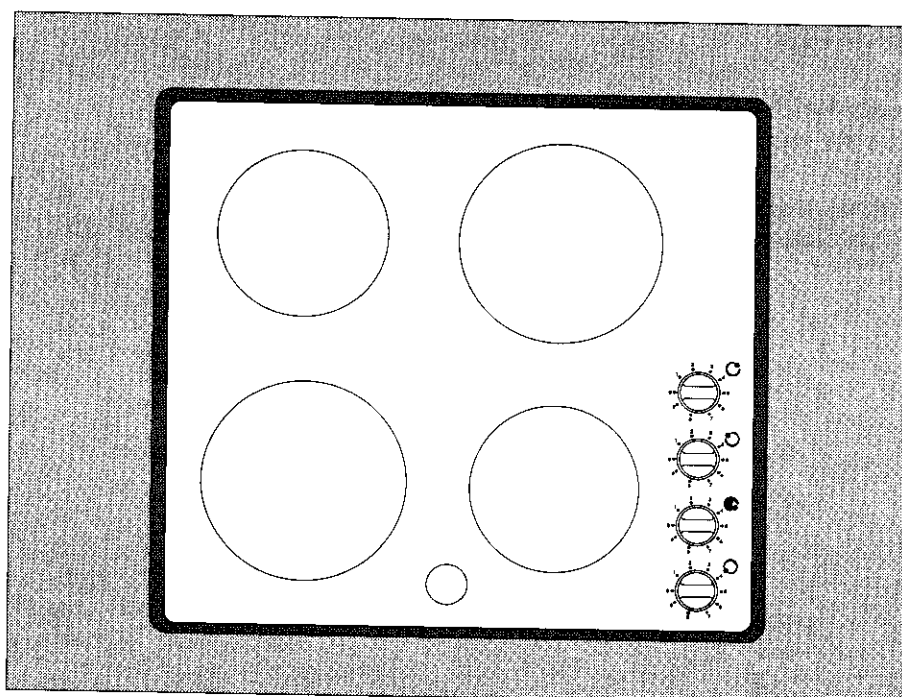


Elektro-Glaskeramikkochfeld
Elektric Ceramic Glass Hob
Plan de cuisson vitroc ramique  lectrique
Elektrisch Keramisch Kookplateau




N 503 NHL


Gebrauchs- und Installationsanweisung
Operating and Installation Instructions
Mode d'emploi
Gebruiksaanwijzing en installatievoorschrift


Dear Customer

Please read these instructions carefully for using your new appliance. Pay special attention to the chapter "Hints on safety".

Keep these instructions in a safe place for future reference and pass them on to any subsequent owner of the appliance.

 The warning triangle and/or specific words (warning, caution, important) are used to highlight information that is important for your safety or the functioning of the appliance.

 After this symbol you will find supplementary information on operating and practical use of the appliance.

 Tips and instructions for the economical and environmentally sound use of the appliance are marked with this symbol.

These instructions contain informations on how to rectify faults yourself. See the section "What to do if ... "

Should you require further assistance, please contact your local Service Force Centre.

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Important Safety Information

The safety of this appliance corresponds to the acknowledged rules of technique and to the law on appliance safety. The safety measures existing as a matter of self-understanding would, however, not cover all of possible risks of accidents.

Moreover, we feel compelled as the manufacturer to make you familiar with the following hints on safety.

Electrical safety

- This appliance must be installed by qualified personnel.
- Repairs to the appliance should only be carried out by authorised service engineers. Improper repairs can lead to injury or serious malfunction. If your appliance need repairing please contact your local Service Force Centre.
-  Please observe this instruction, otherwise the guarantee will not cover any damage that may occur.
- Built-in appliances must be installed in built-in cupboards and worktops. The cupboards have to be located and fastened in a way that they are stable. The protection against accidental contact required by the VDE will then be ensured.
- Damaged appliances must not be installed.
- Do not use the hob if the ceramic glass is damaged:
 - switch off the cooking zones,
 - disconnect from the electricity supply.

Safety for children

- This appliance is designed to be operated by adults only. Do not allow children to play with the product or tamper with the controls.

Safety during use

- This hob is intended for domestic cooking only. It is not designed for commercial or industrial purposes. Do not use the cooking zones to heat the room.
- The appliance gets hot when in use. In case of careless handling there is **danger of burning** oneself at the heating zones.
- Take care when plugging electrical items into mains sockets near the hob. Connecting leads must not come into connection with the hot surface or vessels.
- Hot oils can ignite very quickly. Do not leave the hob unattended when preparing foods in pans of oil, i.e. frying chips.
- After use switch off the appliance.

Safety when cleaning

- Ensure that all heating zones are switched off while cleaning the hob.
- For safety reasons do not clean the appliance with a steam jet or high pressure cleaner.

How to avoid damaging your appliance

- Do not use the hob surface as a working surface or for storage.
- Do not use the cooking zones with empty pans or without pans. This could cause damage to the pans or the hob.
- Ceramic glass is insensitive to temperature shock and very robust, however, it is not unbreakable. Hard and sharp objects, in particular, can damage the cooking surface if they fall on it.
- Do not use cast iron pots or pans with damaged bases that are rough or burred. Scratching may occur when the lids are slid.
- Do not place any pans on the hob frame. Scratching may occur or the paint damaged.
- Ensure that liquids containing acids, e.g. vinegar, lemon limescale removing agents do not come into contact with the hob frame, otherwise matt spots will appear.
- If sugar or a dish containing sugar comes into contact with a hot cooking zone and then melts, remove the soiling immediately whilst still warm, using a glass scraper. If it cools, damage to the surface may occur.
- Keep all items and materials that melt away from the ceramic glass surface, e.g. plastics, aluminium foil or oven foils. If something of this nature should melt onto the ceramic glass surface, it must be removed immediately using a glass scraper.

Disposal

Disposal of packaging material



All parts of the packaging can be recycled and hard foam parts are appropriately marked.

PE = Polyethylene

(outer wrapping and the bag inside)

PS = Polystyrene foam (eg. packing pieces)

Please dispose of all packaging and old appliances with due regard for safety and the environment.



Please observe the national and regional regulations on appliances and packing material as well as the material marking (material separation, refuse collection, waste disposal sites).

Hints on disposal



The appliance must not be disposed of with the household rubbish.

Please contact your local council or Environmental Health Office to see if there are facilities in your area to recycle the appliance.

Before the first use

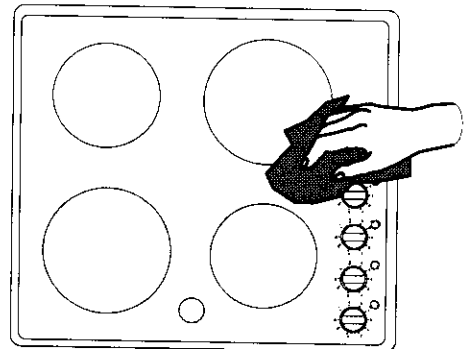
Cleaning for the first time

The hob has to be cleaned thoroughly before it is first used.

- Wash the ceramic glass surface and the frame with warm water with a little washing up liquid added and wipe dry.



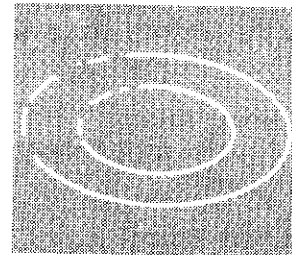
Never use aggressive or abrasive cleaning agents, they may damage the ceramic glass and hob frame.



Dark spots, decor damages



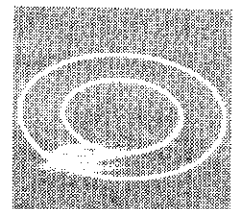
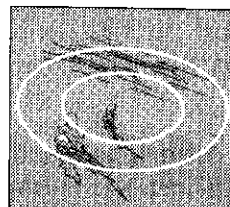
If aggressive cleaners or pans with abrasive bases are used, then the decor will take on an abraded appearance and dark spots will appear over time. These marks cannot be removed. However, they do impair the functionality of the hob.



Scratches in the ceramic glass surface

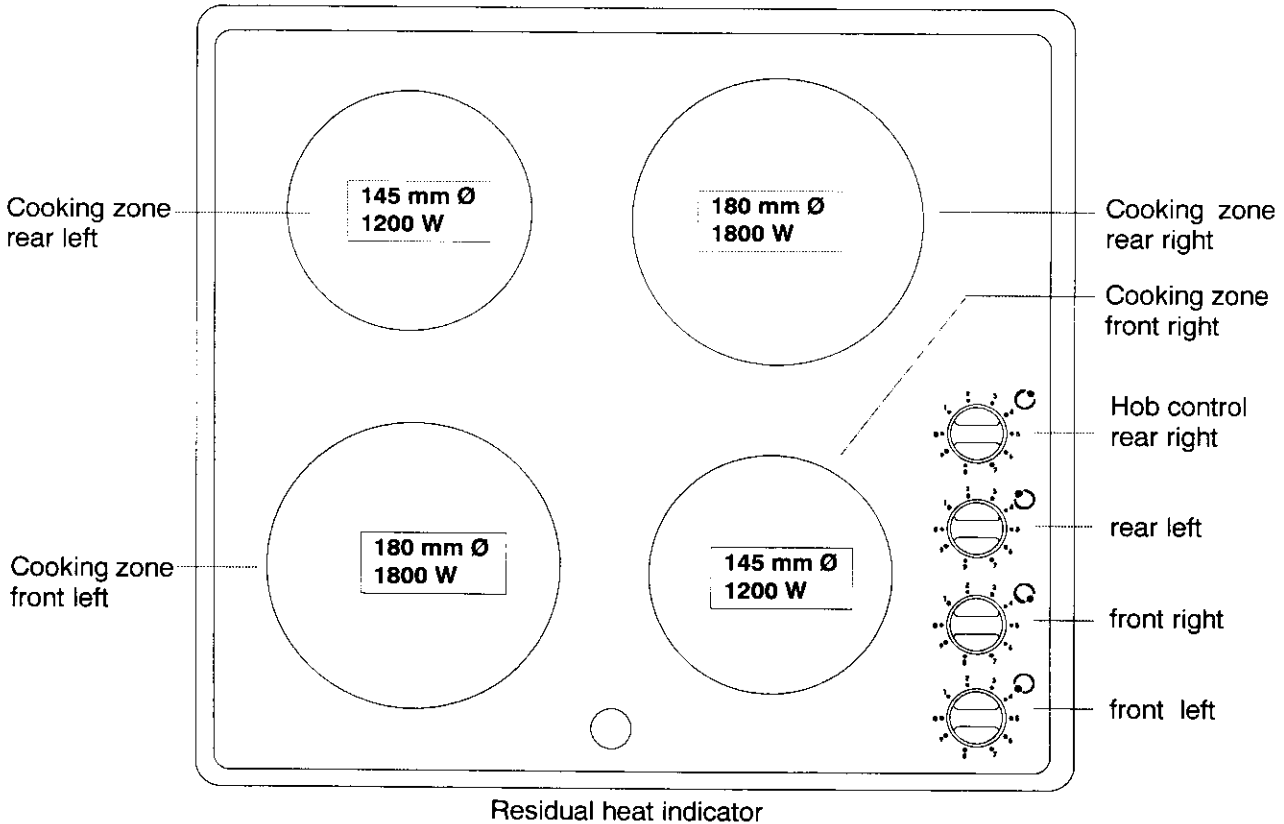


Scratches in the ceramic glass surface resulting from burrs on a pan base or sand grains cannot be removed. However, they do impair the function of the hob.



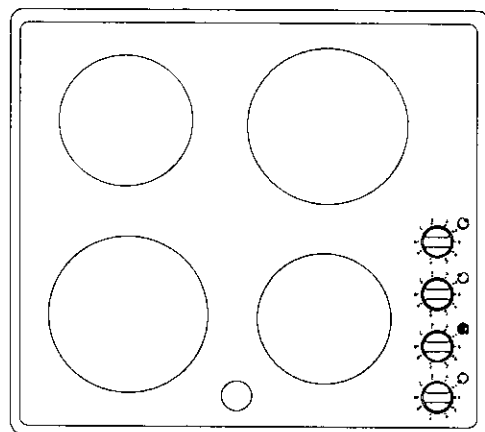
Description of the hob

Cooking and hob control features



Special features of the appliance




- **Ceramic glass cooking area:**
The appliance is comprised of a ceramic glass cooking surface and 4 quick-heating cooking zones. Due to especially efficient radiant heating elements the cooking zones will heat up very quickly.
- **Warm-keeping setting:**
Setting of control knob position 1 allows you to keep dishes warm.
- **Residual heat indicator:**
The control lamps of the residual heat indicator will come on in case of a cooking zone temperature that implies the danger of burning.
- **Cleaning:**
Due to the ceramic glass cooking area and the touch controls being a single unit, it is very easy to keep the hob clean.

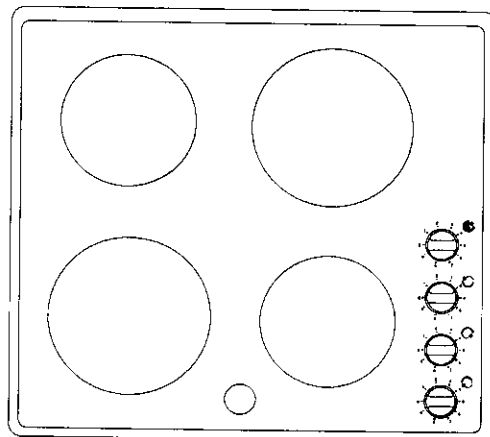


Operating instructions

General information

The cooking surface is made of proven ceramic glass, and consists of 4 cooking zones. The rapid glowing cooking zones with that the especially efficient radiant heating elements will considerably reduce the duration of heating-up.

-  The cooking surface is pore-free and also insensitive to rapid changes in temperature. Pots can therefore be moved from a hot to cold zone.
-  When switching on a cooking zone you may hear a short buzz. That is a characteristic of all ceramic glass cooking zones and does not impair the function or the lifetime of the appliance.
-  Always put pots and pans onto the cooking zone before switching on.



Cooking zone control

The control knobs regulates the heating capacity of the cooking zones.

This hob is switched on, regulated and switched off with 4 control knobs on the right side of the glass ceramic surface. The control knobs for the cooking zone can be turned to the left and to the right to the desired position.

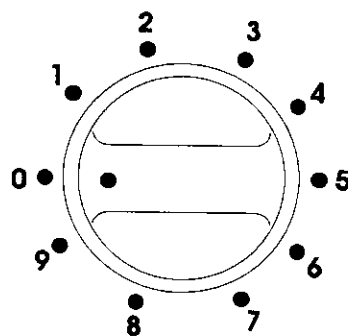
1 = minimum setting

9 = maximum setting.

Setting back to „0“ turns off the cooking zone.

After using always turn the knobs back to the off-position.


Hints for using you may find in the cooking chart.




Residual heat indicator

After switching off a single cooking zone or the entire hob any residual heat is indicated by the control lamp of the corresponding cooking zone.

Even after switching off a cooking zone the residual heat indicator will go out only after sufficient cooling down of the cooking zone.

-  The residual heat can be used for the melting and keeping dishes warm.

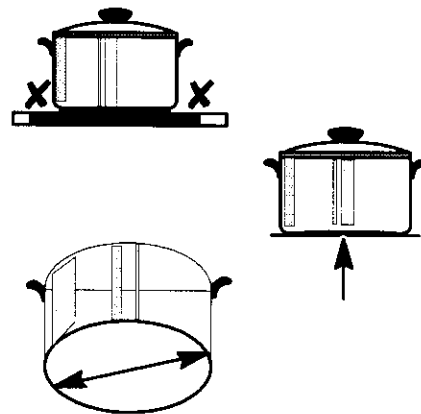
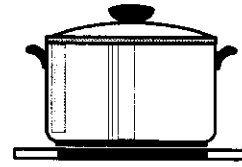
-  **Caution!** While the indicator is illuminated the hob is hot and there is a risk of burning.

Caution! If there is a power failure the indicator will go out even if there is residual heat in the hob. Care will have to be taken until there is no longer a risk of burning.

Application, Charts, Tips

Cooking and frying utensils

- i** The better the pot or the pan, the better the boiling or frying result.
- You can recognise good quality pans by their base. The base should be thick and as flat as possible.
- Rough bases (i.e. burrs and sharp edges) will scratch the ceramic glass surface.
- Utensils with aluminium and copper bases can leave behind metallic discolorations which can only be removed with difficulty or sometimes not at all.
- Saucepans and frying pans should not be smaller than the cooking zone, and preferably not more than 10–15 mm larger than the diameter of the cooking zone.
- When cold, pan bases normally curve slightly inwards (are concave). In no case should they curve outwards (be convex).
- When buying new pots or pans pay attention to the base diameter. Manufacturers often state the upper diameter of the edge of a dish.
- If you are using special cooking utensils like pressure cookers or a WOK, follow the manufacturer's instructions.
- Follow any guidelines provided by the saucepan manufacturer. Ensure they are recommended for use on ceramic hobs.



General hints

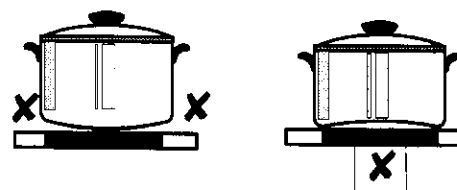
- The bases should always be clean and dry.
- To avoid scratching or damaging the ceramic glass surface, pots and pans should be moved on the hob by lifting them, and not by sliding.
- Scratches can also be caused by grains of sand (e.g. originating from the previous washing of vegetables), drawn over the cooking surface with the pan, or by burrs and the rims of pan bases.
- Use high sided pans for dishes with a lot of liquid, so that nothing boils over.



Energy consumption

To save energy, you should:

- place pots and pans in position before switching on the cooking zone.
- use only cooking and frying utensils with smooth, flat bases.



- wherever possible, cover pots and pans with a lid.
- never place pots or pans on cooking zones with a higher diameter.
- because of wet or dirty cooking zones and pots energy will be wasted.
- switch off the cooking zone a few minutes before the end of the cooking time, in order to make use of the residual heat.
- When using pressure cookers you can reduce the cooking time by up to 50%. As well as saving energy, more vitamins and minerals are retained in the food.

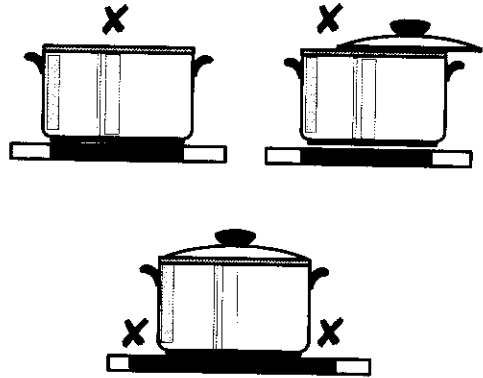


Chart:: Boiling and frying

i The setting position required for cooking processes is dependent on the quality of the pots and on the type and amount of the food.

Switch position	Cooking method	Examples
9	Parboiling Quick frying	Starting of cooking and roasting, cooking of large quantities of liquid, then switch-back to appropriate setting
7 - 9	Frying Deep fat frying	French fries, pan-cakes Fillet of pork and beef, steaks goulash
6 - 7	Roasting Frying without crust	Frying of meat, schnitzel, cutlets, meat-balls, sausages, liver, fish-fillet in deep fat, Frying eggs or chops
4 - 5	Boiling Braising	Boiled potatoes, stews, soups, hot-pot, sauces in large quantities
3 - 4	Simmering Stewing	Simmering of vegetables, braising of meat, lightly cooking small amount of fruit with little liquid
2 - 3	Gentle simmering	Simmering of rice and food with milk (sometimes stirring), Stewing of smaller amount of potatoes or vegetables, Warming up of prepared meal
1-2	Keeping warm Melting	Omelette, fried eggs, Hollandaise sauce, Keeping warm a meal or small amount of hot-pot Melting of butter, chocolate, gelatine.
0	Residual heat	Residual heat, OFF-position

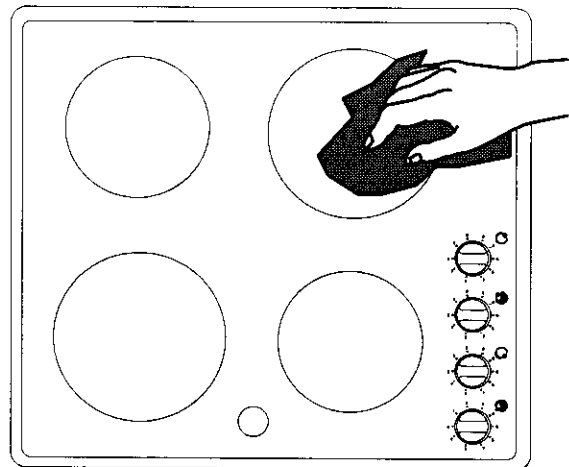
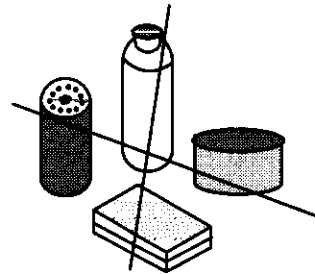
i When heating up or frying, we recommend heat setting "9", and then continue cooking foods at an appropriate lower heat setting.

Cleaning and care

⚠ Attention! Cleaners must not get onto the **hot** ceramic glass surface! After cleaning all residues of cleaners must be removed with sufficient clean water, as they may be caustic when being reheated.

Never use aggressive or abrasive agents, such as oven sprays, stain or rust removers, scouring powder, or sponges with an abrasive effect.

i Suitable cleaning materials are: clean cloth or household paper, hot water with detergent, suitable commercial cleaners and cleaning scrapers. Cleaning scrapers and ceramic glass cleaners are available from the expert trade and in markets for building material.

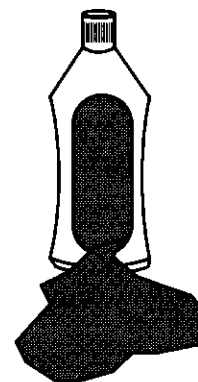


Ceramic glass surface

- Clean the ceramic glass surface after every use when it is hand warm or cold. This will avoid spills becoming burnt on.
- Remove scale and water marks, fat spots and metallic shimmering discoloration with a commercial ceramic glass cleaner such as Vitroclen.

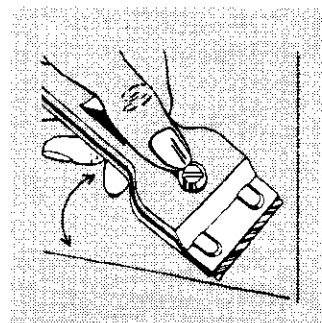
Light soilage

- Wipe the ceramic glass surface with a damp cloth, and a little washing up liquid.
- Then rub dry with a clean cloth. No residues of cleaner must be left on the surface.
- Once a week, thoroughly clean the entire ceramic glass surface with a commercial ceramic glass cleaner such as "Vitroclen". Always ensure that the hob is dry after cleaning.



Stubborn soilage


- To remove food that has boiled over or burnt on spots, use a glass scraper.
- Place the glass scraper at an angle to the ceramic glass surface. Remove soiling by sliding the scraper.




Special soilage

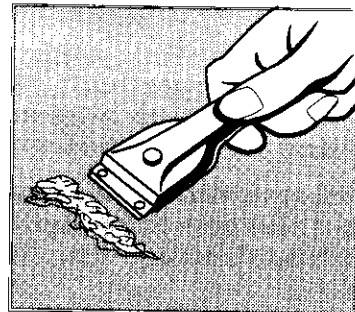
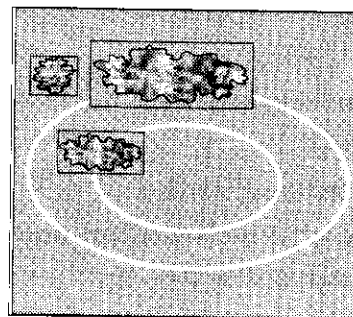
Sugar

- Remove burnt-on sugar, melted plastics, aluminum foil immediately - when they are **still warm** - using a glass scraper, otherwise damage may be caused.


 **Warning!** When using the cleaning scraper on the warm cooking zone care should be taken.

- Afterwards clean the cooking surface normally.

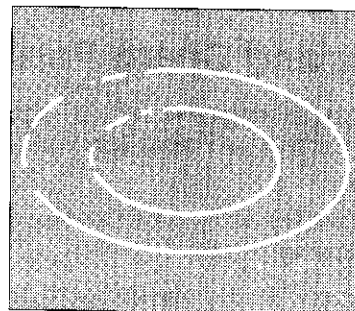
 If the cooking zone and melted material has cooled down, reheat the cooking zone gently to aid the cleaning process.




Dark spots, decor damages

 If aggressive cleaners or pans with abrasive bases are used, then the decor will take on an abraded appearance and dark spots will appear over time.

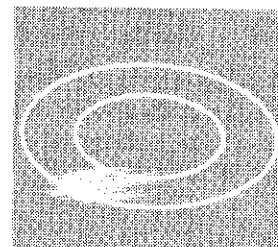
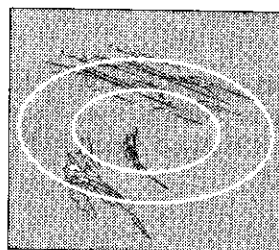
These marks cannot be removed. However, they do impair the functionality of the hob.




Scratches in the ceramic glass surface

 Scratches in the ceramic glass surface resulting from burrs on a pan base or sand grains cannot be removed.

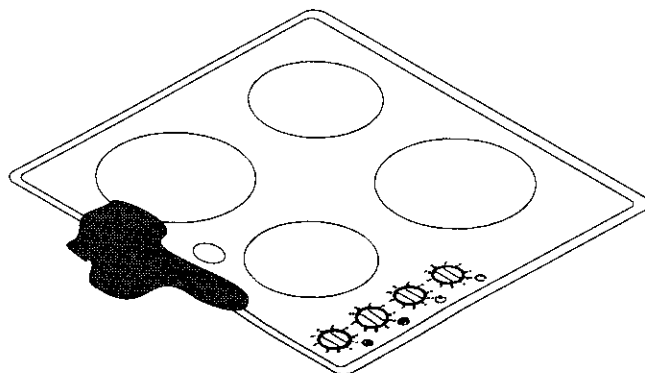
However, they do impair the function of the hob.



The hob frame

 Do not allow vinegar, lemons or scale removers to come into contact with the hob frame, matt spots will appear.

- Clean the hob frame with water and a little washing liquid.
- Soften dried dirt with a wet cloth. Then wipe off and rub dry.



What to do ...

If the hob does not function correctly, please carry out the following checks, as it may be something you can remedy yourself.

... if the cooking zones will not function?

Check, whether

- the main fuse has failed.
- the appliance is correctly switched on.
- the corresponding cooking zone is switched on.
- the cooking zones are set for cooking as desired.

If after carrying out the above checks your appliance is still faulty, disconnect from the mains supply and contact your local Service Force Centre.

In guarantee customers should ensure that the above checks have been as the engineer will make a charge if the fault is not a mechanical or electrical breakdown.

Please note that proof of purchase is required for any in-guarantee service calls.

Service and Spare Parts

If you require an engineer or you wish to purchase spare parts contact your local Service Force Centre by telephoning:

When you contact the Service Centre you will need to give the following details:

- 1 Your name, address and post code.
- 2 Your telephone number.
- 3 Clear and concise details of the fault.
- 4 The model and serial number of the appliance (Found on the rating plate).
- 5 The purchase date.

In guarantee customer should ensure that the checks listed in „What to do“ have been made as the engineer will make a charge if the fault is not a mechanical or electrical breakdown.

Installation instructions



The appliance must exclusively be connected to the mains by an expert electrician.

With the installation and in case of a service failure the appliance has to be isolated from the mains. Fuselage to be switched off or removed.

The general rules for the operation of electric appliances, the provisions by the competent electricity supply board and the specifications of these instructions for installation have to be strictly adhered to.

Installation in the kitchen worktop



Electrical safety is to be ensured by professional installation.

Protection against accidental contact according to the regulations set by VDE or other local authorities and EN 60335 must be ensured by correct installation of the appliances. The same refers to the back of the appliance which, even in case of built-in solutions away from the wall, must not be freely accessible.

Built-in cupboards have to be located and fastened in a way that they are stable.

Please write the „F.Nr.“ from the type plate of this hob into the type plate form on page 20. You need this number, when calling the after sales service.

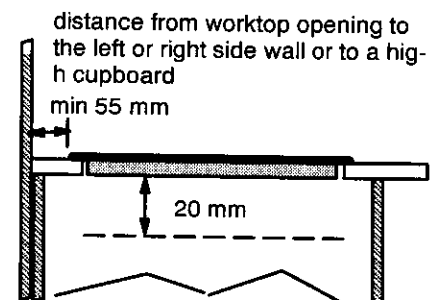
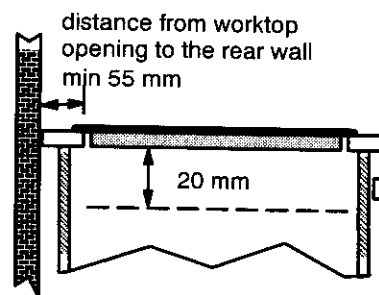
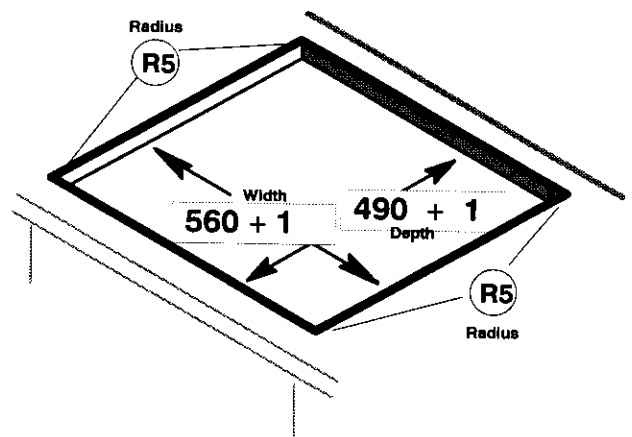
When building in ceramic glass cooking areas the front cross-rail of the build-in cupboard must be removed in order to have the heat radiating off escape without any obstacles.

The space under the hob unit must be closed at all sides in a way that the lower side of the cooking area is no longer accessible.

The distance from the hob to the furniture part under the hob must at least amount to 20 mm. If needed, please fix an insulation. Drawers must not be located under a hotplate.

The distance from the hob to a high cupboard beside right or left must at least amount 55 mm, to the back wall at least amount 55 mm.

With regard to the protection against overheating of surrounding furniture surfaces this appliance corresponds to type Y (EN 60335). This appliance or the built-in cupboard for the appliance respectively may be located with the rear wall and one side wall to whatever high walls or furniture respectively and with the other side to another appliance or furniture of the same height as this appliance.



Built-in dimensions

The opening in the worktop must correspond to commercial dimensions. The hints required are given in the dimension sketch.

Built-in

Cut out the worktop acc. to prescribed cutout size. The tolerance sizes must not be exceeded. Do precisely saw at the mark line. Recommendation: Mark the cut-out with a steel needle. Glue something on the line in order to avoid shattering of the coat when cutting.

With tile-coated worktop areas the slits in the supporting area for the cooking area must be filled up completely.

Clean the worktop in the cutout area

From the top lay the cooking area into the cutout, adjust concentrically and firmly press down.

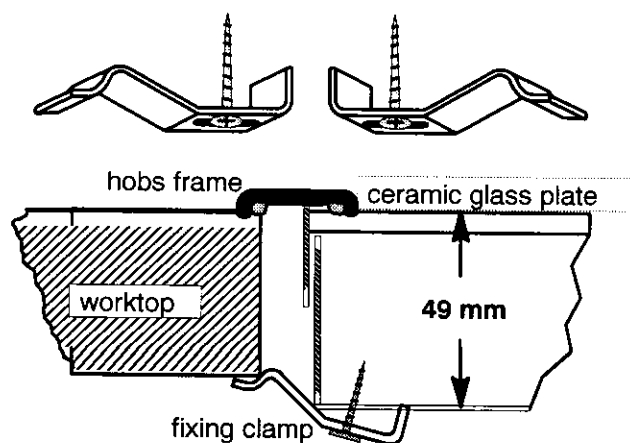
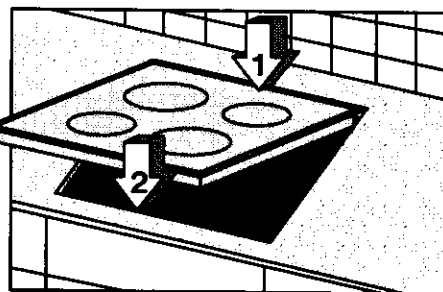
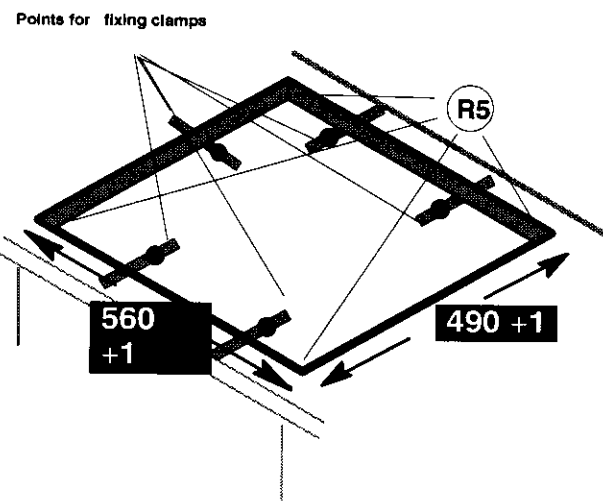
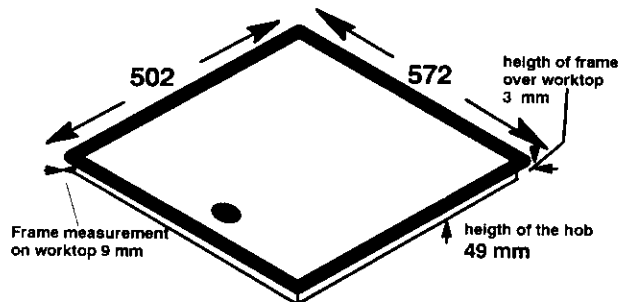
Check the sealing in the supporting frame for perfect seating and resting without a gap. Please do not apply additional silicone sealing material, the closure will make it harder to dismantle in case of need for service.

5 holes in the bottom of the build-in case are provided for the screws of the fitting plates.

At first screw on the fitting plates by a screwdriver and afterwards regularly tighten the plates alternatively and diagonally offset, until the frame of the cooking area is perfectly laying on the worktop.

A too strong and one-sided tightening is to be avoided! Electric screwdrivers or pusher air screws to be exclusively used with slip clutch (setting value 1 - 1.1 Nm).

Measurement of	
Worktop opening:	Appliance:
width: 560 mm	width: 572 mm
depth: 490 mm	depth: 502 mm
radius: 5 mm	height: 49 mm



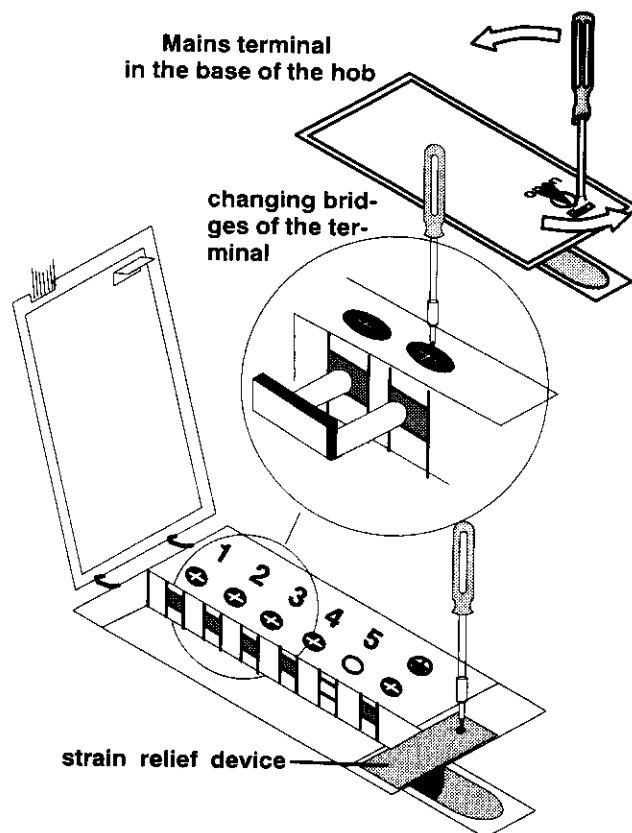
Electrical connections

⚠ Before connecting the appliance, check that the voltage quoted on the rating plate - that is, the nominal voltage of the appliance - corresponds to the available mains voltage. The rating plate can be found on the lower housing of the ceramic glass hob.

- The mains connection must be carried out by an expert electrician. The VDE-regulations and the valid prescriptions by the local power supply boards have to be complied with.
- Prior to connection it should be checked whether the voltage stated on the rating plate - i.e. the nominal voltage of the appliance and of the over/control box - is identical with the prevailing mains voltage. The rating plate is located on the lower housing of the hob.
- The heating element voltage amounts to 230 V ~. The appliance will also perfectly perform with the former mains voltage of 220 V ~.
- The mains connection must be carried out in a way that an all-pole insulating device is existing with a contact opening of at least 3 mm, e.g. LS-automatism, earth-leakage circuit-breaker or fuse.
- A wire of type H05VV-F or of higher rating is to be used as supply cable.
- The mains terminal is located in the bottom of the appliance behind a covering slide. It can be opened with a screw driver (pict.).
- According to existing mains voltage the appliance has to be connected in correspondence with the diagrams of connecting possibilities. The bridges of the terminal board are to be changed accordingly, if need be.
- The protective conductor is to be connected to terminal \oplus . The protective conductor must be longer than live leads.
- **The cable connections have to be connected as shown and the terminal screws be firmly tightened.**
- Afterwards the supply cable has to be secured by strain relief device and the covering slide must be closed by firmly pressing down until it engages.

⚠ Prior to first use remove any existing labels and protective film from the ceramic glass plate or the frame of the hob.

After connecting the electrical supply, all cooking zones should be briefly switched on one after the other at their maximum power, in order to test whether they are operational.



Connection possibilities	
<p>1 2 3 4 5 \oplus</p> <p>L1 N</p>	230 V ~ 1 L + N
<p>1 2 3 4 5 \oplus</p> <p>L1 L2 N</p>	400 V 2 N ~ 2 L + N
<p>1 2 3 4 5 \oplus</p> <p>L1 L2 L3 N</p>	400 V 3 N ~ 3 L + N
<p>1 2 3 4 5 \oplus</p> <p>L1 (L3) L2</p>	230 V 2 ~ 2 L
<p>1 2 3 4 5 \oplus</p> <p>L1 L2 L3</p>	230 V 3 ~ 3 L

Technical data

Dimensions of the appliance :

Length	572 mm
Depth	502 mm
Height	49 mm

Cut-out dimensions

Length	560 mm
Depth	490 mm
Radius	R5

Power of cooking zones:

Cooking zone front left	1800 W
Cooking zone rear left	1200 W
Cooking zone rear right	1800 W
Cooking zone front right	1200 W

Total connected load max. **6,0 kW**

Voltage **230 V ~50 Hz**

Specifications, Standards, Guidelines

This appliance corresponds to the following standards:

- EN 60 335-1 and EN 60 335-2-6 with regard to the safety of electric appliances for domestic use and similar purposes
- DIN 44546 / 44547 / 44548 with regard to the criteria for electric cookers for domestic use.
- EN 55014-2 / VDE 0875 part 14-2
- EN 55014 / VDE 0875 part 14 / 12.93
- EN 61000-3-2 / VDE 0838 part 2
- EN 61000-3-3 / VDE 0838 part 3 with regard to the basic protection demands for electromagnetic compatibility (EMC).



This appliance corresponds to EC-guidelines

- 73/23/EC dt. 19.02.1973 (low-voltage-guideline)
- 89/336/EC dt. 03.05.1989 (EMC-guideline inclusive of amendment-guideline 92/31/EC)

Rating plate

Note down here the data from the rating plate of your appliance. The rating plate is on the base of the hob. The rating plate is not visible after the hob has been built-in.

This information will be required:

- when requesting a service call
- when ordering spare parts or accessories
- with technical queries.

MADE IN GERMANY

TYP: PEE2 011 **PNC:** 949 590 971 **MODELL:** N 503 NHL

230 V ~

F.Nr.:

Total max. 6,0 kW

