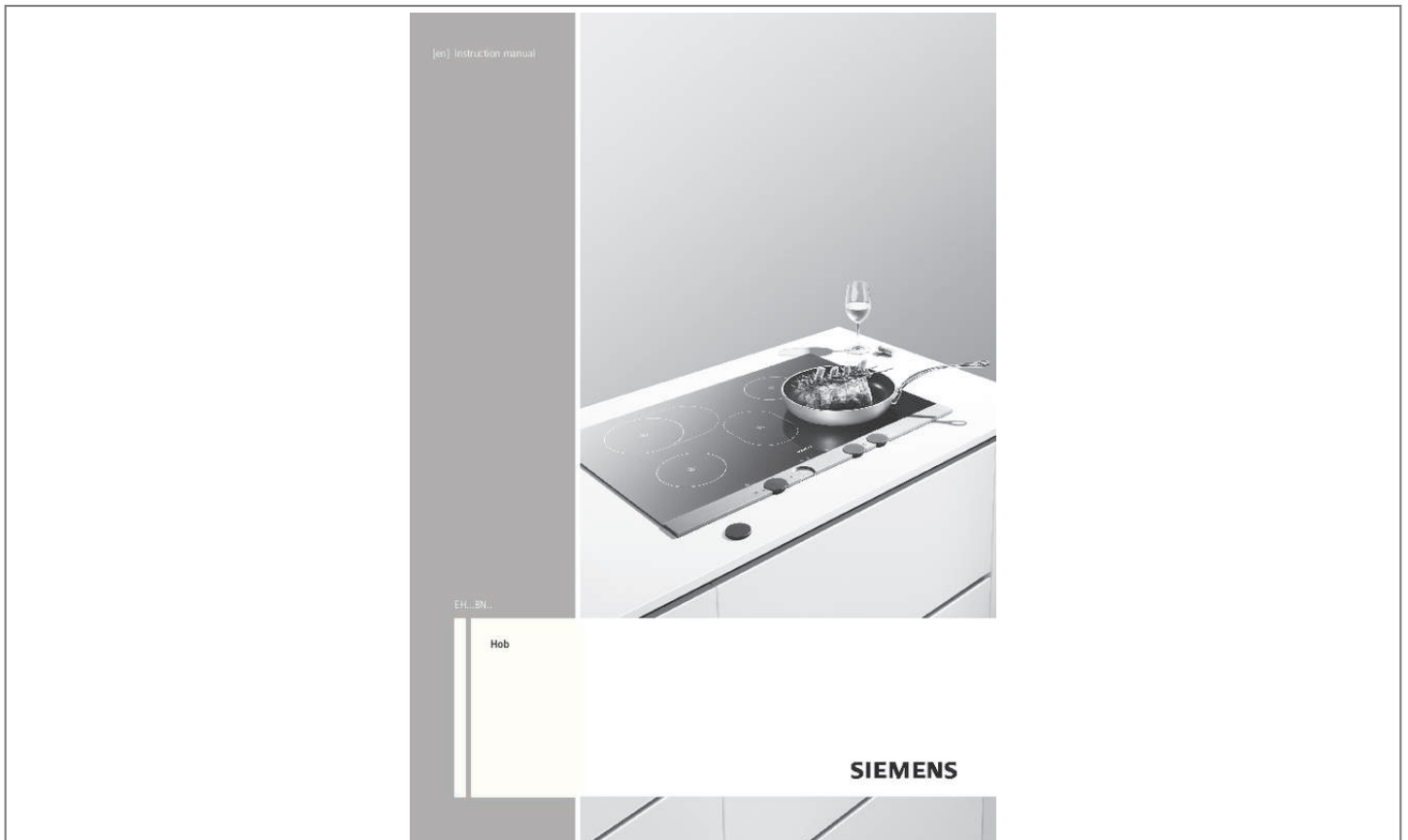




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You can read the recommendations in the user guide, the technical guide or the installation guide for SIEMENS EH651BN17F. You'll find the answers to all your questions on the SIEMENS EH651BN17F in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual SIEMENS EH651BN17F
User guide SIEMENS EH651BN17F
Operating instructions SIEMENS EH651BN17F
Instructions for use SIEMENS EH651BN17F
Instruction manual SIEMENS EH651BN17F



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Manual abstract:

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

Risk of electric shock! □ Incorrect repairs are dangerous. Repairs may only be carried out and damaged power cables replaced by one of our trained after-sales technicians. If the appliance is defective, unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service. □ Do not use any high-pressure cleaners or steam cleaners, which can result in an electric shock. Risk of fire! Risk of fire! Risk of fire! Risk of burns!

Risk of burns! Risk of fire!! Risk of electric shock! Risk of electric shock! 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. □ Cracks or fractures in the glass ceramic may cause electric shocks.

Switch off the circuit breaker in the fuse box. Contact the after-sales service. 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. Risk of injury! □ 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 heat-resistant cookware. □ Saucepans may suddenly jump due to liquid between the pan base and the hotplate. Always keep the hotplate and saucepan bases dry.

□ Risk of electric shock! Risk of injury! Elements that may damage the appliance Caution! □ □ Rough pan bases may scratch the hob. Avoid leaving empty pots and pans on the hotplate. Doing so may cause damage. Do not place hot pans on the control panel, the indicator area, or the hob frame. Doing so may cause damage.

Hard or pointed objects dropped on the hob may damage it. Aluminium foil and plastic containers will melt if placed on the hotplate while it is hot. The use of laminated sheeting is not recommended on the hob. □ □ □ 4 Overview The following table presents the most common damage caused: Damage Stains Scratches Cause Food spillage Unsuitable cleaning products Salt, sugar and sand Measure Immediately remove spilt food using a glass scraper. Only use cleaning products specifically designed for glass-ceramic hobs.

Do not use the hob as a tray or working surface. Pans with rough bottoms may scratch Check pans. the glass ceramic Fading Chips Unsuitable cleaning products Contact with pans Only use cleaning products specifically produced for glass-ceramic hobs. Lift pots and pans before moving them around. Sugar, substances with a high sugar Immediately remove spilt food using a glass scraper. content Protecting the environment 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. □ Use pans with flat bases.



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Bases that are not flat use a lot more energy.

The diameter of the pan base must match the size of the hotplate. Please note: pan manufacturers usually provide the diameter for the top of the pan, which is usually larger than the diameter of the pan base. Use a small pan for small amounts of food. A large pan which is not full uses a lot of energy. Use little water when cooking. This saves energy and preserves all the vitamins and minerals in vegetables. Select the lowest power level to maintain cooking. If the power level is too high, energy is wasted. □ □ □ Energy-saving advice □ □ Always use the correct lid for each pan. Cooking without a lid uses a lot more energy. Use a glass lid to provide visibility and avoid having to lift the lid. Induction cooking Advantages of induction cooking Induction cooking represents a radical change from the traditional method of heating; the heat is generated directly in the pan. It therefore offers a number of advantages: □ There are other types of cookware for induction whose base is not entirely ferromagnetic. When using large cookware on a smaller ferromagnetic area, only the ferromagnetic zone heats up, so heat might not be uniformly distributed. Pans with aluminium areas inserted in the base reduce the ferromagnetic area, so less heat may be supplied and the pan may be difficult to detect or not be detected at all.

For good cooking results, the diameter of the cookware's ferromagnetic area should match the size of the hotplate. If cookware is not detected on a hotplate, try it on the next smaller hotplate down. Unsuitable pans Never use diffuser hobs or pans made from: □ □ □ □ □ Time savings for cooking and frying: since the pan is heated directly. Energy is saved. Care and cleaning are simpler.

Foods that have spilt do not burn as quickly. Heat and safety control; the hob supplies or cuts off power as soon as the control knob is turned on. The induction hotplate stops supplying heat if the pan is removed without having previously switched it off. □ □ □ Cookware Only ferromagnetic pans are suitable for induction cooking; these may be made from: □ □ □ enamelled steel cast iron special stainless steel induction pans. To determine whether a pan is + or - symbol until < symbol appears. The hotplate turns off and the residual heat indicator appears. Notes □ If no pan has been placed on the hotplate, the selected power level flashes. After a certain time has elapsed, the hotplate switches off. □ Set the hotplate Select the required power level with the + and - symbols. Power level 1 = minimum power.

Power level 9 = maximum power. Each power level has an intermediate setting. This is marked with a dot. Selecting the hotplate and the power level The hob must be switched on. 1. Select the hotplate with the , symbol. If a pan has been placed on the hotplate before switching on the hob, it will be detected within 20 seconds of pressing the main switch and the hotplate will be selected automatically. Once detected, select the power level within the next 20 seconds or the hotplate will switch off. If more than one pan is placed on the hob, only one will be detected when switching it on. Cooking guidelines table The table below contains some examples.

Cooking times depend on the power level, type, weight and quality of the food. As such they are approximate. When heating purées, creams and thick sauces, stir occasionally. Use power level 9 to begin cooking. Power level Melting Chocolate coating Butter, honey, gelatin Heating and keeping warm Stew (e.

g., lentils) Milk** Sausages heated in water** Defrosting and heating Frozen spinach Frozen goulash * Uncovered cooking ** Uncovered *** Turn frequently 3-4 3-4 15-25 min. 30-40 min. 1.-2 1.

-2. 3-4 1-1. @ @5-6 6-7 6-7 7-8 6-7 6-7 3.-4. 5-6 4-5 4-5 3-4 2-3 2-3 4-5 4-5 6-7 3.-4. 2.-3. 3.-4.

4.-5. 4.-5. 4-5 1-2 3-4 Cooking time 20-30 min. 10-15 min. 3-6 min. 8-12 min. 15-30 min. 30-40 min. 25-30 min. 15-25 min. 6-10 min. 15-60 min. 10-20 min. 7-20 min. 50-60 min. 60-100 min. 50-60 min. 6-10 min.

8-12 min. 8-12 min. 8-12 min. 10-20 min. 10-30 min. 30-40 min. 8-20 min. 8-20 min. 8-12 min. 4-10 min.

6-10 min. fry individually fry individually 3-6 min. @ @It consists of 4 independently-controlled inductors. @ @ @ @How to activate The hob must be switched on. 1. @ @Press the β symbol. The indicator lights up. The flexible zone has been activated. @ @ @ @ @The previously selected power level is maintained.

@ @ @ @ @In this case, it is recommended to only use one pan on each hotplate.

@ @ @ @ @ @To deactivate: press the symbol , for approximately 4 seconds. @ @To activate: press the symbol , for approximately 4 seconds. The indicator next to the symbol , lights up for 10 seconds. @ @ @ @Select a hotplate. 2.

@ @ @ @The function should be activated. To deactivate 1. Select a hotplate. 2. @ @The function will be deactivated.

@ @Note: The greatest amount of power supplied in the flexible zone is obtained by placing a pan in the centre of the zone, as indicated in the Flexible zone chapter. Time program function This function may be used in two different ways: □ □ 3. Press the + or - symbol. The basic setting appears: to automatically switch off a hotplate as a timer + symbol: 30 minutes. - symbol: 10 minutes. Turning off a hotplate automatically The zone turns off automatically once the selected time has elapsed. Program the cooking time. The hob must be switched on: 1. Select the desired hotplate and power level. 2.

Press the 0 symbol. The Ú indicator on the hotplate lights up. << is displayed on the time program function display. 4. Press the + or - symbol until the required cooking time appears. After a few seconds, the cooking time begins to elapse. Note: The same cooking time can be automatically programmed for the all the hotplates. The programmed time passes independently for each of the hotplates. The Basic settings chapter provides information on automatically programming the cooking time. 10 Changing or cancelling the time Select the hotplate .

Press the 0 symbol and change the cooking time with the + or - symbols, or set to <<. Once the time has elapsed The hotplate switches off. A beep sounds and in the time program function display << appears for 10 seconds. The Ú indicator on the hotplate lights up. Pressing the 0 symbol turns off the indicators and stops the beeping.

Notes □ If cooking times have been programmed for various hotplates, the time programming function always displays the time for the selected hotplate. □ □ If you have not selected the hotplate: press the 0 symbol. The Ú indicator next to the W symbol lights up. << is displayed on the time program function display.

2.

Press the + or - symbol. The basic setting appears. + symbol: 10 minutes. - symbol: 5 minutes. 3. Set the desired time using the + or - symbols. After a few seconds, the time will start to elapse. Changing or cancelling the time Press the 0 symbol various times until the Ú indicator next to the W symbol lights up.



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Change the time or set to « with the + or - symbols. Once the time has elapsed A warning signal sounds.

« is displayed on the time program function display. After 10 seconds the indicators turn off. Pressing the 0 symbol turns off the indicators and stops the beeping. Any cooking time can be programmed for up to 99 minutes. The timer can be set for periods of up to 99 minutes. It is independent of the other settings. This function does not automatically switch off a hotplate. How to program 1. The timer can be selected in two different ways: □ If you have selected the hotplate: press the 0 symbol twice. Automatic time limitation If the hotplate remains in use for a long time and no changes are made in the settings, the automatic time limitation function is triggered.

The hotplate stops heating. The %, ° symbol and the residual heat indicator e/• flash alternately in the display. The indicator goes out when any symbol is pressed. The hotplate can now be reset. When the automatic time function is used, it is governed by the selected power level (from 1 to 10 hours).

Basic settings The device has several basic settings. These settings may be adapted to the user's individual needs. Indicator Function Childproof lock TM, < Deactivated.* , Activated. TMf Audible signals < Confirmation and error signals deactivated.

, Only error signal activated. f Only confirmation signal activated. , All signals activated. * TM† Automatic programming of cooking time. < Switched off.* , -ŠŠ Automatic shut-off time. TM‡ Duration of the time program function warning signal , 10 seconds*. f 30 seconds. , 1 minute. *Factory settings 11 Indicator Function Power-Management function TM^ < Deactivated.

, = 1,000 W. minimum power. , = 1,500 W. f = 2,000 W. etc. Š or Š. = maximum power of the hob. TMŠ Hotplate time selection < Unlimited: the last hotplate programmed remains selected. , Limited: The hotplate will only remain selected for 10 seconds. TM< Return to basic settings < Personal settings.

*, Return to factory settings. *Factory settings Accessing the basic settings The hob must be turned off. 1. Switch on the hob. 2.

Within the next 10 seconds, press the , symbol for 4. Next select the desired setting using the + and - symbols. 4 seconds. 5. Press the , symbol again for more than 4 seconds.

The settings will have been correctly saved. Quit To leave the basic settings, turn off the hob at the main switch. In the display TM and , alternately light up and < lights up as a default setting. 3. Press the , symbol several times until the required function indicator appears. Care and cleaning The advice and warnings contained in this section aim to guide you in cleaning and maintaining the hob, so that it is kept in the best possible condition The best way to remove stubborn stains is to use a glass scraper. Follow the manufacturer's instructions. Suitable glass scrapers can be obtained through the Technical Assistance Service or from our online shop. Hob Cleaning Clean the hob after each use. This prevents food remains left on the surface from burning.

Wait until the hob is cool enough before attempting to clean it. Only use cleaning products specifically designed for hobs. Follow the instructions provided on the packaging. Do not use: □ □ □ □ □ Hob frame In order to avoid damage to the hob frame, follow the indications below: □ □ □ Use only slightly soapy hot water Do not use sharp or abrasive products Do not use a glass scraper Undiluted washing-up liquid Dishwasher detergent Abrasive products Corrosive products such as oven sprays or stain removers Sponges that may scratch High-pressure or steam cleaners 12 Fixing malfunctions Malfunctions are usually due to small details. Before calling the Technical Assistance Service you should bear in mind the following advice and warnings. Indicator none Malfunction The electric power supply has been cut off. The appliance has not been correctly connected following the connection diagram. Electronic system malfunction. The indicators flash The indicator - flashes on the hotplate indicators Solution Use other electrical appliances to check whether there has been a power cut.

Check that the appliance has been connected correctly according to the connection diagram.

If none of the above checks resolve the malfunction, contact the Technical Assistance Service. The control panel is damp or an object is resting on it. Dry the control panel area or remove the object. ing on it. A fault has occurred in the electronic system. Briefly cover the control panel with your hand to confirm the malfunction.

Electronic system malfunction. There is an internal operating error. The electronic system has overheated and the corresponding hotplate has been switched off. The electronic system has overheated and all hotplates have been switched off. There is a hot pan on the control panel.

It is highly likely that the electronic system will overheat. There is a hot pan on the control panel. The hotplate has switched off to protect the electronic system. Remove that pan. The malfunction indicator will switch off shortly afterwards. You can carry on cooking. Remove that pan. Wait a few seconds. Press any control panel. When the malfunction indicator switches off, you can carry on cooking.

Unplug the hob from the mains. Wait about 30 seconds before plugging it in again.* Unplug the hob from the mains. Wait about 30 seconds before plugging it in again.* Wait until the electronic system has cooled down sufficiently. Then press any symbol on the hob. * "\$ + number / \$ + number / ; + number "< / "Š "f "... "† + power level and beep "‡ and beep —, —f/ —, Incorrect supply voltage, outside normal operating limits. The hotplate has overheated and has switched off in order to protect its hob. Wait until the electronic system has cooled down sufficiently before switching it back on.

* If the warning persists call the Technical Assistance Service. Do not rest hot pans on the control panel. Normal noise while the appliance is working Induction heating technology is based on the creation of electromagnetic fields that generate heat directly at the base of the pan. Depending on how the pan has been manufactured, certain noises or vibrations may be produced such as those described below: A deep humming sound as in a transformer This noise is produced when cooking with a high power level. It is caused by the amount of energy transferred from the hob to the pan.

The noise disappears or becomes faint when the power level is lowered. A low whistling sound This noise is produced when the pan is empty.



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The noise disappears when water or food is added to the pan. A crackling sound This noise occurs in pans which are made from different materials superimposed on one another. It is caused by the vibrations that occur in the adjoining surfaces of the different superimposed materials.

The noise comes from the pan. @@@@The fan may also work by inertia after the hob has been switched off, if the temperature detected is still too high. The noises described are normal, they are part of induction heating technology and not a sign of malfunction. 13 After-sales service Our after-sales service is there for you if your appliance should need to be repaired. We are committed to 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 8928999 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. IE 01450 2655 0.03 € per minute at peak. Off peak 0.0088 € per minute. Trust the expertise of the manufacturer, and rest assured that the repair will be carried out by trained service technicians using original spare parts for your domestic appliance. Tested dishes This table has been prepared for assessment institutions to provide controls for our appliances. The data in the table refers to our Schulte-Ufer cookware accessories (4 piece cookware set for the HZ 390042 induction hob) with the following measurements: □ □ □ □ Saucepan Ø 16 cm, 1.2 l for hotplates of Ø 14.5 cm Pot Ø 16 cm, 1.7 l for hotplates of Ø 14.5 cm Pot Ø 22 cm, 4.2 l for hotplates of Ø 18 cm Frying pan Ø 24 cm, for hotplates of Ø 18 cm Preheating Cooking Cover Power level Cover Tested dishes Melting chocolate Cookware: saucepan Chocolate coating (e.g. Dr. Oetker brand, dark 55%, 150 g.) Heating lentil stew and keeping it heated Cookware: Pot Initial temperature 20 °C Lentil stew* Amount 450 g. Amount: 800 g. Canned lentil stew, e.g. Erasco lentils with chorizo Amount 500 g. Amount 1 kg. Making bechamel sauce Cookware: Saucepan Milk temperature: 7 °C Ingredients: 40 g of butter, 40 g of flour, 0.5 l of milk (3.5% fat) and a pinch of salt 1. Melt butter, mix in flour and salt and heat everything together 2. Add milk and bring the sauce to a boil, stirring continuously 3. Keep the bechamel sauce at a boil for two more minutes, stirring continuously *Recipe according to DIN 44550 ***Recipe according to DIN EN 60350-2 Hotplate Power level Time (Min:S) Ø 14.5 cm - - - 1 - 1. No Ø 14. 5 cm Ø 18 cm 9 9 1:30 without stirring 2:30 without stirring 1:30 stir after approx. 1:00 2:30 stir after approx. 1:00 Yes Yes 1. 1. Yes Yes Ø 14.5 cm Ø 18 cm 9 9 Yes Yes 1. 1. Yes Yes Ø 14.5 cm 1 7 approx. 3:00 approx. 5:20 No No 1 No 14 Preheating Tested dishes Cooking rice pudding Cookware: Pot Milk temperature: 7 °C Heat milk until it begins to bubble. Change the recommended heating level and add rice, sugar and salt to the milk Ingredients: 190 g. of short-grain rice, 23 g. of sugar, 750 ml. of milk (3.5% fat) and a pinch of salt Ingredients: 250 g. of short-grain rice, 30 g. of sugar, 1 l. of milk (3.5% fat) and a pinch of salt Cooking rice* Cookware: Pot Water temperature 20 °C Ingredients: 125 g of short-grain rice, 300 g of water and a pinch of salt Ingredients: 250 g of short-grain rice, 600 g of water and a pinch of salt Pan-frying pork sirloin Cookware: Frying pan Sirloin initial temperature: 7 °C 2 pieces of sirloin (total weight approx. 200 g, 1 cm thick) Frying crêpes** Cookware: Frying pan 55 ml of crêpe batter Frying frozen potato chips Cookware: Pot Ingredients: 1.8 kg of sunflower oil, for cooking: 200 g of frozen potato chips (e.g. McCain 123 Frites Original) *Recipe according to DIN 44550 ***Recipe according to DIN EN 60350-2 Ø 18 cm 9 Until the temperature of the oil reaches 180 °C No Ø 18 cm 9 1:30 No Ø 18 cm 9 1:30 No Ø 14.5 cm Ø 18 cm 9 9 approx. 2:30 approx. 2:30 Yes Yes Ø 14.5 cm 8. Ø 18 cm approx. 6:30 No Hotplate Power level Time (Min:S) Cover Cooking Power level Cover 2 stir after approx. 10:00 Yes 2 2. Yes Yes 7 No 7 No 9 No 15 Siemens-Electrogeräte GmbH Carl-Wery-Straße 34 81739 München Germany *9000933879* 9000933879 00 930904 .



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