds.



is displayed on the left of the screen and on the right.

3. Press the symbol until the indicator for the required function is displayed.

4. Then select the required setting with the symbol on the lower left-hand hotplate and the symbol on the lower right-hand hotplate.



The new setting appears in the penultimate hotplate display.

5. Press the symbol for 4 seconds.  
The settings will have been properly saved.

### Exit the basic settings without changing them

Switch off the hob and reset it.

# Care and cleaning

The advice and warnings contained in this section aim to guide you in cleaning and maintaining the hob, so that it is kept in the best possible condition

## Hob

### Cleaning

Clean the hob after each use. This prevents food remains left on the surface from burning. Wait until the hob is cold enough before attempting to clean it.

Only use cleaning products specifically designed for glass-ceramic hobs. Follow the instructions provided on the packaging.

Do not use:

- Abrasive products
- heavy-duty cleaners, like oven sprays and stain removers

- Pads that may scratch
- High-pressure or steam cleaners

### Glass scraper

Remove dried-on food remains using a glass scraper.

1. Release the scraper safety catch
2. Use the blade to clean the hob surface

Do not attempt to clean the hob surface with the base of the scraper. This could result in scratching.

### Risk of injury!!

The blade is extremely sharp. Risk of cuts. Protect the blade when not in use. Replace the blade immediately when any imperfections are found.

## Care of the appliance

Apply an additive to protect and preserve the hob. Follow the advice and warnings provided with the product.

## Hob frame

In order to avoid damage to the hob frame, follow the indications below:

- Use only slightly soapy hot water
- Do not use sharp or abrasive products
- Do not use a glass scraper

# Fixing malfunctions

Malfunctions are usually due to small details. Before calling the Technical Assistance Service, you should consider the following advice and warnings.

| Indicator   | Malfunction   | Solution   |
|---|---|--|
| none  | The electric power supply has been cut off.<br>The appliance has not been correctly connected following the connection diagram.<br>Electronic system malfunction. | Use other electrical appliances to check whether there has been a power cut.<br>Check that the appliance has been connected correctly according to the connection diagram.<br>If in the above checks, the malfunction is not resolved, contact the Technical Assistance Service. |
| <i>E</i> flashes  | The control panel is damp or an object is resting on it.  | Dry the control panel area or remove the object.   |
| <i>E<sub>r</sub></i> + number /<br><i>d</i> + number /<br><i>E</i> + number | Electronic system malfunction.  | Unplug the hob from the mains. Wait about 30 seconds before plugging it in again.*   |
| <i>F0</i> / <i>F9</i>   | There is an internal error in the operation.  | Unplug the hob from the mains. Wait about 30 seconds before plugging it in again.*   |
| <i>F2</i>   | The electronic system has overheated and the corresponding hotplate has been switched off.  | Turn the control to the 0 setting. Wait until the electronic system has cooled down sufficiently before switching the hotplate back on.*   |
| <i>F4</i>   | The electronic system has overheated and all hotplates have been switched off.  | Turn the controls to the 0 setting. Wait until the electronic system has cooled down sufficiently before switching it back on.*  |
| <i>U1</i>   | Supply voltage outside normal operating limits.   | Please contact your local electricity company.   |
| <i>U2</i> / <i>U3</i>   | The hotplate has overheated and has switched off in order to protect its cooking surface.   | Wait until the electronic system has cooled down sufficiently before switching it back on.   |

\* If the warning persists call the Technical Assistance Service.

**Do not rest hot pans on the control panel.**

## Normal noise while the appliance is working

Induction heating technology is based on the creation of electromagnetic fields that generate heat directly at the base of the pan. Depending on how the pan has been manufactured, these may produce certain noises or vibrations such as those described below:

### A deep humming sound as in a transformer

This noise is produced when cooking on a high power level. It is caused by the amount of energy transferred from the hob to the pan. The noise disappears or becomes faint when the power level is lowered.

### A low whistling sound

This noise is produced when the pan is empty. It disappears when water or food is added to the pan.

### A crackling sound

This noise occurs in pans which are made from different materials superimposed on one another. It is caused by the vibrations that occur adjoining surfaces of the different superimposed materials. The noise comes from the pan. The amount of food and cooking method can vary.

## A high-pitched whistling sound

This noise is produced mainly in pans made from different materials superimposed on one another, and it occurs when such pans are heated at maximum power on two hotplates at the same time. The whistling disappears or becomes fainter as soon as the power level is lowered.

### Noise from the fan

For proper use of the electronic system, the temperature of the hob must be controlled. For this purpose, the hob has a fan that starts working after detecting excess temperatures at different power levels. The fan may also work due to inertia after the hob has been switched off, if the temperature detected is still too high.

The noises described are normal, they are part of induction heating technology and not a sign of malfunction.

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# Technical Assistance Service

Our Technical Assistance Service is available for repairs to the appliance, for spare parts or accessories, and to answer any queries in connection with our products or services. The Technical Assistance Service contact details are provided in the attached documentation.

## **Product number and serial number**

When requesting our technical services, the appliance's product number (E-Nr.) and serial number (FD-Nr.) should be provided. These codes are found on the technical characteristics label attached underneath the range and also in the appliance documentation.

The Technical Assistance Service is not free of charge in the event of misuse, even if the appliance is still within the guarantee period.

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