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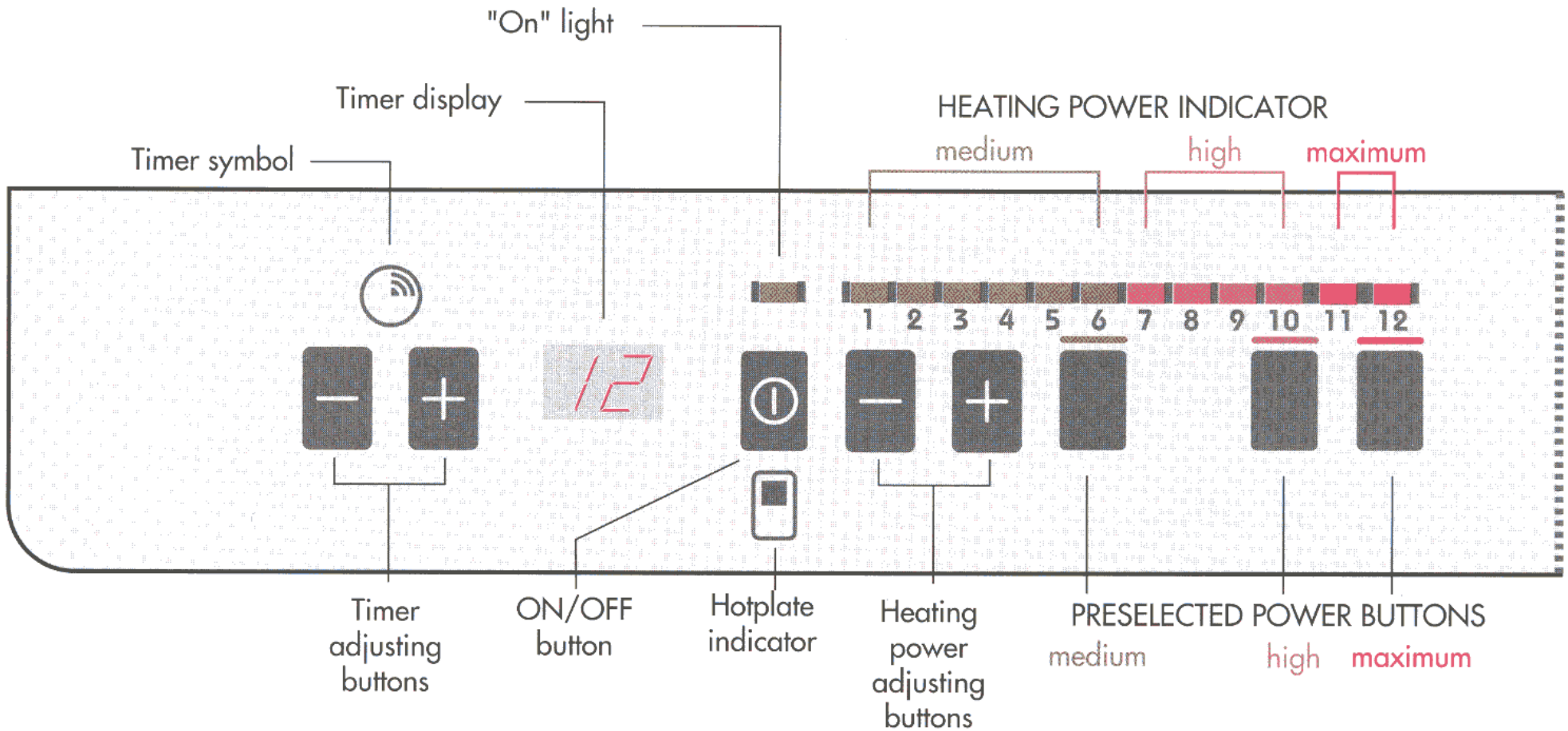
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Understanding your hob's control panel



How to use your induction hob.

Using the control buttons

Keeping your finger straight and flat, press the chosen button until the corresponding indicator light comes on (or goes off).

1. SWITCHING ON THE HOB



These symbols identify which panel button controls the hotplate you wish to use.



Press the "ON" button. The green "ON" light will come on.

2. CHOOSING THE HEATING POWER

The heating power of your hotplate can be varied from 50 W to 2.8 kW.

You can either choose a preselected heating power (see section 3),

or adjust the heat using these two buttons (see section 4).

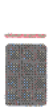
3. CHOOSING A PRESELECTED HEATING POWER

Press the corresponding button:



MEDIUM - 500 W⁽¹⁾.

The power indicators up to 6 in the green section are lit up.



HIGH - 1.5 kW⁽¹⁾.

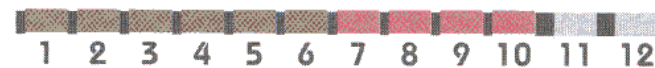
The power indicators up to 10 in the green and yellow sections are lit up.



MAXIMUM - 2.8 kW⁽¹⁾.

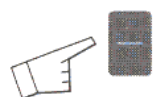
The power indicators up to 12 in the green, yellow and red sections are lit up.

(1) : the heating powers are given as an indication only. They depend on the type and shape of pan used.



▶ How to use your induction hob.

4. ADJUSTING THE HEATING POWER

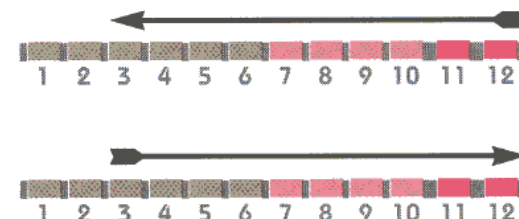


This button allows you to reduce the heating power from the maximum heat setting (12) to the minimum heat setting (1) without switching off the hotplate.



This button allows you to increase the heating power from the minimum heat setting (1) to the maximum heat setting (12).

To adjust the heat more quickly, keep your finger pressed on the chosen button.



5. SETTING THE COOKING TIME

The timer can be used only with the rear hotplate; it has a maximum duration of 99 minutes.

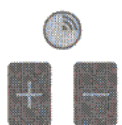
99

The rear hotplate can also be used without the timer.

Switch on the rear hotplate.

Adjust the heat.

Use the timer buttons (+ or -) to set the timer. The timer is activated immediately for the length of time you have set. For quicker adjustment, keep your finger on the chosen button.

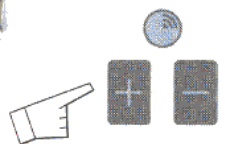


The timer display indicates the remaining cooking time, in minutes.

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How to use your induction hob.

 You can change the duration of the timer at any time during cooking using these buttons.

At the end of the cooking time, **the hotplate goes off and the time display disappears.**

You will then hear a beeping sound.

To stop this beeper, press any of the buttons on the panel.

6. SWITCHING OFF THE HOB

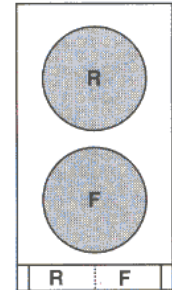
 Press the ON/OFF button corresponding to the hotplate used. The indicator light will go off.

 These symbols identify the front and rear hotplates.

▶ Simultaneous use of two front and rear hotplates

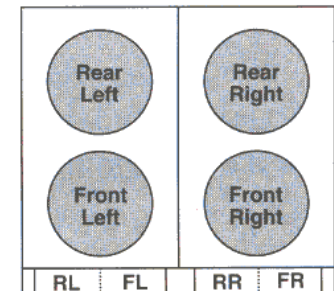
IF YOUR HOB HAS 2 HOTPLATES

The total power available is 2800 W, which can be shared between the front and rear hotplates.



IF YOUR HOB HAS 4 HOTPLATES

This hob functions like two 2-hotplate hobs placed side by side. See examples 1, 2 and 3.



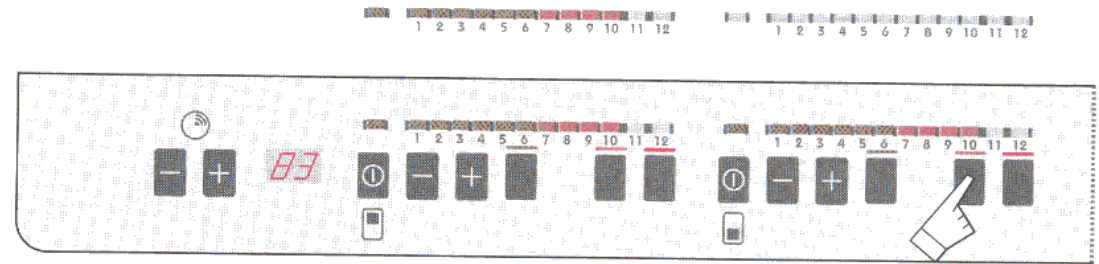
NOTE

You may notice a slight clicking noise due to the power sharing between the hotplates. This has no effect on cooking.

▶ Simultaneous use of two front and rear hotplates

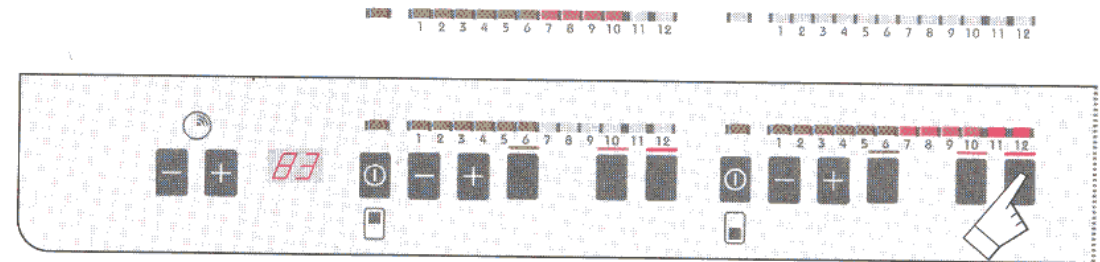
EXAMPLE 1

One hotplate (front or rear) is operating at heat setting 10 or lower. You can use the second hotplate up to setting 10 without changing the heat setting of the first hotplate.



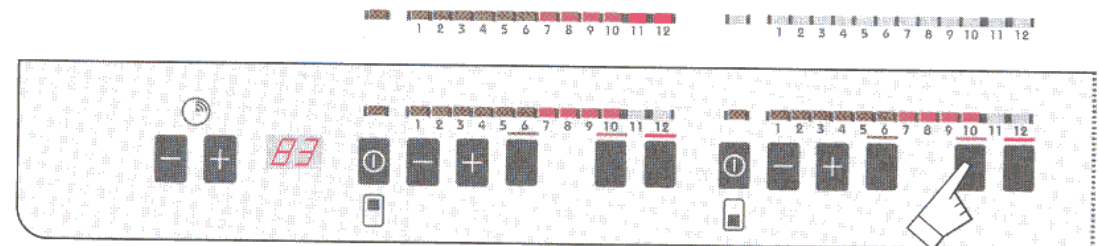
EXAMPLE 2

One hotplate is operating at heat setting 7, 8, 9 or 10. If you choose a maximum setting (red indicator lights) on the second hotplate, the first hotplate will automatically be reduced to setting 6.



EXAMPLE 3

One hotplate is operating at the maximum heat setting (red indicator lights). If you choose a setting higher than 6 but lower than 10 on the second hotplate, the first hotplate is automatically reduced to setting 10.



The last power adjustment always takes precedence over preceding adjustments.



Cooking guide

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SEVERAL POWER SETTINGS MAY BE USED, DEPENDING ON THE TYPE OF COOKING. FOR EXAMPLE, FOR PASTA: BOILING THE WATER **SETTING 12**, ADDING THE PASTA AND BRINGING BACK TO THE BOIL **SETTING 10**, COOKING **SETTING 8**.

FOOD TO BE COOKED		SEALING/COOKING		COOKING/BROWNING			COOKING/SIMMERING						
		BRINGING TO THE BOIL		BRINGING BACK TO THE BOIL SIMMERING									
SOUPS	CLEAR SOUPS THICK SOUPS	12		10				4		3			
FISH	COURT-BOUILLON FROZEN FISH	12		10		8		6					
SAUCES	THICK FLOUR-BASED WITH BUTTER/EGGS (BÉARNAISE, HOLLANDAISE)			10				6		5		4	3
VEGETABLES	ENDIVES, SPINACH	12				8						4	
	PULSES			10		8						4	
	BOILED POTATOES	12				8		6					
	ROAST POTATOES			10		8		6					
	SAUTÉ POTATOES DEFROSTING VEGETABLES			10				6				4	3
MEAT	THIN CUTS OF MEAT FRIED STEAK GRILLED MEAT (CAST IRON SKILLET)		11										
			11			9							
FRIED FOOD	FROZEN FRENCH FRIES FRESH FRENCH FRIES	12 12											
MISCELLANEOUS	PRESSURE-COOKER	12										6 (WHEN IT STARTS TO HISS)	
	STEWED FRUIT											5	
	PANCAKES					9		8					
	CUSTARD					9						6	
	MELTED CHOCOLATE												3
	PRESERVES											6	
	MILK					9							
	FRIED EGGS							8					
	PASTA	12		10		8							
	BABYFOOD (BAIN-MARIE)							7					
	RAGOUT			10		8						4	
	BOILED RICE RICE PUDDING	12											3
KEEPING FOOD WARM					9							5	