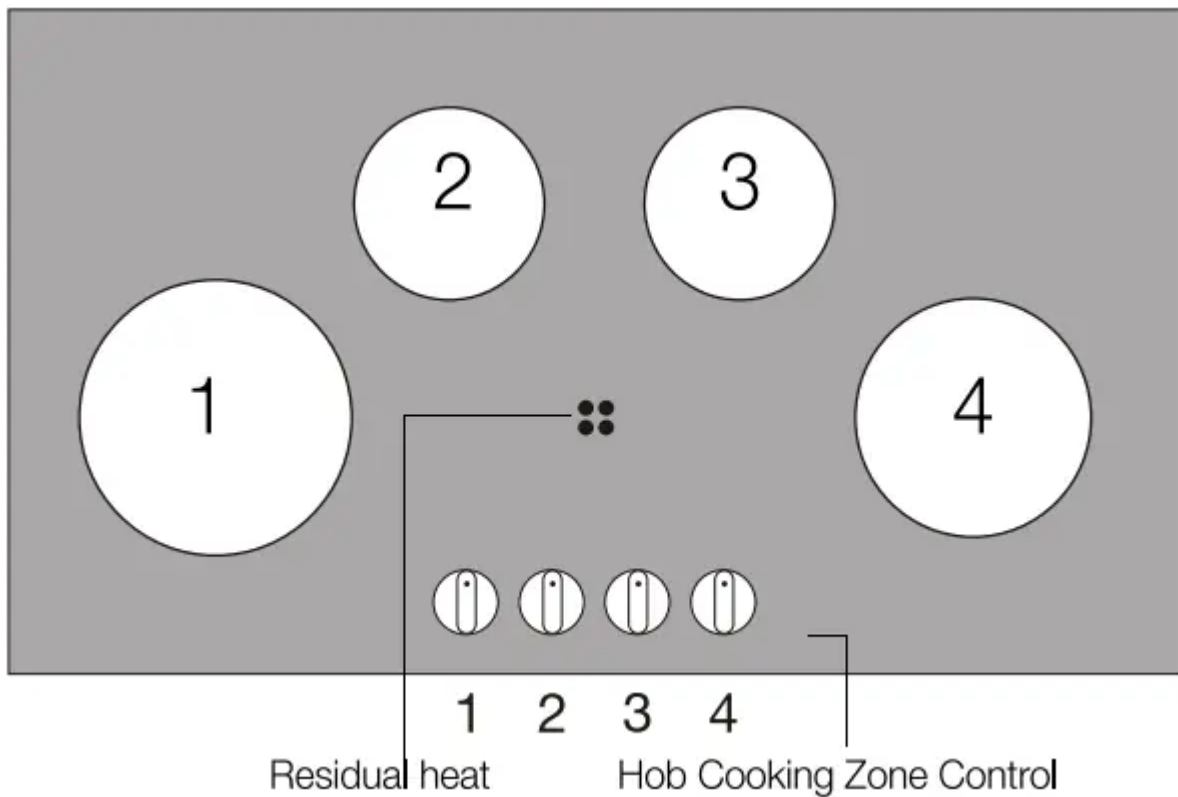


## Description of the Appliance

### Cooking surface layout



### Residual heat indicator

The residual heat indicator lights up, as soon as the corresponding cooking zone is hot.

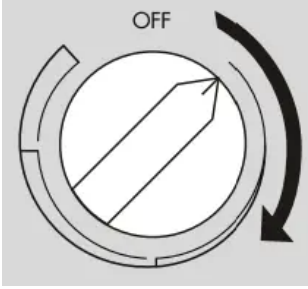
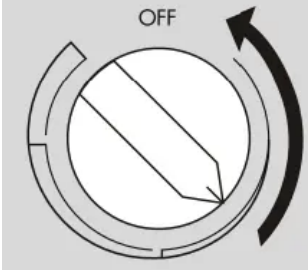
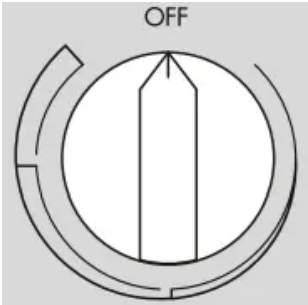
**Danger!** Risk of burns from residual heat. After being switched off, the cooking zones need some time to cool down. Look at the residual heat indicator.

Residual heat can be used for melting and keeping food warm.

### Operating the appliance

**WARNING:** When a cooking zone is switched on, it may hum briefly. This is a characteristic of all ceramic glass cooking zones and does not impair either the function or the life of the appliance.

## Setting the heat setting

Heat setting	Ring control knob	Knob setting
To increase	turn clockwise	
To reduce	turn anti-clockwise	
switch off	turn to the Off position	

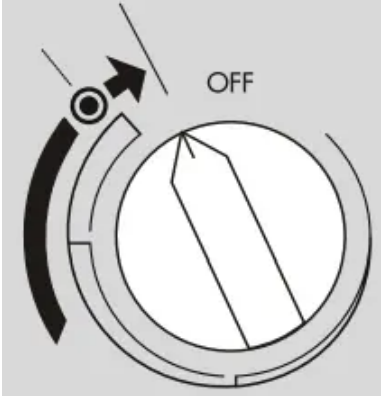
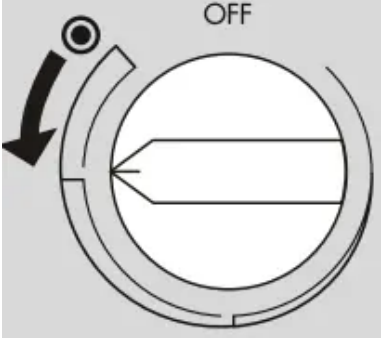
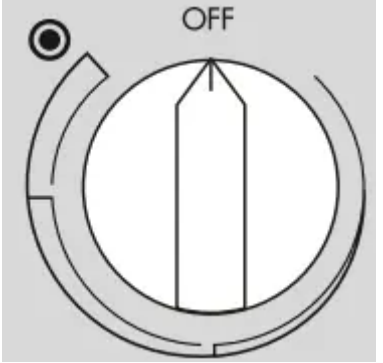
1. When boiling water/searing food, select a high heat setting.
2. As soon as steam forms or the fat or oil is hot, set a lower heat setting.
3. To end the cooking process, turn to the Off position.

The Ring-Control-Knobs for Single-Cooking-Zones can be turned either left or right.

### To switch the outside ring on and off

By switching the outside ring on or off, the effective heating surface can be matched to the size of the cookware.

Before the outside ring can be switched on, the inside ring must be switched on.

Outside ring	Ring switch	Switch setting
To switch on	Turn clockwise, past a slight resistance, as far as it will go	
	Turn anti-clockwise to the desired heat setting Turn to the Off position	
To switch off	Turn to the Off position	

## Tips on Cooking and Frying

Information on acrylamides According to the latest scientific knowledge, intensive browning of food, especially in products containing starch, can constitute a health risk due to acrylamides. Therefore we recommend cooking at the lowest possible temperatures and not browning foods too much.

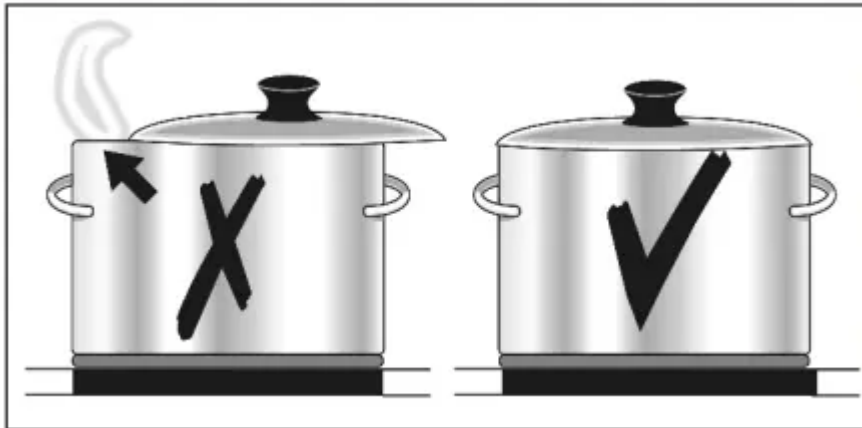
### Cookware

- You can recognise good cookware from the bottoms of the pans. The bottom should be as thick and flat as possible.
- Cookware made of enamelled steel or with aluminium or copper bottoms can leave discolorations on the glass ceramic surface which are difficult or impossible to remove.

### Energy saving

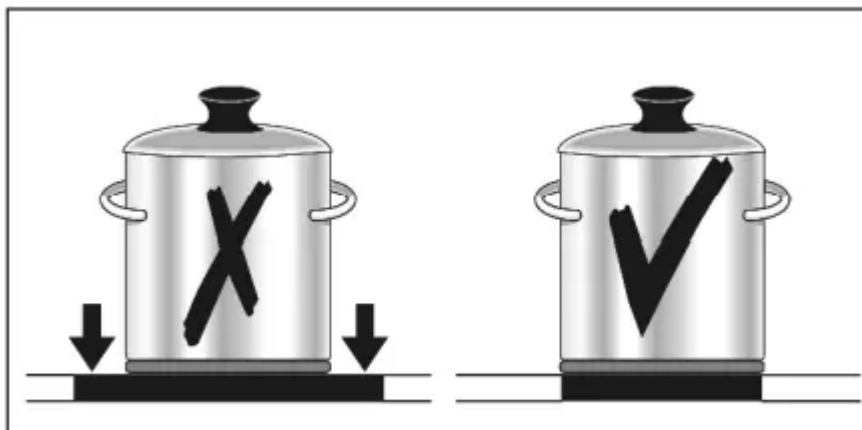
Always place cookware on the cooking zone before it is switched on

If possible, always place lids on the pans



Switch cooking zones off before the end of the cooking time, to take advantage of residual heat.

Bottom of pans and cooking zones should be the same size.



## Cleaning and care

### WARNING:

- Take care! Risk of burns from residual heat.
- Sharp objects and abrasive cleaning materials will damage the appliance. Clean with water and washing up liquid.
- Residues from cleaning agents will damage the appliance. Remove residues with water and washing up liquid.

### Cleaning the appliance after each use

1. Wipe the appliance with a damp cloth and a little washing up liquid.
2. Rub the appliance dry using a clean cloth.

## Removing deposits

1. Place a scraper on the glass ceramic surface at an angle.
2. Remove residues by sliding the blade over the surface.
3. Wipe the appliance with a damp cloth and a little washing up liquid.
4. Rub the appliance dry using a clean cloth.

Type of dirt	Remove		
	immediately	when the appliance has cooled down	using
sugar, food containing sugar	yes	-	a scraper*
plastic, tin foil	yes	-	
limescale and water rings	-	yes	cleaner for glass ceramic or stainless steel*
fat splashes	-	yes	
shiny metallic discouragement	-	yes	

\*Scrapers and cleaners for glass ceramic and stainless steel can be purchased in specialist shops

Remove stubborn residues with a cleaner for glass ceramic or stainless steel.

Scratches or dark stains on the glass ceramic that cannot be removed do not however affect the functioning of the appliance.

## What to do if...

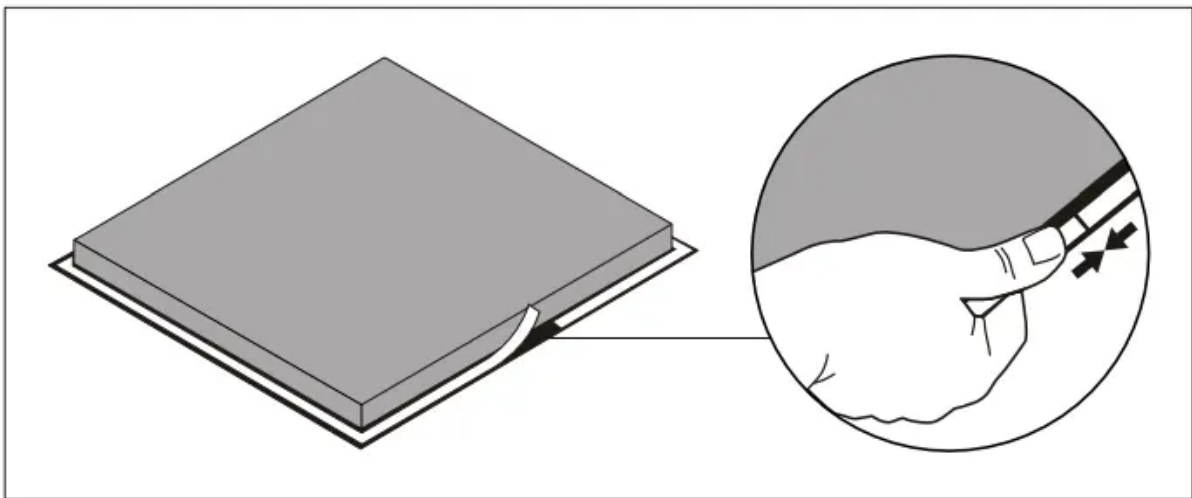
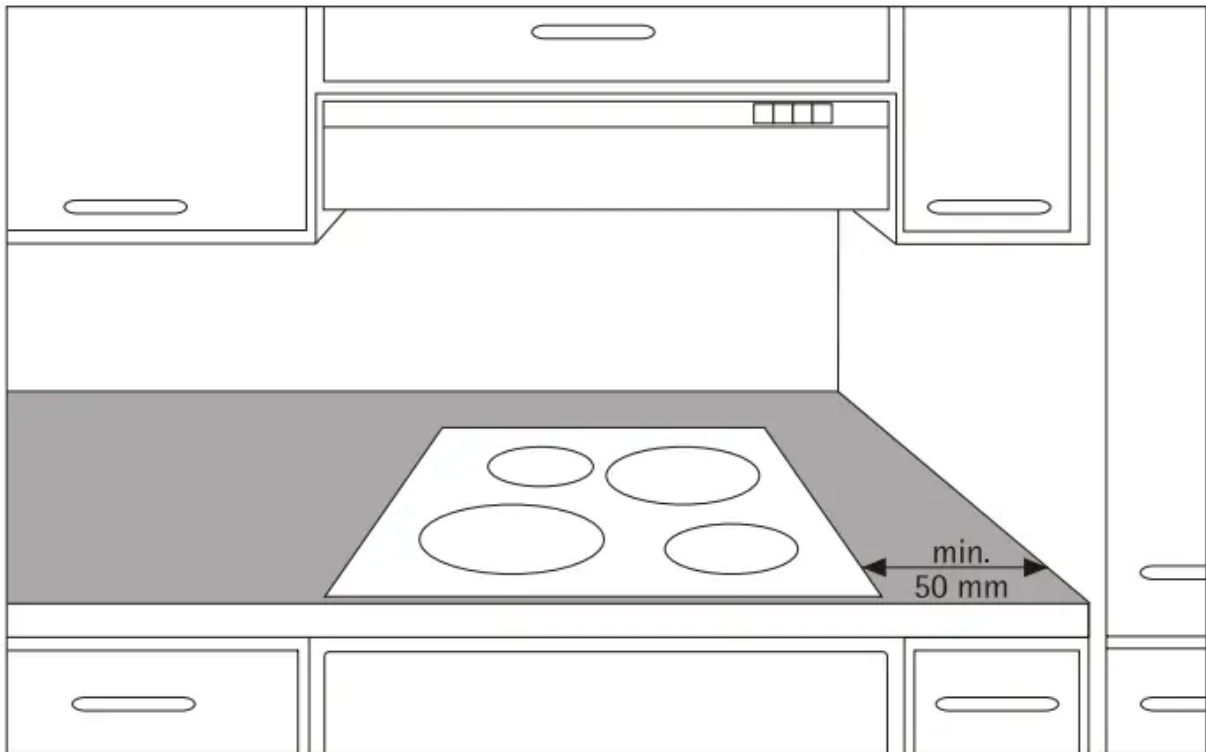
Problem	Possible cause	Remedy
The cooking zones are not functioning	The desired heat setting is not set	Set the heat setting
	The fuse in the house's electrical wiring (fuse box) has been tripped	Check the fuse. If the fuses trip a number of times, please call an authorised electrician
The residual heat indicator is not displaying anything	The cooking zone was only on for a short time and is therefore not hot	If the cooking zone is supposed to be hot, call the Customer Service Department

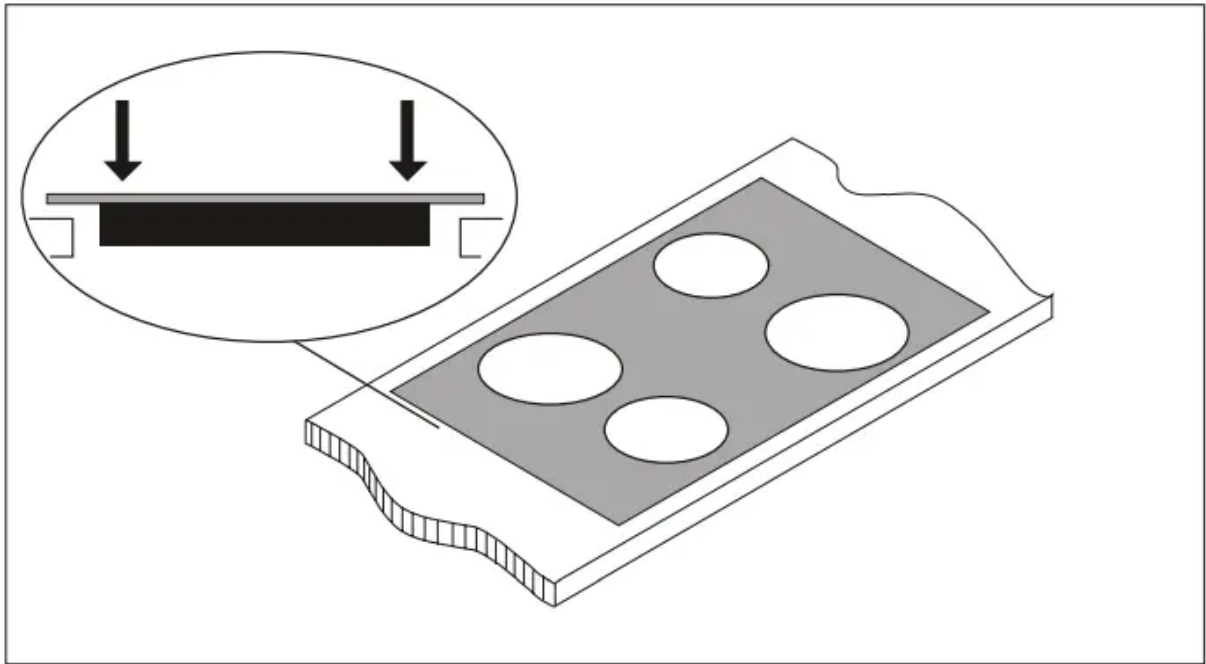
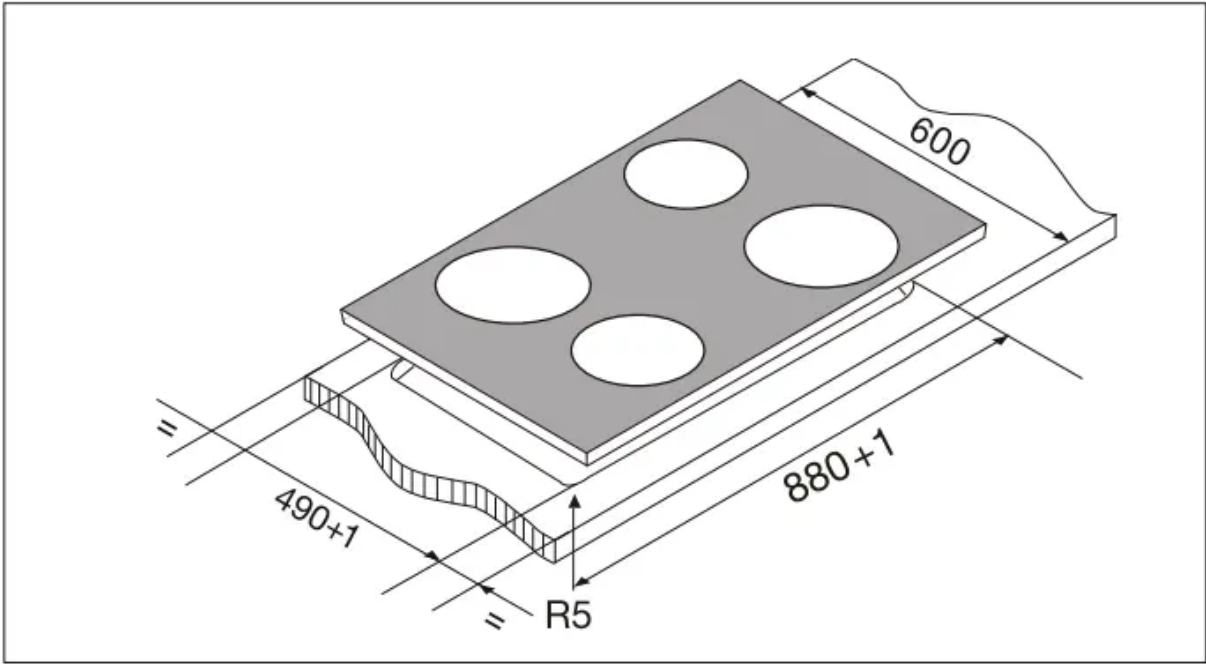
If you are unable to remedy the problem by following the above suggestions, please contact your dealer or the Customer Care Department.

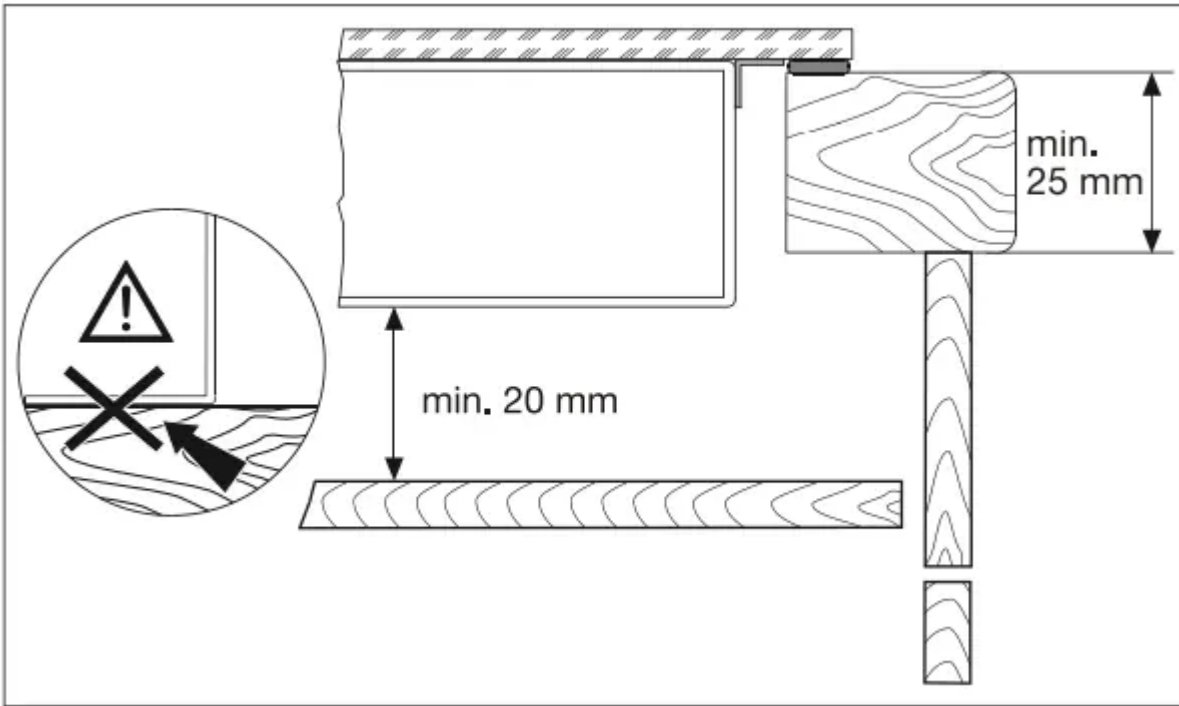
**WARNING:** Repairs to the appliance are only to be carried out by qualified service engineers. Considerable danger to the user may result from improper repairs.

If the appliance has been wrongly operated, the visit from the customer service technician or dealer may not take place free of charge, even during the warranty period.

# Assembly

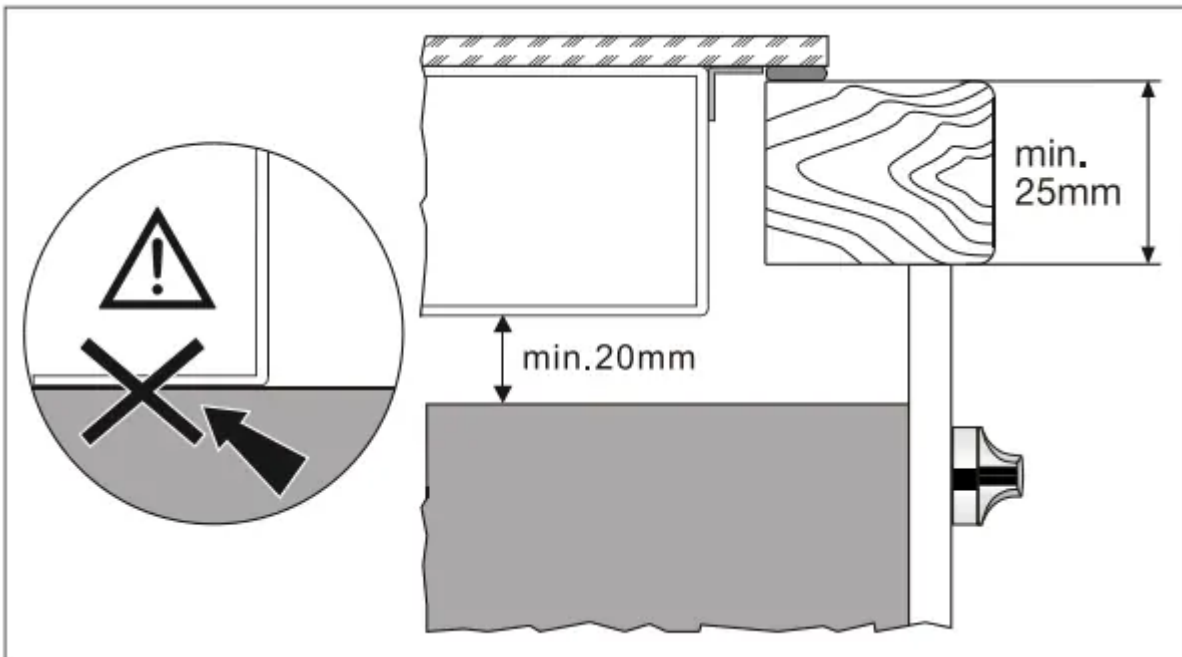






INSTALLATION ABOVE CUPBOARDS OR DRAWERS

Under hob access must be restricted by the addition of a board mounted at least 20mm from Underside of hob.



INSTALLATION ABOVE CUPBOARDS OR DRAWERS

Under hob access must be mounted at least 20mm from top of appliance

**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.

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