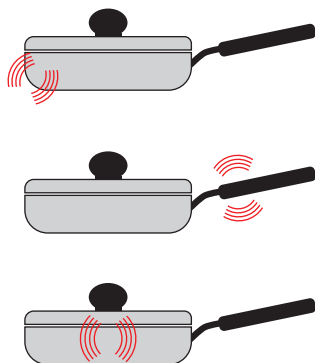


- Cookware that is not perfectly flat on the bottom may vibrate slightly against the cooktop.
- A loose handle may vibrate in its socket.
- Multi-material cookware may allow small vibrations in its structure.
- Sounds are less likely to occur with heavier, higher quality cookware.
- An induction cooktop may also produce faint clicking sounds from the electronic switches that maintain the desired cooking temperature. You may also hear a fan that cools the electronics inside the cooktop.



4 Operation

4.1 Before First Use

- Read this guide, taking special note of the “Safety Instructions” and “Instructions on Use and Maintenance” sections.
- Apply a ceramic cooktop cleaning cream (available in most hardware, grocery, and department stores) to the ceramic surface. Clean and buff with a clean paper towel. Cooktop cleaning creams leave a protective finish on the glass that will make cleaning easier when the cooktop is soiled from cooking and help prevent scratches and abrasions.

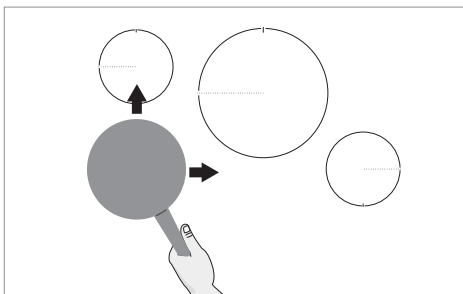


CAUTION

- Although induction cooking zones do not produce heat, they can become hot from contact with hot cookware. Burns may occur if a cooking zone or the surrounding area is touched before it has cooled to a safe temperature.
- **Do not** place flammable items such as plastic salt and pepper shakers, spoon holders, or plastic wrapping on top of the range when it is in use. Heat radiating from cookware could cause these items to melt or ignite. Potholders, towels, or wooden spoons could catch fire if placed too close to hot cookware.
- **Do not** use aluminum foil to line any part of the cooktop. Improper installation of these liners may result in risk of electric shock or fire. If these items melt on the cooktop, they will damage the cooktop.

4.2 Moving Cookware on a Smooth Cooktop

It's best to lift cookware before moving it on the ceramic glass cooktop. Cookware that has a rough or dirty bottom can mark and scratch the ceramic glass surface. Always start with clean cookware.



zone. After the first piece of cookware has reached cooking temperature, then start cooking on the second cooking zone.

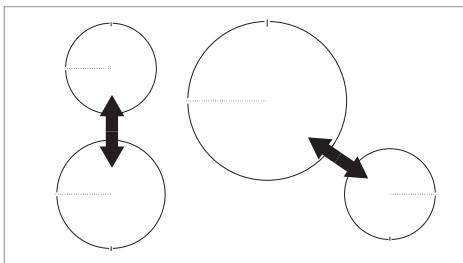
4.4 Home Canning

Be sure to read and observe all the following points when home canning with your appliance. Check with the USDA (United States Department of Agriculture) Web site and be sure to read all the information they have available as well as follow their recommendations for home canning procedures.

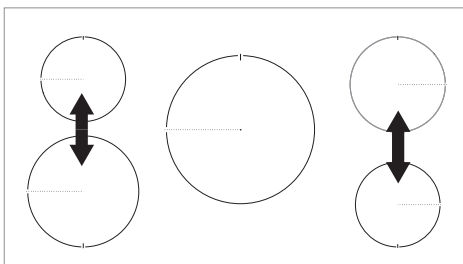
- Use only a completely flat bottom canner with no ridges that radiate from the bottom center when home canning. Heat is spread more evenly when the bottom surface is flat. Use a straight-edge to check canner bottom.
- Make sure the diameter of the canner does not exceed 1 inch beyond the surface element markings or burner.
- It is recommended to use smaller diameter canners on electric coil and ceramic glass cooktops and to center canners on the burner grates.
- Start with hot tap water to bring water to boil more quickly.
- Use the highest heat setting when first bringing the water to a boil. Once boiling is achieved, reduce heat to lowest possible setting to maintain that boil.
- Use tested recipes and follow instructions carefully. Check with your local Cooperative Agricultural Extension Service or a manufacturer of glass jars for the latest canning information.
- It is best to can small amounts and light loads. Do not leave water bath or pressure canners on high heat for an extended amount of time.

4.3 Power Management

Induction cooktop has 2 or 3 generators and 4 or 5 cooking zones, depending on the model. A generator may power 1 or 2 cooking zones. If you use more than one cooking zone on high power at the same time and they are on the same generator, the cooktop may need to manage power to the two cooking zones.



Power Management, 4 cook zones

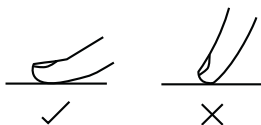


Power Management, 5 cook zones

To get the best performance from your cooktop, start cooking on only one cooking

4.5 Using the Touch Controls

- The controls respond to touch, so you don't need to apply any pressure.
- Use the ball of your finger, not its tip.

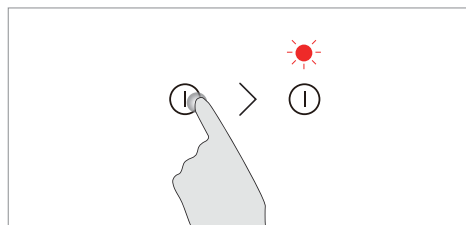


- You will hear a beep each time a touch is registered.
- Make sure the controls are always clean, dry, and that there is no object (e.g. a utensil or a cloth) covering them. Even a thin film of water may make the controls difficult to operate.

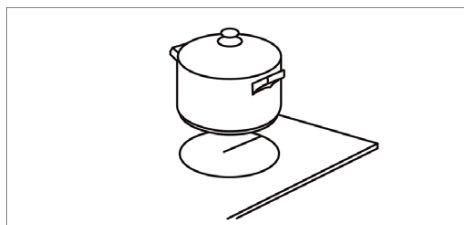
4.6 To Start Cooking

After power on, the buzzer beeps once, all the indicators light up for 1 second then go out, indicating that the cooktop has entered the state of standby mode.

1. Turn the the cooktop on by pressing the Power key. All the indicators show “-”.



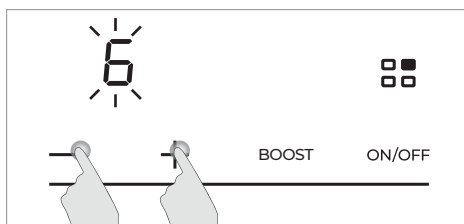
2. Place correctly sized cookware on the cooking zone that you wish to use. Make sure the bottom of the pan and the surface of the cooking zone is clean and dry.



3. Press the On/Off control for the active cooking zone, and a D0 of Cooking Zone Indicator will light on, and a D2 of Power setting display next to the key will flash.



4. Set the cooking zone to the desired level by pressing the beneath “-/+” control.



- If you don't choose power level within 1 minute, the Induction cooktop will automatically switch off. You will need to start again at step 1.
- You can modify the power level at any time during cooking.



IMPORTANT

Do not leave empty cookware on an operating cooking zone. Cookware will heat very quickly and may be damaged or warped if left on the cooking zone empty.

4.7 When You Have Finished Cooking

1. Press the On/Off control for the active cooking zone that you wish to switch off.



Beware of hot surfaces

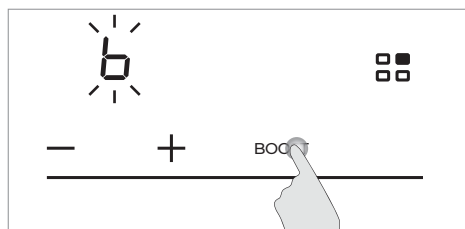
"H" will show which means cooking zone is too hot to touch. It will disappear when the surface has cooled down to a safe temperature. It can also be used as an energy saving function if you want to heat further pans, use the hotplate that is still hot.



4.8 Using Boost Function

This 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.

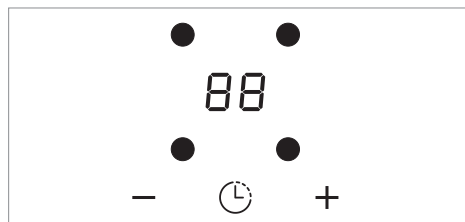
To activate the Boost function for a cooking zone, Press the desired zone BOOST key, "b" comes on.



To deactivate the function: Press BOOST key, or change the heating setting.

4.9 Setting the Timer

- The cooktop has a timer function to remind you when food has been cooking for a specified amount of time.



To set the timer:

1. Press the Timer key to activate timer, the timer will show 00
2. Press + and - to set the desired number of minutes. You can press and hold the + or - key to change the number of minutes faster.

The timer will start counting down a few seconds after you have finished setting it, when the specified time has elapsed, a tone will sound.

At any time, you can adjust the remaining time with the + and - keys.

At any time, you can deactivate the timer by pressing the Timer key.



IMPORTANT

When the timer stops or the tone sounds, the cooking zones will continue to operate.

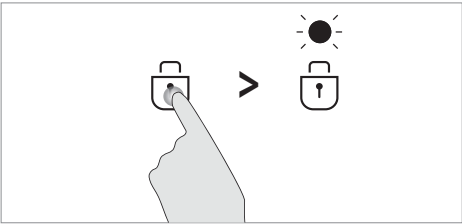
The timer does not affect the cooking zone settings in any way.

4.10 Locking the Controls

You can use the child safety lock to safeguard against unintentionally turning on a cooking zone and activating the cooking surface. Also the control panel, with the exception of the Lock key (Only turn off control), can be locked in order to prevent the settings from being changed unintentionally, for example, by wiping over the panel with a cloth.

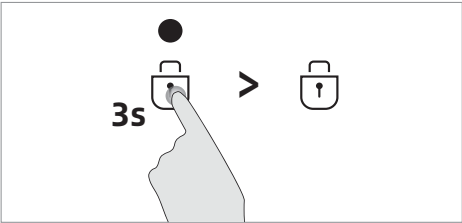
Switching the child safety lock On/Off


On: Press the lock control. The above indicator will light up.



Off:

1. Make sure the cooktop is turned on.
2. Press and hold the Lock control for 3 seconds.



 **NOTE**

When the cooktop is in lock mode, all the controls are disabled except the ON/ OFF and Lock, you can always turn the cooktop off with the ON/OFF control in an emergency, but you shall unlock the cooktop first in the next operation.

4.11 Residual Heat Warning


When the cooktop has been operating for some time, there will be some residual heat. The display shows " H " to warn you of the residual heat so that you do not touch the cooktop while it is hot.

4.12 Auto Shutdown

Safety feature of the cooktop is auto shut down. This occurs whenever you forget to switch off a cooking zone. The default shutdown times are shown in the table below:

Power level	1	2	3	4	5	6	7	8	9
Default working timer (hour)	2	2	2	2	2	2	2	2	2

4.13 Cooking Guidelines

 **WARNING**

Take care when frying as the oil and fat heat up very quickly. At extremely high temperatures oil and fat will ignite spontaneously and this presents a serious fire risk.

Cooking tips

- When food comes to the boil, reduce the temperature setting.
- Using a lid will reduce cooking times and save energy by retaining the heat.
- Minimize the amount of liquid or fat to reduce cooking times.
- Start cooking on a high setting and reduce the setting when the food has heated through.

Simmering, cooking rice

- Simmering occurs below boiling point, at around 85 °C, when bubbles are just rising occasionally to the surface of the cooking liquid. It is the key to delicious soups and tender stews because the flavours develop without overcooking the food. You should also cook egg-based and flour thickened sauces below boiling point.
- Some tasks, including cooking rice by the absorption method, may require a setting higher than the lowest setting to ensure the food is cooked properly in the time recommended.

Searing steak

1. Stand the meat at room temperature for about 20 minutes before cooking.
2. Heat up a heavy-based frying pan.
3. Brush both sides of the steak with oil.
Drizzle a small amount of oil into the hot pan and then lower the meat onto the hot pan.
4. Turn the steak only once during cooking.
The exact cooking time will depend on the thickness of the steak and how cooked you want it. Times may vary from about 2-8 minutes per side. Press the steak to gauge how cooked it is - the firmer it feels the more well done it will be.
5. Leave the steak to rest on a warm plate for a few minutes to allow it to relax and become tender before serving.

! NOTE

- The size and type of the cookware used and the amount and type of food being cooked will influence the setting needed for best cooking results.
- The B setting is available after activating a cooking zone by pressing the Boost key. The cooktop will remain on Boost for up to 10 minutes. After 10 minutes, the cooking zone will automatically change to the high (9) setting.
- The Hot Surface indicator (Hot) will show in the setting indicator when heat is detected in a cook zone that has been turned off. The indicator will remain on until the heated surface area has cooled sufficiently.

For stir-frying

1. Choose an induction compatible flat-based wok or a large frying pan.
2. Have all the ingredients and equipment ready. Stir-frying should be quick. If cooking large quantities, cook the food in several smaller batches.
3. Preheat the pan briefly and add two tablespoons of oil.
4. Cook any meat first, put it aside and keep warm.
5. Stir-fry the vegetables. When they are hot but still crisp, turn the cooking zone to a lower setting, return the meat to the pan and add your sauce.
6. Stir the ingredients gently to make sure they are heated through.
7. Serve immediately.

Heat settings

Power level	Suitability
1-2	<ul style="list-style-type: none">• Delicate warming for small amounts of food• Melting chocolate, butter, and foods that burn quickly• Gentle simmering• Slow warming
3-4	<ul style="list-style-type: none">• Reheating• Rapid simmering• Cooking rice
5-6	<ul style="list-style-type: none">• Pancakes
7-8	<ul style="list-style-type: none">• Sauteing• Cooking pasta
9	<ul style="list-style-type: none">• Stir-frying• Searing• Bringing soup to the boil• Boiling water