




## Operating the appliance

In this section, you can find out how to set the hotplates. The table shows heat settings and cooking times for various meals.

### Switching the hob on and off

The main switch is used to switch the hob on and off.

To switch on: Touch the  symbol. An audible signal sounds. The indicator light above the main switch and the  displays light up. The hob is ready for use.

To switch off: Touch the  symbol until the display light above 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.

#### Notes

- The hob will switch itself off automatically once all hotplates have been switched off for a while (10-60 seconds).
- The settings remain stored for 4 seconds after the hob has been switched off. If you switch it on again during this time, the hob will operate using the previously stored settings.

### Setting a hotplate

Use the + and - symbols to set the desired heat setting.


Heat setting 1 = lowest setting

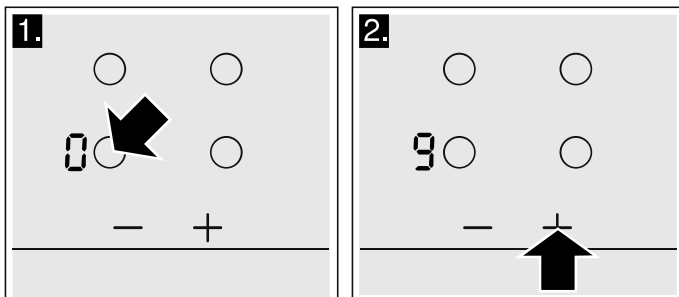
Heat setting 9 = highest setting

There is an intermediate setting between each heat setting. This is identified by a dot.

#### Setting the heat setting

The hob must be switched on.





1. Touch the  symbol to select the hotplate.
2. Touch the + or - symbol within the next 10 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

There are 2 ways to switch off the hotplate:

- Briefly touch the  symbol on the hotplate 2x one after the other.  appears in the heat setting display. After about 10 seconds, the residual heat indicator appears.
- Use the  symbol to select the hotplate. Touch + or - until  appears. After about 10 seconds, the residual heat indicator appears.

**Note:** The last selected hotplate remains activated. You can set the hotplate without selecting it again.

### Table of cooking times

The following table provides some examples.

Cooking times and heat settings 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.

Stir thick liquids occasionally.

Food that needs to be seared quickly or food which loses a lot of liquid during initial frying is best seared in several small portions.

Tips for energy-saving cooking can be found in the Environmental protection section. → Page 27

	Ongoing cooking setting	Ongoing cooking time in minutes
<b>Melting</b>		
Chocolate coating	1-1.	-
Butter, honey, gelatine	1-2	-
<b>Heating and keeping warm</b>		
Stew (e.g. lentil stew)	1-2	-
Milk**	1.-2.	-
Heating sausages in water**	3-4	-
<b>Defrosting and heating</b>		
Frozen spinach	2.-3.	10-20 min
Frozen goulash	2.-3.	20-30 min
<b>Poaching, simmering</b>		
Dumplings	4.-5.*	20-30 min
Fish	4-5*	10-15 min
White sauces, e.g. béchamel sauce	1-2	3-6 min
Whisked sauces, e.g. sauce Béarnaise, hollandaise	3-4	8-12 min
<b>Boiling, steaming, braising</b>		
Rice (with double the quantity of water)	2-3	15-30 min
* Ongoing cooking without a lid		
** Without lid		
*** Turn frequently		