

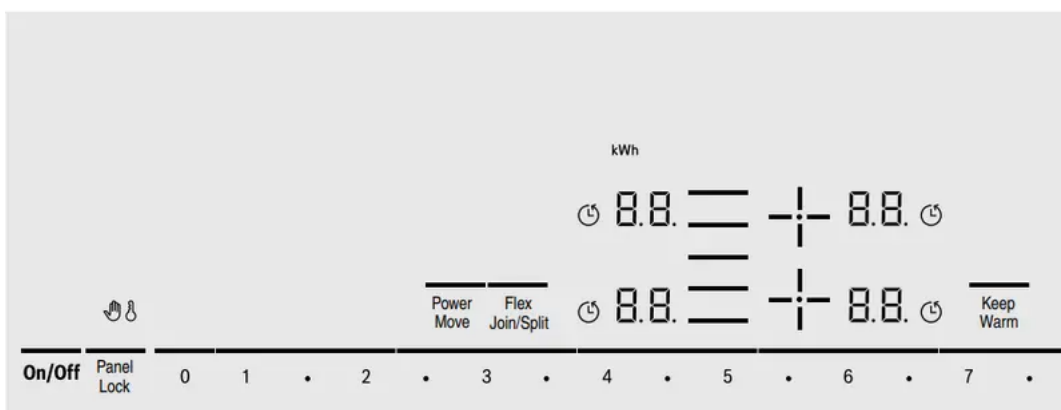
Causes of damage

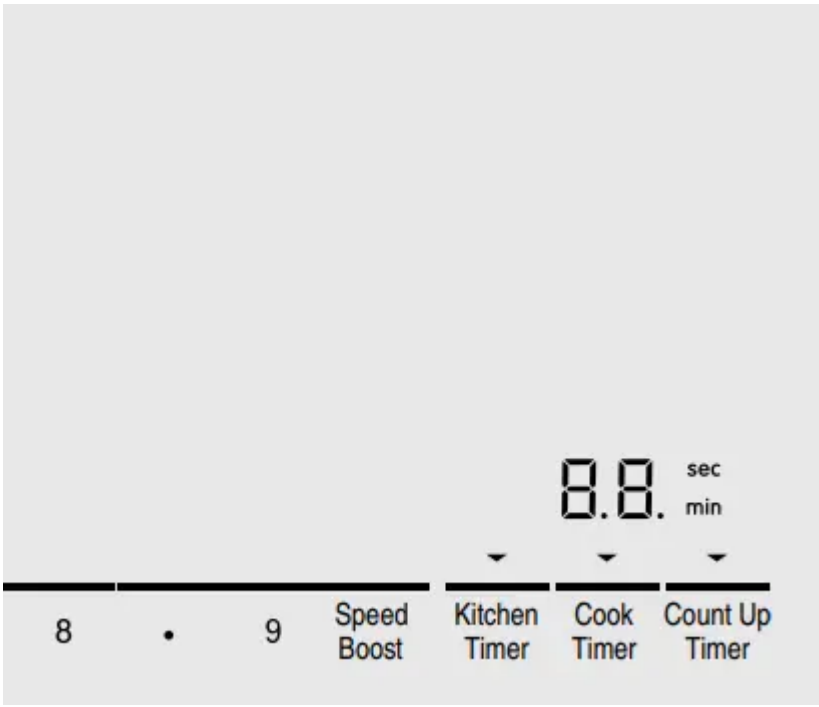
NOTICES

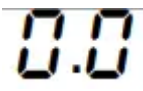
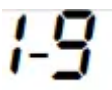
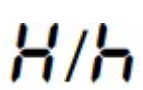





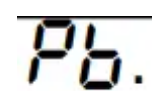
- Scratches on glass ceramic surface: Cookware with rough bottoms will scratch the glass ceramic surface.
- Salt, sugar and sand: Salt, sugar or grains of sand will scratch the glass ceramic surface. Never use the cooktop as a working surface or for setting things down.
- Overheated cookware: Avoid heating pots or pans that are empty.
- Hot cookware: Never set down hot pans and pots on the control panel or frame. This may cause damage.
- Hard and sharp objects: Hard or sharp objects falling on the cooktop may damage it.
- Boiled-over food: Sugar and products containing sugar may damage the cooktop. Immediately eliminate spills of these products with a glass scraper.
- Foils and plastics: Aluminum foil and plastic will melt on the hot cooking zones. Stove protective film isn't suitable for your cooktop.
- Unsuitable cleaning agent: Shimmering metallic discolorations on the glass ceramic surface result from the use of inappropriate cleaning agents and abrasion from cookware.

Getting familiar with the appliance

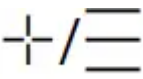
Control panel





Display icons	
	Cooktop ready
	Power levels
	Residual heat
	Time programming functions
	Wipe protection
	Child lock
	Cook timer
min / sec	Timer indicator
	SpeedBoost® function
	ShortBoost function



kWh	Energy consumption
Lo	Keep Warm function

Touch keys	
On/Off	Main switch
	Select a cooking zone
0 1•2•...•8•9	Settings range
Speed Boost	SpeedBoost® and ShortBoost function
Panel Lock	Panel lock for child safety/wipe protection
Keep Warm	Keep warm function
Flex Join/ Split	Flexible cooking zone
Power Move	PowerMove function
Kitchen Timer	Kitchen Timer function
Cook Timer	Setting the cooking time
Count Up Timer	Stopwatch function

Touch controls

When the cooktop heats up, the keys for the touch controls available at this time light up. Touching a key activates the respective function.


The elements


Element		
	Single element	Use cookware of suitable size.
	Flexible cooking zone	See section on → "FlexInduction® cooking zone"
Only use suitable cookware for induction cooking; see section on → "Cooking with Induction"		

Residual heat indicator

The cooktop has a residual heat indicator for each element. This indicates that an element is still hot. Do not touch an element while the residual heat indicator is lit up.

The following indicators are shown depending on the amount of residual heat:

- Display  : High temperature

- Display  : Low temperature

If you remove the cookware from the element during cooking, the residual heat indicator and the selected heat setting will flash alternately.


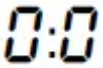
When the element is switched off, the residual heat indicator will light up. Even after the cooktop has been switched off, the residual heat indicator will stay lit for as long as the element is still warm.

Operation

Main power switch

Use the main switch to turn on the electronic circuitry for the control panel. The cooktop is now ready to use.

Turning the cooktop on

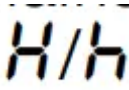
Touch the On/Off touch key. An acoustic signal will sound. The  indicator located on top of the On/Off touch key and the symbols for the cooking zones light up.  lights up next to the cooking zones. The cooktop is ready to use.

Turning the cooktop off

Touch the On/Off touch key. The ___ indicator goes out. The cooktop is switched off. The residual heat indicators will remain on until the elements have cooled off sufficiently.

Note: The cooktop switches off automatically when all the elements have been switched off for more than 20 seconds.

The residual heat indicator remains lit until the elements have cooled down sufficiently. The

cookware is taking longer to heat up.  is displayed next to the corresponding element symbol.

Setting the cooktop


This section will show you how to set the elements. The table contains details on the heat settings for a variety of dishes.

Setting the element

Select the desired heat level using the number keys 1 to 9.




Heat level 1 = minimum power

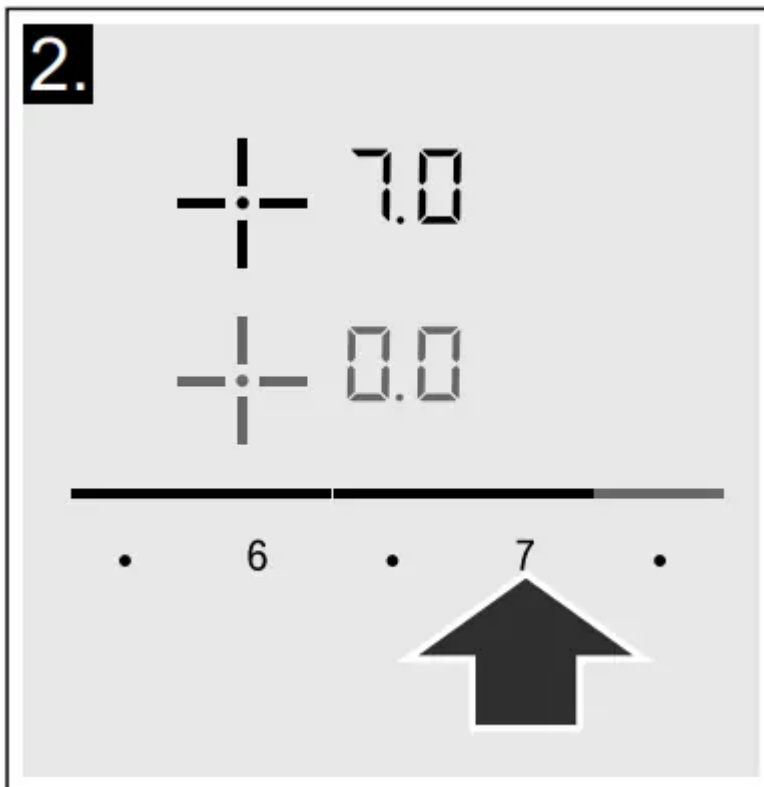
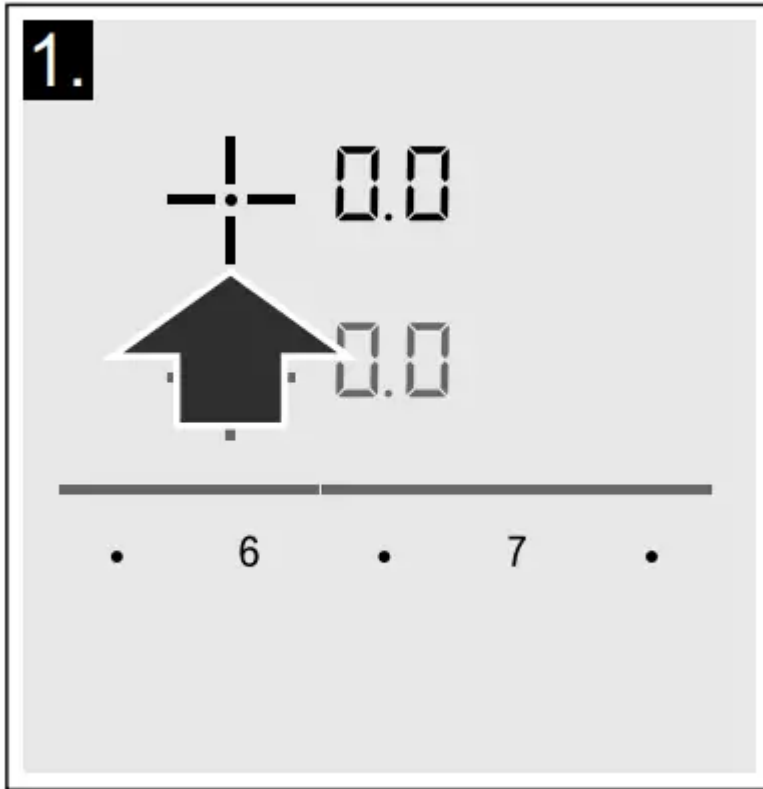
Heat level 9 = maximum power

Each heat setting has an intermediate level. This level is indicated by .5 in the element display and is set by touching the  symbols between the number keys.

Selecting the heat level

The cooktop must be turned on.

1. Select the desired element with by touching the  or  symbol of the desired element. In the cooking zone display  lights up brighter.
2. Then select the desired power level using the number keys.



3. The power level is set.

Changing the power level

Select the cooking zone and then set the required power level in the control panel.

Turning off the cooking zone

Select the cooking zone and set the power level to 0. The cooking zone is turned off and the residual heat indicator is displayed.

Recommendations for cooking

- Set heat setting 8 to 9 for preheating ; for delicate dishes like milk, pudding, rice pudding or cereals heat up with setting 8 - 8.5.
- When cooking with the lid on, turn the heat setting down as soon as steam escapes between the lid and the cookware. 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.

Settings table

The following table provides some examples. Cooking times may vary depending on the type of food, its weight and quality. Deviations are therefore possible.

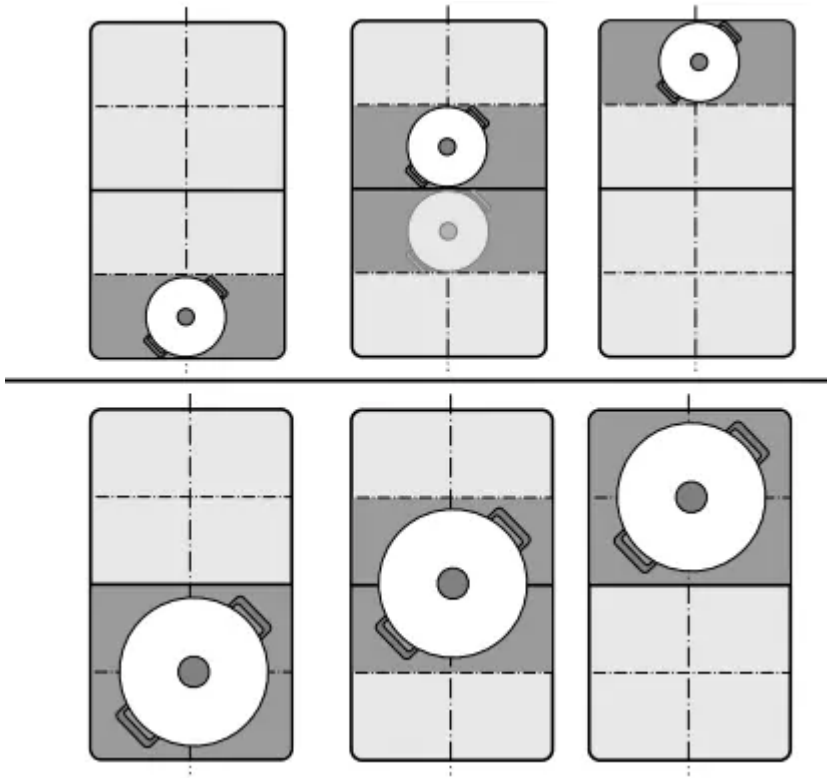
- Do not cook food for too long, otherwise more nutrients than necessary will be lost. The kitchen timer can be used to set the optimum cooking time.
- For a more healthy cooking result, smoking oil should be avoided.
- To brown food, fry small portions in succession.
- Cookware may reach high temperatures while the food is cooking. We recommend that you use oven mits.
- You can find recommendations for energy-efficient cooking in section → "Protecting the environment"

PowerMove function

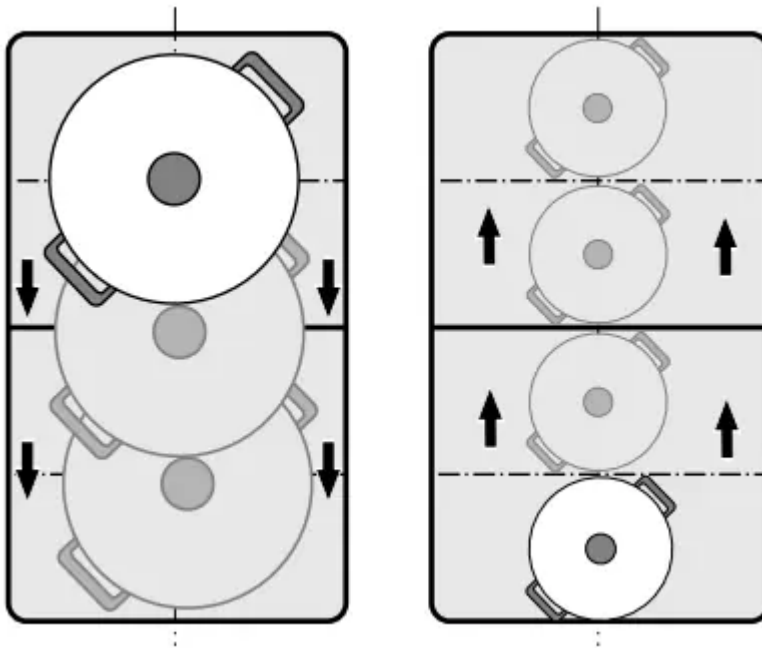
This function activates the entire flexible cooking zone, which is divided into three cooking areas and which has preset power levels.

Only use one item of cookware. The size of the cooking area depends on the cookware used and whether it is positioned correctly

Cooking areas


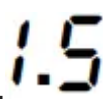


This means that an item of cookware can be moved during the cooking process to another cooking area with another power level:



Preset power levels:

Front area = power level **9**

Middle area = power level 
Rear area = power level, 

The preset power levels can be changed independently of one another. You can find out how to change these in the section on → "Basic settings"

Activation

1. Select one of the two elements in the flexible cooking zone.
2. Touch the Power Move key. The indicator beside the Power Move key lights up. The flexible cooking zone is activated as a single cooking zone. The power level in the area in which the cookware is located lights up in the cooking zone display.

The function has now been activated.

Changing the power level

The power levels for the individual cooking areas can be changed during the cooking process. Set the cookware down on the cooking area and change the power level using the number keys.

Deactivating

Touch the Power Move key. The indicator beside the Power Move key goes out.

The function was deactivated.




Note: If one of the cooking areas is set to <, the function deactivates after a few seconds.

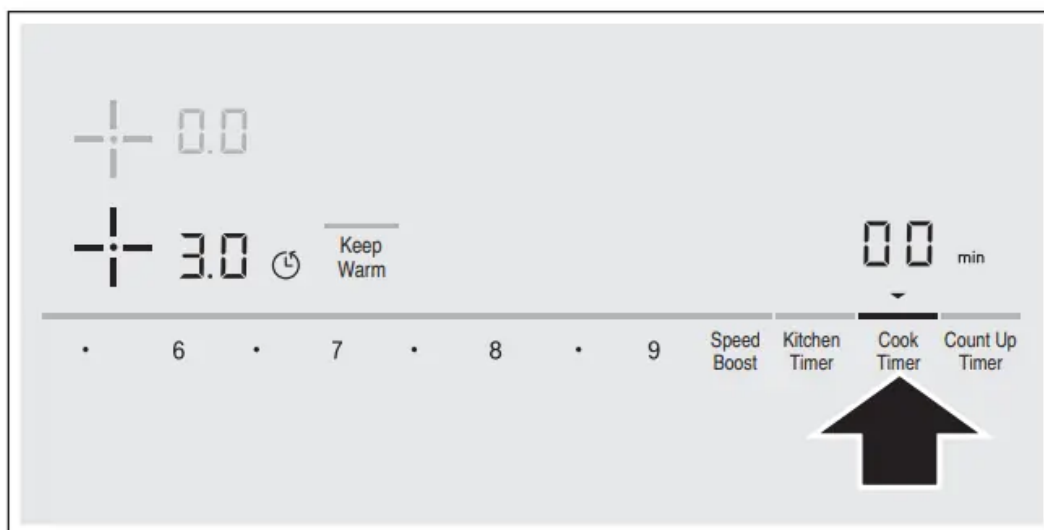
Time-setting options

Programming the cooking time The element automatically switches off after the set time has elapsed.

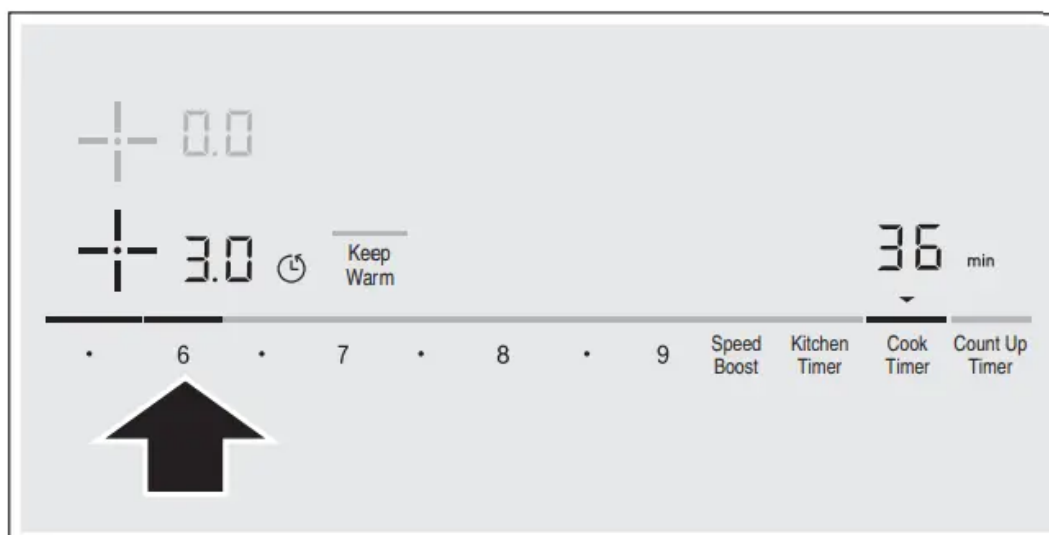
Setting procedure:

1. Select the element and the required power level.

2. Touch the Cook Timer key. The  symbol and the  indicator light up in the Cook Timer display.  lights up in the display for the element.



3. Within the next 10 seconds, set the required cooking time using the number keys.



4. Touch the Cook Timer key to confirm the selected setting.



The cooking time begins to elapse.



Changing or deleting the time


Select the element and then touch the Cook Timer key. Change the cooking time using the number keys or set **00** to delete the programmed cooking time.

Touch the Cook Timer key to confirm the selected setting.

When the time has elapsed

The element switches off, the  display flashes and the element switches to power level . An acoustic signal sounds.

 and the  indicator flash in the timer display.



When the  symbol is touched, the indicators go out and the acoustic signal ceases.

Kitchen timer

The timer can be set for periods of up to 99 minutes. It is independent of the other settings. You can also use the kitchen timer when the cooktop is turned off or locked.

This function does not automatically switch off an element.


Setting procedure

1. Touch the Kitchen Timer key. The  symbol and the  indicator light up in the timer display.
2. Select the required time on the control panel and touch the Kitchen Timer key to confirm.

After a few seconds, the time begins to elapse.



Changing or deleting the time

Touch the Kitchen Timer key.

Change the cooking time using the number keys or set  to delete the programmed cooking time.

Touch the Kitchen Timer key to confirm the selected setting.

When the time has elapsed

An audible signal sounds once the time has elapsed.  and the  symbol flash in the timer display.

The indicators go out after touching the Kitchen Timer key.

Count-up timer function

The count-up timer function displays the time that has elapsed since activation.

This functions independently from the elements and from other settings. This function does not automatically switch off an element.

Activating

Touch the Count Up Timer key. The **00** symbol and the ▼ indicator light up in the timer display. The time begins to count up.

Deactivating

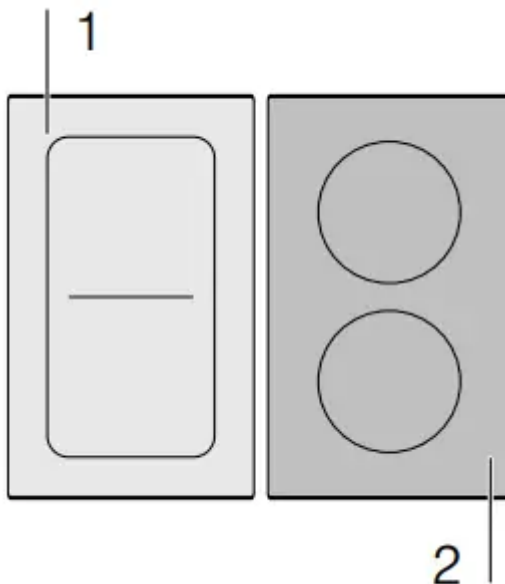
Touching the Count Up Timer key the stopwatch function. The timer displays remain lit.

If you touch the Count Up Timer key again, the displays go out.

The function is deactivated.

SpeedBoost® function

The SpeedBoost® function enables you to heat up large quantities of water faster than when using heat setting **9**. This function can always be activated for an element, provided the other element in the same group is not in use (see illustration).



Activating

1. Select a element.
2. Touch the Speed Boost key.

The **b** indicator lights up.

The function is activated.

Deactivating

1. Select a hotplate.
2. Touch the Speed Boost key.

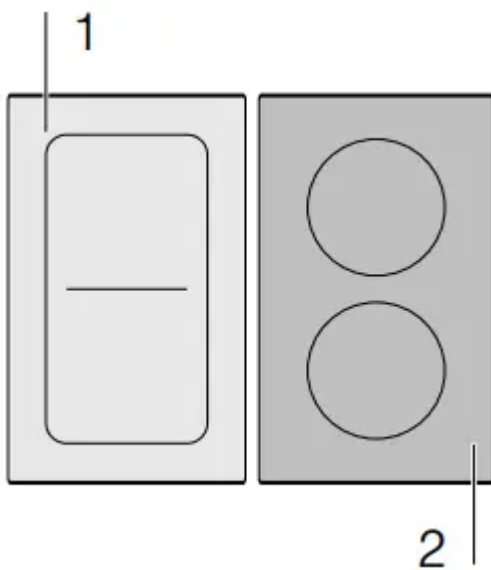
The **b** display goes out and the element switches back to heat setting **9**.
The function is deactivated.

ShortBoost function

The ShortBoost function enables you to heat cookware faster than when using heat setting **9**.

After deactivating the function, select the appropriate heat setting for your food.

This function can always be activated for an element, provided the other element in the same group is not in use (see illustration).

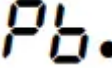


Recommendations for use

- Always use cookware that has not been pre-heated.
- Use pots and pans with a flat base. Do not use containers with a thin base.
- Never leave empty cookware, oil, butter or lard to heat up unattended.
- Do not place a lid on the cookware.
- Place the cookware on the center of the element. Ensure that the diameter of the base of the cookware corresponds to the size of the element.
- You can find information on the type, size and positioning of the cookware in section → "Cooking with Induction"

Activating



1. Select an element.
2. Touch the Speed Boost key twice.

The  indicator lights up.

The function is activated.

Deactivating

1. Select an element.
2. Touch the Speed Boost key.

The  display goes out and the element switches back to heat setting .


The function is deactivated.

Keep Warm function

This function is suitable for melting chocolate or butter and for keeping food warm

Activating


1. Select the required power level.
2. Within the next 10 seconds, touch the Keep Warm key.

The  indicator lights up.

The function is activated.

Deactivating

1. Select an element.
2. Touch the Keep Warm key.

The  display goes out. The element switches itself off and the residual heat indicator appears.

The function is deactivated.

Panel Lock


You can use the panel lock to prevent children from accidentally turning the appliance on.

Activating and deactivating the panel lock

The cooktop must be turned off.

To activate:

1. Switch on the cooktop using the main switch.
2. Touch the Panel Lock key for approx. 4 seconds.

The  indicator lights up for 10 seconds.

The cooktop is locked.

To deactivate:

1. Switch on the cooktop using the main switch.
2. Touch the Panel Lock key for approx. 4 seconds. The lock is released.

Automatic panel lock

With this function, the panel lock is automatically activated whenever you turn off the cooktop.

Turning on and off

See "Basic settings" section

Wipe protection



Cleaning the control panel while the cooktop is on may change the settings. In order to avoid this the cooktop has a wipe protection function.

To activate: Touch the Panel Lock key. An acoustic signal sounds. The control panel is locked for 35 seconds. You can now wipe over the surface of the control panel without altering any settings.

To deactivate: The control panel will be unlocked once 35 seconds have elapsed. To release the function early, touch the Panel Lock key

Automatic time limitation

If the element is used for prolonged periods of time without changes in the settings being made, the automatic time limitation function is triggered. The element stops

heating.  and the residual heat indicator  flash alternately in the display.

The indicator goes out when any symbol is pressed. The element can now be reset.

When the automatic time limitation is activated depends on the selected heat level (from 1 to 10 hours).

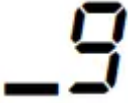
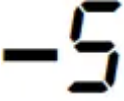
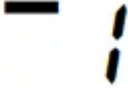





Basic settings




The appliance has various basic settings. You can adjust these settings to the way you usually cook.

Display	Function
<p>c1</p>	<p>Automatic child lock/panel lock</p> <p>0 Manual* ,</p> <p>1 Automatic.</p> <p>2 Function deactivated.</p>
<p>c2</p>	<p>Signal tones</p> <p>0 Confirmation and error signals are switched off. ,</p> <p>1 Only the error signal is switched on.</p> <p>2 Only the confirmation signal is switched on.</p> <p>3 All signal tones are switched on.*</p>
<p>c3</p>	<p>Display energy consumption</p> <p>0 Switched off.* ,</p> <p>1 Switched on</p>



<p>c5</p>	<p>Automatically setting the cooking time</p> <p>00 Switched off.*</p> <p>0 1-99 Time until automatic switch-off.</p>
<p>c6</p>	<p>Audible signal duration for the timer function</p> <p>1 10 seconds.*</p> <p>2 30 seconds.</p> <p>3 1 minute.</p>
<p>c7</p>	<p>Power management function. Limiting the total power of the cooktop</p> <p>0 Switched off.*</p> <p>1 1000 W minimum power.</p> <p>1. 1500 W</p> <p>2 2000 W</p> <p>...</p> <p>9 Maximum power of the cooktop.</p>

<p>c 11</p>	<p>Changing the preset heat settings for the PowerMove function</p> <p> Preset heat setting for the front cooking zone.</p> <p> Preset heat setting for the central cooking zone.</p> <p> Preset heat setting for the rear cooking zone.</p>
<p>c 12</p>	<p>Checking cookware, result of the cooking process</p> <p> Not suitable ,</p> <p> Not perfect</p> <p> Suitable</p>
<p>c 13</p>	<p>Configure the flexible cooking zone activation.</p> <p> As two independent elements.*</p> <p> As a single element.</p>

	<p>Restoring the factory settings</p> <p> Individual settings.*</p> <p> Restore factory settings.</p>
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



* Factory settings

Changing the basic settings

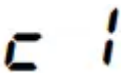

The cooktop must be turned off.

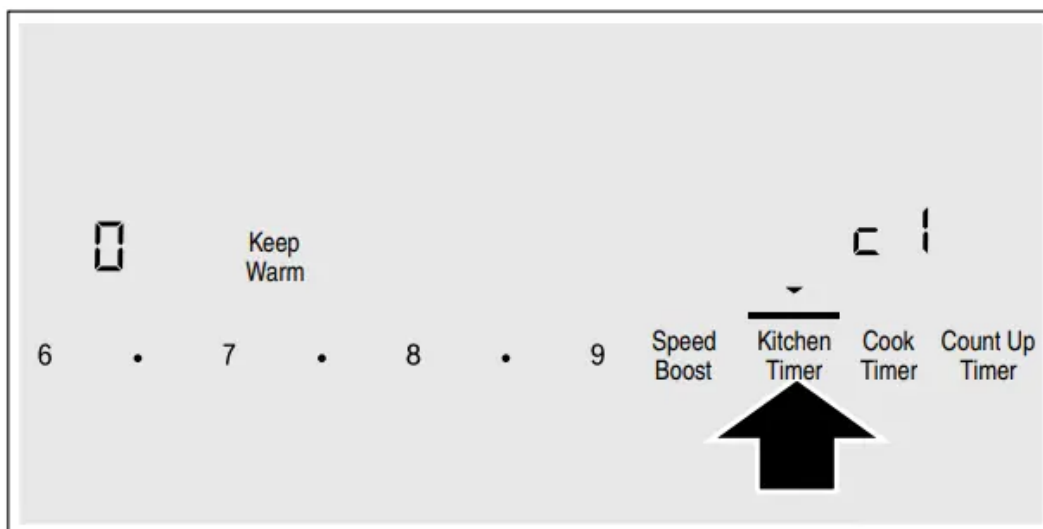
1. Turn on the cooktop with the main switch.
2. Within 10 seconds, touch the Kitchen Timer key for about 4 seconds.

The first four displays provide product information. Touch the settings area to view the individual displays.

Product information	Display
Directory for the technical after-sales service (TK)	
FD number	
FD number 1	
FD number 2	

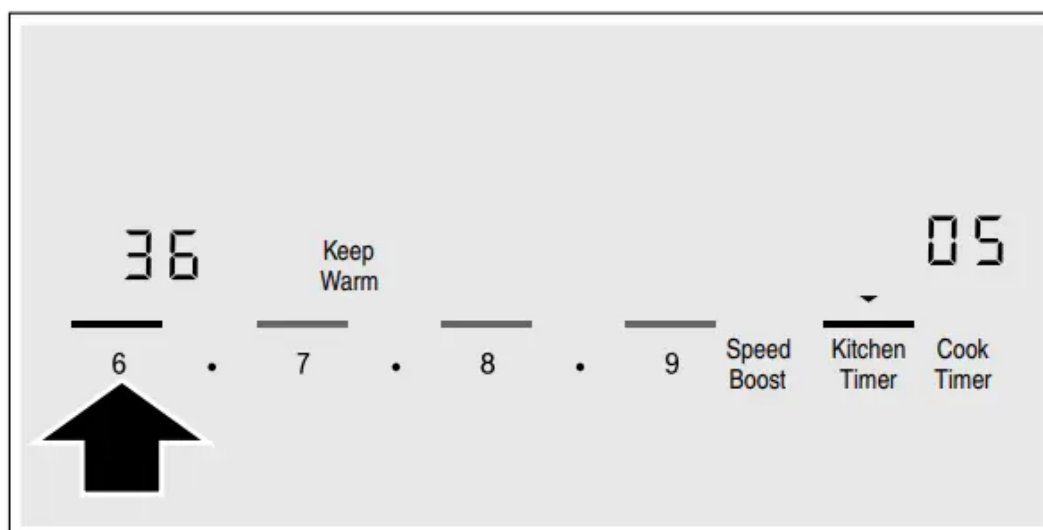
3. Touching the Kitchen Timer key again takes you to the basic settings.

 lights up in the timer display and  light up in the displays.



4. Touch the Kitchen Timer key repeatedly until the indicator for the required function is displayed.

5. Set the required value with the number keys.



6. Touch the Kitchen Timer key again for at least 4 seconds. The settings have been stored.

Quit basic settings

Turn the cooktop off with the main switch.

Energy consumption indicator

This function indicates the total amount of energy consumed by this cooktop 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 , **1.08** kWh.



You can find out how to turn this function on in the section on → “Basic settings”

Cleaning and Maintenance

Daily Cleaning

Glass ceramic cooktop

Clean the surface when it is completely cool with the following exception: remove dry sugar, sugar syrup, tomato products and milk immediately with the razor blade scraper (see special care chart). Wipe off spatters with a clean, damp sponge or a paper towel. Rinse and dry. Use white vinegar if smudge remains; rinse. Apply a small amount of the glass ceramic cooktop cleaner. When dry, buff surface with a clean paper towel or cloth.

Stainless steel side trim

Wipe with the grain when cleaning. For moderate/heavy soil, use BonAmi® or Soft Scrub® (no bleach). Wipe using a damp sponge or cloth, rinse and dry.

Cleaning guidelines

When using a cleaner, use only a small amount; apply to a clean paper towel or cloth. Wipe on the surface and buff with a clean dry towel. For best results, use a glass cooktop cleaner such as the Bosch Glass Cooktop Cleaner (part number 12010030), which can be ordered online.

Avoid these cleaners

- Glass cleaners which contain ammonia or chlorine bleach. These ingredients may damage or permanently stain the cooktop.
- Caustic cleaners - cleaners such as Easy Off® may stain the cooktop surface.
- Abrasive cleaners.

- Metal scouring pads and scrub sponges such as Scotch Brite® can scratch and/or leave metal marks.
- Soap-filled scouring pads such as SOS® can scratch the surface.
- Powdery cleaners containing chlorine bleach can permanently stain the cooktop.
- Flammable cleaners such as lighter fluid or WD-40.

Cleaning charts



Type of Soil	Possible Solution
<p>Dry sugar, sugar syrup, milk or tomato spills. Melted plastic film or foil. All these items REQUIRE IMMEDIATE REMOVAL. Failure to remove these immediately can permanently damage the surface.</p>	<p>Remove these types of spills while the surface is hot using the razor blade scraper. Use a new, sharp razor in the scraper. Remove pan and turn off the element. Wearing an oven mitt, hold scraper at 30° angle, using care not to gouge or scratch the glass. Push soil off the heated area. After the surface has cooled, remove the residue and apply the glass ceramic cooktop cleaner.</p>
<p>Burned-on food soil, dark streaks, and specks</p>	<p>Soften by laying a damp paper towel or sponge on top of soil for 30 minutes. Use a plastic scrubber and glass ceramic cooktop cleaner or use the razor blade scraper. Rinse and dry.</p>
<p>Greasy spatters</p>	<p>Use a soapy sponge or cloth to remove grease; rinse thoroughly and dry. Apply glass ceramic cooktop cleaner.</p>
<p>Metal marks: Iridescent stain</p>	<p>Pans with aluminum, copper or stainless steel bases may leave marks. Treat immediately after surface has cooled with glass ceramic cooktop cleaner. If this does not remove the marks, try a mild abrasive (Bon Ami®, Soft Scrub® without bleach) with a damp paper towel. Rinse and reapply glass ceramic cooktop cleaner. Failure to remove metal marks before the next heating makes removal very difficult.</p>
<p>Hard water spots: Hot cooking liquids dripped on surface</p>	<p>Minerals in some water can be transferred onto the surface and cause stains. Use undiluted white vinegar, rinse and dry. Recondition with glass ceramic cooktop cleaner. Remove boilovers and stains before using the cooktop again</p>
<p>Surface scratches: Small scratches are common and do not affect cooking. They become smoother and less noticeable with daily use of the glass ceramic cooktop cleaner</p>	<p>Apply glass ceramic cooktop cleaner before using to remove sand-like grains and grit such as salt and seasoning. Scratches can be reduced by using pans with bases that are smooth, clean, and dry before use. Use recommended glass ceramic cooktop cleaner daily.</p>



Frequently-asked Questions and Answers (FAQ)

Questions	Answers
Using the appliance	
Why can't I switch on the cooktop and why is the child lock symbol lit?	<p>The child lock is activated.</p> <p>You can find information about this function in section</p>
Why are the displays flashing and why can I hear an acoustic signal?	<p>Remove any liquid or food remains from the control panel.</p> <p>Remove any objects from the control panel.</p> <p>You can find instructions on how to deactivate the audible signal in the section on → "Basic settings"</p>
Noises	
Why I can hear noises while I'm cooking?	<p>Noises may be generated while using the cooktop depending on the base material of the cookware. These noises are a normal part of induction technology. They do not indicate a defect.</p>
Possible noises:	<p>A low humming noise like the one a transformer makes:</p> <p>Occurs when cooking at a high heat setting. The noise disappears or becomes quieter when the heat setting is reduced.</p> <hr/> <p>Low whistling noise:</p> <p>Occurs when the cookware is empty. This noise disappears when water or food is added to the cookware.</p> <hr/> <p>Crackling:</p> <p>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 volume of the noise can vary depending on the quantity of food being cooked or the cooking method.</p> <hr/> <p>High-pitched whistling noises:</p>

	<p>Can occur when two elements are used on the highest heat setting at the same time. The whistling noises disappear or become quieter when the heat setting is reduced.</p>
	<p>Fan noise:</p> <p>The cooktop 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 cooktop if the temperature detected is still too high.</p>
<p>Cookware</p>	
<p>Which types of cookware can be used with an induction cooktop?</p>	<p>You can find information on which types of cookware can be used with an induction cooktop in the section on → "Cooking with Induction"</p>
<p>Why is the element not heating up and why is the heat setting flashing?</p>	<p>The element on which the cookware is standing is not turned on.</p> <p>Check that you have turned on the correct element.</p>
	<p>The cookware is too small for the element that is turned 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 element that best corresponds to its size. You can find information on the type, size and positioning of cookware in the sections on → "Cooking with Induction", → "FlexInduction® cooking zone" and → "PowerMove function"</p>
<p>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?</p>	<p>The cookware is too small for the element that is turned 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 element that best corresponds to its size. You can find information on the type, size and positioning of cookware in the sections on → "Cooking with Induction", → "FlexInduction® cooking zone" and → "PowerMove function"</p>
<p>Cleaning</p>	

How do I clean the cooktop?




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 about cleaning and caring for your cooktop in the section on



Fixing Malfunctions



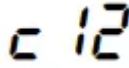
Display	Possible cause	Solution
None	<p>The power supply has been disconnected</p> <p>The device has not been connected in accordance with the connection diagram.</p> <p>Electronics error.</p>	<p>Use other electrical devices to check whether a short circuit has occurred in the power supply.</p> <p>Ensure that the device has been connected in accordance with the connection diagram.</p> <p>If the error cannot be eliminated, inform the technical after-sales service.</p>
The displays flash	The control panel is damp or an object is covering it	Dry the control panel or remove the object.
The — indicator flashes in the element displays	An error has occurred in the electronics	To confirm the error, cover the control panel with your hand.
	<p>The electronics have overheated and have switched off the corresponding element.</p> <p>The electronics have overheated and have switched off all elements.</p>	Wait until the electronics have cooled down sufficiently. Then touch any symbol on the cooktop.
 <p>+ heat setting and acoustic signal</p>	There is a hot pan in the area of the control panel. There is a risk that the electronics will overheat.	Remove the pan. The error display goes out shortly afterwards. You can continue to cook.
 <p>and acoustic signal</p>	There is a hot pan in the area of the control panel. To protect the electronics, the element has been switched off.	Remove the pan. Wait for a few seconds. Touch any control. If the error display goes out, you can continue to cook.

	The element has overheated and switched itself off to protect the work surface.	Wait until the electronics have cooled down sufficiently and switch the element on again.
	The element was operating for an extended period without interruption.	The automatic safety switch-off function has been activated. See section “Automatic time limitation”
	The supply voltage is incorrect; outside of the normal operating range.	Contact your electrical utility provider.
Do not place hot pans on the control panel.		
	The cooktop is not connected properly	Disconnect the cooktop from the power supply. Ensure that it has been connected in accordance with the connection diagram.
	The demo mode is activated	Disconnect the cooktop from the power supply. Wait 30 seconds and reconnect it. Touch any touch control in the next three minutes. The demo mode is deactivated.
Do not place hot pans on the control panel.		

Suitability test of cookware

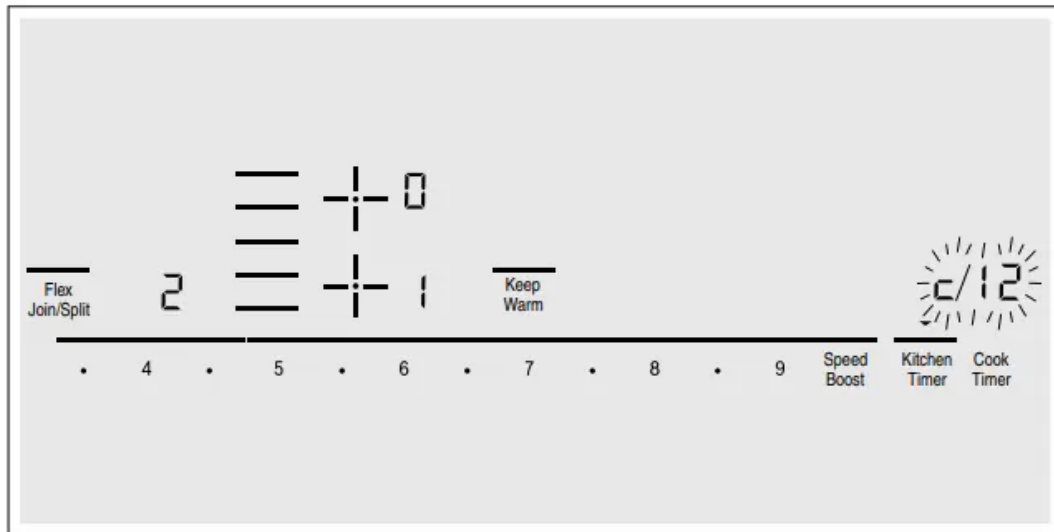
This function can be used to check the speed and quality of the cooking process depending on the cookware. The result is a reference value and depends on the properties of the cookware and the element being used.

1. With the cookware still cold, fill it with approx. 8 oz. (200 ml) of water and place it on the center of the cooking zone with the diameter that most closely matches that of the base of the cookware.

2. Go to the basic settings and select the  setting.

3. Touch the settings range. — will flash on the cooking zone display. The function has now been activated.

After 10 seconds, the result for the quality and speed of the cooking process will appear on the cooking zone display.



Check the result using the table below:

Result	
0	The cookware is not suitable for the element and will therefore not heat up.*
1	The cookware is taking longer to heat up than expected and the cooking process is not going as well as it ought to.*
2	The cookware is heating up correctly and cooking is progressing well.
* The cookware is heating up correctly and cooking is progressing well.	

To reactivate this function, touch the settings range.

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.