

Let's help you get started. Use the following instructions to discover the various features of your appliance.

 **Warning:** Do not let the appliance stay unattended during operation.

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

Function	Comment
1 	To activate and deactivate the hob.
2 	Pause. To activate and deactivate the function.
3 	To set the function.
4 	To increase or decrease the time.
5	To show the time in minutes.
6	To set a heat setting.
7 	To activate the maximum heat setting.
8 	SenseFry®. To fry with automatically controlled heat levels, dedicated to various types of food.
9 	SenseBoil®. To automatically adjust the temperature of water so that it does not boil over once it reaches the boiling point.
10 	Bridge. To merge two side cooking zones to create one cooking area or to split the merged zones.
11 	Hob²Hood. To activate and deactivate the manual mode of the hood.
12 	To lock / unlock the control panel.

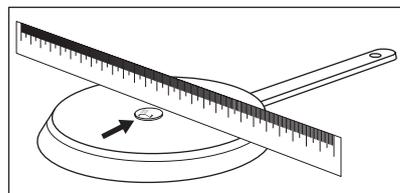


This function lets you set an appropriate heat setting level to fry your food. The hob maintains the temperature throughout cooking. You can choose one of three SenseFry® levels: low (2), medium (5), high (8). Once the heat setting level is set, no manual temperature adjustment is necessary.

## CAUTION!

 Use only cold cookware. Do not leave the hob unattended while the function is operating.

- Place a pan without oil / fat on one of the cold cooking zones on the left side. You can use a single cooking zone or connect both zones using Bridge. If you place one pot on only one cooking zone the function starts automatically.
- Touch  to activate the hob.
- Touch  to activate the function. The indicator above the symbol comes on. The heat setting is set to 2 by default.
- Select a frying level by pressing  repeatedly. A blinking indicator above the selected level appears for each cooking zone on which you can presently use the function.
- Touch anywhere on the slider of the chosen cooking zone. The function starts. Once the function starts the indicators above the slider appear and the animation starts running.



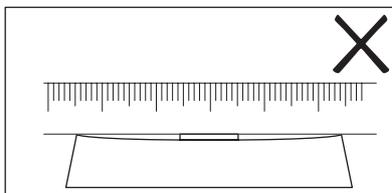
 If you do not place a pot on any of the cooking zones within 5 seconds, the function deactivates automatically.

- Set a timer function, if needed. Once the pan reaches the intended temperature an acoustic signal sounds. You can put oil and food inside the pan now. To stop the function press 0 on the control bar or press .

If you set a Count Down Timer on one of the cooking zones and the set time runs out before the intended temperature is reached the function deactivates automatically.

## Hints & tips for Sense Fry®:

- You can change the default heat level, if needed.
- For thick pieces of food or raw potatoes use a lid during the first 10 min of frying.
- Heavy and / or large pans may take longer to heat up.
- Use laminated pans with low heat level to prevent overheating and damage of the cookware.
- Do not use thin enamelled cookware. It can be overheated and damaged.



Eggs	SenseFry® level
Omelette, fried eggs	 Low
Scrambled eggs	 Medium

Fish	SenseFry® level
Fish fillet, fish fingers, seafood	 Medium

Meat	SenseFry® level
Cutlet, chicken breast, turkey breast	 Low
Hamburger, meatball	 Medium

Escalope, fillet, steak (medium/well done), fried sausages, minced meat	 Medium
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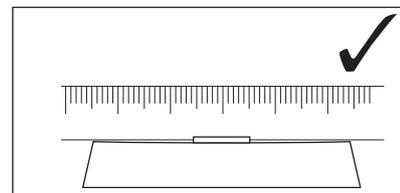
Steak (rare)	 High
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Vegetables	SenseFry® level
Fried potatoes (raw)	 Low

Fried potatoes patties	 Medium
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Vegetables	 Medium
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 The data in the table is for guidance only.





This function adjusts the heat setting level automatically so that water does not boil over once it reaches the boiling point.

- i** If there is any residual heat ( / / ) on the cooking zone you want to use, the function does not start. The function does not work with non-stick cookware and may not work properly with cast iron cookware.

For induction cooking zones a strong electromagnetic field creates the heat in the cookware very quickly.

- i** The bottom of the cookware must be as thick and flat as possible.

- Use the induction cooking zones with correct cookware.

## CAUTION!

- Use only cold cookware. Do not leave the hob unattended while the function is operating.

- Place pots filled with 1 - 5 l of cold water on the available cooking zones for which you want to start the function. If you place one pot on only one cooking zone the function starts automatically.
- Touch to activate the hob.
- Touch to activate the function. A blinking indicator above **P** appears for each cooking zone on which you can presently use the function.

- Touch anywhere on the slider of the chosen cooking zone. The function starts.

Once the function starts the indicators above the slider appear and the animation starts running.

- i** If you do not place a pot on any of the cooking zones within 5 seconds, the function deactivates automatically.

When the function reaches the boiling point the hob emits an acoustic signal and the heat setting automatically changes to a default simmering level. To deactivate the function before the boiling point has been reached, touch or 0.

To deactivate the function after the boiling point has been reached, touch the slider and adjust the heat setting manually.

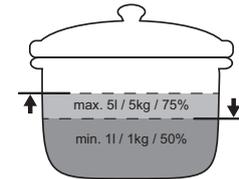
If you activate Pause or remove the pot the function deactivates.

If you set a Count Down Timer on one of the cooking zones and the set time runs out before the boiling point is reached the function deactivates automatically.

## Hints & Tips for SenseBoil®:

- The function is best suited for boiling water and cooking potatoes.
- The function may not work properly for kettles and stovetop espresso pots.

- Fill between half to three quarters of the pot with cold tap water leaving 4 cm from the rim of the pot empty. Do not use less than 1 or more than 5 litres of water. Make sure the total weight of the water (or the water and potatoes) ranges between 1-5 kg.



- To achieve the best results cook only whole, unpeeled, medium-sized potatoes. Make sure you do not pack potatoes too tightly.
- Avoid producing external vibrations (e.g. from using a blender or placing a mobile phone next to the hob) when the function is running.
- Depending on the type of food and cookware you can adjust the heat setting after the boiling point has been reached.
- Add salt once the boiling point has been reached.
- Use a lid to save energy.



# Troubleshooting

Quickly find the solution to keep cooking with ease.



Problem	Possible cause	Solution
The control bar blinks.	There is no cookware on the zone or the zone is not fully covered.	Put cookware on the zone so that it fully covers the cooking zone.
<input type="checkbox"/> and <input type="checkbox"/> appear simultaneously.	The power is too low due to unsuitable cookware or an empty pot.	Use the appropriate type of cookware. Do not activate any zone with an empty pot on it.
<input type="checkbox"/> and <input type="checkbox"/> appear simultaneously.	The pot is empty or contains some liquid other than water, e.g. oil.	Avoid using the function with liquids other than water.
<input type="checkbox"/> and <input type="checkbox"/> appear simultaneously.	There is too much or too little water in the pot. You boiled some food other than water and potatoes. The boiling point was moved in time and SenseBoil® could not work properly.	Only boil water and potatoes with the use of SenseBoil®. Refer to "Hints and Tips".
You hear a beep sound, the indicators above <input type="checkbox"/> blink and SenseBoil® does not start.	None of the cooking zones is ready to be used with SenseBoil®. There is some residual heat on the cooking zones you want to choose or they are still in use.	Finish your previous cooking activities and choose a free cooking zone without any residual heat.