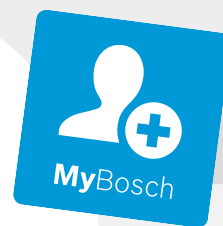




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Hob

PKF375FP2E

[en] User manual

PKF375FP2E

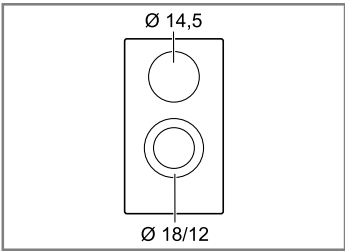


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1 Safety

Observe the following safety instructions.

1.1 General information

- Read this instruction manual carefully.
- Keep the instructions, the appliance pass and the product information safe for future reference or for the next owner.
- Do not connect the appliance if it has been damaged in transit.

1.2 Intended use

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

Only use this appliance:

- To prepare meals and drinks.
- Under supervision. Never leave the appliance unattended when cooking for short periods.
- In private households and in enclosed spaces in a domestic environment.
- Up to an altitude of max. 2000 m above sea level.

Do not use the appliance:

- With an external timer or a separate remote control. This does not apply if operation with appliances included in EN 50615 is switched off.

1.3 Restriction on user group

This appliance may be used by children aged 8 or over and by people who have reduced physical, sensory or mental abilities or inadequate experience and/or knowledge, provided that they are supervised or have been instructed on how to use the appliance safely and have understood the resulting dangers.

Children must not play with the appliance. Children must not perform cleaning or user maintenance unless they are at least 15 years old and are being supervised.

Keep children under the age of 8 years away from the appliance and power cable.

1.4 Safe use

WARNING – Risk of fire!

Leaving fat or oil cooking on an unattended hob can be dangerous and may lead to fires.

- ▶ Never leave hot oil or fat unattended.
- ▶ Never attempt to extinguish a fire using water; instead, switch off the appliance and then cover with a lid or a fire blanket.

The cooking surface becomes very hot.

- ▶ Never place flammable objects on the cooking surface or in its immediate vicinity.
- ▶ Never place objects on the cooking surface.

The appliance will become hot.

- ▶ Do not keep combustible objects or aerosol cans in drawers directly underneath the hob.

Hob covers can cause accidents, for example due to overheating, catching fire or materials shattering.

- ▶ Do not use hob covers.

Food may catch fire.

- ▶ The cooking process must be monitored. A short process must be monitored continuously.

⚠ WARNING – Risk of burns!

The appliance and its parts that can be touched become hot during use, particularly the hob surround, if fitted.

- ▶ Caution should be exercised here in order to avoid touching heating elements.
- ▶ Young children under 8 years of age must be kept away from the appliance.

Hob protective grilles may cause accidents.

- ▶ Never use hob protective grilles.

The appliance becomes hot during operation.

- ▶ Allow the appliance to cool down before cleaning.

⚠ WARNING – Risk of electric shock!

Incorrect repairs are dangerous.

- ▶ Repairs to the appliance should only be carried out by trained specialist staff.
- ▶ Only use genuine spare parts when repairing the appliance.
- ▶ If the power cord of this appliance is damaged, it must be replaced with a special connection cable, which is available from the manufacturer or his Customer Service.

If the appliance or the power cord is damaged, this is dangerous.

- ▶ Never operate a damaged appliance.
- ▶ If the surface is cracked, you must switch off the appliance in order to prevent a possible electrical shock. To do this, switch off the appliance via the fuse in the fuse box rather than at the main switch.

- ▶ If the appliance or the power cable is damaged, immediately switch off the fuse in the fuse box.

- ▶ Call customer services. → *Page 14*

An ingress of moisture can cause an electric shock.

- ▶ Do not use steam- or high-pressure cleaners to clean the appliance.

The insulation on cables of electrical appliances may melt if it touches hot parts of the appliance.

- ▶ Never bring electrical appliance cables into contact with hot parts of the appliance.

⚠ WARNING – Risk of injury!

Saucepans may suddenly jump due to liquid between the saucepan base and the hotplate.

- ▶ Always keep hotplates and saucepan bases dry.

⚠ WARNING – Risk of suffocation!

Children may put packaging material over their heads or wrap themselves up in it and suffocate.

- ▶ Keep packaging material away from children.
- ▶ Do not let children play with packaging material.

Children may breathe in or swallow small parts, causing them to suffocate.

- ▶ Keep small parts away from children.
- ▶ Do not let children play with small parts.

2 Preventing material damage

ATTENTION!

Rough pot and pan bases will scratch the ceramic.

- ▶ Check your cookware.

Boiling pans dry may damage cookware or the appliance.

- ▶ Never place empty pans on a heated hotplate or allow to boil dry.

Incorrectly positioned cookware can cause the appliance to overheat.

- ▶ Never place hot pots or pans on the controls or the hob surround.

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

- ▶ Do not let hard or pointed objects fall onto the hob. Non heat-resistant materials will melt on heated hotplates.
- ▶ Do not use oven protective foil.
- ▶ Do not use aluminium foil or plastic containers.

2.1 Overview of the most common damage

Here you can find the most common types of damage and tips on how to avoid them.

Damage	Cause	Measure
Stains	Food boiling over	Remove boiled-over food immediately with a glass scraper.
Stains	Unsuitable cleaning products	Only use cleaning products that are suitable for glass ceramic.
Scratches	Salt, sugar or sand	Do not use the hob as a work surface or storage space.
Scratches	Rough pot or pan bases	Check your cookware.
Discolouration	Unsuitable cleaning products	Only use cleaning products that are suitable for glass ceramic.

Damage	Cause	Measure
Discoloration	Pan abrasion, e.g. aluminium	Lift pots and pans to move on the hob.

Damage	Cause	Measure
Blisters	Sugar or food with a high sugar content	Remove boiled-over food immediately with a glass scraper.

3 Environmental protection and saving energy

3.1 Disposing of packaging

The packaging materials are environmentally compatible and can be recycled.

- Sort the individual components by type and dispose of them separately.

3.2 Saving energy

If you follow these instructions, your appliance will use less energy.

Select the cooking zone to match the size of your pan. Centre the cookware on the hob.
Use cookware whose base diameter is the same diameter as the hotplate.

Tip: Cookware manufacturers often give the upper diameter of the saucepan. It is often larger than the base diameter.

- Unsuitable cookware or incompletely covered cooking zones consume a lot of energy.

Cover saucepans with suitable lids.

- Cooking without a lid consumes considerably more energy.

Lift lids as infrequently as possible.

- When you lift the lid, a lot of energy escapes.

Use a glass lid.

- You can see into the pan through a glass lid without having to lift it.

Use pots and pans with flat bases.

- Uneven bases increase energy consumption.

Use cookware suited to the quantity of food.

- Large items of cookware containing little food need more energy to heat up.

Cook with only a little water.

- The more water that is contained in cookware, the more energy is required to heat it up.

Turn down to a lower power level early on. Use a suitable ongoing power level.

- If you use an ongoing power level that is too high, you will waste energy.

Take advantage of the hob's residual heat. With longer cooking times switch off the hotplate 5-10 minutes before the end of cooking.

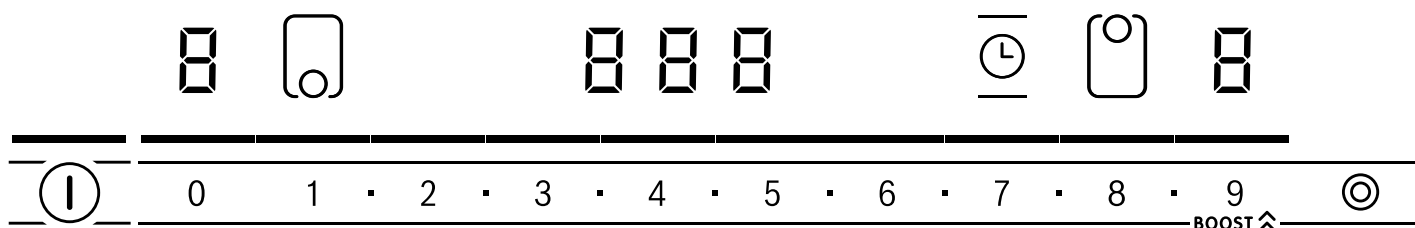
- Unused residual heat increases energy consumption.

4 Familiarising yourself with your appliance

The instruction manual is the same for various different hobs. You can find the hob dimensions in the overview of models. → Page 2

4.1 Control panel

You can use the control panel to configure all functions of your appliance and to obtain information about the operating status.



Indicators/symbols

The displays show selected values and functions.

Display	Name
1 - 9	Heat settings
H / h	Residual heat
b	PowerBoost function
8 8	Timer

Touch fields

Touch fields are touch-sensitive surfaces. To select a function, touch the relevant field.

ATTENTION!

Incorrectly positioned cookware can cause the appliance to overheat.

- ▶ Never place hot pots or pans on the controls or the hob surround.

Touch field	Name
①	Main switch
□	Hotplate selection
Numbers 1 to 9	Control panel
⊙	Activating the dual-circuit hotplate
⌚	Time-setting options/childproof lock
BOOST ⬆	PowerBoost function

Note: Always keep the control panel dry. Moisture impairs the function.

4.2 Hotplates

You can find an overview of the different connections for the hotplates here.

If you activate the connections, the relevant displays light up.

	Hotplate	Activating and deactivating
○	Single-circuit hotplate	
⊙	Dual-circuit hotplate	Select the hotplate and press ⊙.

4.3 Residual heat indicator

The hob has a two-stage residual heat indicator for each hotplate. Do not touch the hotplate while the residual heat indicator is lit up.

Display	Meaning
H	The hotplate is so hot that you can keep small dishes warm or melt cooking chocolate.
h	The hotplate is hot.

5 Basic operation

5.1 Switching the hob on and off

You can use the main switch to switch the hob on and off.

Switching on the hob

- ▶ Press ①.
- ✓ An audible signal sounds.
- ✓ The light bar above ① lights up.
- ✓ The displays for the control panel and the power level display ② light up.
- ✓ The hob is ready for use.

Switching off the hob

- ▶ Press ① until the light bar above ① and the power level display go out.
- ✓ All hotplates are switched 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 10-60 seconds.
- The settings remain stored for 4 seconds after the hob has been switched off. If you switch the hob back on during this time, it will operate using the stored settings.

5.2 Setting the hotplates

You can adjust the heat setting of the hotplate on the control panel.

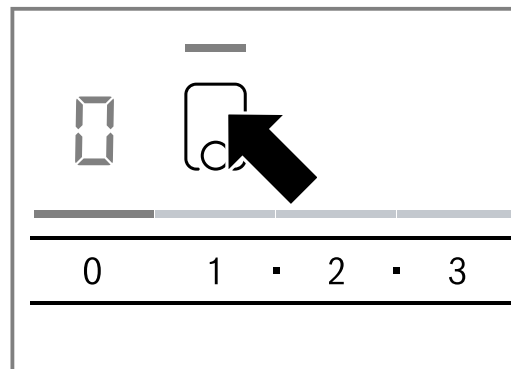
Power level	
1	Lowest setting
9	Highest setting
.	Every power level has an intermediate setting, e.g. 4.

Notes

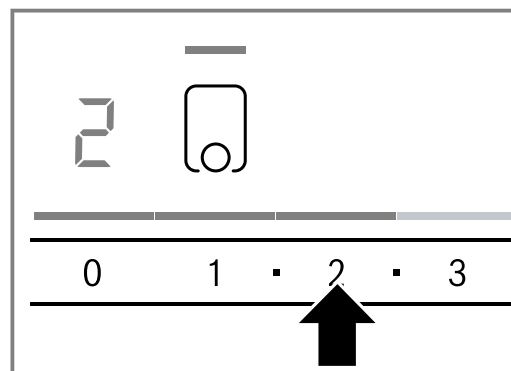
- Dark areas in the glow pattern of the hotplate are part of the technical design. They do not affect the functionality of the hotplate.
- The hotplate regulates the temperature by switching the heat on and off. The heat may also switch on and off when at the highest setting.
 - This protects easily damaged components from overheating.
 - The appliance is protected against electrical overload.
 - Better cooking results are achieved.
- With multi-circuit hotplates, the heating of the inner filament circuits and the heating of the connections may switch on and off at different times.

Selecting heat settings

1. Use ② or ③ to select the hotplate.



- ✓ ② lights up brightly on the power level display.
2. Select the required power level on the control panel.



Changing heat settings

1. Use ② or ③ to select the hotplate.
2. Select the required power level on the control panel.

Switching off the hotplate

1. Use ② or ③ to select the hotplate.
 2. Set 0 on the control panel.
- ✓ After approx. 10 seconds, the residual heat indicator appears.

Note: The hotplate that was last selected remains activated. You can adjust the hotplate without selecting it again.

5.3 Recommended cooking settings

You can find an overview of different foods with appropriate power levels here. The cooking time varies depending on the type, weight, thickness and quality of the food. The ongoing power level depends on the cookware used.

Cooking tips

- To bring food to the boil, use heat setting 9.
- Stir thick liquids occasionally.
- Food that needs to be seared quickly or that initially loses a lot of liquid during frying should be fried in small portions.
- Tips for saving energy when cooking. → Page 5

Melting

Food	Ongoing cooking setting	Ongoing cooking time in minutes
Chocolate, cooking chocolate	1-1.	-
Butter, honey, gelatine	1-2	-

Heating or keeping warm

Stew, e.g. lentil stew	1-2	-
Milk ¹	1.-2.	-
Sausages in water ¹	3-4	-

¹ Prepare the dish without the lid.

Defrosting and heating

Spinach, frozen	2.-3.	10-20
Goulash, frozen	2.-3.	20-30

Poaching or simmering

Dumplings ^{1,2}	4.-5.	20-30
Fish ^{1,2}	4-5	10-15
White sauce, e.g. béchamel	1-2	3-6
Whisked sauces, e.g. sauce béarnaise or hollandaise	3-4	8-12

¹ Bring the water to the boil with the lid on.

² Continue to cook the dish without a lid.

Boiling, steaming or stewing

Rice with double the volume of water	2-3	15-30
Rice pudding	1.-2.	35-45
Unpeeled boiled potatoes	4-5	25-30
Boiled potatoes	4-5	15-25
Pasta, noodles ^{1,2}	6-7	6-10
Stew, soup	3.-4.	15-60
Vegetables, fresh	2.-3.	10-20
Vegetables, frozen	3.-4.	10-20
Food in a pressure cooker	4-5	-

¹ Bring the water to the boil with the lid on.

² Continue to cook the dish without a lid.

Braising

Roulades	4-5	50-60
----------	-----	-------

Pot roast	4-5	60-100
Goulash	2.-3.	50-60

Frying with a little oil

Fry food without a lid.

Escalope, plain or breaded	6-7	6-10
Escalope, frozen	6-7	8-12
Chops, plain or breaded ¹	6-7	8-12
Steak, 3 cm thick	7-8	8-12
Patties, 3 cm thick ¹	4.-5.	30-40
Hamburgers, 2 cm thick ¹	6-7	10-20
Poultry breast, 2 cm thick ¹	5-6	10-20
Poultry breast, frozen ¹	5-6	10-30
Fish or fish fillet, plain	5-6	8-20
Fish or fish fillet, breaded	6-7	8-20
Fish or fish fillet, breaded and frozen, e.g. fish fingers	6-7	8-12
Scampi, prawns	7-8	4-10
Vegetables or mushrooms, fresh, sautéing	7-8	10-20
Vegetables or meat in strips cooked Asian-style	7.-8.	15-20
Stir fry, frozen	6-7	6-10
Pancakes	6-7	One by one
Omelette	3.-4.	One by one
Fried eggs	5-6	3-6

¹ Turn the dish several times.

Deep-frying

Deep-fry food in 1-2 l oil in batches, 150-200 g per batch. Cook the food without a lid.

Frozen products, e.g. chips or chicken nuggets	8-9	-
Croquettes, frozen	7-8	-
Meat, e.g. chicken	6-7	-
Fish, breaded or battered	5-6	-
Vegetables or mushrooms, breaded or battered	5-6	-
Tempura		
Small pastries, e.g. doughnuts, fruit in batter	4-5	-

6 PowerBoost function

You can use the PowerBoost function to heat up large volumes of water even faster than with power level 9. The PowerBoost function is only available on hotplates marked with **BOOST** .

6.1 Switching on PowerBoost

WARNING – Risk of fire!

Oil and fat heat up quickly with the PowerBoost function. Oil and fat ignite quickly if overheated.

► When cooking, never leave the hob unattended.

Requirement: With dual-circuit hotplates, the second filament circuit has to be activated for use with the PowerBoost function.

1. Use or to select the hotplate.
 2. Set power level 9.
 3. Press power level 9 again.
- ✓ The **b** display lights up.

6.2 Switching off PowerBoost

If you do not switch off the PowerBoost function, the PowerBoost function is automatically switched off after a certain period of time. The hotplate switches back to power level 9.

1. Use or to select the hotplate.
 2. Select any ongoing power level.
- ✓ The **b** display goes out.

7 Childproof lock

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

7.1 Activating the childproof lock

Requirement: The hob is switched off.

- ▶ Press and hold for approx. 4 seconds.
- ✓ lights up for approx. 10 seconds.
- ✓ The hob is locked.

7.2 Deactivating the childproof lock

Requirement: The hob is switched off.

- ▶ Press and hold for approx. 4 seconds.
- ✓ The lock is released.

7.3 Automatic childproof lock

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

The automatic childproof lock can be activated in the basic settings. → *Page 11*

8 Time-setting options

Your appliance has different time-setting options which can be used to set a cooking time or a kitchen timer.

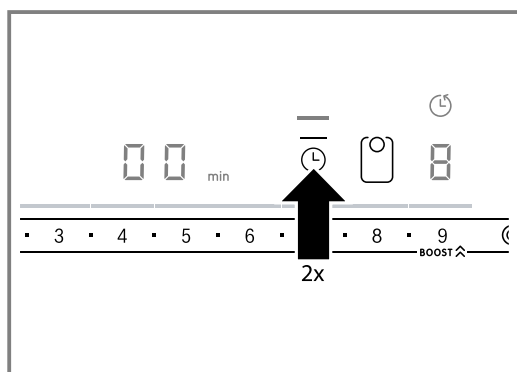
8.1 Cooking time

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

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

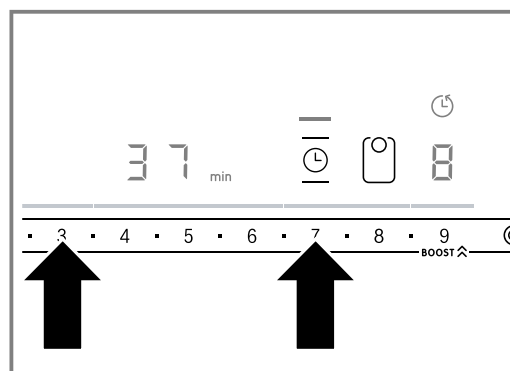
Setting the cooking time

1. Use or to select the hotplate.
2. Set the required power level.
3. Press twice.



- ✓ lights up.
- ✓ **00 min.** lights up on the timer display.

4. Within the next 10 seconds, set the required cooking time on the control panel.



- ✓ The cooking time counts down. If you have set a cooking time for more than one hotplate, the cooking time of the selected hotplate is displayed.
- ✓ When the cooking time has elapsed, the hotplate switches off. A signal sounds and **00** flashes on the display for 10 seconds. The display flashes.

Changing or cancelling the cooking time

1. Use or to select the hotplate.
2. Press .
3. On the control panel, change the cooking time or set it to **00**.

Switching off the continuous signal

You can switch the signal off manually.

- ▶ Press any touch field.
- ✓ The displays go out and the signal tone stops.

Automatic timer

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

Switch on the automatic timer in the basic settings.
→ Page 11

Tip: The automatic timer is valid for all hotplates. You can reduce or delete the cooking time for individual hotplates. → Page 9

8.2 Kitchen timer

You can set a time of up to 99 minutes after which a signal will then sound. The kitchen timer runs independently of all other settings.

Setting the kitchen timer

1. Press  repeatedly until  lights up.
- ✓  lights up on the timer display.
2. Set the desired time on the control panel.
- ✓ The time counts down.
- ✓ When the time has elapsed, a signal sounds.  lights up on the timer display for 10 seconds.
- ✓  flashes.

Setting the correct time

1. Press  repeatedly until  lights up.
2. Set the time on the control panel again.

Switching off the timer signal

You can switch the signal off manually.

- ▶ Press any touch field.
- ✓ The display goes out and the signal tone stops.

8.3 Stopwatch function

The stopwatch function displays the time which has passed since activating the function.

The stopwatch function only works when the hob is switched on. When the hob is switched off, the stopwatch function is switched off as well.

Switching on the stopwatch function

1. Press  repeatedly until  lights up.
- ✓  appears on the timer display.
2. Press anywhere on the control panel.
- ✓ The time measurement begins.
- ✓ Seconds are displayed during the first minute, then minutes.

Switching off the stopwatch function

1. Press  repeatedly until  lights up.
2. Press anywhere on the control panel.
- ✓ The timer display goes out.

9 Automatic switch-off

If you do not change the settings of a hotplate for a long time, automatic switch-off will be activated. When the hotplate switches off depends on the heat setting selected (1 to 10 hours).

The heat to the hotplate is switched off. *FB* and the residual heat indicator *H/h* flash alternately on the hotplate display.

9.1 Continuing cooking after automatic switch-off

1. Press any touch field.
- ✓ The display goes out.
2. Set the required power level for the hotplate again.

10 Energy consumption display

This function indicates the total amount of energy consumed between switching the hob on and switching it off again.

Once switched off, the energy consumption is displayed in kilowatt hours, e.g. 1.08 kWh, for 10 seconds.

The accuracy of the display depends on various factors such as the voltage quality of the power supply.

The display can be activated in the basic settings.

→ Page 11

11 Basic settings

You can configure the appliance to meet your needs.

11.1 Overview of the basic settings

This is where you can find an overview of the basic settings and the factory preset values.

Display	Selection
$c\ i$	Automatic childproof lock $\square$ – Switched off. ¹ i – Switched on. 2 – Manual and automatic childproof lock are switched off.
$c\ 2$	Signal tone $\square$ – Confirmation signal and operating error signal are switched off. The main switch signal remains switched on. i – Only the operating error signal is switched on. 2 – Only the confirmation signal is switched on. 3 – Confirmation signal and operating error signal are switched on. ¹
$c\ 3$	Energy consumption display Ask your electricity supplier what the mains voltage is. $\square$ – Consumption display is switched off. ¹ i – Consumption display at mains voltage of 230 V. 2 – Consumption display at mains voltage of 400 V. 3 – Consumption display at mains voltage of 220 V. 4 – Consumption display at mains voltage of 240 V.
$c\ 5$	Automatic timer $\square\square$ – Switched off. ¹ $i-99$ – Cooking time after which the hotplates switch off.
$c\ 6$	Duration of the timer end signal i – 10 seconds. ¹ 2 – 30 seconds. 3 – 1 minute.
$c\ 7$	Activating the heating elements $\square$ – Switched off. i – Switched on. 2 – The last setting before switching off the hotplate. ¹

¹ Factory setting

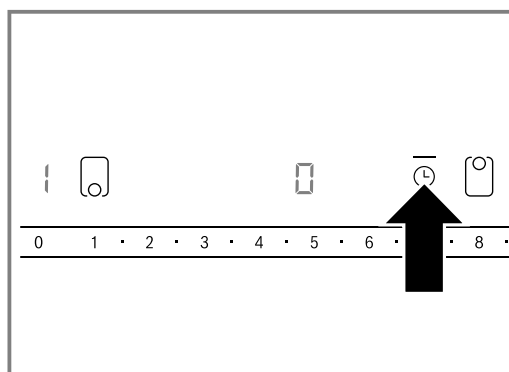
Display	Selection
$c\ 9$	Time for selecting hotplates $\square$ – Unlimited: The last hotplate selected can always be adjusted without having to select it again. ¹ i – You can adjust the last hotplate selected within 10 seconds after selecting it. After this time you have to select the hotplate again before adjusting it.
$c\ \square$	Resetting to the factory settings $\square$ – Switched off. ¹ i – Switched on.

¹ Factory setting

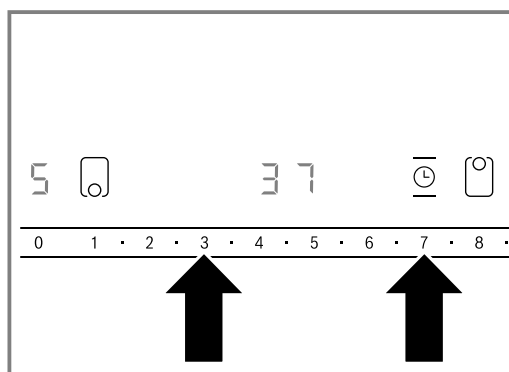
11.2 Changing basic settings

Requirement: The hob is switched off.

- Press ⏸ .
- Within the next 10 seconds, press and hold ⏸ for 4 seconds.



- ✓ c and i flash alternately on the left-hand display.
 - ✓ $\square$ lights up on the right-hand display.
- Press ⏸ repeatedly until the required display appears.
 - Set the desired value on the control panel.



- Press and hold ⏸ for 4 seconds.
- ✓ The setting is activated.

Tip: To exit the basic settings, switch off the hob using ⏸ . Switch the hob on again and set it again.

12 Cleaning and servicing

To keep your appliance working efficiently for a long time, it is important to clean and maintain it carefully.

12.1 Cleaning products

You can obtain suitable cleaning products and glass scrapers from customer service, the online shop or a retailer.

ATTENTION!

Unsuitable cleaning products may damage the surfaces of the appliance.

- ▶ Never use unsuitable cleaning products.

Unsuitable cleaning products

- Undiluted detergent
- Detergent intended for dishwashers
- Abrasive cleaners
- Aggressive cleaning products such as oven spray or stain remover
- Abrasive sponges
- High-pressure or steam jet cleaners

12.2 Cleaning the glass ceramic

Clean the hob after every use to stop cooking residues from getting burnt on.

Note: Note the information on unsuitable cleaning products. → *Page 12*

Requirement: The hob has cooled down.

1. Remove heavy soiling using a glass scraper.
2. Clean the hob with a cleaning product for glass ceramic.
Follow the cleaning instructions on the product packaging.

Tip: You can achieve good cleaning results using a special sponge for glass ceramic.

12.3 Cleaning the hob surround

Clean the hob frame after use if dirty or stained.

Notes

- Note the information on unsuitable cleaning products. → *Page 12*
 - Do not use the glass scraper.
1. Clean the hob frame with hot soapy water and a soft cloth.
Wash new sponge cloths thoroughly before use.
 2. Dry with a soft cloth.

13 Troubleshooting

You can rectify minor faults on your appliance yourself. Read the troubleshooting information before contacting after-sales service. This will avoid unnecessary costs.

WARNING – Risk of injury!

Improper repairs are dangerous.

- ▶ Repairs to the appliance should only be carried out by trained specialist staff.
- ▶ If the appliance is defective, call Customer Service.

WARNING – Risk of electric shock!

Incorrect repairs are dangerous.

- ▶ Repairs to the appliance should only be carried out by trained specialist staff.
- ▶ Only use genuine spare parts when repairing the appliance.

- ▶ If the power cord of this appliance is damaged, it must be replaced with a special connection cable, which is available from the manufacturer or his Customer Service.

WARNING – Risk of burns!

The hotplate heats up but the display does not work.

- ▶ Switch off the fuse in the fuse box.
- ▶ Call the customer service.

WARNING – Risk of fire!

The hob switches off automatically and can no longer be operated. It may switch on unintentionally at a later point.

- ▶ Switch off the fuse in the fuse box.
- ▶ Call the customer service.

13.1 Information on display panel

Fault	Cause and troubleshooting
None	There has been a power cut. 1. Check the household fuse for the appliance. 2. Check whether there has been a power failure by trying other electrical appliances.
All displays flash	The control panel is wet or objects are lying on it. ▶ Dry the control panel or remove the object.

Fault	Cause and troubleshooting
F 2	Several hotplates have been used over a prolonged period at high power settings. The hotplate has been switched off to protect the electronics. 1. Wait a while. 2. Touch any touch field. ✓ When the message no longer appears, the electronics have cooled down sufficiently. You can continue to cook.
F 4	Despite being switched off by F 2 , the electronics have become hot again. All hotplates have therefore been switched off. 1. Wait a while. 2. Touch any touch field. ✓ When the message no longer appears, the electronics have cooled down sufficiently. You can continue to cook.
F 5 and the heat setting flash alternately. A signal sounds.	Hot pot near the control panel. There is a risk that the electronics will overheat. ► Remove the pan. ✓ The display goes out shortly afterwards.
F5 and audible signal	Hot pot near the control panel. The hotplate has been switched off to protect the electronics. 1. Remove the pot. 2. Wait a while. 3. Touch any touch field. ✓ When the message no longer appears, the electronics have cooled down sufficiently. You can continue to cook.
F 8	The hotplate was on for too long and has switched off automatically. You can switch the hotplate back on again immediately.
dE and hotplates do not heat up	Demo mode is activated. 1. Disconnect the appliance from the power supply for 30 seconds by briefly switching off the circuit breaker in the fuse box. 2. Touch any touch field within the next three minutes.
A message with "E" appears on the display, e.g. E0111.	The electronics have detected a fault. 1. Switch the appliance off and on again. ✓ If the fault was a one-off, the message disappears. 2. If the message appears again, call the after-sales service. Please specify the exact error message when calling. → "Customer Service", Page 14

14 Disposal

Find out here how to dispose of old appliances correctly.

14.1 Disposing of old appliance

Valuable raw materials can be reused by recycling.

1. Unplug the appliance from the mains.
 2. Cut through the power cord.
 3. Dispose of the appliance in an environmentally friendly manner.
- Information about current disposal methods are available from your specialist dealer or local authority.



This appliance is labelled in accordance with European Directive 2012/19/EU concerning used electrical and electronic appliances (waste electrical and electronic equipment - WEEE).

The guideline determines the framework for the return and recycling of used appliances as applicable throughout the EU.

15 Customer Service

If you have any queries on use, are unable to rectify faults on the appliance yourself or if your appliance needs to be repaired, contact Customer Service. Function-relevant genuine spare parts according to the corresponding Ecodesign Order can be obtained from Customer Service for a period of at least 10 years from the date on which your appliance was placed on the market within the European Economic Area.

Note: Under the terms of the manufacturer's warranty the use of Customer Service is free of charge.

Detailed information on the warranty period and terms of warranty in your country is available from our after-sales service, your retailer or on our website.

If you contact Customer Service, you will require the product number (E-Nr.) and the production number (FD) of your appliance.

The contact details for Customer Service can be found in the enclosed Customer Service directory or on our website.

15.1 Product number (E-Nr.) and production number (FD)

You can find the product number (E-Nr.) and the production number (FD) on the appliance's rating plate. The rating plate can be found:

- on the appliance certificate.
- on the lower section of the hob.

Make a note of your appliance's details and the Customer Service telephone number to find them again quickly.

16 Test dishes

This overview is intended for test institutes to facilitate testing of our appliances.

The figures listed refer to preparation in cookware with the following dimensions:

Schulte-Ufer four-part induction pan set HEZ390042

- Saucepan dia. 16 cm, capacity 1.2 l, for a single-circuit hotplate dia. 14.5 cm
- Pot dia. 16 cm, capacity 1.7 l, for a single-circuit hotplate dia. 14.5 cm

- Pot dia. 22 cm, capacity 4.2 l, for a hotplate dia. 18 cm or dia. 17 cm
- Frying pan dia. 24 cm, for a hotplate dia. 18 cm or dia. 17 cm

If you perform testing with an 18 cm dia. hotplate with a power rating of 1500 W, increase the time for bringing to the boil by approx. 20%. Select the next higher ongoing cooking setting.

Melting chocolate

	Cookware / Hotplate	Heat setting	Cooking time (min:sec)	Lid
Cooking chocolate, e.g. Dr. Oetker dark chocolate, 150 g	Saucepan Hotplate: dia. 14.5 cm	1.	approx. 30:00	No

Heating and keeping lentil stew warm

	Cookware / Hotplate	Heat setting	Cooking time (min:sec)	Lid
Lentil stew, → "Recipe for lentil stew", Page 17				
Initial temperature: 20 °C				
Amount: 450 g	Pot Hotplate: dia. 14.5 cm			
1. Heat the lentil stew		9	approx. 2:00 without stirring	Yes
2. Keep the lentil stew warm		1.	approx. 30:00	Yes
Amount: 800 g				
	Pot Hotplate: dia. 18 cm or dia. 17 cm			
1. Heat the lentil stew		9	approx. 2:00 without stirring	Yes

2. Keep the lentil stew warm	1.	approx. 30:00	Yes
Tinned lentil stew, e.g. Lentil terrine with sausages from Erasco			
Initial temperature: 20 °C			
Amount: 500 g	Pot Hotplate: dia. 14.5 cm		
1. Heat the lentil stew	9	approx. 2:00, stir after ap- prox. 1:30	Yes
2. Keep the lentil stew warm	1.		Yes
Amount: 1000 g	Pot Hotplate: dia. 18 cm or dia. 17 cm		
1. Heat the lentil stew	9	approx. 2:00, stir after ap- prox. 1:30	Yes
2. Keep the lentil stew warm	1.		Yes

Simmering béchamel sauce

	Cookware / Hotplate	Heat setting	Cooking time (min:sec)	Lid
Milk temperature: 7 °C				
Recipe: 40 g butter, 40 g flour, 0.5 l milk with 3.5% fat content, a pinch salt	Saucepan Hotplate: dia. 14.5 cm			
1. Melt the butter. Stir in the flour and salt. Sweat the mixture for 3 minutes.	1	-		No
2. Add the milk and bring to the boil, stirring continuously.	9		approx. 5:20	No
3. Cook the béchamel sauce for 2 minutes, stirring continu- ously.	1		02:00	No

Rice pudding

	Cookware / Hotplate	Heat setting	Cooking time (min:sec)	Lid
Cooking rice pudding - Ongoing cooking with lid				
Milk temperature: 7 °C				
Recipe: 190 g round grain rice, 90 g sugar, 750 ml milk with 3.5% fat content, 1 g salt	Pot Hotplate: dia. 14.5 cm			
1. Heat the milk until it starts to rise up.	9		approx. 6:45	No
2. Turn down the heat setting. Add the rice, sugar and salt to the milk. Stir after 10 minutes.	2		approx. 38:15	Yes
3. Cook until the rice has absorbed all the liquid.				
Recipe: 250 g round grain rice, 120 g sugar, 1 l milk with 3.5% fat content and 1.5 g salt	Pot Hotplate: dia. 18 cm or dia. 17 cm			
1. Heat the milk until it starts to rise up.	9		approx. 7:20	No
2. Turn down the heat setting. Add the rice, sugar and salt to the milk. Stir after 10 minutes.	2		approx. 37:40	Yes
3. Cook until the rice has absorbed all the milk.				

Cooking rice pudding - Ongoing cooking without lid

Milk temperature: 7 °C				
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Recipe: 190 g round grain rice, 90 g sugar, 750 ml milk with 3.5% fat content, 1 g salt	Pot Hotplate: dia. 14.5 cm			
1. Add the rice, sugar and salt to the milk. Heat, stirring continuously until the temperature of the milk is 90 °C.		9	approx. 7:30	No
2. Turn down the heat setting and simmer.		2	approx. 50:00	No
Recipe: 250 g round grain rice, 120 g sugar, 1 l milk with 3.5% fat content and 1.5 g salt	Pot Hotplate: dia. 18 cm or dia. 17 cm			
1. Add the rice, sugar and salt to the milk. Heat, stirring continuously until the temperature of the milk is 90 °C.		9	approx. 8:00	No
2. Turn down the heat setting and simmer.		2	approx. 50:00	No

Cooking rice

	Cookware / Hotplate	Heat setting	Cooking time (min:sec)	Lid
Water temperature: 20 °C				
Recipe: 125 g long grain rice, 300 g water, 1 pinch salt	Pot Hotplate: dia. 14.5 cm			
1. Heat the water, rice and salt together.		9	approx. 2:48	Yes
2. Simmer gently until the rice has absorbed all the water.		2	approx. 20:00	Yes
Recipe: 250 g long grain rice, 600 g water, 1 pinch salt	Pot Hotplate: dia. 18 cm or dia. 17 cm			
1. Heat the water, rice and salt together.		9	approx. 3:15	Yes
2. Simmer gently until the rice has absorbed all the water.		2.	approx. 20:00	Yes

Frying pork loin chops

	Cookware / Hotplate	Heat setting	Cooking time (min:sec)	Lid
Pork loin chops: 7 °C				
Recipe: 3 loin chops 1 cm thick, total weight 300 g, 15 g sunflower oil	Frying pan Hotplate: dia. 18 cm or dia. 17 cm			
1. Heat the frying pan with the sunflower oil until the pan is hot.		9	approx. 2:40	No
2. Fry the loin chops until they are browned. During this time turn the loin steaks once.		7	Each side approx. 3:00	No

Frying pancakes

	Cookware / Hotplate	Heat setting	Cooking time (min:sec)	Lid
Pancake batter: 20 °C				
Recipe acc. to DIN EN 60350-2 Amount: 55 ml batter for each pancake	Frying pan Hotplate: dia. 18 cm or dia. 17 cm			
1. Heat the frying pan until it is hot.		9	approx. 2:40	No
2. Add the batter to the pan and fry the pancakes until they are golden brown. During this time turn the pancakes once.		6 or 6. depending on browning level	1st side: approx. 1:00 2nd side: approx. 0:20	No

Deep-frying frozen chips

	Cookware / Hotplate	Heat setting	Cooking time (min:sec)	Lid
Chips: -18 °C				
Amount: 1.8 kg sunflower oil, per portion: 200 g frozen chips, e.g. McCain 123 Original fries	Pot Hotplate: dia. 18 cm or dia. 17 cm			
1. Heat oil in a pan until the temperature is 180 °C.		9		No
2. Add the frozen chips to the oil and deep- fry until they are golden brown.		9	approx. 4:00	No

16.1 Recipe for lentil stew

To ensure precise testing, first make the lentil stew and leave to cool down to room temperature. Then heat the lentil stew and keep it warm according to the table. The recipe has been developed based on DIN 44550.

Ingredients:

- 250 g lentils
- 250 g chopped carrots with an edge length approx. 10 mm
- 250 g chopped potatoes with an edge length approx. 10 mm
- 1 tsp salt
- 1250 ml water

Preparation:

- Soak the lentils in the amount of water specified for 3 hours.
- Bring all ingredients to the boil at the highest setting with the pan covered.
- As soon as a plume of steam appears, turn down to the ongoing cooking setting and simmer for 1 hour with the pan covered.
- Leave the lentil stew to cool down.
- Do not perform testing until the cooked lentil stew has cooled down to a temperature of 20 °C ± 5 K.



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Contact data of all countries are listed in the attached service directory.

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