

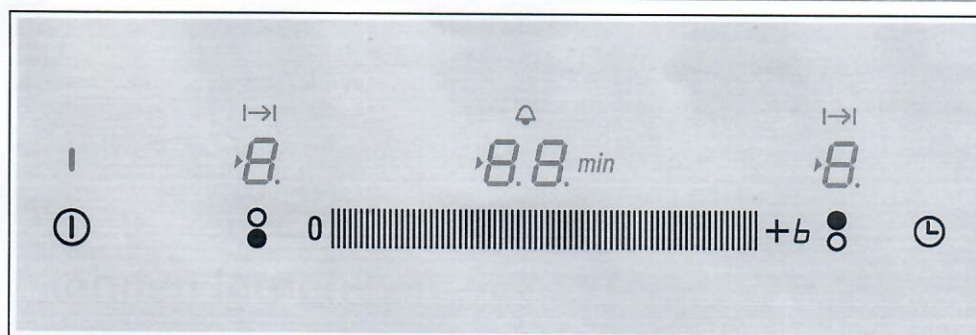
# INSTRUCTION MANUAL INDUCTION COOKING FIELD

## ATTENTION!

If you are wearing a pacemaker or other electronic body care, please be careful when in front of the induction hob.

Check with your doctor or the manufacturer of the medical device for conformity or possible incompatibility.

## CONTROL PANEL



When you touch a symbol, the corresponding function is activated.

Always keep the control panel dry. Moisture impairs the function.

The diameter of the cookware should match the size of the hob.

## SWITCHING IT ON AND OFF

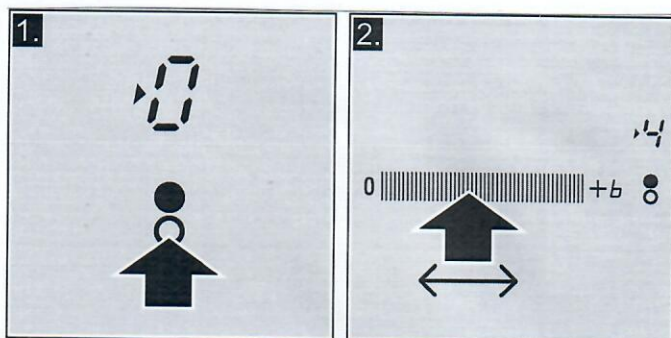
You can switch the hob with the main switch **O** on and off.

**SWITCHING IT ON:** Push the button **O**. The indicator above the main switch lights up. The hob is ready for use.

**SWITCHING IT OFF:** Push the button **O**, until the display above the main switch goes off. All cooking zones are switched off. The residual heat indicator remains lit until the cooking zones have cooled down sufficiently.

After each use switch off the hob with the main switch!

## SELECT COOK PUT AND SET COOKING STAGE



1. Switch on hob with main switch. Touch the symbol for the desired hotplate. The display 0 and an arrow light up.

If no cookware is placed on the selected hotplate, or if the dishes are not of the appropriate size, the hotplate indicates flashes and switches off automatically after 90 sec.

2. For the next 10 seconds, slide over the adjustment range until the desired cooking level appears in the cooking level display

Cooking level 1 = lowest power. Cooking level 9 = highest performance.

Each cooking level has an intermediate level. This is marked with a dot.

## CHANGING COOKING LEVEL

Touch the symbol for the relevant hotplate. Set the desired cooking level in the setting range.

## SWITCHING THE COOK PUT OFF

Touch the symbol for the relevant hotplate. In setting range 0 touch. The cooking area switches off.

The residual heat indicator lights up as long as the hotplate is hot.

Attention: If you take the dishes from the cooking area without switching them off, h or H and the set cooking level appear alternately in the display. **Please switch off the cooking area!**

## RESIDUAL HEAT INDICATOR

Each hotplate has a residual heat indicator that indicates hot or hot cooking zones. Do not touch the hob as long as the residual heat is displayed with H / h.

## SAFETY INSTRUCTIONS

### FIRE HAZARD

Hot oil and grease ignite quickly, so never leave unattended!

In case of fire never extinguish a fire with water. Switch off the cooking area. Carefully smother flames with pot lid.

Never place flammable objects on the hob or store them in the drawer directly under the hob.

**Basically, do not place objects on the hob!**

### BURN HAZARD

Metal objects become hot on the hob very quickly, therefore, never place items like knives, forks spoons, cookware on the hob.

## RISK OF INJURY

Use cooking area and pot bottom only when dry. The saucepan can suddenly jump upwards through liquid between the bottom of the pot and the cooking surface.

## DAMAGE RISK

Rough pot and pan bottoms scratch the hob.

Never place empty cooking vessels on the hob.

Do not place hot pots or pans on the control panel or on the displays.

Aluminum foil and plastic containers melt on hot cooking surfaces.

Hard and pointed objects can damage the hob.