

FR

GUIDE UTILISATION

INSTRUKCJA INSTALACJI

PL

EN

USER GUIDE

GUIA DE UTILIZAÇÃO

PT

CS

PRŮVODCE INSTALACÍ

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GEBRAUCHSANLEITUNG

IBÜH5 @ Bâ'DFǻI ?5

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GUÍA DE UTILIZACIÓN

ΕΛ

ΟΔΗΓΙΕΣ ΧΡΗΣΗΣ

IT

MANUALE D'USO

NL

HANDLEIDING

TABLE INDUCTION

INDUCTION HOB INDUKČNÍ

VARNÁ DESKA

INDUKTIONSKOCHFELD

PLACA DE INDUCCIÓN

ΕΠΑΓΩΓΙΚΕΣ ΕΣΤΙΕΣ

PIANO A INDUZIONE

INDUCTIEKOOKPLAAT

PŁYTA INDUKCYJNA PLACA

DE INDUÇÃO

ИНДУКЦИОННАЯ ПЛИТА

INDUKČNÁ VARNÁ PLATŇA

De Dietrich 

FR	GUIDE UTILISATION	INSTRUKCJA INSTALACJI	PL
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INDUCTION HOB



DEAR CUSTOMER,

Discovering a De Dietrich product means experiencing the range of unique emotions.

The attraction is immediate, from the moment you set eyes on the product.

The sheer quality of the design shines through, thanks to the timeless style and outstanding finishes which make each component an elegant and refined masterpiece in its own right, each one in perfect harmony with the others. Next, comes the irresistible urge to touch it.

De Dietrich design makes extensive use of robust and prestigious materials, where the accent is place firmly upon authenticity. By combining state-of-the-art technology with top quality materials, De Dietrich produces beautifully crafted products to help you get the most from the culinary arts, a passion shared by all lovers of cooking and fine food. We hope that you enjoy using this new appliance.

Thank you for choosing a De Dietrich product.

www.dedietrich-electromenager.com



Important :

Before using your appliance, read this user guide carefully to familiarise yourself more quickly with its operation.

Find the user guide and more information on these products by using the QR code at the end of this document.

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IMPORTANT SAFETY ADVICE AND PRECAUTIONS

This user guide is also available on the brand's web site.

Please read this advice carefully before installing and using your appliance. It is intended to protect your safety and the safety of others. Keep this user guide with the appliance. If you sell or give the appliance to someone else, make sure that you also give them this user guide.

- With a view to constantly improving our products, we reserve the right to make changes to their technical, functional or aesthetic characteristics in line with technological progress.

- To easily locate the make, model number, etc. of your appliance, we recommend that you note this information on the "After-Sales Service Department and Customer Support" page.

This appliance may be used by children aged 8 years and older, and by persons with impaired physical, sensorial or mental capacities, or without experience or knowledge, if they are supervised or have received prior instructions on how to use the appliance safely and have understood the risks involved.

Children must not be allowed to play with the appliance.

Cleaning and maintenance operations must not be carried out by children without supervision.

Children under 8 years old must be kept away from the hob unless they are supervised at all times.

The appliance and its accessible parts become hot during use.

Precautions must be taken to avoid touching the heating elements.

Metal objects such as knives, forks, spoons and lids must not be placed on the cooking surface as they may become hot.

Your hob is equipped with a child safety device that locks its operation after use or during cooking (See "Child Safety use" section).

Your appliance complies with applicable European Directives and regulations.

In order to avoid interference between your cooking hob and a heart pacemaker, the pacemaker must be designed and programmed in compliance with the regulations that apply to it. Ask

IMPORTANT SAFETY ADVICE AND PRECAUTIONS

the pacemaker manufacturer or your GP.

Leaving oil or fat to cook unattended on a hob can be dangerous and lead to fire. NEVER attempt to extinguish a fire with water. Instead, switch off the appliance and cover the flame with a lid or a fire blanket. CAUTION: cooking must be monitored. Short cooking requires constant surveillance. Danger of fire: do not store objects in the cooking zones.

If the surface is cracked, turn off the appliance to avoid the risk of electric shock.

Do not use your hob until you have replaced the glass top.

Avoid hard shocks from cookware: although the vitroceramic glass worktop is very sturdy, it is not unbreakable.

Do not place any hot lids flat on your cooking hob. A suction effect may damage the vitroceramic surface. Avoid dragging cookware across the surface, which could damage the decorative finish on the vitroceramic top in the long term.

Never use aluminium foil for cooking. Never place items

wrapped in aluminium foil or packaged in aluminium dishes on your cooking hob. The aluminium will melt and permanently damage your appliance.

Do not store cleaning products or inflammable products in the cabinet underneath the hob.

Your cooktop is designed to operate at 50Hz or 60Hz (50Hz/60Hz) without any special intervention on your part.

After use, switch off the hob by means of the control device and do not rely on the pot sensor.

If the power cable is damaged, it should be replaced by the manufacturer, its after-sales service department or a similarly qualified person, so as to avoid danger.

Ensure that the power cables of any electrical appliances plugged in close to the hob are not in contact with the cooking zones.

Never use a steam cleaner to clean your cooking hob.

The appliance is not designed

IMPORTANT SAFETY ADVICE AND PRECAUTIONS

to be switched on using an external timer or a separate remote control system.

After use, turn off the hob using its control device and do not rely on the pan sensor to do this.

WARNING: Only use hob protectors designed by the manufacturer of the cooking appliance or listed as suitable in the user guide, or included with the appliance. The use of unsuitable protectors could cause accidents.

• 1 INSTALLATION

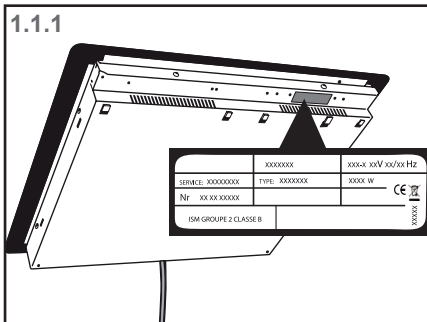


1.1 UNPACKING

Remove all the protective packing pieces. Check the appliance's characteristics on the nameplate and be sure to comply with them (1.1.1).

Note the service and standard references shown on this plate in the boxes below for future reference.

Service:	Type:
----------	-------



1.2 BUILDING INTO A BASE UNIT

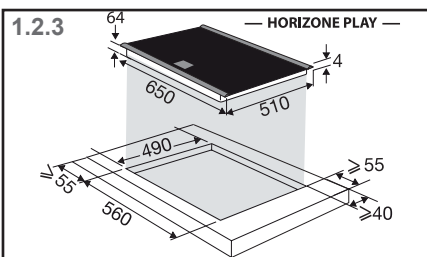
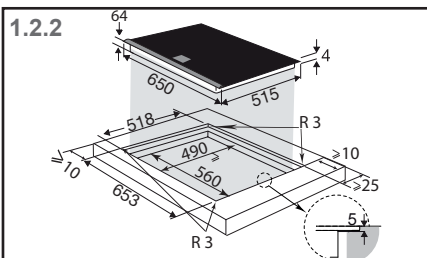
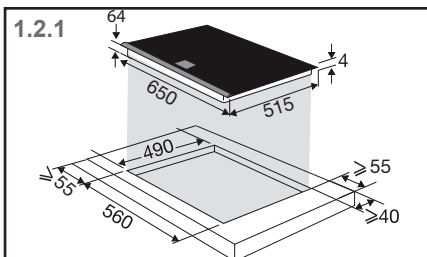
Check that the air intakes and outlets are free of obstruction. Comply with the information concerning the fitting dimensions (in millimetres) of the base unit destined to receive the hob.

- Fitting into the worktop

See diagrams (1.2.1 - 1.2.3)

- Fitting flush with the worktop

See diagram (1.2.2)



• 1 INSTALLATION




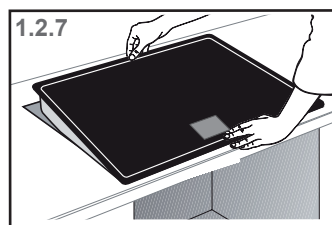
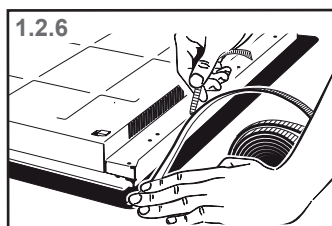
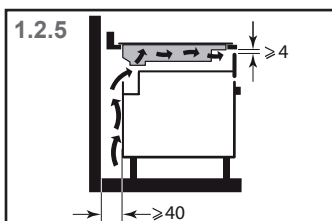
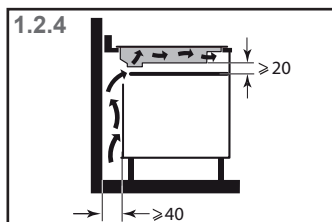
Check that air can flow correctly between the front and back of your hob.

If you are installing the hob above a drawer (1.2.4) or above a built-in oven (1.2.5), comply with the dimensions provided on the illustrations to ensure a sufficient air outlet at the front.

Apply the seal all around the edge of the hob (1.2.6), before fitting.

Fit the hob into the base unit (1.2.7).

 If your hob is located above your oven, the hob's thermal safety devices can impede the simultaneous use of the hob and the oven's pyrolysis programme. Your hob is equipped with an overheating prevention safety system. This safety device can trigger, for example, when the hob is installed over an oven that is not sufficiently insulated. The code "F7" then appears in the control zone. In such circumstances we recommend that you increase the hob's ventilation by creating an opening in the side of the cabinet (8 x 5 cm).



• 1 *INSTALLATION*



1.3 ELECTRICAL CONNECTIONS

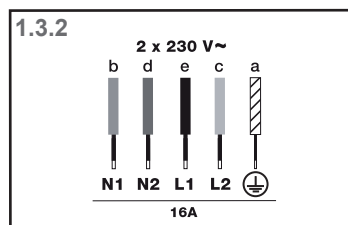
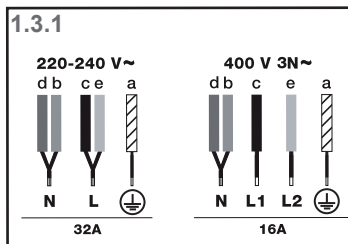
These hobs must be connected to the mains via an all-pole cut-off device that complies with current installation regulations. A disconnection device must be incorporated into the fixed wiring.

Identify the cable and wire colours for your hob:

5-wire cable (**1.3.1** and **1.3.2**)

- a) green-yellow
- b) blue
- c) brown
- d) black
- e) grey

When power is first supplied to your hob, or after an extended power outage, an indicator light will appear on the control panel. Wait approximately 30 seconds or press any key on the control panel to make the information disappear and use your hob (this display is normal and is reserved for use by After-Sales Service, where applicable). In all cases, it should be disregarded.





2.1 CHOICE OF COOKWARE

Most cookware is compatible with induction. Only glass, terracotta, aluminium without a special base, copper and some non-magnetic stainless steels do not work with induction cooking.



We suggest that you choose cookware with a thick, flat bottom.

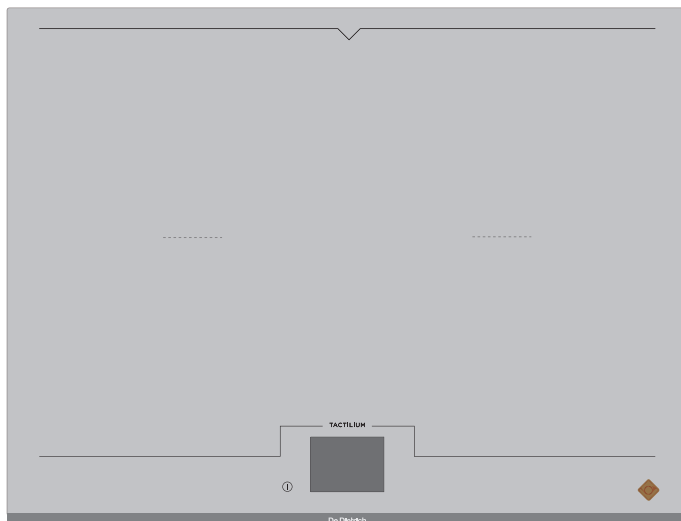
The heat will be distributed better and cooking will be more uniform. Never leave an empty pan to heat unattended.



Avoid putting cookware on the control screen.

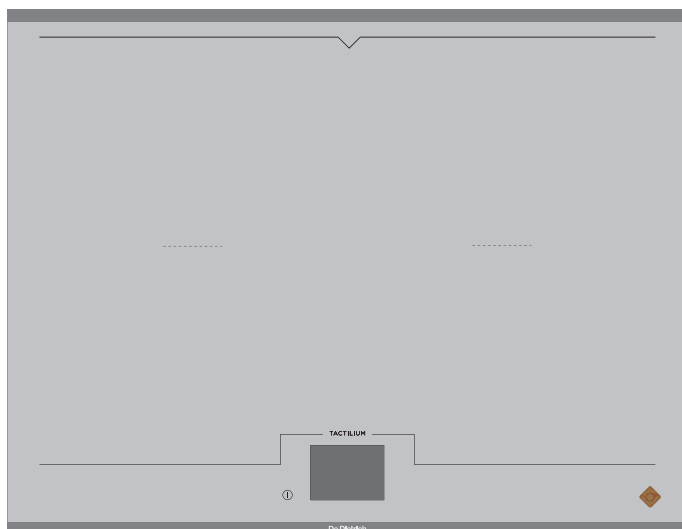


2.2 DESCRIPTION OF THE TOP



Horizone^{tech}

**DPI7698G
DPI7698DG**



Horizone^{play}

DPI7698GS

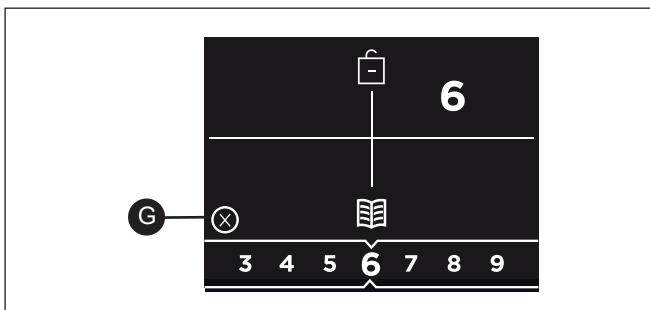
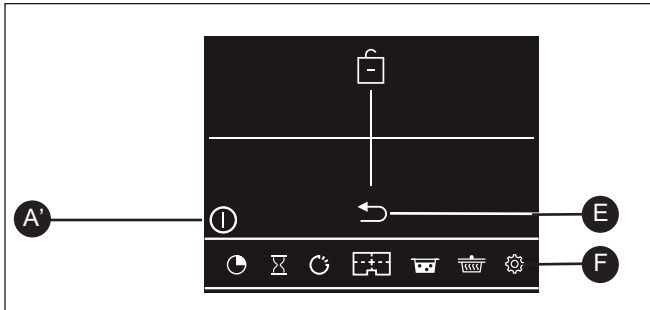
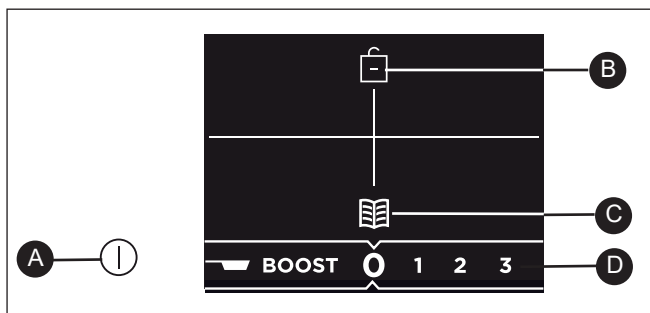
• 2 *USE*



2.3 DESCRIPTION OF THE DISPLAY

Your keypad is fully touch-sensitive. Simply press the screen to access the commands once the hob is switched on. Slide your finger along the sliding strip in the bottom of the display to select the value (power) or various functions available.

If the standby symbol **ⓘ** is present in the display, you must press the on / off key **ⓘ** outside the display.



• 2 *USE*



2.4 DESCRIPTION OF THE FUNCTIONS



a

b

c

d

e

f

g

h

a Cooking time function (timer)

b Independent timer function

c Elapsed time function

d Select cooking zone function

e Boil function

f Keep warm function

g Settings function

h Grill / griddle function

2.5 SWITCHING ON

4 cooking times appear in the display.

1 **QUATTRO mode**

4 zones:

for cookware with bases of 11 to 22 cm in diameter.

2 **TRIO mode**

1 Horizone tech area (to the left):

for a griddle, grill, fish cooker or cookware with bases of 18 to 24 cm in diameter.

+ 2 zones (to the right):

for cookware with bases of 11 to 22 cm in diameter.

3 **DUP mode**

2 Horizone tech areas:

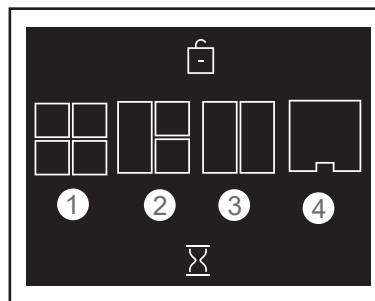
for griddles, grills, fish cookers or cookware with bases of 18 to 24 cm in diameter.

4 **SOLO mode:**

specially developed for large cookware.

The power is identical on all rings.

NOTE: Your cookware must not be placed in the centre of the hob.



Tip

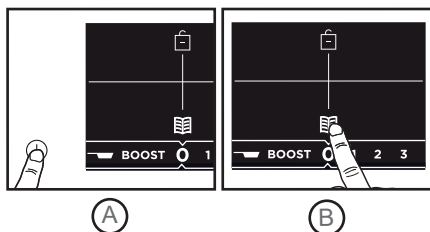
If you are using several receptacles on the hob at the same time, try to use cooking zones located on opposite sides. On the same side, using a booster in one zone will automatically restrict the power of the other zone visible in the display.



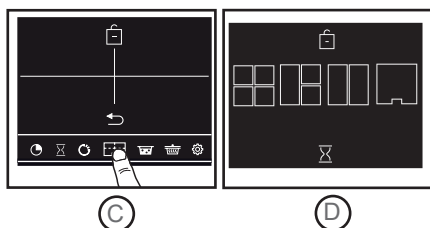
2.6 COOKING ZONE SELECTION

Press the on/off button **(A)** on the hob.

Press the “Menu” key to access the functions **(B)**.

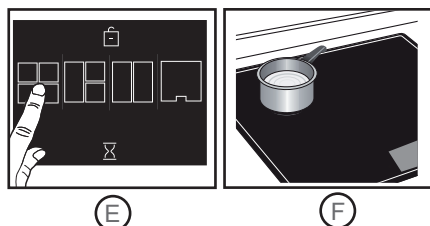


Press the “Select cooking zone” function **(C)** for the 4 cooking settings possible **(D)**.

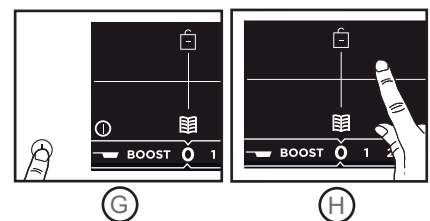


Select one of the cooking settings depending on your cookware **(E)**.

Place your cookware on the hob **(F)**

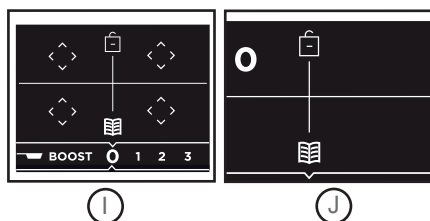


The On/Off symbol appears in the screen, to make a brief support on the sideline On / Off to start the cooking **(G)** and press any cooking zone on the screen **(H)**.



Symbols begin to flash in each unused cooking zone **(I)**.

The hob will automatically detect the cookware's location and a **0** will appear in this zone **(J)**.





Add another pan:

Put your pan on the required zone and press the screen to detect the new cookware's location. A copper-coloured number appears in the chosen zone. You can then set the power level. If you do not select a power level, the cooking zone will automatically shut off after a few seconds.

Moving a pan while cooking:

You may move an item of cookware from one zone to another during cooking, making sure that you lift it and do not drag it; your hob will automatically detect the new position and the settings assigned will be kept (if a number flashes, it is necessary to confirm by pressing the zone in question on the screen).

NOTE: An item of cookware will only be detected if you lift it onto the new cooking zone; do not drag it!

The “?” symbol is displayed in the zone where the item was moved until the hob detects the new cooking zone selected.



2.7 SETTING THE POWER

Scrolling strip providing access to the power levels:

0 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 **BOOST**

Select a power value by pressing the number or symbol you want directly. You may also slide your finger across the scrolling strip. The cooking zone starts immediately without you needing to validate. **(A)**.

The powers go from 1 (minimum power) to 15.

Three direct access powers have been pre-programmed:



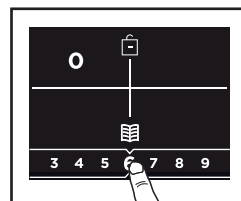
= power **8**, **simmer**.



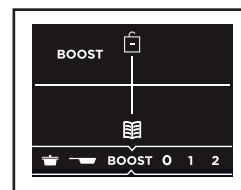
= power **12**, **sear**.

BOOST = maximum power **(B)**.

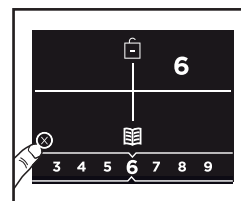
If you do not select a power level, the cooking zone will automatically shut off after a few seconds.



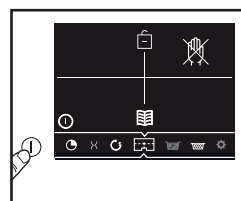
(A)



(B)



(C)



(D)

2.8 SWITCHING THE RINGS OFF

To switch off a single ring:

- Press and release on to switch off the desired **(C)**

To switch off all rings at the same time:

- Briefly press the hob's On/Off key, **(D)** the display remains lit and allows access only to the setting functions. To access the power functions and restart a rings, press the On/Off key again **(D)** if the standby symbol is present **(D)**.



2.9 SWITCHING OFF THE HOB

Press and hold the hob On/Off key; the screen switches off.

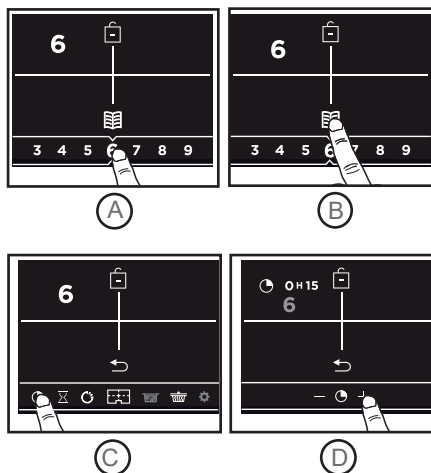
2.10 COOKING TIME (timer)

Each cooking zone has a dedicated timer. It can be programmed as soon as the cooking zone is turned on.

First select your ring then the heating power, example 6 (A).

Go to the function menu (B) and select the cooking time (timer) function (C).

Using the + or - keys, set the time you want, for example 15 min. (D) and validate by pressing the cooking time (timer) symbol at the bottom of the display and wait a few seconds and the time will be validated automatically.



NOTE: You can always alter your settings when the display information is copper in colour. When the display is white, your settings have been confirmed. If you have 2 or more pans on your hob, the settings are always made when the display is copper in colour.



2.11 INDEPENDENT TIMER

With this function you can set a timer at any time.

To access this function:

Go to the functions menu and select the “independent timer” function **(A)**.

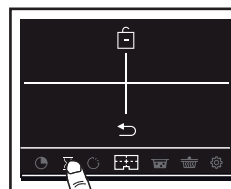
Set the time you want using the + or - keys **(B)**.

Validate by pressing the independent timer symbol at the bottom of the display or wait a few seconds and the time will be validated automatically.

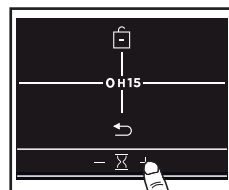
The display turns white and the countdown starts.

At the end of the set time, beeps sound out, 0m00 flashes and then automatically switches off.

NOTE: For a quick reset while setting the time, keep your finger pressed down on the “timer” symbol at the bottom of the display.



(A)



(B)



2.12 ELAPSED TIME

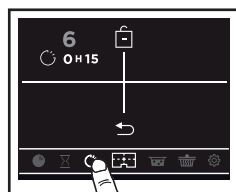
This function displays the time since the power setting was last changed for a selected cooking zone.

Example: your hob has been running at power level 6 for a few minutes, with no time programmed.

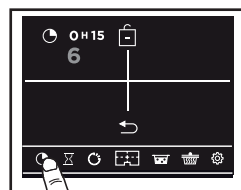
To see the elapsed time, go to the functions menu and select the “Elapsed time” function (A).

The time elapsed (example 15 min.) is set in the display for the selected ring. If you want the cooking to end in a specific period, press the “cooking time” symbol (B) then within 5 seconds press the + key to increase the total cooking time you want (example 20 min.) (C).

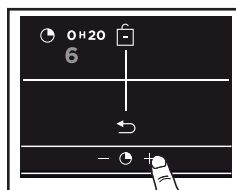
The remaining time display (D) is calculated automatically (in the example: 5 min.).



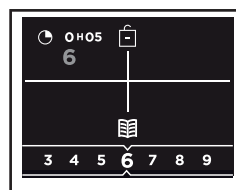
(A)



(B)



(C)



(D)



2.13 BOIL function

With this function you can boil and simmer water to cook pasta, for example. Select your ring (for example: rear left). Go to the functions menu and select the “Boil” function **(A)**.

By default, the quantity of water proposed is 2 litres, but you may modify it using the + or - keys **(B)**.

Set the quantity of water required (from 0.5 to 6 litres).

Validate by pressing the “Boil” symbol at the bottom of the display or wait a few seconds and the function will be validated automatically.

Cooking starts.

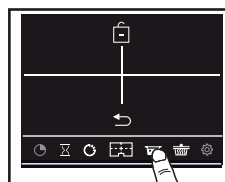
A beep sounds when the water is boiling and the “Boil” symbol flashes in the display.

Pour in the pasta then validate by pressing anywhere in the cooking zone concerned.

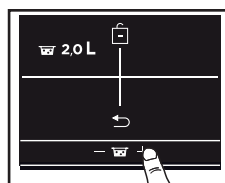
By default, the display shows the 12 power setting and a cooking time of 8 minutes **(C)**.

You can still adjust the power and the cooking time suggested.

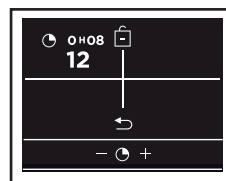
A beep sounds out when cooking is finished.



(A)



(B)



(C)



NOTE:

The water temperature must not be too hot or too cold at the start of cooking as this will distort the final result.

Do not use a cast iron pan.

This function can only be used on one ring at a time.

You can also use this function to boil any food that needs to be cooked in boiling water.

2.14 KEEP WARM FUNCTION

This function lets you keep food warm at power level 2.

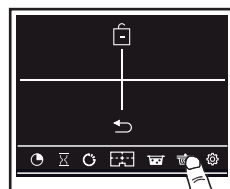
As a safety measure, it will switch off automatically after 2 hours.

To access this function:

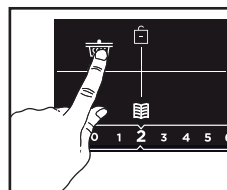
Go to the functions menu and select the “Keep warm” function **(A)**.

To exit this function, press the “Keep warm” symbol **(B)**.

If there is no cookware on the hob, the “?” symbol flashes in the display zone, however the function remains active.



(A)



(B)

• 2 USE




2.15 HORIZONE^{PLAY} (depending on model)

Your appliance is equipped with a guide at the rear of the cooking surface which allows De Dietrich accessories in the Horzone Play range, such as the chopping board, griddle or grill to be positioned.

Positioning accessories:

Position the groove on your accessory on the guide on your appliance (A).


 **Do not slide HORIZONE^{PLAY} accessories over the cooking surface or you could scratch it.**



(A)

2.16 GRILL / GRIDDLE FUNCTION

This function allows you to use grill or griddle type accessories on all cooking zones (excluding the QUATTRO and SOLO modes), so that food can be grilled.

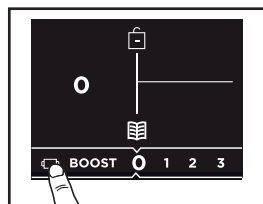
Place your cookware on the selected cooking zone. When the hob has detected the pan, press  (A).

The “grill/griddle” symbol appears in the display area (B), the power is pre-programmed and cooking begins. When the required temperature is reached, the hob emits a beep for 10 seconds and the symbol starts flashing.

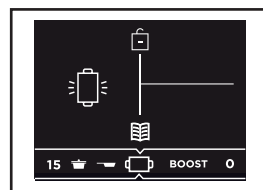
The timer cannot be used for this function.

To exit this function, press the “Grill/griddle” symbol (C).

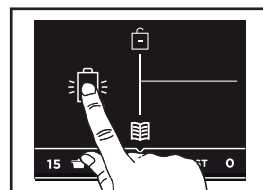
If there is no cookware on the hob, the “?” symbol flashes in the display zone, however the function remains active.



(A)



(B)



(C)

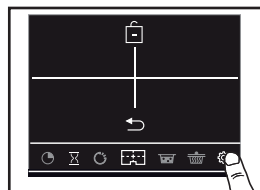


2.17 SETTINGS

This function provides access to the various parameters you can modify:

- Power presets.
 - Brightness.
 - Demo mode,
- (reserved for the after-sales department).**

The cooking area should be off.
Go to the functions menu and select the "Settings" function **(A)**.



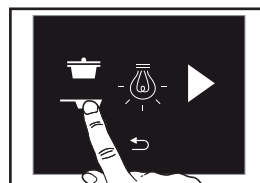
(A)

2.18 POWER PRE-SELECTION

This function allows you to modify the power levels defined in the pre-set settings (except for the BOOST).

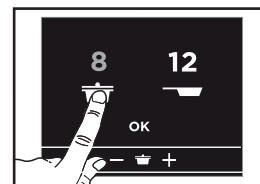
The cooking area should be off.
To access this function, go to the "Settings" function.

Press one of the preset power symbols in the left-hand side of the screen **(A)**.



(A)

Choose either of the power presets **(B)** and modify it by setting a new power level using the + or - keys **(C)**.



(B)

NOTE: The power levels must be between 1 and 9 for the first key and 10 and 15 for the second.



(C)



2.19 BRIGHTNESS

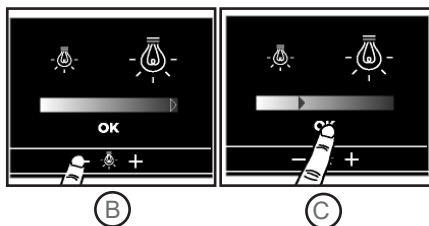
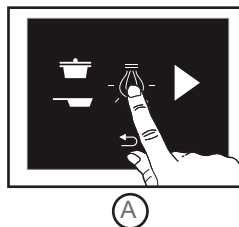
This function modifies the intensity of the screen display.

To access this function, go to the “Settings” function.

Select the brightness symbol in the centre of the screen **(A)**.

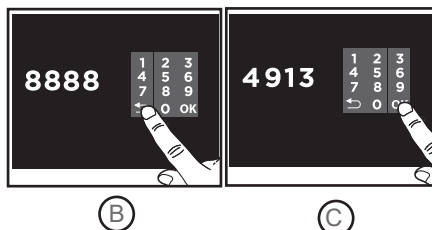
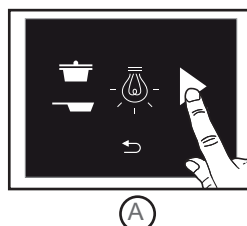
Modify the intensity you want using the + or - keys **(B)**.

Validate by pressing the “back” symbol **(C)**.



2.20 DEMO MODE (reserved for the after-sales department)

If you enter the demo mode reserved for the After Sales department **(A)**, press the “back” key **(B)** to return to the previous screen. If you accidentally enter a code and validate it by pressing OK **(C)**, a beep will sound and you will return to the “1st switch-on” screen.





2.21 LOCKING THE CONTROLS

Your hob has a child safety device that locks the hob (for cleaning, for example). Due to safety reasons, only the “On/Off” key is always active. It authorises the heating zones to be switched off even when the hob is locked.

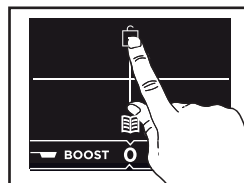
Locking:

Press the “open” padlock in the display **(A)** until a beep sounds to confirm your operation; your hob is now locked.

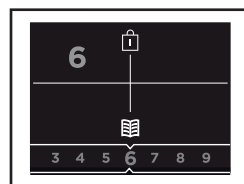
When the hob is working and you lock it **(B)**, the cooking zones that are running continue to heat up but you cannot access the power or timer keys; the “closed” padlock starts flashing for a few seconds then becomes fixed. Only the “On/Off” key is still active.

Unlocking:

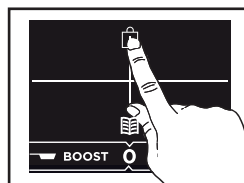
When the hob is locked either when stopped or operating, press the “closed” padlock in the display **(C)** until a beep sounds to confirm your operation; your hob is now unlocked.



(A)



(B)



(C)



2.22 “CLEAN LOCK” FUNCTION

This function locks the hob off while it is being cleaned.

To activate Clean lock:

Make a short press on the “open” padlock in the display; a beep sounds and a “closed” padlock flashes while the hob is locked.

The hob unlocks automatically after 30 seconds. Two beeps will sound and the padlock will “open” again.




Tip

Remember to unlock your hob before using it again (see “command locking” chapter).

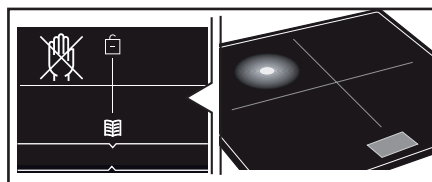
2.23 SAFETY PRECAUTIONS AND RECOMMENDATIONS

Residual heat

After intensive use, the cooking area you have just used will remain hot for several minutes.

A residual heat indicator  remains displayed on the screen until the zone has cooled down enough **(A)**.

Avoid touching the areas concerned during this time.



(A)



Temperature limiter:

Each cooking zone is fitted with a safety sensor that continuously monitors the temperature of the bottom of the pan. In the event that an empty vessel is left on a cooking zone that is on, this sensor automatically adjusts the power output of the hob, thereby avoiding any risk of damage to the cookware or the hob.

“Small Items” safety:

A small object (such as a fork, a spoon, a ring, etc.) left alone on the hob is not detected as a piece of cookware. The display flashes and no heat is produced.



Caution:

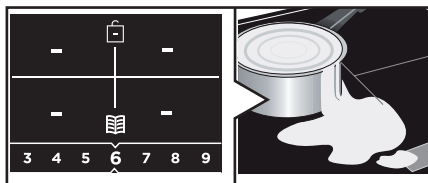
It is not recommended to place metal objects such as knives, forks, spoons and lids on the cooking surface as they may heat up.

Protection against overflows:

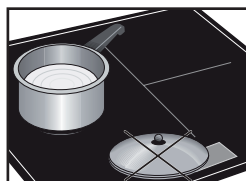
The hob may shut down with a special display and a beep in any of these three situations:

- Overflow which covers the “On/Off” key or the display **(A)**.
- Damp cloth placed on the “On/Off” key.
- Metal object placed on the “On/Off” key **(B)**.

Clean or remove the object and continue cooking.



(A)



(B)

• 2 *USE*



Auto-Stop system:

If you forget to switch off a cooking zone, your hob has an “Auto-Stop system” safety function which automatically cuts off the power to the cooking zone, after a predefined period (between 1 and 10 hours depending on the power used).

If this safety system is used, the cut-off to the cooking zone is displayed as “Auto-Stop” on the control panel and a beep sounds for about 2 minutes. Simply press anywhere on the screen to stop the beep.

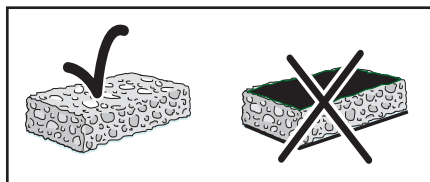
• 3 *CARE*



MAINTENANCE AND CLEANING

For light dirt, use a disinfectant sponge (A). Thoroughly moisten the zone to be cleaned with hot water, then wipe off (B). For a build-up of baked on dirt, sweet overflows or melted plastic, use a kitchen sponge and/or a special glass scraper. Soak the dirty area with hot water, use a special glass scraper to remove most of the dirt, finish off with a kitchen sponge, then wipe dry.

For rings and hard water residue, apply warm white vinegar to the stain, let stand, then wipe with a soft cloth.



(A)



(B)



For shiny metal streaks and weekly maintenance, use a special vitroceramic glass product. Apply the special product (which contains silicon and preferably has a protective effect) to the vitroceramic glass.

Important note: do not use any powders or abrasive sponges. Use cleaning creams and special gentle washing up sponges.

HOW TO CARE FOR THE HORIZONEPLAY chopping board

Some precautions must be taken to maintain your product's quality and effectiveness.

What you must never do to your chopping board:

- place it in contact with pans or very hot dishes.
- keep it too close to pulsed air heating or air conditioning, since these systems dry the air.
- over-exposure to sunlight in front of a window.
- excessive temperature differences.
- clamp it between two materials without allowing for expansion, if building it in.
- fitting it on a surface which is not yet dry during construction (plaster or cement which is still damp).

On first use:

Oil with cooking oil (1 to 2 tablespoons rubbed over all surfaces with a clean cloth). This will maintain its appearance and ensure that it gives long service.




Regular care:

Oil your chopping board once a month. If the chopping board is only used for decoration, you are strongly advised to varnish it to prevent it from expanding or contracting.

NEVER wet the chopping board when cleaning it; scrape it with a knife blade or scraper to remove any excess dampness from cutting meat and keep the wood in perfect condition.

• 4 ANOMALIES AND SOLUTIONS



	You observe:	Possible causes:	What you must do:
1st use	 appears on the screen.	Demo mode	Press the icon 
	Your installation disconnects.	Your hob disconnection is faulty.	Check that it is correct. Connection chapter.
	The hob smells the first few times it is used for cooking.	New appliance.	Nothing. The smell will disappear after a few uses.
When powering on	The hob does not function and the screen stays off.	The appliance is not receiving electricity. The electrical supply is defective or the connection is incorrect.	Inspect the fuses and the circuit-breaker.
	The hob is not working and a message is displayed.	The electronic circuit does not operate properly.	Contact the After-Sales Department.
	The hob is not working and a closed padlock is flashing in the display.	The hob is locked.	See chapter on using the child safety system.
During operation	The hob stops working and it emits a beep approximately every 10 seconds and a  is displayed.	There was an overflow or a metal object is covering the "On/Off" key or the display.	Clean or remove the object and continue cooking.
	F7 is displayed.	The electronic circuits have overheated.	See "Built-In" section.
	After a heating zone is started up, the power value flashes.	The cookware used is not suitable for induction or has a diameter less than that recommended (see switching on).	See section on cookware for induction.
	The saucepans make noise during cooking. Your hob makes a clicking sound during cooking.	This is normal with some types of cookware. This is caused by the transfer of energy from the hob to the cookware.	Nothing. There is no risk, either to your hob or to your cookware.
	The fan continues to function a few minutes after your hob is turned off.	Cooling of the electronic components. Normal operation.	Nothing.



CARE FOR THE ENVIRONMENT

- This appliance's packing materials are recyclable. Recycle them and thus contribute to protecting the environment, by placing them in containers provided for the purpose by local authorities.



- Your appliance also contains many recyclable materials. It therefore is marked with this symbol to indicate that appliances to be disposed of should not be mixed with other waste. This way, the appliance recycling organised by your manufacturer will be done with maximum efficiency, in compliance with the current European Directive on Waste Electrical and Electronic Equipment. Contact your local authority or retailer for details of your nearest used equipment collection points. We thank you for your help in protecting the environment.

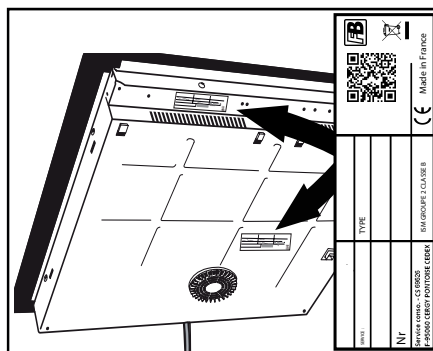
Advice on how to save energy

Cooking with the correctly sized lid saves energy. If you use a glass lid, you can control your cooking perfectly.

• 6 CUSTOMER SERVICE



Any repairs to your appliance must be made by a qualified professional accredited to work on the brand. When you call, in order to facilitate processing your request, make sure to have the following information relating to your appliance in front of you (commercial reference, service reference, serial number).



B: Sales code

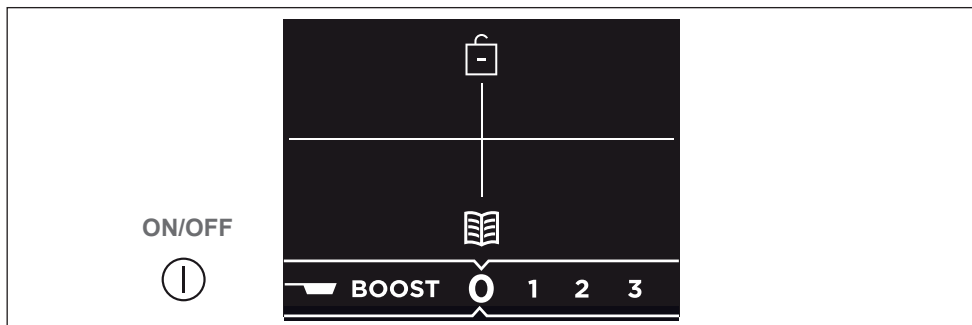
C: Service number

H: Serial number

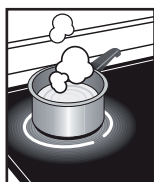
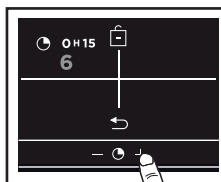
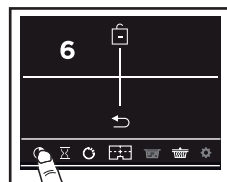
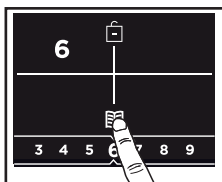
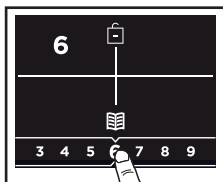
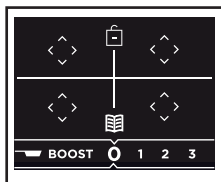
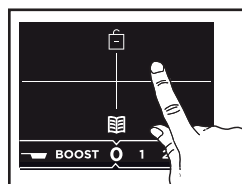
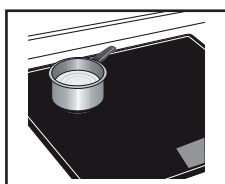
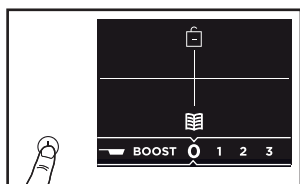
I: QR Code



QUICK START GUIDE



- a Cooking time function (timer)
- b Independent timer function
- c Elapsed time function
- d Select cooking zone function
- e Boil function
- f Keep warm function
- g Settings function
- h Grill / Griddle function



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