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You can read the recommendations in the user guide, the technical guide or the installation guide for NEFF T48FD13X0. You'll find the answers to all your questions on the NEFF T48FD13X0 in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

**User manual NEFF T48FD13X0**

**User guide NEFF T48FD13X0**

**Operating instructions NEFF T48FD13X0**

**Instructions for use NEFF T48FD13X0**

**Instruction manual NEFF T48FD13X0**



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**Manual abstract:**

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16 A Childproof lock.....

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. 16 Childproof lock.....

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. @@@@ Check the appliance after removing it from the packaging. If it has suffered any damage in transport, do not connect the appliance, contact the Technical Assistance Service and provide written notification of the damage caused, otherwise you will lose your right to any type of compensation. This appliance must be installed according to the installation instructions included. This appliance is intended for private domestic use and the household environment only. The appliance must only be used for the preparation of food and beverages. The cooking process must be supervised. A short cooking process must be supervised without interruption. Only use the appliance in enclosed spaces. This appliance is intended for use up to a maximum height of 4000 metres above sea level.

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 is not intended for operation with an external clock timer or a remote control. 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 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. We advise that you exercise caution using or standing near an induction hob while it is in operation, if you wear a pacemaker or a similar medical device.

Consult your doctor or the device manufacturer concerning its conformity or any possible incompatibilities, 4 Important safety information en (Important safety information no i t amro f n i y t e f a s t n a t r o p m l : Warning – 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. Risk of fire! □ The hotplates become very hot. Never place combustible items on the hob. Never place objects on the hob. Risk of fire! □ The appliance gets hot. Do not keep combustible objects or aerosol cans in drawers directly underneath the hob.

Risk of fire! switches off automatically and can □ The hob no longer be operated. It may switch on unintentionally at a later point. Switch off the circuit breaker in the fuse box. Contact the after-sales service. A defective appliance may cause electric shock. Never switch on a defective appliance. Unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service. Risk of electricfractures in the glass ceramic □ Cracks or shock! may cause electric shocks. Switch off the circuit breaker in the fuse box.

Contact the after-sales service. □ : Warning – Malfunction risk! The hob is equipped with a fan in the lower section. If there is a drawer under the hob it should not be used to store small objects or paper, since they could damage the fan or interfere with the cooling if they are sucked into it. There should be a minimum of 2 cm between the contents of the drawer and fan intake. When cooking in a bain marie, the hob and cooking container could shatter due to overheating. The cooking container in the bain marie must not directly touch the bottom of the water-filled pot. Only use heatresistant cookware. Risk of injury! may suddenly jump due to □ Saucepans liquid between the pan base and the hotplate. Always keep the hotplate and saucepan bases dry. □ : Warning – Risk of injury! : 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. Risk of burns! heats up but the display does □ The hotplate not work. Switch off the circuit breaker in the fuse box. Contact the after-sales service.

Risk of burns! □ Metal objects on the hob quickly become very hot. Never place metal objects (such as knives, forks, spoons and lids) on the hob. Risk of fire!! use, always turn off the hob at □ After each the main switch. Do not wait until the hob turns off automatically after the pan is removed.



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Steam does not need to escape for a good cooking result. After cooking, keep the lid on the cookware until you serve the food. To cook with the pressure cooker, observe the manufacturer's instructions. Do not cook food for too long, otherwise the nutrients will be lost. The kitchen clock can be used to set the optimum cooking time. For a more healthy cooking result, smoking oil should be avoided. To brown food, fry small portions in succession. Cookware may reach high temperatures while the food is cooking. We recommend that you use oven gloves.

You can find recommendations for energy-efficient cooking in section ~ "Environmental protection" Cooking table The table shows which heat setting is suitable for each type of food. The cooking time may vary depending on the type, weight, thickness and quality of the food. Heat setting Melting Chocolate coating Butter, honey, gelatine Heating and keeping warm Stew, e.g. lentil stew Milk\* Heating sausages in water\* Defrosting and heating Spinach, frozen Goulash, frozen Poaching, simmering Potato dumplings\* Fish\* White sauces, e.g. Béchamel sauce Whisked sauces, e.g. sauce béarnaise, hollandaise \* Without lid \*\* Turn several times \*\*\* Preheat to heat setting 8 - 8. Cooking time (mins) 15 - 25 35 - 55 20 - 30 10 - 15 3-6 8 - 12 1 - 1.

1-2 1. - 2 1. - 2. 3-4 3-4 3-4 4. - 5.

4-5 1-2 3-4 11 en Operating the appliance Heat setting Cooking time (mins) 15 - 30 30 - 40 25 - 35 15 - 30 6 - 10 120 - 180 15 - 60 10 - 20 7 - 20 50 - 65 60 - 100 50 - 60 6 - 10 8 - 12 8 - 12 8 - 12 10 - 20 10 - 30 20 - 30 10 - 20 8 - 20 8 - 20 8 - 15 4 - 10 10 - 20 15 - 20 6 - 10 3-6 3-6 - Boiling, steaming, braising Rice (with double the volume of water) Rice pudding\*\*\* Unpeeled boiled potatoes Boiled potatoes Pasta, noodles\* Stew Soups Vegetables Vegetables, frozen Cooking in a pressure cooker Braising Roulades Pot roast Goulash\*\*\* Roasting/frying with little oil\* Escalope, plain or breaded Escalope, frozen Chop, plain or breaded\*\* Steak (3 cm thick) Poultry breast (2 cm thick)\*\* Poultry breast, frozen\*\* Rissoles (3 cm thick)\*\* Hamburgers (2 cm thick)\*\* Fish and fish fillet, plain Fish and fish fillet, breaded Fish, breaded and frozen, e.g. fish fingers Scampi, prawns Sautéing fresh vegetables and mushrooms Stir-fry, vegetables, meat cut in Asian-style strips Frozen dishes, e.g. roasted dishes Pancakes (baked in succession) Omelette (cooked in succession) Fried eggs Deep-fat frying\* (150-200 g per portion in 1-2 l oil, deep-fat fried in portions) Frozen products, e.g. chips, chicken nuggets Croquettes, frozen Meat, e.g. chicken portions Fish, breaded or in beer batter Vegetables, mushrooms, breaded or battered, tempura Small baked items, e.g. doughnuts, fruit in batter \* Without lid \*\* Turn several times \*\*\* Preheat to heat setting 8 - 8. 2. - 3. 2-3 4. - 5.

4. - 5. 6-7 3. - 4. 3. - 4. 2. - 3. 3. - 4.

4. - 5. 4-5 4-5 3-4 6-7 6-7 6-7 7-8 5-6 5-6 4. - 5. 6-7 5-6 6-7 6-7 7-8 7-8 7-8 6-7 6.

- 7. 3. - 4. 5-6 8-9 7-8 6-7 6-7 6-7 4-5 12 CombiZone function en wCombiZone function no i t cnu f enoZ i bmoC uMove function no i t cnu f evoM Using this function, the two left hotplates, which are the same size, can be linked together. When doing this, the same heat setting is set for both hotplates. This is especially suitable for cooking with elongated cookware. You can use this function to link the two left hotplates, which are the same size, and select a different heat setting for each hotplate. Preset heat settings: Front hotplate = heat setting 5 Rear hotplate = heat setting 8 - The heat settings can be changed independently of one another for each hotplate. Notes  Only place cookware on one of the hotplates. The function will not be activated if there is cookware on each of the two hotplates.  The heat setting is less brightly lit on the display for the hotplate on which there is no cookware. It will not be activated until the cookware is moved to this hotplate and is detected.  If the function has already been activated and a second piece of cookware is placed on the free hotplate, the display lights up less brightly, as before. The hotplate is not active. The hotplate is activated when the first piece of cookware is removed.

Notes regarding cookware To achieve the best results, use suitable, oval cookware in the area of both hotplates. Position the cookware in the middle of the hotplates. When you are using cookware on just one of the two hotplates, it can be moved to the second hotplate. In this case, the heat setting and the selected settings are transferred. Advice on using cookware To ensure that the cookware is detected and heat is distributed evenly, correctly centre the cookware: Only use one piece of cookware which only covers one hotplate. Activation The hob must be on. 1. Select one of the two hotplates in the combi zone 2. Touch the  $\beta$  symbol.

The  $\delta$  indicator lights up. The heat setting lights up on the displays for the two hotplates. The function has now been activated. Moving the cookware from one hotplate to another: Changing the heat setting Select one of the two hotplates assigned to the combi zone and use the @ or A symbol to set the heat settings. Deactivation Select one of the two hotplates assigned to this function and touch the  $\beta$  symbol.

This deactivates the function. The two hotplates will now function independently. 13 en Time-setting options Activation 1. Select one of the two hotplates assigned to the 2. Touch the OTime-setting options sno i t p o gn i t es -emi T Move function.

$\gamma$  symbol. The  $\delta$  indicator lights up. The heat settings light up on the displays for each of the two hotplates. The function has now been activated. Notes  The display for the hotplate with the cookware lights up more brightly.  The  $\rightarrow$  indicator lights up on the display for the hotplate that is still selected. Changing the heat setting Select one of the two hotplates assigned to the Move function and use the @ or A symbol to set the heat setting. Note: If the function is deactivated, the heat settings return to the preset values Your hob has two timer functions:   Programming the cooking time Kitchen timer Programming the cooking time The hotplate automatically switches off after the time that is set has elapsed. Setting procedure: 1. Select the hotplate and the required heat setting.

2. Touch the 0 symbol. x lights up on the display for 3. Touch the the hotplate. << lights up on the timer display. @ or A symbol. The basic setting appears: @ symbol: 30 minutes. A symbol: 10 minutes. Deactivation Touch the  $\gamma$  symbol. This deactivates the function.

Note: When one of the two hotplates is set to  $\leftarrow$ , the function is deactivated within approx. 10 seconds. 4. Use the @ or A symbol to select the required cooking time. After a few seconds, the time begins to elapse.

Notes The same cooking time can be set automatically for all hotplates. The set time for each of the hotplates counts down independently from the others.



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@@@ When the time has elapsed The hotplate switches off. An audible signal sounds. < lights up in the timer display for 60 seconds. Touch the 0 symbol. The displays go out and the audible signal ceases. @@@@ This function does not automatically switch off a hotplate. Setting procedure 1. @< lights up on the timer display. 2. Touch the @ or A symbol. The basic setting appears. @ symbol: 10 minutes. A symbol: 5 minutes.

3. Use the @ or A symbol to set the required time. @@ Change or set the time to < using the @ or A symbol. When the time has elapsed An audible signal sounds. < appears in the timer display. The displays go out after 60 seconds. @@@@ Select a hotplate. 2. Touch the ~ symbol. ~ lights up on the display. The function is activated. Deactivation 1. Select a hotplate. 2. @@ The function is deactivated.

@@ Select the required hotplate. 2. @@ To activate: Touch the , symbol for approx. 4 seconds. The , indicator lights up for 10 seconds. The hob is locked. To deactivate: Touch the , symbol for approx. 4 seconds. @@ Select the hotplate. 2. Touch the - symbol. The - indicator goes out. @@@@ You will hear an audible signal. The control panel is locked for 35 seconds. @@@@ To release the function early, touch the z symbol.

Notes An audible signal sounds 30 seconds after activation. This indicates that the function is about to finish. □ The cleaning lock does not lock the main switch. @@@@ When you touch any symbol, the display switches off. The hotplate can now be set again. @@. 17 en Basic settings QBasic settings sgn i t es c i saB The appliance has various basic settings. You can adapt these to suit your cooking habits. Display Function Automatic childproof lock TM, <, f TMf <, f,, TM,, <, TM† Manual\*. Automatic.

Function deactivated. Confirmation and fault signals are switched off. Only the fault signal is switched on. Only the confirmation signal is switched on. All signal tones are switched on.

\* Switched off.\* Switched on. Audible signals Display energy consumption Automatically programming the cooking time < Switched off.\* <-ŠŠ Time until automatic switch-off. TM‡ Duration of the timer-end signal tone , f,, TM^ <, ,, f ... 10 seconds. 30 seconds. 1 minute.\* Switched off.\* 1000 W minimum power. 1500 W. 2000 W.

Power management function. Limiting the total power of the hob Š or Š. Maximum power of the hob. TMŠ Time for selecting the hotplate <, TMf <, f TM^ <, \* Factory settings Unlimited: The hotplate that was set last remains selected. \* Limited: The hotplate only remains selected for a few seconds. Not suitable Not perfect Suitable Individual settings.\* Restore factory settings. Checking cookware and cooking results Restoring the factory settings 18 Energy consumption indicator en To access the basic settings: The hob must be off. 1. Switch on the hob.

2. Within ten seconds, touch and hold the [Energy consumption indicator ro t a c i dn i n o i t pmusnoc ygrenE z symbol for approximately four seconds. The first four displays provide product information. Touch the @ or A symbol to view the individual displays. Display screen Product information After-sales service index (ASSI) Production number Production number 1 Production number 2 3.

Touch the <, † Š†. <† This function indicates the total amount of energy consumed by this hob the last time it was used for cooking. Once switched off, the energy consumption in kWh is displayed for 10 seconds. The picture shows an example with an energy consumption of ,

% kWh. z symbol again to access the basic settings. TM and , flash alternately on the displays and < appears as a presetting. You can find out how to switch this function on in the section on ~ "Basic settings" 4. Touch the z symbol repeatedly until the required function is displayed. 5. Then use the @ and A symbols to select the required setting. 6. Touch the z symbol for at least four seconds. The settings have been saved.

Leaving the basic settings Turn off the hob with the main switch. 19 en Cookware check tCookware check kcehc erawko C DCleaning gn i nae l C This function can be used to check the speed and quality of the cooking process depending on the cookware. The result is a reference value and depends on the properties of the cookware and the hotplate being used. 1. Place the cold cookware containing 200 ml of water Suitable maintenance and cleaning products can be purchased from the after-sales service or in our e-Shop. Hob Cleaning Always clean the hob after cooking. This will prevent food deposits from becoming burned on. Only clean the hob after the residual heat indicator has gone out. Clean the hob with a damp dish cloth and dry it with a cloth or towel to prevent limescale build-up. Only use cleaning agents that are suitable for this type of hob.

Observe the manufacturer's instructions on the product packaging. Never use: □ □ □ □ □ □ on the centre of the hotplate the diameter of which best matches that of the base of the cookware. 2. Go to the basic settings and select the setting TMf. 3.

Touch the @ or A symbol. A flashes in the hotplate display. The function is activated. After 10 seconds, the result for the quality and speed of the cooking process appears in the hotplate display. Undiluted washing-up liquid Cleaning agents designed for dishwashers Abrasive cleaners Harsh cleaning agents, such as oven spray and limescale remover Scouring pads High-pressure cleaners or steam jet cleaners Check the result using the following table: Result < The cookware is not suitable for the hotplate and will therefore not heat up.

\*, The cookware is taking longer to heat up than expected and the cooking process is not going as well as it should.\* f The cookware is heating up correctly and the cooking process is going well. \* If there is a smaller hotplate available, test the cookware again on the smaller hotplate. To activate the function again, select the @ or A symbol. Notes □ If the diameter of the hotplate used is much smaller than the diameter of the cookware, only the middle of the cookware can be expected to heat up. This may result in the cooking results not being as good as expected or being less than satisfactory. □ You can find information on this function in the section on ~ "Basic settings". □ You can find information on the type, size and positioning of the cookware in the section on ~ "Induction cooking". Stubborn dirt is best removed with a glass scraper, available from retailers. Observe the manufacturer's instructions.

You can obtain a suitable glass scraper from customer services or through our online shop.



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Using a special sponge for cleaning glass-ceramic hobs achieves a great cleaning result. Potential marks Limescale and water marks Clean the hob as soon as it has cooled down. You can use a cleaning agent suitable for glass-ceramic hobs.\* Sugar, rice starch or Clean immediately. Use a glass scraper. Caution: Risk of burns.\* \* Then clean with a damp dish cloth and dry with a cloth or towel. Note: Do not use any cleaning agents while the hob is still hot. This may mark the surface.

Make sure that any residue left by cleaning agents is removed. Hob surround To prevent damage to the hob surround, observe the following instructions: □ □ □ □ Only use warm soapy water Wash new dish cloths thoroughly before use. Do not use harsh or abrasive cleaning agents. Do not use a glass scraper or sharp objects. 20 Frequently Asked Questions (FAQ) en (Frequently Asked Questions (FAQ) )QAF( sno i t seuQ deksA y l t neuqerF Using the appliance Why can't I switch on the hob and why is the childproof lock symbol lit? The childproof lock is activated.

You can find information on this function in the section on ~ "Childproof lock" Why are the displays flashing and why can I hear an audible signal? Remove any liquid or food remains from the control panel. Remove any objects from the control panel. You can find instructions on how to deactivate the audible signal in the section on ~ "Basic settings" Noises Why I can hear noises while I'm cooking? Noises may be generated while using the hob depending on the base material of the cookware. These noises are a normal part of induction technology. They do not indicate a defect.

Possible noises: A low humming noise like the one a transformer makes: Occurs when cooking at a high heat setting. The noise disappears or becomes quieter when the heat setting is reduced. Low whistling noise: Occurs when the cookware is empty. This noise disappears when water or food is added to the cookware. Crackling: Occurs when using cookware made from different layers of material or when using cookware of different sizes and different materials at the same time. The loudness of the noise can vary depending on the quantity of food being cooked or the cooking method. High-pitched whistling noises: Can occur when two hotplates are used at the highest heat setting at the same time. The whistling noises disappear or become quieter when the heat setting is reduced. Fan noise: The hob is equipped with a fan that switches on automatically at high temperatures. The fan may continue to run even after you have switched off the hob if the temperature detected is still too high.

Cookware Which types of cookware can be used with an induction hob? You can find information on which types of cookware can be used with an induction hob in the section on ~ "Induction cooking" Why is the hotplate not heating up and why is the heat setting flashing? The hotplate on which the cookware is standing is not switched on. Check that you have switched on the correct hotplate. The cookware is too small for the hotplate that is switched on or it is not suitable for induction cooking. Check that the cookware is suitable for induction cooking and that it is placed on the hotplate that best corresponds to its size.

You can find information on the type, size and positioning of the cookware in the sections on ~ "Induction cooking", ~ "CombiZone function" and ~ "Move function" Why is it taking so long for the cookware to heat up or why is it not heating up sufficiently despite being on a high heat setting? The cookware is too small for the hotplate that is switched on or it is not suitable for induction cooking. Check that the cookware is suitable for induction cooking and that it is placed on the hotplate that best corresponds to its size. You can find information on the type, size and positioning of the cookware in the sections on ~ "Induction cooking", ~ "CombiZone function" and ~ "Move function" 21 en Trouble shooting Cleaning How do I clean the hob? Using a special glass-ceramic cleaning agent produces the best results. We advise against using harsh or abrasive cleaning agents, dishwasher detergent (concentrated) or scouring pads. You can find more information on cleaning and caring for your hob in the section on ~ "Cleaning" 3Trouble shooting gn i t o h s e l buo r T Usually, faults are small matters that are easy to eliminate. Please read the information in the table before calling the after-sales service.

Display None Possible cause The power supply has been disconnected. The device has not been connected in accordance with the circuit diagram. Electronics fault. The displays flash The Û indicator flashes in the hotplate displays The control panel is damp or an object is covering it. A fault has occurred in the electronics.

The electronics have overheated and have switched off the corresponding hotplate. The electronics have overheated and have switched off all hotplates. There is a hot pan in the area of the control panel. There is a risk that the electronics will overheat. There is a hot pan in the area of the control panel.

To protect the electronics, the hotplate has been switched off. The hotplate has overheated and switched itself off to protect the work surface. The hotplate was operating for an extended period without interruption. The supply voltage is faulty; outside of the normal operating range. The hob is not connected properly

Solution Use other electrical devices to check whether a short-circuit has occurred in the power supply. Ensure that the device has been connected in accordance with the circuit diagram. If the fault cannot be eliminated, inform the technical after-sales service. Dry the control panel or remove the object. To acknowledge the fault, cover the control panel with your hand. Wait until the electronics have cooled down sufficiently.

Then touch any symbol on the hob. "f"... "† + heat setting and acoustic signal Remove the pan. The fault display goes out shortly afterwards. You can continue to cook. Remove the pan. Wait for a few seconds. Touch any control. If the fault display goes out, you can continue to cook. Wait until the electronics have cooled down sufficiently and switch the hotplate on again. The automatic safety switch-off function has been activated.

See section Contact your electricity provider. Disconnect the hob from the power supply. Ensure that it has been connected in accordance with the circuit diagram. "† and acoustic signal "†/†‰ "Š‰ "Š‰< —...« Do not place hot pans on the control panel. Notes □ If " appears in the display, the sensor for the relevant hotplate must be pressed and held in order to read the fault code.

□ If the fault code is not listed in the table, disconnect the hob from the power supply, wait 30 seconds and connect it again.



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If the display appears again, contact technical after-sales and tell them the precise fault code. 22 Customer service en 4Customer service ec i v res remo t suC Our after-sales service is there for you if your appliance needs to be repaired. We will always find an appropriate solution, also in order to avoid after-sales personnel having to make unnecessary visits. 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. @@@@Look up section~ "Basic settings" for this. @@@@To book an engineer visit and product advice GB 0344 892 8989 Calls charged at local or mobile rate. IE 01450 2655 0.03 € per minute at peak. Off peak 0.0088 € per minute. Rely on the professionalism of the manufacturer. You can therefore be sure that the repair is carried out by trained service technicians who carry original spare parts for your appliances. 23 en Test dishes ETest dishes s e h s i d t s eT This table has been produced for test institutes to facilitate the testing of our appliances.

The data in the table refer to our Schulte-Ufer cookware accessories (4-piece cooking set for induction hob Z9442X0) with the following dimensions: □ □ □ □ Saucepan: 16 cm Ø, 1.2 l for 14.5 cm Ø hotplates Pot: 16 cm Ø, 1.7 l for 14.5 cm Ø hotplates Pot: 22 cm Ø, 4.2 l, for 18 cm Ø hotplates Pan: 24 cm Ø, for 18 cm Ø hotplates Preheating Heat set- Cooking time Cookware Lid ting (min:sec) Saucepan, 16 cm diameter Cooking Heat setting Lid Test dishes Melting chocolate Chocolate coating (e.g. Dr. Oetker brand, dark chocolate 55% cocoa, 150 g) Heating and keeping lentil stew warm Lentil stew\* Initial temperature 20 °C Amount: 450 g - - 1. No Cooking pot, 16 cm diameter Saucepan, 22 cm diameter 9 Amount: 800 g 9 1:30 (without stirring) 2:30 (without stirring) Yes 1.

Yes Yes 1. Yes Lentil stew from a tin E.g lentils with Erasco sausages. Initial temperature 20 °C Amount: 500 g Cooking pot, 16 cm diameter Saucepan, 22 cm diameter 9 Amount: 1 kg 9 Approx. 1:30 (stir after approx.

1 minute) Approx. 2:30 (stir after approx. 1 minute) Yes 1. Yes Yes 1. Yes Preparing Béchamel sauce Temperature of the milk: 7 °C Ingredients: 40 g butter, 40 g flour, 0.

5 l milk (3.5% fat content) and a pinch of salt 1. Melt the butter, stir in the flour and salt, and heat up the mixture. Saucepan, 16 cm diameter 2 Add the milk to the roux and bring to the boil, stirring continuously. 3. Once the Béchamel sauce comes to the boil, leave it on the hotplate for a further two minutes, stirring continuously. \*Recipe in accordance with DIN 44550 \*\*Recipe in accordance with DIN EN 60350-2 2 7 - Approx. 6:00 Approx. 6:30 - No No - 2 No 24 Test dishes Preheating Heat set- Cooking time Cookware Lid ting (min:sec) Cooking Heat setting Lid en Test dishes Cooking rice pudding Rice pudding, cooked with the lid on Temperature of the milk: 7 °C Heat the milk until it starts to rise up. Set the recommended heat setting and add rice, sugar and salt to the milk.

The cooking time, including preheating, is approx. 45 minutes. Ingredients: 190 g short-grain rice, 90 g sugar, 750 ml milk (3.5% Cooking fat content) and 1 g salt pot, 16 cm diameter Ingredients: 250 g short-grain rice, 120 g sugar, 1 l milk (3.5% fat Saucepan, content) and 1.5 g salt 22 cm diameter Rice pudding, cooked without lid Temperature of the milk: 7 °C Add the ingredients to the milk and heat the mixture up while stirring continuously. Once the milk has reached approx. 90 °C, select the recommended heat setting and leave it to simmer on a low heat for approx. 50 minutes. Ingredients: 190 g short-grain rice, 90 g sugar, 750 ml milk (3.

5% Cooking fat content) and 1 g salt pot, 16 cm diameter Ingredients: 250 g short-grain rice, 120 g sugar, 1 l milk (3.5% fat Saucepan, content) and 1.5 g salt 22 cm diameter Cooking rice\* Water temperature: 20 °C Ingredients: 125 g long grain rice, 300 g water and a pinch of salt Ingredients: 250 g long grain rice, 600 g water and a pinch of salt 8. Approx. 5:30 No 8.

Approx. 5:30 No 3 (stir after 10 minutes) 3 (stir after 10 minutes) Yes Yes 8. 8. Approx. 5:30 Approx.

5:30 No No 3 2. No No Cooking pot, 16 cm diameter Saucepan, 22 cm diameter 9 9 Approx. 2:30 Approx. 2:30 Yes Yes 2 2. Yes Yes Roasting a pork loin Initial temperature of the loin: 7 °C Amount: 3 pork loins (total weight approx. 300 g, 1 cm thick) and 15 ml sunflower oil Preparing pancakes\*\* Amount: 55 ml batter for each pancake Frying pan, 24 cm diameter Frying pan, 24 cm diameter 9 Approx. 1:30 No 7 No 9 Approx. 1:30 No 7 No Deep-fat frying chips Amount: 1.8 l sunflower oil, per portion: 200 g frozen chips (e.g.

McCain 123 Original fries) \*Recipe in accordance with DIN 44550 \*\*Recipe in accordance with DIN EN 60350-2 Saucepan, 22 cm diameter 9 Until the oil temperature reaches 180 °C No 9 No 25 \*9001063762\* 9001063762 960215(02) en .



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