## **COOKER HOOD AND INCUCTION HOB**

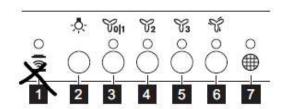
## **COOKER HOOD**

The control panel for the cooker hood is located below the cabinet above the cooker.

Before cooking, turn on the cooker hood by pressing the First speed/ Off button 1.

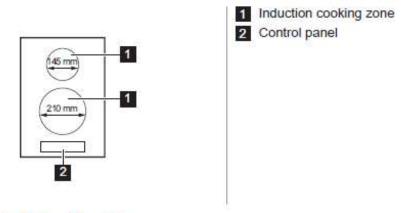
Then set the cooker hood to the third speed level.  $\Im$ .

While boiling and frying big quantities of food without lid, set the cooker hood to the maximum speed.  ${}^{\mbox{\ensuremath{\mbox{$^{\circ}$}}}}$  . The appliance will return to the previous setting after 6 minutes.

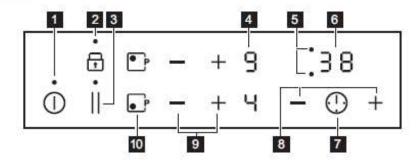


	Function	Description
1		
2	Lamp	Turns the lights on and off.
3	First speed / Off	The motor switches to first speed level. Second press turns off the appliance.
4	Second speed	The motor switches to second speed level.
5	Third speed	The motor switches to third speed level.
6	Maximum speed	The motor switches to maximum speed level.
7	Filter notification	Reminds to change or clean the charcoal filter and clean the grease filter.

# 4.1 Cooking surface layout



# 4.2 Control panel layout



Use the sensor fields to operate the appliance. The displays, indicators and sounds tell which functions operate.

	Sensor field	Function	Comment	
1	0	On / Off	To activate and deactivate the hob.	
2	<b>1</b>	Lock / Child Safety Device	To lock / unlock the control panel.	
3	11	Pause	To activate and deactivate the function.	
4	æ	Heat setting display	To show the heat setting.	
5	Timer indicators of cooking To show for which zone you set the ti zones		To show for which zone you set the time.	
6	-	Timer display	To show the time in minutes.	
7	①	-	To select the cooking zone.	
8	+,-	-	To increase or decrease the time.	
9	+,-	-	To set a heat setting.	
10	•	PowerBoost	To activate the function.	

# 4.3 Heat setting displays

Display	Description
0	The cooking zone is deactivated.
1_9	The cooking zone operates.
u	Pause operates.
P	PowerBoost operates.
E + digit	There is a malfunction.
E/E/L	OptiHeat Control (3 step Residual heat indicator): continue cooking / keep warm / residual heat.
L	Lock / Child Safety Device operates.
F	Incorrect or too small cookware or no cookware on the cooking zone.
-	Automatic Switch Off operates.

#### **DAILY USE**

#### **Activating and deactivating**

- Touch ① for 1 second to activate or deactivate the hob.

#### The heat setting

- Touch + to increase the heat setting.
- Touch to decrease the heat setting.
- Touch + and at the same time to deactivate the cooking zone.

#### **PowerBoost**

Function makes more power available to the induction cooking zones. The function can be activated for the induction cooking zone only for a limited period of time. After this time the induction cooking zone automatically sets back to the highest heat setting.

- To activate the function touch  $\longrightarrow P$  comes on.
- To deactivate the function before it automatically deactivates: Touch lacktriangle or lacktriangle .

#### **Pause**

This function sets all cooking zones that operate to the lowest heat setting. When the functions operates, all other symbols on the control panel are locked.

Touch  $\parallel$  to activate the function.  $\boxed{\omega}$  comes on. The heat setting is lowered to 1.

To deactivate the function, touch ||. The previous heat setting comes on.

#### **OptiHeat Control** (3 step residual heat indicator)

The induction cooking zones produce the heat necessary for the cooking process directly in the bottom of cookware. The glass ceramic is heated by the heat of the cookware. The indicators appear when a cooking zone is hot. They show the level of the residual heat for the cooking zones you are currently using:

🗉 - continue cookinç	J,
- keep warm,	
- residual heat.	

## **Child safety device**

This function prevents an accidental operation of the hob.

To activate the function:

Activate the hob with  $\bigcirc$ . Do not set any heat setting. Touch  $\bigcirc$  for 4 seconds.  $\bigcirc$  comes on. Deactivate the hob with  $\bigcirc$ .

To deactivate the function: Repeat the same steps as when activating the function.

#### **Automatic Switch Off**

The function deactivates the hob automatically if:

- All cooking zones are deactivated.
- You do not set the heat setting after you activate the hob.
- You spill something or put something on the control panel for more than 10 seconds (a pan, a cloth, etc.). An acoustic signal sounds and the hob deactivates. Remove the object or clean the control panel.
- You do not deactivate a cooking zone of change the heat setting. After some time comes on and the hob deactivates.
- You use incorrect cookware. The symbol comes on and the cooking zone deactivates automatically after 2 minutes.
- The hob gets too hot (e.g. when a saucepan boils fry). Let the cooking zone cool down before you use the hob again.

The relation between the heat setting and the time after which the hob deactivates:

The hob deactivates after		
6 hours		
5 hours		
4 hours		
1.5 hour		

# **Examples of cooking applications**

The data in the table is for guidance only.

Heat setting	Use to:	Time (min)	Hints	
<b>□</b> -1	Keep cooked food warm.	as neces- sary	Put a lid on the cookware.	
1-2	Hollandaise sauce, melt: butter, choco- late, gelatine.	5 - 25	Mix from time to time.	
2	Solidify: fluffy omelettes, baked eggs.	10 - 40	Cook with a lid on.	
2-3	Simmer rice and milkbased dishes, heat up ready-cooked meals.	25 - 50	Add at least twice as much liquid as rice, mix milk dishes halfway through the procedure.	
3-4	Stew vegetables, fish, meat.	20 - 45	Add a few tablespoons of water. Check the water amount during the process.	
4-5	Steam potatoes and other vegetables.	20 - 60	Cover the bottom of the pot with 1-2 cm of water. Check the water level during the process. Keep the lid on the pot.	
4-5	Cook larger quantities of food, stews and soups.	60 - 150	Up to 3 I of liquid plus ingredients.	
6-7	Gentle fry: escalope, veal cordon bleu, cutlets, rissoles, sausages, liver, roux, eggs, pancakes, doughnuts.	as neces- sary	Turn over when needed.	
7-8	Heavy fry, hash browns, loin steaks, steaks.	5 - 15	Turn over when needed.	
9	Boil water, cook pasta, sear meat (goulash, pot roast), deep-fry chips.			
•	Boil large quantities of water. PowerBoost is activated.			