



Your PDF Guides

You can read the recommendations in the user guide, the technical guide or the installation guide for NEFF T11B22X2. You'll find the answers to all your questions on the NEFF T11B22X2 in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual NEFF T11B22X2
User guide NEFF T11B22X2
Operating instructions NEFF T11B22X2
Instructions for use NEFF T11B22X2
Instruction manual NEFF T11B22X2



[You're reading an excerpt. Click here to read official NEFF T11B22X2 user guide](http://yourpdfguides.com/dref/5915541)
<http://yourpdfguides.com/dref/5915541>

Manual abstract:

28 Switching the childproof lock on and off. 32 Produktinfo Additional information on products, accessories, replacement parts and services can be found at www.neffinternational.com and in the online shop www.neff.com. Please keep the instruction and installation manual as well as the appliance certificate in a safe place for later use or for subsequent owners. Check the appliance for damage after unpacking it. Do not connect the appliance if it has been damaged in transport. Only a licensed professional may connect appliances without plugs. damage caused by incorrect connection is not covered under warranty. This appliance is intended for domestic use only.

The appliance must only be used for the preparation of food and drink. The appliance must be supervised during operation. Only use this appliance indoors. do not use covers. These can cause accidents, due to overheating, catching fire or materials shattering, for example.

Do not use inappropriate child safety shields or hob guards. these can cause accidents. This appliance may be used by children over the age of 8 years old and by persons with reduced physical, sensory or mental capabilities or by persons with a lack of experience or knowledge if they are supervised or are instructed by a person responsible for their safety how to use the 24 appliance safely and have understood the associated hazards. Children must not play with, on, or around the appliance. Children must not clean the appliance or carry out general maintenance unless they are at least 8 years old and are being supervised.

Keep children below the age of 8 years old at a safe distance from the appliance and power cable. risk of fire! □ Hot oil and fat can ignite very quickly. Never leave hot fat or oil 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. Never place objects on the hob. □ The appliance gets 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. □ 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. @@@@ contact the after-sales service.

□ Cracks or fractures in the glass ceramic may cause electric shocks. Switch off the circuit breaker in the fuse box. Saucepans may suddenly jump due to liquid between the pan base and the hotplate. Always keep the hotplate and saucepan bases dry. □ □ □ □ Damage can occur if hard or pointed objects fall on the hob.

aluminium foil and plastic containers melt on hot hotplates. Oven protective foil is not suitable for your hob. Rough pot and pan bases scratch the ceramic.

Never place hot pots or pans on the control panel, the display area or the surround. this may cause damage.

Overview The following table provides an overview of the most frequent kinds of damage: Damage Stains Scratches Cause Food spills Unsuitable cleaning agents Salt, sugar and sand Action Remove spills immediately with a glass scraper. Only use cleaning agents which are suitable for ceramic Do not use the hob as a work surface or storage space. Rough pot and pan bases scratch the Check your cookware. Aluminium) Only use cleaning agents which are suitable for ceramic Lift the pots and pans when moving them. Sugar, food with a high sugar content Remove spills immediately with a glass scraper. environmental protection Environmentally-friendly disposal Dispose of packaging 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. □ The diameter of pot and pan bases should be the same size as the hotplate. In particular, small saucepans on the hotplate cause energy losses.

Please note: cookware manufacturers often indicate the upper diameter of the saucepan. This is usually bigger than the diameter of the base of the pan. Use a small saucepan for small quantities. a larger, less full saucepan requires a lot of energy. Cook with only a little water. This will save energy. vitamins and minerals in vegetables are preserved. Always cover as large an area of the hotplate as possible with your saucepan. Switch to a lower heat setting in good time. select a suitable ongoing cooking setting.

You will waste energy by using an ongoing cooking setting which is too high. □ □ Energy-saving tips □ □ Always place suitable lids on saucepans. When cooking without a lid, considerably more energy is required. A glass lid means that you can see inside without having to lift the lid. Use pots and pans with even bases.

uneven bases increase energy consumption. □ □ □ 25 □ Use the residual heat of the hob. For longer cooking times, you can switch the hotplate off 5-10 minutes before the end of the cooking time. Getting to know your appliance The instruction manual is the same for various different hobs. An overview of the models with their dimensions is given on page 2.

The control panel Displays Controls Heat settings Residual heat Timer, -5 °/α %/∞ Controls ó 3 Automatic zone control Timer Notes □ When you touch a symbol, the respective function is activated. □ # , \$ A@ Main switch Childproof lock Hotplate selection Adjustment fields Always keep the controls dry. moisture reduces their effectiveness. Do not pull pans close to the displays and sensors. The electronics could overheat. □ The hotplates Hotplate Connecting and disconnecting Select the hotplate and touch the ó symbol Select the hotplate and touch the ó symbol \$ ð î Single-circuit hotplate Dual-circuit hotplate Extended cooking zone When the hotplate is connected: the corresponding indicator lights up. On appliances with multiple zone connection, the display only lights up when the hotplate has been selected. When the hotplate is switched on: the last selected size is automatically selected again Residual heat indicator The hob has a two-stage residual heat indicator for each hotplate. If • appears in the display the hob is still hot. It may be used, for example, to keep a small meal warm or to melt cooking chocolate.

As the hotplate cools down further, the display changes to α. The display remains lit until the hotplate has cooled sufficiently. @@The table shows heat settings and cooking times for various meals. Setting the heat setting The hob must be switched on. 1.



[You're reading an excerpt. Click here to read official NEFF](http://yourpdfguides.com/dref/5915541)

[T11B22X2 user guide](http://yourpdfguides.com/dref/5915541)

<http://yourpdfguides.com/dref/5915541>

Touch the \$ symbol to select the hotplate. 2. Touch the + or - symbol within the next 10 seconds. @@@@The hob is ready for use. @@ all hotplates are switched off.

@@@@ □ basic setting appears. @@@@ 3. @@@@Switching off the hotplate Use the \$ symbol to select the hotplate. Touch the + or symbol until < appears. After about 10 seconds, the residual heat indicator appears.

□ Notes The last selected hotplate remains activated. You can set the hotplate without selecting it again. hotplate temperature is regulated by the heat switching on and off. The heat may also switch on and off at the highest setting. @@@@ deviations are therefore possible.

For bringing liquids to the boil, use heat setting 9. stir thick liquids occasionally. @@@@ g. @@@@@@@@@@@@@@To switch on: Touch the , symbol for approx. 4 seconds. @@ the hob is locked. To switch off: Touch the , symbol for approx. @@@@Each time a hotplate is switched on, the preselected cooking then counts down. When the cooking time has elapsed, the hotplate switches off automatically. You can find out how to switch on the automatic timer in the Basic settings section.

Note: You can change the cooking time for a hotplate or switch off the automatic timer for the hotplates. select the hotplate. Touch the 3 symbol and use the + or symbol to change the cooking time or set to <. Automatic hotplate switch-off Enter a cooking time for the relevant hotplate. When the cooking time has elapsed, the hotplate switches off automatically. Setting the cooking time: The hotplate must be switched on. 1. Use the \$ symbol to select the hotplate. □ lights up on the timer display. The indicator light for the desired hotplate lights up at the x symbol.

Kitchen timer You can use the kitchen timer to set a time of up to 99 minutes. It runs independently of all the other settings. Switching on the kitchen timer There are 2 different ways to switch the kitchen timer on: □ 3. Symbol +: 30 minutes Symbol -: 10 minutes If a hotplate has been selected, touch the 3 symbol twice within 10 seconds. If a hotplate has not been selected, touch the 3 symbol.

□ < lights up in the timer display. The indicator light next to the W symbol lights up. Touch the + or - symbol until the desired cooking time + symbol: 10 minutes - symbol: 05 minutes 2. Touch tions often have simple explanations. Please read the following notes before calling the aftersales service. display Blank All displays flash Fault There is no power supply. The controls are damp or an object is resting on them. The electronics have overheated and have switched off the corresponding hotplate. The electronics have overheated and have switched off all hotplates. The hotplate was in operation for too long and has switched itself off. Measure Check the household fuse for the appliance. Check whether there is a power cut by trying other electronic appliances. Dry the controls or remove the object. Wait until the electronics have cooled down sufficiently. Then touch a control for the hotplate.

Wait until the electronics have cooled down sufficiently. Then touch any control. You can switch the hotplate back on again immediately. If - flashes in the hotplate indicators when the appliance is connected to the mains or following a power cut, the electronics are malfunctioning. To acknowledge the fault, briefly cover the controls with your hand. □f "... "% If - flashes in the hotplate indicators: After-sales service Our after-sales service is there for you if your appliance should need to be repaired. We are committed fo find the best solution also in order to avoid an unnecessary call-out. E number and FD number: Please quote the E number (product number) and the FD number (production number) of your appliance when contacting the after-sales service. The rating plate bearing these numbers can be found on the appliance certificate. Please note that a visit from an after-sales service engineer is not free of charge, even during the warranty period.

Please find the contact data of all countries in the enclosed customer service list. To book an engineer visit and product advice GB 0844 8928989 Calls from a BT landline will be charged at up to 3 pence per minute. A call set-up fee of up to 6 pence may apply. Rely on the professionalism of the manufacturer.

@@@@@@@@@5 g sugar, 750 ml milk (3.

6:30 Heat the milk until it starts to rise up. Switch down to the ongoing cooking setting and add the rice, sugar and salt to the milk Stir the rice pudding after 10 minutes No 2 Yes 32 Heating up/bringing to boil Test dishes Recipe: 250 g round grain rice, 30 g sugar, 1 l milk (3. 6:30 Heat the milk until it starts to rise up. Switch down to the ongoing cooking setting and add the rice, sugar and salt to the milk Lid No Ongoing cooking Ongoing cooking setting 2 Lid Yes Stir the rice pudding after 10 minutes Cooking rice Ovenware: Cooking pot Water temperature 20 °C Recipe made to DIN 44550: 125 g long grain rice, 300 g water and a pinch of salt for 14. 5 cm dia.

Hotplate Recipe made to DIN 44550: 250 g Long grain rice, 600 g water and a pinch of salt for 18 cm dia. 300 g, about 1 cm thick) 15 g sunflower oil for 18 cm dia. or 17 cm dia. Hotplate Frying pancakes Ovenware: Frying pan Recipe made to DIN EN 60350-2 Amount: 55 ml mixture per pancake for 18 cm dia.

2:48 Yes 2 Yes If the tests are carried out with an 18 cm dia. Hotplate with a power rating of 1500 W, the boiling time is increased by approx. .



[You're reading an excerpt. Click here to read official NEFF](#)

[T11B22X2 user guide](#)

<http://yourpdfguides.com/dref/5915541>