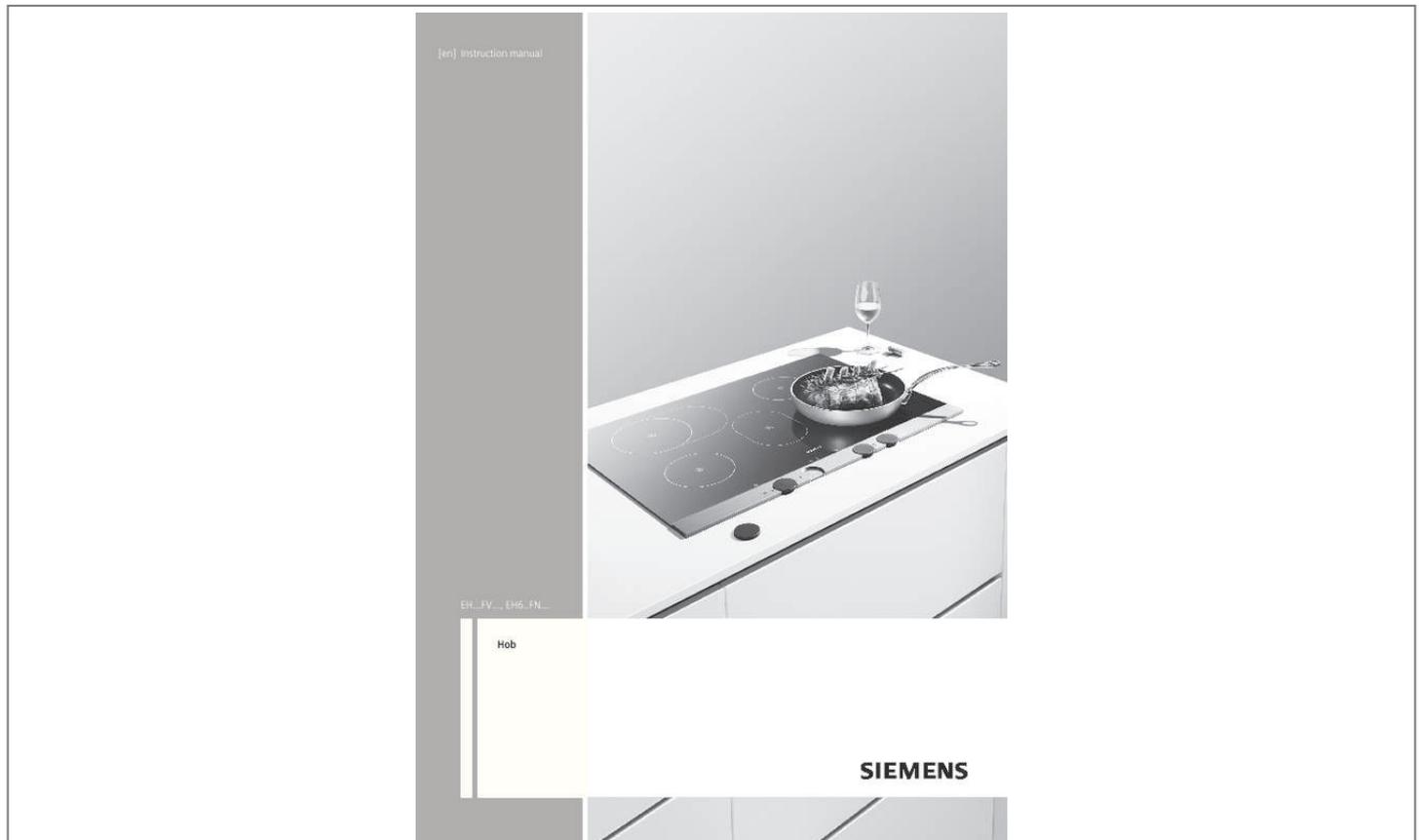




Your PDF Guides

You can read the recommendations in the user guide, the technical guide or the installation guide for SIEMENS EH651FN17F. You'll find the answers to all your questions on the SIEMENS EH651FN17F in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual SIEMENS EH651FN17F
User guide SIEMENS EH651FN17F
Operating instructions SIEMENS EH651FN17F
Instructions for use SIEMENS EH651FN17F
Instruction manual SIEMENS EH651FN17F



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Manual abstract:

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. 11 Cleaning lock function.....

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..11 Automatic time limitation.....

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.....11 Displaying energy consumption .

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....11 Basic settings .

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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, 3 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. Contact the after-sales service. 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. 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. Risk of fire! Risk of fire! Risk of fire! Risk of burns! Risk of burns! Risk of fire!! Risk of electric shock! Do not use any high-pressure cleaners or steam cleaners, which can result in an 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 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.



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If the previous setting from 6 to 10 is pressed in the programming zone, the cooking time is increased by one minute. Changing or cancelling the time Select the hotplate and then press the 0 symbol. Change the cooking time using the programming zone or set to « in order to cancel the time. Once the time has elapsed The hotplate switches off.

A warning signal sounds. The time program function lights up « for 10 seconds in the display. When the 0 symbol is pressed, the indications turn off and the beeping stops. Notes □ If cooking times have been programmed for various hotplates, the time programming function always displays the time for the selected hotplate. □ The timer 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. Programming 1. Press the 0 symbol several times until the W indicator lights up. « lights up in the time program function display.

2. Select the desired time in the programming panel. The timer starts to count down after a few seconds. Changing or cancelling the time Press the 0 symbol several times until the W indicator lights up. Change the time with the programming zone, or set to «. Once the time has elapsed A warning signal sounds. In the time program function display « is shown, and the W indicator lights up. After 10 seconds the indicators turn off. When the 0 symbol is pressed, the indicators turn off and the beeping stops. Any cooking time can be programmed for up to 99 minutes.

Cleaning lock function Cleaning the control panel while the hob is switched on may change the settings. In order to avoid this, the hob has a cleaning lock function. Press the /\$symbol. A signal sounds. The control panel is locked for 35 seconds. The control panel surface can now be cleaned without the risk of changing the settings. Note: The lock does not affect the main switch. The hob may be turned off when desired. 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 α/• 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). Displaying energy consumption This function displays total energy consumption for the time the hob has been switched on.

After switching off the hob, the consumption in kWh is displayed for 10 seconds. An example is shown in the image with a consumption of ,.% kWh. The Basic Settings chapter provides information on activating this function. 11 Basic settings The device has several basic settings.

These settings may be adapted to the user's individual needs. Indicator Function Childproof lock < Deactivated.* , Activated. Audible signals < Confirmation and error signals deactivated. , Only error signal activated. f Only confirmation signal activated. , All signals activated.* Display energy consumption < Deactivated.* , Activated. Automatic programming of cooking time.

< Switched off.* , -ŠŠ Automatic shut-off time. Duration of the time program function warning signal , 10 seconds*. f 30 seconds. , 1 minute. Power-Management function < = Deactivated.* , = 1,000 W. minimum power. , = 1,500 W.

f = 2,000 W. etc. Š or Š. = maximum power of the hob. Hotplate time selection < Unlimited: the last hotplate programmed remains selected.

* , Limited: The hotplate will only remain selected for 10 seconds. Return to basic settings < Personal settings.* , Return to factory settings. TM, TMf TM, TM† TM‡ TM^ TMŠ TM; *Factory settings Accessing the basic settings The hob must be turned off. 1.

Switch on the hob using the main switch. 2. Within the next 10 seconds, press and hold the ' symbol 4. Then select the desired setting with the programming zone. for 4 seconds. 5. Press and hold the ' symbol again for more than 4 seconds. The settings will have been correctly saved. Quit In the display TM and , alternately light up and < lights up as a default setting. 3.

Press the ' symbol several times until the desired function To leave the basic settings, turn off the hob at the main switch. indicator appears. 12 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 □ □ □ Corrosive products such as oven sprays or stain removers Sponges that may scratch High-pressure or steam cleaners 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: □ □ □ 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 frame In order to avoid damage to the hob frame, follow the indications below: □ □ □ Undiluted washing-up liquid Dishwasher detergent Abrasive products Use only slightly soapy hot water Do not use sharp or abrasive products Do not use a glass scraper 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 rest- 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.



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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 / j + number " / "Š" f "... "† + power level and beep "† and beep —, —f/ —,, Incorrect supply voltage, outside normal operating limits. Contact your electricity board.*

*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. 13 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. The noise disappears when water or food is added to the pan. @@@@The noise comes from the pan. @@@@Noise from the fan For proper use of the electronic system, the temperature of the hob must be controlled. To do this, the hob has a fan which turns on when a high temperature is detected. 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.

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. 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. 14 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 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 *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 Ø 14.5 cm 8. Ø 18 cm approx.

*6:30 No 2 stir after approx. 10:00 Yes Ø 14.5 cm Ø 18 cm 9 9 approx. 2:30 approx. 2:30 Yes Yes 2 2. Yes Yes 15 Preheating Tested dishes 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 Hotplate Power level Time (Min:S) Cover Cooking Power level Cover 7 No 7 No 9 No 16 Siemens-Electrogeräte GmbH Carl-Wery-Straße 34 81739 München Germany *9000872319* 9000872319 01 940228 .*



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