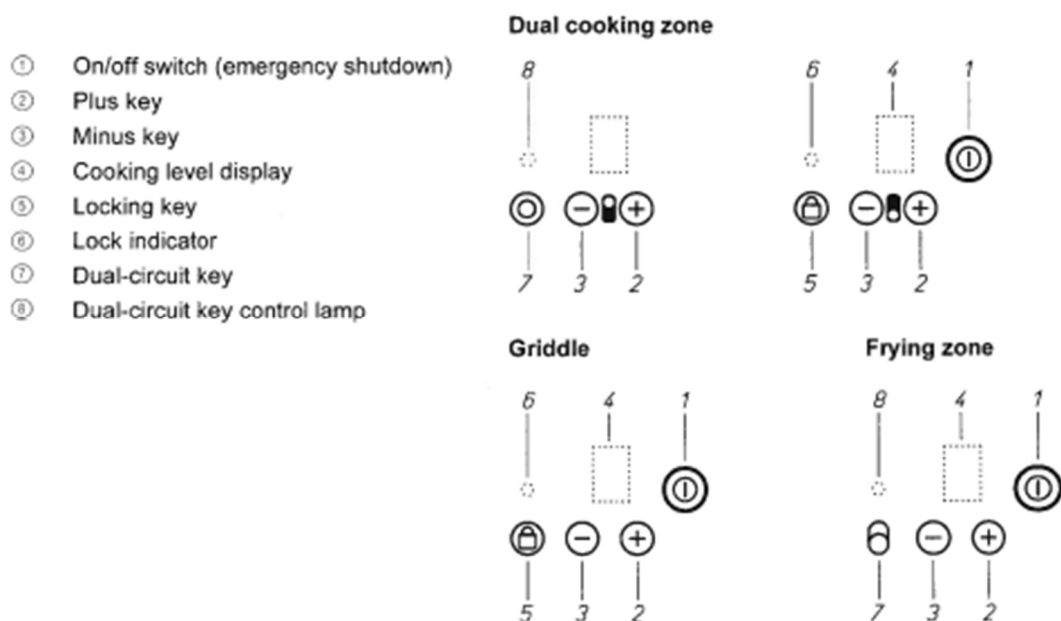


Touch Control -operating panel



Touch Control – operations

Locking

By pressing the locking key for approx. 2 seconds (lock indicator lights up) all of the buttons, except for the ON/OFF button, are then locked against accidental use.

The lock indicator then goes out after approx. 2 seconds, the **lock is**, however, **still on**. If any key will be pressed the lock indicator (6) lights up again for approx. 2 seconds.

The following keys can still be used:

- Switch off with ON/OFF key (emergency shutdown)
- Switch off by pressing the plus and minus key simultaneously.
- Unlock

The lock is released by pressing the locking key ③ again.

The lock indicator lights up for approx. 2 seconds and then goes out again.

The lock is now no longer activated.

Residual heat display

The residual heat display is by means of an illuminated "H" on the appropriate cooking level display ④.

cooking level 9 is indicated. The **parboiling boost** is now **activated** and the decimal point is lit. Any additional keys now have to be pressed within **10 seconds**, otherwise the decimal point goes out and the parboiling boost is no longer activated. Select a cooking level between 9 and 0 with the minus key. **The parboil impulse remains activated** and the decimal point is lit. If a key is pressed after the decimal point is no longer lit then the parboiling boost is **no longer activated**. If the cooking level is changed during the parboiling boost then the parboiling time (see table) is automatically calculated.

1	82
2	164
3	264
4	328
5	410
6	82
7	164
8	164
9	—

Switching on the second element

Two-circuit connection of the respective cooking zone can only be effected after the corresponding cooking zone has been switched on.

Select the desired cooking level 1-9. Switch on the second heating element by means of the dual-circuit key . The control lamp of the selected cooking zone lights up. The outer heating circuit is switched off by pressing the dual-circuit key once again. The control lamp is then no longer lit.

Safety switch-off

The maximum operating time for each individual cooking zone is limited, and details are shown in the enclosed table of times. When the safety switch-off has switched off the touch control system, an "H" is shown in the cooking level display ☺ if there is still any residual heat left. Pressing the on/off switch key makes the control system ready for operation again.

If more than one key is pressed simultaneously - with the exception of the minus and plus keys - the control system will not accept this as a valid command. If one or more keys are activated for longer than **10 seconds**, for example by boiling over or the weight for a pan, the control system assumes that there is an error and switches off automatically.

Table of times

MOT = maximum operating time, in hours

Cooking level	MOT (h)
1	10
2	5
3	5
4	4
5	3
6	2
7	2
8	2
9	1

Griddle

A glass ceramic hob is suitable for grilling food direct on a hot cooking zone. Food to be grilled, such as steaks or sausages, is placed on the hot cooking zone. The advantage is that the food can be grilled with very little fat, since little or no oil needs to be coated onto the cooking zone.

There are 9 power settings. In the chart you will find examples of how to use each setting

Setting	Suitable for
0	OFF
1, 2, 3	Comparable to a hot stone, keeping food warm
4, 5	Sausages
6	Marinated food
7, 8	Browning, frying
9	Heating up (5 minutes)



Attention!

- Be extremely careful when operating the grilling mode. Heat from the heating element will heat up the hob and the food you are grilling, so it is advisable to use oven gloves and tongs.
- Hot fat may squirt out of food that has been pricked, such as sausages. Use tongs to prevent burns to your skin and particularly to avoid getting hot fat into your eyes.
- Supervise the grilling procedure at all times.
- Keep children away from the grill.
- Clean the hob every time you have used it for grilling to prevent food from becoming encrusted.

