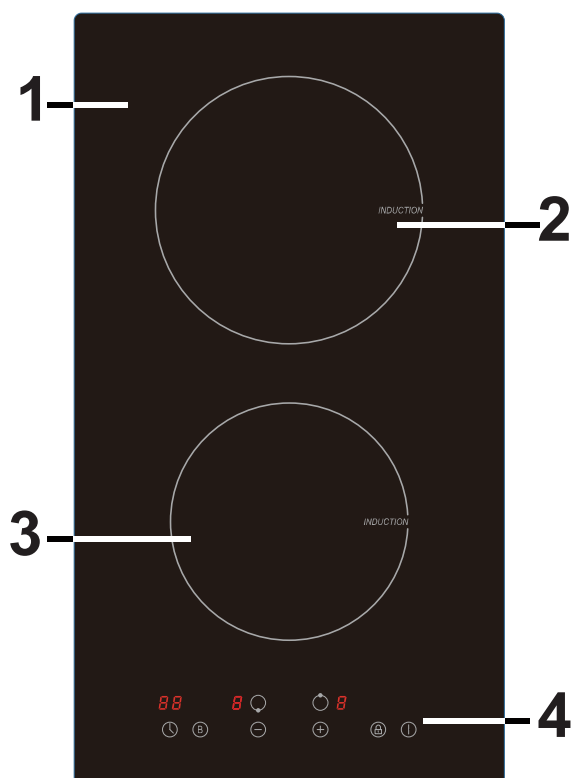


3. Operation

- i** Read the complete instruction manual before you operate the appliance for the first time. **Strictly observe the safety guidelines!**
- i** Remove the **complete** protective film!

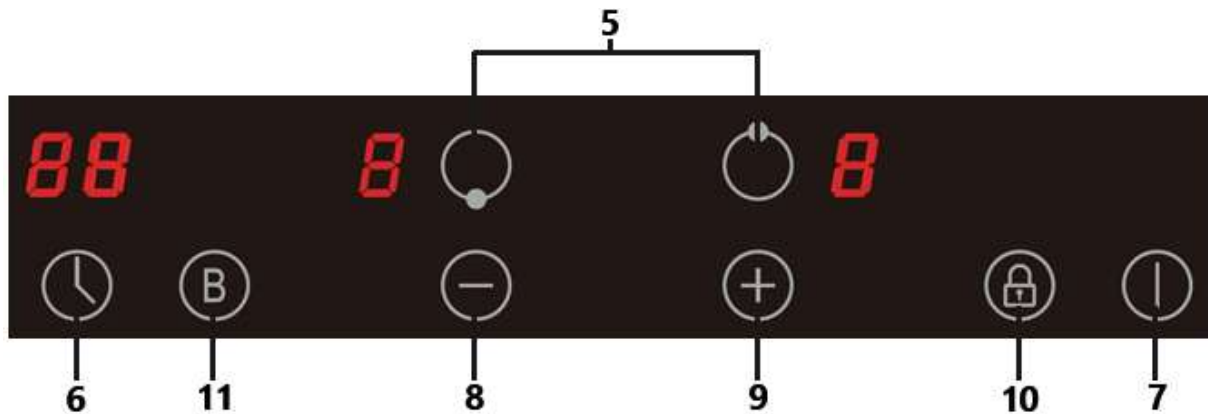
3.1 Hob and control panel

HOB:



| | |
|---|--|
| 1 | GLASS CERAMIC PLATE |
| 2 | COOKING ZONE / Ø 180 mm / max. 1800 / 2200 W |
| 3 | COOKING ZONE / Ø 160 mm / max. 1200 / 1500 W |
| 4 | CONTROL PANEL (s. below) |

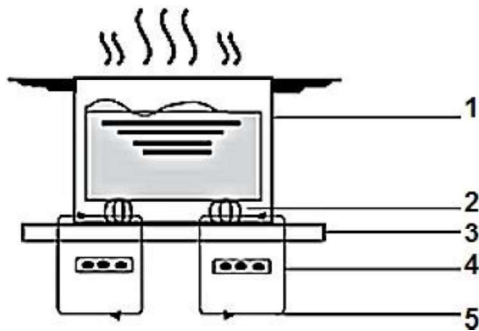
CONTROL PANEL:



| | |
|----|---|
| 5 | Sensor buttons for the SELECTION OF THE COOKING ZONES |
| 6 | TIMER |
| 7 | Sensor button: ON / OFF |
| 8 | <u>SENSOR BUTTON: -</u> ➤ For the selection of the POWER LEVELS of the cooking zones (1 - 9) ➤ For the setting of the TIMER |
| 9 | <u>SENSOR BUTTON: +</u> ➤ For the selection of the POWER LEVELS of the cooking zones (1 - 9) ➤ For the setting of the TIMER |
| 10 | KEY LOCK / CHILD PROTECTION |
| 11 | <u>SENSOR BUTTON: B</u> ➤ This sensor is used for the activation of the BOOST-FUNCTION |

INDUCTION:

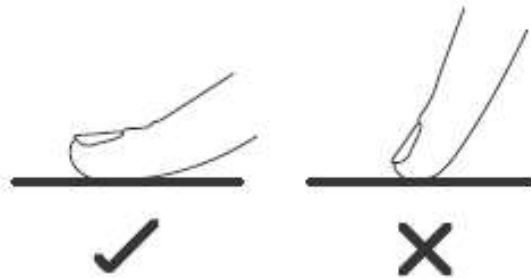
- ❖ Induction cooking is a safe, advanced, efficient, and economical cooking technology. It works via electromagnetic vibrations generating heat directly in the cookware. The glass becomes hot only because the pan eventually warms it up.



| | |
|---|---------------------|
| 1 | Cookware |
| 2 | Magnetic circuit |
| 3 | Glass-ceramic panel |
| 4 | Induction coil |
| 5 | Induction current |

3.2 Use of the touch control

- The sensor keys respond to touches so you do not need to press them.
- Touch the sensors with the bottom side of your top phalanx but not with your fingertip (see figure below).
- You will hear a beep⁴ after each effective input.
- Always keep the touch control clean and dry. Cooking utensils and cloths should not cover the touch control. A thin water film may already complicate operating the sensors.



3.3 Before initial use

- ❖ Clean the glass-ceramic (look at chap. CLEANING AND MAINTENANCE).

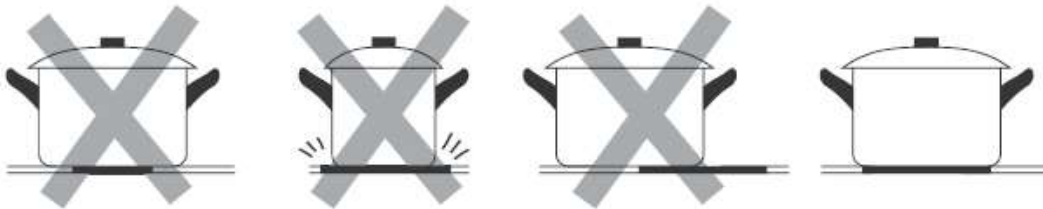
3.4 Suitable cookware

- i** Use glass-ceramic suitable cookware only.
- i** The base of cookware must have a minimum diameter relevant to the diameter of the cooking zone you use the cookware on.
- ❖ Do not use cookware with rough edges or a curved base.

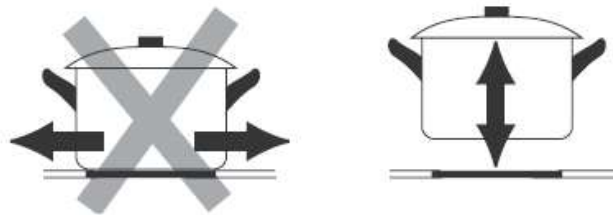
⁴ depending on model



- ❖ The base of your cookware should be flat, contact the glass ceramic completely and have the same diameter as the relevant cooking zone. Always centre the cookware on the cooking zone.




- ❖ Always lift your cookware, when you want to move it on the glass ceramic. Do not push cookware as you may scratch the glass ceramic.



3.5 How to start cooking

⚠ WARNING! Never touch the cooking zones while the residual heat indicator is still on. RISK OF BURNS!

- i** When the power is on, an acoustic signal sounds once; all indicators show . Now the appliance has entered the stand-by mode.

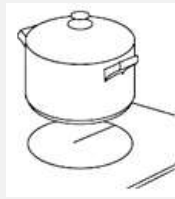
1. Touch the ON / OFF sensor



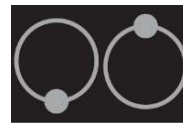
2. The display indicates



3. Place a proper cookware on the DESIRED COOKING ZONE. Always keep the bottom of the cookware as well as the cooking zone clean and dry.



4. Select the desired cooking zone by touching the SELECTION OF COOKING ZONE sensor. The indicator flashes for 5 seconds.



5. Set the power level using the + and - sensor.



➤ Each cooking zone is equipped with 9 power levels (1 - 9)

1 - 9

6. When you do not set a power level within **1 minute**, the appliance will switch off automatically. You have to start at step 1 again.

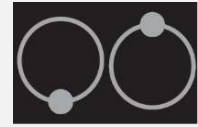
7. While cooking, the power level can be changed **at any time**.

THE DISPLAY INDICATES INDICATOR OF THE POWER LEVEL ALTERNATELY.

- You have not placed the cookware on the correct zone, or
 - You use unsuitable cookware, or
 - You use cookware which is too small or not centred properly on the cooking zone.
- i** While using unsuitable cookware the cooking zone does not heat up. The display goes off automatically after 1 minute even if you have not placed suitable cookware on the cooking zone

3.6 How to stop cooking

1. Touch the SELECTION OF COOKING ZONE-sensor of the cooking zone you want to switch off.



2. Switch off the RELEVANT COOKING ZONE by setting the - sensor to 0.



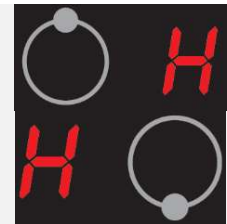
3. Check that the indicator displays **0** and then **H**.



4. Switch off the appliance with the ON / OFF sensor.



5. Beware of the hot surfaces of the cooking zones! An **H** indicates which cooking zones are still hot. The **H** disappears as soon as the relevant cooking zone has cooled down.



6. You can use the **residual heat** for saving energy when starting a new cooking procedure on a cooking zone which is still warm / hot.

3.7 Key lock / Child protection

❖ You can lock the sensors to protect them from unintentional operation or operation by children.

LOCKING OF THE SENSORS:

1. Touch the KEY LOCK / CHILD PROTECTION.



2. The Display will show LO.



3. All sensors except ON / OFF are deactivated.

UNLOCKING OF THE SENSORS:

1. Check that the appliance is switched on.



2. Touch and hold the KEY LOCK / CHILD PROTECTION for 3 seconds.



3. The LO in the Display goes off.

4. All sensor buttons are released again.

5. Now you can proceed operation as normal.

NOTICE! When the sensors have been locked, all sensors except ON/OFF are deactivated. You can switch off the appliance with the ON/OFF sensor in case of emergency, but you should unlock the sensors afterwards.

3.8 Timer

- ❖ The timer switches off the relevant cooking zones as soon as the set time has elapsed.
- The max. selectable period of time is 99 minutes.
- When the selected period of time exceeds 99 minutes, the timer will be set back to 0.

AUTOMATIC SWITCH-OFF FUNCTION OF ONE COOKING ZONE:

1. Touch the SELECTION OF COOKING ZONE-sensor you want to control via the timer.



2. Touch the sensor button of the TIMER.



3. The INDICATOR OF THE TIMER will show in the timer display **10** and single digit **0** flashes.



4. Set the desired minutes using the **+** and **-** sensor.

➤ Touch **+** or **-** once to increase / decrease the value by **1 minute**.



5. Touch the sensor button of the TIMER again, then the number to represent tens digit will flash.



6. Set the desired dozens of minutes using the **+** and **-** sensor.

➤ Touch **+** or **-** once to increase / decrease the value by **1 minute**.



7. When you have finished the setting, the count-down of the set time starts. The display indicates the remaining time.



8. To indicate which cooking zone (upper / lower cooking zone) has been enabled a red dot next to the INDICATOR OF THE TIMER goes on.



9. **When the set time has elapsed, the relevant cooking zone is switched off automatically.**



⚠ WARNING! Other cooking zones will keep operating if they have been turned on previously.

DEACTIVATING OF THE TIMER FUNCTION:

1. Touch the **-** SENSOR to set the remaining time back to **0**.



2. The **TIMER FUNCTION** is deactivated when the display indicates **-00-**.

00

3.9 Boost function (accelerated heating)

- ❖ Your induction hob is equipped with a **BOOST FUNCTION** (accelerated heating).
- ❖ The **BOOST FUNCTION** enables one cooking zone to operate with higher power for **5 minutes**. This allows a faster and more powerful cooking.

HOW TO ACTIVATE THE BOOST FUNCTION:

1. Select the cooking zone the **BOOST FUNCTION** of which you want to activate using the **SENSORS FOR THE SELECTION OF THE COOKING ZONES**. The indicator next to the sensor flashes.



2. **Touch** the **B** SENSOR . The **BOOST FUNCTION** is now activated. The power level indicator displays the letter **"P"**.




3. The maximum operating period of the **BOOST FUNCTION** is **5 minutes**, then the relevant cooking zone will operate in the previous setting. The display of the power level indicator changes from **"P"** to level **"9"**.



HOW TO DEACTIVATE THE BOOST FUNCTION PREMATURELY:

i After **5 minutes** the BOOST FUNCTION switches off automatically.

1. If you want to cancel the BOOST FUNCTION within these 5 minutes, select the cooking zone the BOOST FUNCTION of which you want to deactivate using the SENSORS FOR THE SELECTION OF THE COOKING ZONES (1). The indicator next to the sensor flashes.

2. **Touch** the **-** SENSOR . The BOOST FUNCTION is deactivated. The relevant cooking zone will operate in the power level "9" (s. fig. below).



3.10 Residual heat warning

If the appliance has been operated for a while, the cooking zones will emit residual heat even after operation. In such a case the letter "**H**" is indicated.

3.11 Automatic switch-off

The automatic switch-off represents a safety component of your appliance. The automatic switch-off is activated, when you forgot to switch off a cooking zone after operation. The default times are described on the schedule below.

The **default times** are described on the schedule below:

| POWER LEVEL | AUTO SWITCH-OFF (HOURS) |
|-------------|-------------------------|
| 1 | 8 |
| 2 | 8 |
| 3 | 8 |
| 4 | 4 |
| 5 | 4 |
| 6 | 4 |
| 7 | 2 |
| 8 | 2 |
| 9 | 2 |

4. Cooking guidelines

⚠ WARNING! Be very careful when frying, because oil and fat heat up very fast especially when operating a high power level. Extremely hot oil and fat inflame spontaneously and represent a serious fire risk.

⚠ WARNING! NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.

4.1 Cooking tips

- ❖ Decrease the power level as soon as the desired cooking temperature is reached.
- ❖ Use pot-lids to shorten cooking times and save energy.
- ❖ Minimize the amount of cooking liquids or fat / oil to shorten cooking times.
- ❖ Select a high power level, when you start cooking. Reduce the power level, when your food has been heated up.

SIMMERING / COOKING OF RICE

- ❖ Simmering is cooking with a temperature of approx. 85 °C. At this temperature small bubbles ascend to the surface of the cooking liquid. Simmering is a perfect way to cook delicious soups and stews as the flavours of the food unfold completely without being over-heated. You should also cook egg-based sauces and sauces thickened with flour in this way.