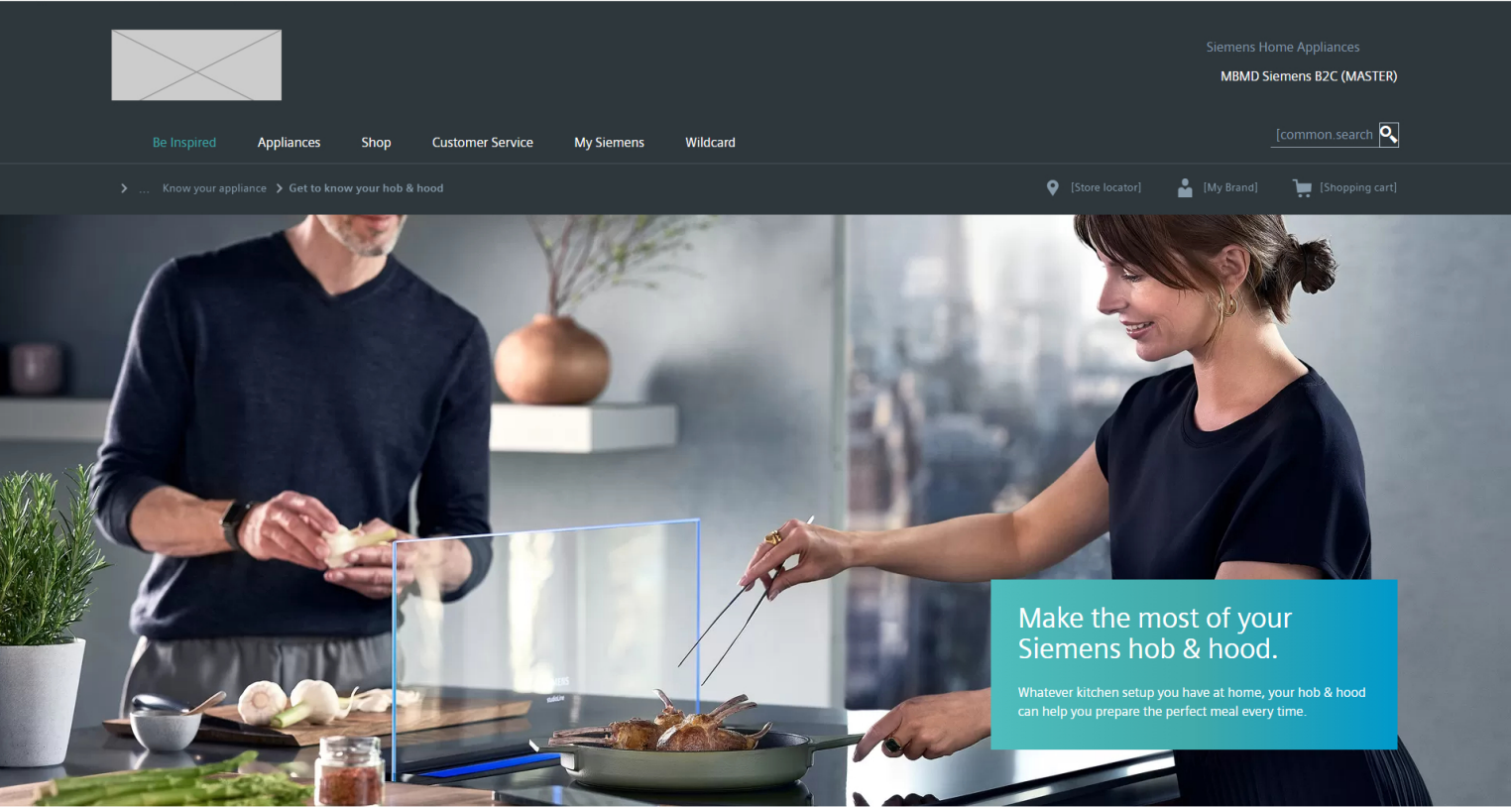




Cultivate your inner chef with the right tools.

Cooking is more than just about having the best ingredients and recipe. You also need to have the right tools for the job. Take the time to understand the features of your appliances that depend on the model.

And to know more about the individual programs and functions of your hob and hood, check in your personal [My Siemens](#) account. It has all your appliance data in one place: technical data, user manuals, accessories and more.

Harness the power of heat.

Induction cooking makes harnessing and controlling heat easier. Different from traditional cooking methods, induction lets heat buildup directly in the cookware. This makes boiling and frying faster. It also makes it easier to care for and clean because spilled food doesn't burn as quickly.

Induction is also safer and more convenient because the hob increases or decreases the heat supply as soon as you change the setting, preventing burning, boiling over or oil splashing. The induction hotplate stops as soon you remove the cookware even without turning it off.



Save energy while cooking.

When cooking, try to use a lid for each pot. This ensures that it will heat up faster and use less energy.

Try to use cookware with flat bases. Those that aren't flat use more energy when heating up and result in uneven cooking. Make sure that the diameter of the pan or pot base matches the size of the hotplate.

If you're only cooking a small amount of food, we recommend grabbing a small pan as cooking will be much more speedy too!



Enjoy the flavours of frying.

Be confident when frying by using the fryingSensor Plus. Simply select the cooking zone you want to use and choose the desired heat level. Each zone has an individual display and depending on the model of your hob, a choice of four or five temperature levels each suitable for different types of food.

Once the pan is up to temperature, the hob will send acoustic and visual signals to let you know it's time to start cooking. The hob then monitors and controls the temperature level, so you can prevent your pans from getting scorched. Note that the features of your appliance depend on the model so if yours doesn't regulate temperature itself we suggest to always switch to a lower heat level as soon as possible since it's also reducing energy consumption.

Create optimal circulation possibilities for your hood.

Our hoods are powerful but if you want to go easy on energy consumptions there's a couple of things to do we recommend:



- Keep intensive cooking time short by thinking through your dishes, choose short high-temperature cycles to keep intensive ventilation times as short as possible.
- Clean your hood's grease filters regularly, give them a quick rinse in the dishwasher running a 70°C cycle.

Control your hob and hood with ease.

Cooking can sometimes be a stressful activity, especially if you're preparing food for others. In situations like these, let Home Connect give you the support you need. The hob and the hood can communicate with each other during the cooking process via a WiFi module so you can place your entire focus on making your dish taste amazing. If at least one hotplate is activated, the hood switches itself on and switches itself back off again once you've finished cooking.

[Discover connected cooking](#)



Discover meat-free meals.

Starting a plant-based diet begins with making small decisions that have a big impact. Step back and look at your kitchen routine and determine where you can introduce meat-free options. Also learn to maximise the many functions of your kitchen.

[Begin eating better](#)

How you cook matters.

Planning to eat healthier meals? Try to also think about how you prepare them. Common cooking methods of deep frying and sautéing often use more oil than necessary. Consider other methods such as grilling, baking, or steaming for healthier results.

[Try healthier ways to cook](#)

Host like a natural.

Hosting a dinner party can be stressful. To help you pull off a flawless feast, preparation is key. It also helps to know the innovative functions that your Siemens Home Appliances have to offer. This way you can just focus on being a great host.

[Explore the best hosting tips](#)



No more overboiling

The cookingSensor Plus is the perfect partner for your hob. Just attach it to the pot, and the intelligent system will automatically maintain your selected temperature. It communicates with your hob via Bluetooth. Explore our accessories so you'll always get a perfectly cooked meal.

[Shop hob & hood accessories](#)



Service and warranty

Do you have any technical questions about installing or setting up your hob or hood? Do you need support for pairing your home appliance? Or would you like to get information on using Home Connect? We are happy to assist you.

[Get help and support](#)



Maintenance and care

With good care and cleaning, your appliance will retain its appearance and remain fully functioning for a long time to come. Explore our cleaning and care products for your Siemens hobs.

[To the products](#)



