

A long, rustic wooden dining table is set for a meal. The table is covered with white plates, glasses, and lit candles in a candelabra. The setting is in a bright, modern kitchen with large windows and wooden cabinetry. The background shows a kitchen counter with various items and a wooden wall on the right side of the image.

Kochfeld  
Hob  
Βάση εστιών

[de]	Gebrauchsanleitung	3
[en]	User manual	9
[el]	Εγχειρίδιο χρήστη	15

A white line drawing of a hob is overlaid on the bottom left of the page. The drawing shows the outline of the hob with a decorative floral pattern in the center. The pattern consists of several leaves and flowers, resembling a stylized plant or herb.

M..R40., M..R41., M..R42., M..BR70.,  
M..R72., M..TR70..

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## 1 Safety

Observe the following safety instructions.

### 1.1 General information

- Read this instruction manual carefully. Only this will ensure you use the appliance safely and efficiently.
- Keep the instructions, the appliance pass and the product information safe for future reference or for the next owner.
- Check the appliance after unpacking it. 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 inad-

equately 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!**

Hot oils and fats ignite very quickly.

- ▶ Never leave hot oil or fat unattended.
- ▶ Never use water to put out burning oil or fat.
- ▶ Switch off the hotplate.
- ▶ Extinguish flames carefully using a lid, fire blanket or something similar.

The hotplates become very hot.

- ▶ Never place combustible items on the hob.
- ▶ Do not store any objects on the hob.

The appliance will become hot.

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

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

- ▶ Switch off the circuit breaker in the fuse box.
- ▶ Call the after-sales service.

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

- ▶ Do not use hob covers.

#### **WARNING – Risk of burns!**

The hotplates and surrounding area (particularly the hob surround, if fitted) become very hot.

- ▶ Never touch the hot surfaces.
- ▶ Keep children at a safe distance.

The hotplate heats up but the display does not work.

- ▶ Switch off the circuit breaker in the fuse box.
- ▶ Call the after-sales service.

Unsuitable safety devices or child hob guards may result in accidents.

- ▶ Only use safety devices, such as child hob guards, which have been approved by us. 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.
- ▶ Never operate an appliance with a cracked or fractured surface.
- ▶ Never pull on the power cord to unplug the appliance. Always unplug the appliance at the mains.

- ▶ If the appliance or the power cord is damaged, immediately unplug the power cord or switch off the fuse in the fuse box.
- ▶ "Call Customer Service." → *Page 14*
- ▶ Repairs to the appliance should only be carried out by trained specialist staff.

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.

## 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.
Discolouration	Pan abrasion, e.g. aluminium	Lift pots and pans to move on the hob.
Blisters	Sugar or food with a high sugar content	Remove boiled-over food immediately with a glass scraper.

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## 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 far more energy.

Lift lids as infrequently as possible.

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

Using 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 little water.

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

Turn down to a lower heat setting early on. Use a suitable ongoing cooking setting to continue cooking.

- If you continue cooking with an ongoing cooking setting that is too high, you'll 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

### 4.1 Hotplates

You can find an overview of the different activations of the hotplates here.  
If you operate the activations, the relevant displays light up.  
If you switch on a hotplate, it will switch to the setting last selected.

	Hotplate	Activating and deactivating
○	Single-circuit hotplate	
⊙	Dual-circuit hotplate	Turn the hotplate switch to the right until ⊙. Select the heat setting. Deactivating: Turn the hotplate switch to 0 and reset. Never turn the hotplate switch past the ⊙ symbol to 0.
CO	Extended cooking zone	Turn the hotplate switch to the right until ⊙. Set the heat setting. Switching off: Turn the hotplate switch to 0 and reset. Never turn the hotplate switch past the ⊙ symbol to 0.

### 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 on the highest setting.
  - This protects easily damaged components from overheating.
  - The appliance is protected from electrical overload.
  - Better cooking results are achieved.
- With multi-circuit hotplates, the heating of the inner filament circuits and the heating of the activations may switch on and off at different times.

### 4.2 Hotplate display and residual heat indicator

The hob has a hotplate display and a residual heat indicator. The display lights up when a hotplate is warm.

Display	Meaning
Hotplate display	Lights up during operation, shortly after switching on.
Residual heat indicator	Lit up after cooking when the hotplate is still warm. <b>Note:</b> You can keep small dishes warm or melt cooking chocolate.

## 5 Basic operation

### 5.1 Switching the hob on or off

You can switch the hob on and off with the hotplate switch.

### 5.2 Setting the hotplates

You can use the hotplate control to adjust the heat output of the hotplate.

Heat setting	
1	Lowest setting
9	Highest setting

### 5.3 Recommended cooking settings

You can find an overview of different foods with appropriate heat settings here.  
The cooking time will vary depending on the type, weight, thickness and quality of the food. The ongoing cooking setting 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 11

#### Melting

Food	Ongoing cooking setting	Ongoing cooking time in minutes
Butter, gelatine	1	-

#### Heating or keeping warm

Stew, e.g. lentil stew	1	-
Milk <sup>1</sup>	1-2	-

<sup>1</sup> Prepare the dish without the lid.

#### Poaching or simmering

Dumplings <sup>1,2</sup>	3-4	20-30
Fish <sup>1,2</sup>	3	10-15
White sauce, e.g. béchamel	1	3-6

<sup>1</sup> Bring the water to the boil with the lid on.

<sup>2</sup> Continue to cook the dish without a lid.

**Boiling, steaming or braising**

Rice with double the volume of water	3	15-30
Potatoes boiled in their skin	3-4	25-30
Boiled potatoes	3-4	15-20
Pasta, noodles <sup>1, 2</sup>	5	6-10
Stew, soup	3-4	15-60
Vegetables, fresh or frozen	3-4	10-20
Food in a pressure cooker	3-4	-

<sup>1</sup> Bring the water to the boil with the lid on.

<sup>2</sup> Continue to cook the dish without a lid.

**Stewing**

Beef olives	3-4	50-60
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Pot roast	3-4	60-100
Goulash	3-4	50-60

**Frying with little oil**

Fry food without a lid.

Escalope, plain or breaded	6-7	6-10
Chops, plain or breaded <sup>1</sup>	6-7	8-12
Steak, 3 cm thick	7-8	8-12
Fish or fish fillet, plain or breaded	4-5	8-20
Fish or fish fillet, breaded and frozen, e.g. fish fingers	6-7	8-12
Stir fry, frozen	6-7	6-10
Pancakes	5-6	-

<sup>1</sup> Turn the dish several times.

## 6 Cleaning and servicing

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

### 6.1 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

### 6.2 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 13

**Requirement:** The hob has cooled down.

1. Remove heavy dirt 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 if you use a special sponge for glass ceramic.

## 7 Disposal

Find out here how to dispose of old appliances correctly.

### 7.1 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.



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.

## 8 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.

### 8.1 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 is located on the appliance certificate. Make a note of your appliance's details and the Customer Service telephone number to find them again quickly.