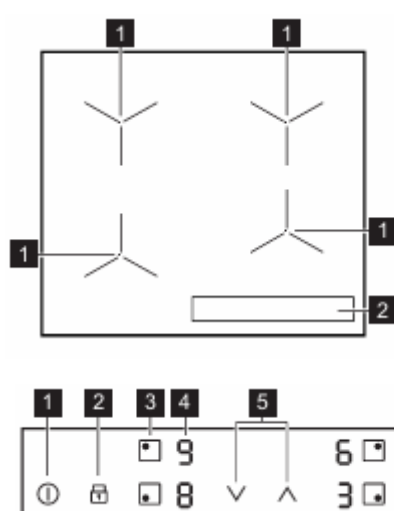


HOB INSTRUCTIONS



- 1** Induction cooking zone
- 2** Control panel

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

Sensor field	Function	Comment
1 ①	ON / OFF	To activate and deactivate the hob.
2 	Hob²Hood	To activate and deactivate the manual mode of the function.
3 	Lock / Child Safety Device	To lock / unlock the control panel.
4	Pause	To activate and deactivate the function.
5 -	Heat setting display	To show the heat setting.
6 -	Timer indicators of cooking zones	To show for which zone you set the time.
7 -	Timer display	To show the time in minutes.

Sensor field	Function	Comment
8 	-	To select the cooking zone.
9 	-	To increase or decrease the time.
10 	-	To set a heat setting.
11 	PowerBoost	To activate the function.

Display	Description
	The cooking zone is deactivated.
 -  /  - 	The cooking zone operates. The dot means a change by half of a heating level.
	Pause operates.
	Automatic Heat Up operates.
	PowerBoost operates.
 + digit	There is a malfunction.
 /  / 	OptiHeat Control (3 step Residual heat indicator): continue cooking / keep warm / residual heat.
	Lock / Child Safety Device operates.
	Incorrect or too small cookware or no cookware on the cooking zone.
	Automatic Switch Off operates.

Heat setting	Use to:	Time (min)	Hints
 - 1	Keep cooked food warm.	as necessary	Put a lid on the cookware.
1 - 2.	Hollandaise sauce, melt: butter, chocolate, gelatine.	5 - 25	Mix from time to time.
1 - 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.	Steam vegetables, fish, meat.	20 - 45	Add a couple of tablespoons of liquid.
4 - 5.	Steam potatoes.	20 - 60	Use max. ¼ l of water for 750 g of potatoes.
4 - 5.	Cook larger quantities of food, stews and soups.	60 - 150	Up to 3 l of liquid plus ingredients.
5 - 7	Gentle fry: escalope, veal cordon bleu, cutlets, rissoles, sausages, liver, roux, eggs, pancakes, doughnuts.	as necessary	Turn halfway through.
7 - 8	Heavy fry, hash browns, loin steaks, steaks.	5 - 15	Turn halfway through.
9	Boil water, cook pasta, sear meat (goulash, pot roast), deep-fry chips.		
	Boil large quantities of water. PowerBoost is activated.		