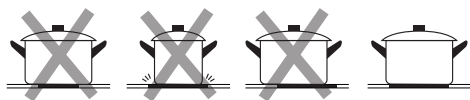


3.2 Choosing the Right Cookware

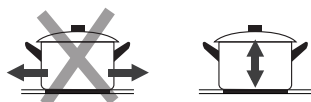
Do not use cookware with jagged edges or a curved base.



Make sure that the base of your pan is smooth, sits flat against the glass, and is the same size as the cooking zone. Always centre your pan on the cooking zone.



Always lift pans off the ceramic cooktop - do not slide, or they may scratch the glass.



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.

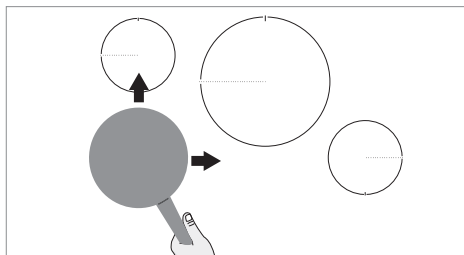


CAUTION

- **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.

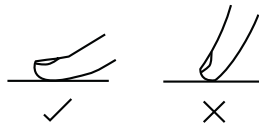
4.2 Moving Cookware on a Smooth Cooktop

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.



4.3 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.

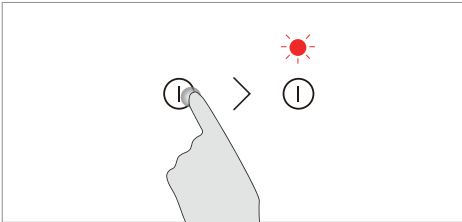


- You will hear a beep each time a touch is registered.
- Make sure the controls are always clean, dry, and that there is no object (e.g. a utensil or a cloth) covering them. Even a thin film of water may make the controls difficult to operate.

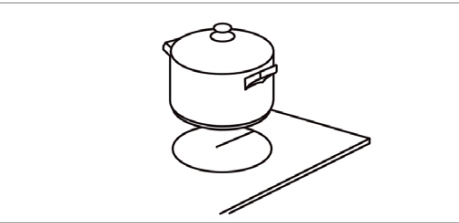
4.4 To Start Cooking

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 "-".



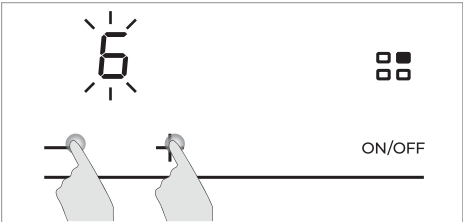
2. Place correctly sized cookware on the cooking zone that you wish to use. Make sure the bottom of the pan and the surface of the cooking zone is clean and dry.



3. Press the On/Off control for the active cooking zone, and a S 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 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.

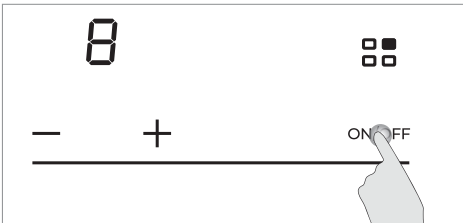


IMPORTANT

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.

4.5 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.



4.6 Using Single/Double/Triple Elements

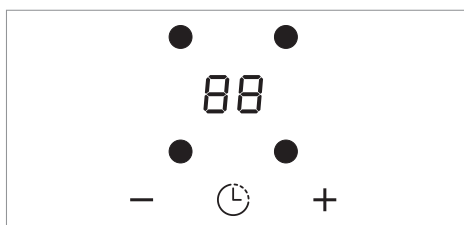
- Some cooking zones have variable size elements that can be selected using this Selection-key to control them.

Press the Selection-key to toggle the outer elements between single, double, and triple modes. The corresponding display will change accordingly.

-  Triple Elements working modes
-  Double Elements working modes

4.7 Using the Timer

- You can use the timer in two different ways:
- You can use it as a minute reminder. In this case, the timer will not turn any cooking zone off when the set time is up.
- You can set it to turn one cooking zone off after the set time is up.
- You can set the timer up to 99 minutes.




Using the timer as a minute reminder

- Make sure the cooktop is turned on. Note: you can use the minute minder even if you're not selecting any cooking zone.
- After number of heating zone not flashing, touch timer control, then the reminder indicator will start flashing and "00" will show in the timer display.

- Set the time by touching the "+/-" control of the timer. Hint: Touch the "+/-" control of the timer once to decrease or increase by 1 minute. Hold the "+/-" control of the timer to decrease or increase by 10 minutes. Scrolling the "-" to the "00", the timer is cancelled.
- When the time is set, it will begin to count down immediately. The display will show the remaining time and the timer indicator will flash for 5 seconds.
- Buzzer will beeps for 30 seconds and the timer indicator shows "00" when the setting time finished.

Setting the timer to turn one or more cooking zones off

- Select a heating zone by touching "  " control, and a indicator between the key will flash, the default power setting is levels "5"
- When number of corresponding heating zone flashing, touch timer control, then the timer indicator will start flashing and "00" will show in the timer display.
- Set the time by touching the "+/-" control of the timer. Hint: Touch the "+/-" control of the timer once to decrease or increase by 1 minute. Hold the "+/-" control of the timer to decrease or increase by 10 minutes. Scrolling the "-" to the "00", the timer is cancelled.
- When the time is set, it will begin to count down immediately. The display will show the remaining time and the timer indicator will flash for 5 seconds. The red dot next to power level indicator will illuminate indicating that zone is selected.



IMPORTANT

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

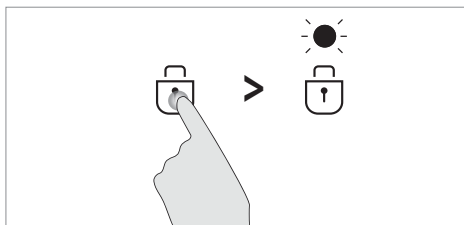
The timer does not affect the cooking zone settings in any way.

4.8 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.

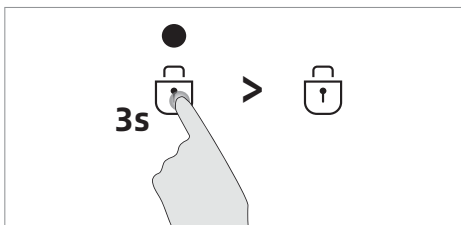
Switching the child safety lock On/Off

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 "ⓘ" and Lock, you can always turn the cooktop off with the "ⓘ" control in an emergency, but you shall unlock the cooktop first in the next operation.

4.9 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.

4.10 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

4.11 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 185 °F, 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.

For stir-frying

1. Choose a 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