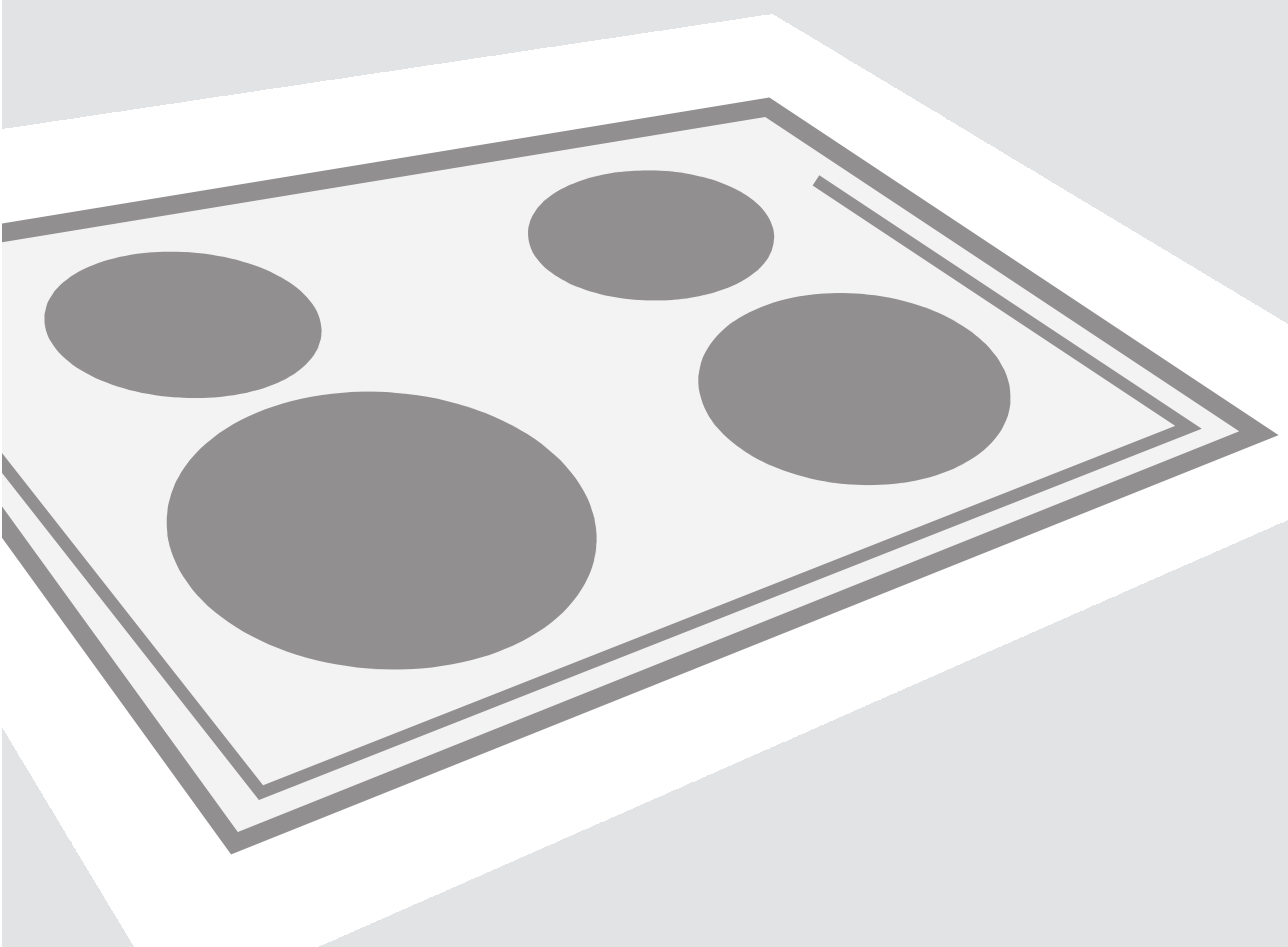


EN	<b>Instructions for use and installation</b>
SRB	<b>Uputstva za rukovanje i montažu</b>
AL	<b>Udhëzime për përdorim dhe instalim</b>
PL	<b>Instrukcja obsługi i montažu</b>
MK	<b>Упатство за употреба и инсталација</b>
BG	<b>Инструкции за употреба и монтаж</b>



Glass-ceramic built-in coking hob  
Staklokeramička ploča za kuvanje  
Vatër gatimi me xham - qeramikë  
Szkłano-ceramiczna płyta grzewcza do zabudowy  
Стаклокерамичка вградна плоча  
Стъклокерамичен плот за вграждане

---

**Dear customer!**

The built-in ceramic-glass cooktop is intended for household use only. Materials used for packaging are nature friendly and may be recycled, deposited or destroyed without any threats to the environment. In order to recognize these features, all packing materials are marked with relevant symbols.

Once your appliance has become obsolete and you do not intend to use it any longer, take adequate care not to litter the environment. Deposit your old appliance with the authorized depot dealing with used household appliances.

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**Instructions for use**

Instructions for use have been prepared for the user, and describe the particulars and handling of the appliance. These instructions apply to different models from the same family of appliances, therefore you may find information and descriptions that may not apply to your particular appliance.

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**Installation instruction**

The appliance should be connected to the power supply in accordance with the instructions from the chapter “Electrical connections” and in line with the standing regulations and standards. The connections should be carried out by a qualified personnel only.

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**Rating plate**

The rating plate with basic information is located underneath the appliance.

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**Fire hazard protection**

Appliances are allowed to be mounted on one side next to a high kitchen cabinet, the height of which may exceed that of the appliance. On the opposite side however, only a kitchen cabinet of equal height as the appliance is allowed.

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## Important warnings

- The appliance may be built-in and connected to the power supply only by a qualified technician.
- The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
- Prevent the children to hang around the appliance and warn them properly against the danger of burns.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- **WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. Be sure have the preparation of such food (fries) under constant control. Never try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- **WARNING:** Danger of fire: do not store items on the cooking surfaces.
- **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- Do not use high-pressure steam cleaner or hot steam to clean the appliance.
- Never place any metal objects upon the induction hotplate, such as knives, forks, spoons, pot lids, and the like, as they may get very hot.
- The hob can not be activated by external timers or remote controls systems.
- Hotplates may not be left in operation empty, without any dishes on top.
- Never use the appliance for heating the ambience.

- Never use the induction cooktop as a working surface. Sharp objects may damage the cooktop surface.
- Preparation of food in aluminium or plastic cookware is not allowed. Never place any plastic objects or aluminium foil upon the cooktop surface.
- In case any other appliances are plugged in the electric mains close to the cooktop, prevent the contact of the plug cable with the hot cooking zones.
- Never keep any flammable or temperature sensitive objects, like cleaning agents, sprays, detergents, etc., below the appliance.
- In case of any malfunctions, disconnect the appliance from the power supply and call service department.
- The appliance is manufactured in compliance with the relevant effective safety standards.
- Be careful not to drop objects or crockery on the ceramic glass's surface. Even light objects (e.g. a salt shaker) can crack or damage the ceramic plate.
- If the appliance is built in over an oven with a pyrolytic system, it should not be operated while the pyrolytic process is in progress because it can trigger the overheating protection of the cooktop.
- Don't connect the hob to the power supply with an extension cable or multiple sockets, because they don't assure a sufficient safety (e.g. overheating risk of multiple sockets).
- After using the cooktop, disconnect it from the user's interface. Do not trust the pot detector.
- Connect the equipment to a permanent connection.

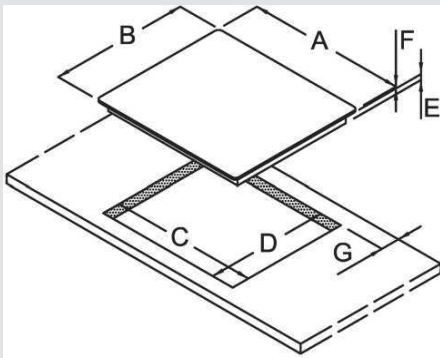
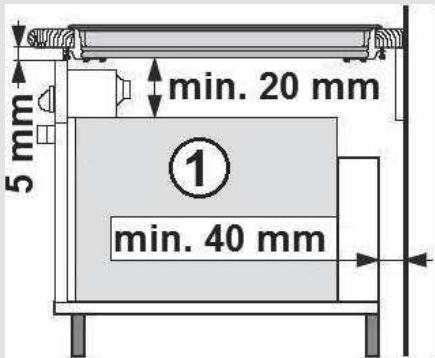


**The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.**

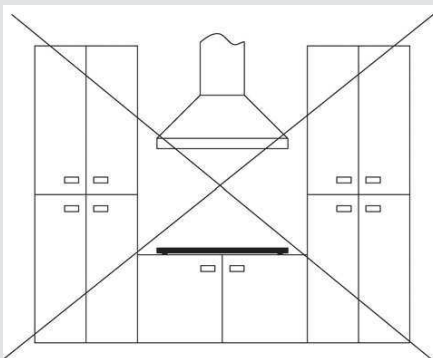


# Instructions for the technician

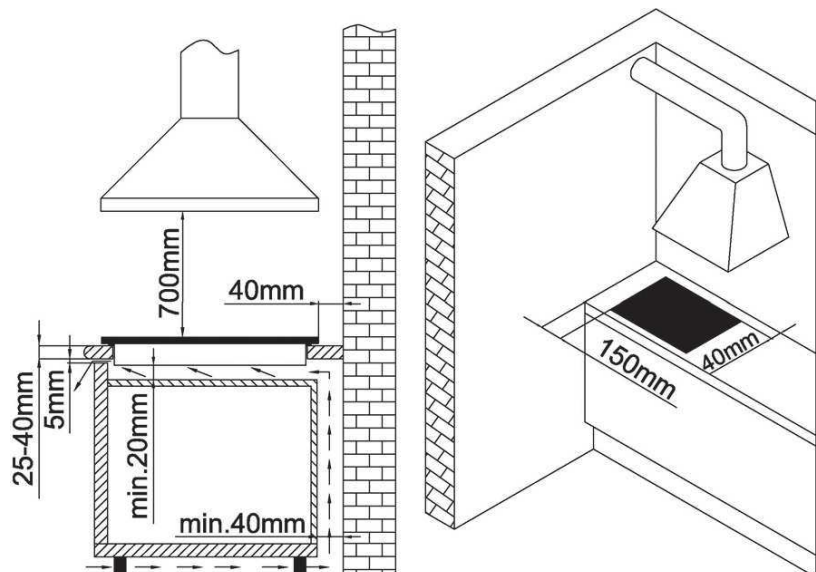
## Installation



A	595 mm
B	510 mm
C	560 mm
D	490 mm
E	40 mm
F	5 mm
G	50 mm

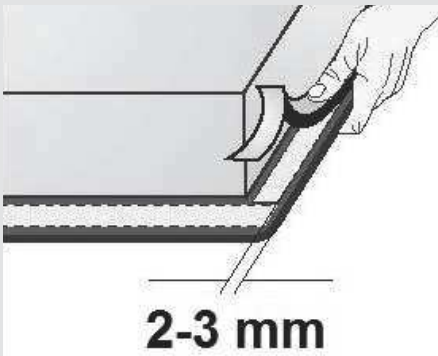


- Installation of the appliance into a kitchen worktop and its connection to the power mains must only be performed by an adequately qualified technician.
- Veneer or other finish of the piece of kitchen furniture into which the hob is to be built in should be treated with heat resistant glue (100°C); otherwise, the worktop finish may be discolored or deformed.
- Cooking hob is dimensioned to be built into the worktop over a piece of kitchen furniture, with a width of 600 mm or more.
- The kitchen furniture element underneath the hob should not be fitted with a drawer. If the kitchen furniture element as a horizontal partition wall, it should be installed no less than min 20mm from the lower surface of the worktop. The space between the partition wall and the hob must be empty; no objects should be placed into that gap.
- Hanging, or wall-mounted kitchen elements should be installed high enough not to interfere with the work process.
- The distance between the cooking hob and the kitchen hood should be no less than indicated in the instructions for kitchen hood installation. The minimum distance is 700 mm.
- The distance between the appliance edge and the adjacent tall kitchen furniture element should amount to no less than 150 mm.
- Use of massive wood decoration plates or boards on the worktops behind the cooking hob is permitted, if the minimum distance remains the same as indicated in the installation drawings.
- Minimum distance between the built-in cooking hob and the rear wall is indicated on the installation drawing.
- Cooking hobs can be installed into worktops that are 25 to 40 mm thick.



- Rear side of the kitchen element must also have a 50mm high opening along the entire width of the element, and the front part must have an opening of no less than 5mm.
- Incorporation of the oven under the hob is permissible for ovens equipped with a cooling fan ① .
- Prior inserting the oven, it is necessary to remove the rear kitchen element panel in the area of the oven opening.
- Equally, the front part of the element must have an opening of no less than 5mm.

### Installing the foam Gasket



Before inserting the appliance into the opening in the kitchen worktop, the supplied foam gasket must be attached to the lower side of the glass ceramic (glass) cooking hob.

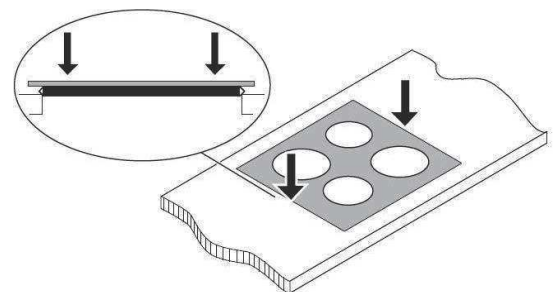
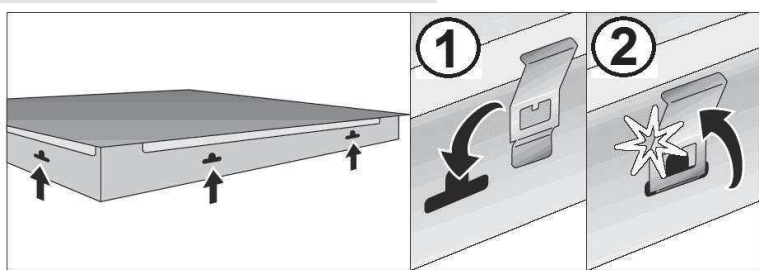
**Do not install the appliance without the foam gasket!**

**The gasket should be attached to the appliance in the following way:**

- Remove the protective film from the gasket.
- Then, attach the gasket to the lower side of the glass, approximately 2-3 millimetres from the edge.
- The gasket must be attached along the entire length of the glass edge and should not overlap at the corners.
- When installing the gasket, make sure that the glass does not come into contact with any sharp objects.

### Installation procedure

- Worktop must be placed absolutely horizontal.
- Suitably protect the cut surfaces with a suitable heat-resistant sealant to avoid swelling caused by moisture.
- Feed the mains connection cable down through the cut-out.
- Put the supplied springs in their places.
- Insert the hob into the cut aperture.
- Press the hob firmly towards the worktop from above.



## Connection to the power supply

- Connections may be carried out by a qualified technician only. The earthing protection must comply with the standing regulations.
- Connection terminals are revealed when the connection box cover is removed.
- Prior any attempted connection check that the voltage indicated on the rating plate is in line with your home power supply.
- The rating plate is located underneath the appliance.
- The appliance is manufactured for use with the power supply voltage 220-240 V ~.
- In order to make a fixed connection to the mains, insert an all-pole circuit breaker between the appliance and the mains. This device shall have a contact separation in all poles, providing full disconnection under overvoltage category III conditions.
- Such appliances are allowed to be mounted on one side next to a high kitchen cabinet, the height of which may exceed that of the appliance. On the opposite side however, only a kitchen cabinet of equal height as the appliance is allowed.
- Upon the completion of installation, live wires and isolated cables must be adequately protected against accidental touching.

### ***Basic adjustment of sensors to the ambience***

Upon each connection to the power supply the sensors of the appliance are automatically adjusted to the environment to ensure their proper function. All displays turn on and are fully illuminated for a few seconds.

During the adjustment procedure the sensors must be free of any objects, otherwise the adjustment procedure will be interrupted until such objects are removed from the sensor surface. During this period the regulation of the cooktop is impossible.

#### **ATTENTION !**

Before attempting any repairs on the appliance, disconnect the power supply. In accordance with the mains voltage the appliance should be connected in line with the attached diagram.

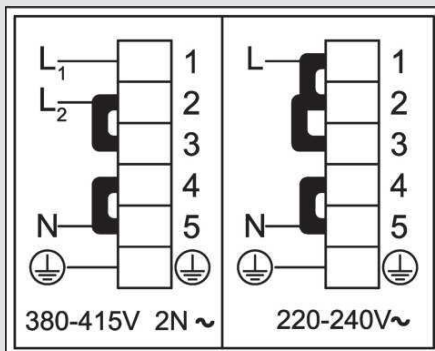
The earthing wire must be connected to the terminal marked with the earthing symbol.

The connection cable must lead through the relief safety device, protecting it from accidental pulling out. Upon the completion of installation switch all the hotplates on for about 3 minutes to check the proper functioning.

## Installation diagram



- Incorrect connection may destroy parts of the appliance, making the warranty void.
- Before connecting the appliance, make sure the voltage indicated on the rating plate is consistent with the voltage in your home network. Connection voltage should be checked by a qualified technician using a corresponding measuring device!
- Connection cable on the back of the appliance should be led in such way that it does not touch the appliance back wall, as this part will get very hot during operation.



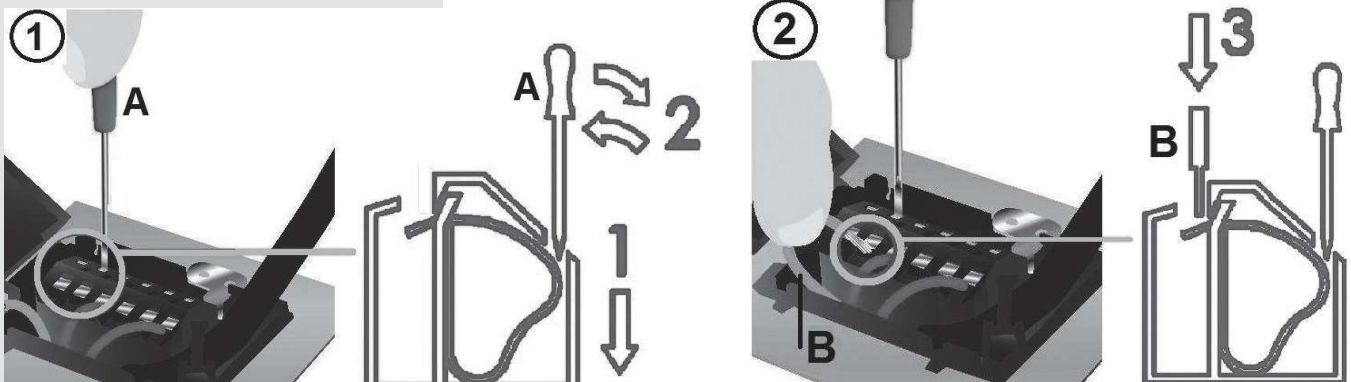
The following cables must be used for connection:

**220-240 V~**

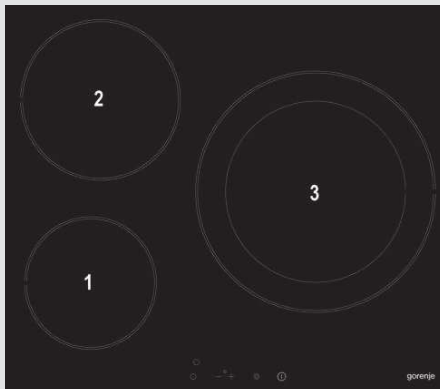
- H05GG-F, 3x2,5mm<sup>2</sup>

**380-415 V 2N~**

- H05GG-F, 4x2,5mm<sup>2</sup>

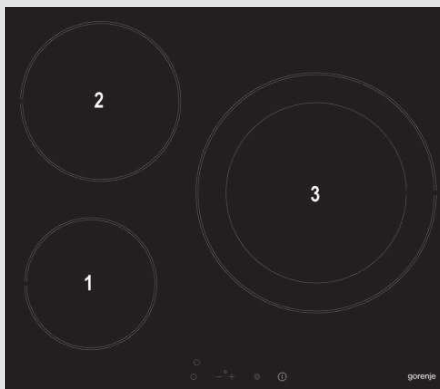


# Technical information



Rated voltage	220-240 V~	50/60 Hz
	380-415 V 2N~	
1	Ø 14 cm / 1,2 kW	
2	Ø 18 cm / 1,8 kW	
3	Ø 27-21 cm / 2,4-1,5 kW	
$P_{n\_TOT}$	5400 W	

## Energy efficiency



Type of hob	Built-in
Cooking zones	3
$EC_{ELECTRIC\ HOB}$	188,4 Wh/Kg

	ZONE	$EC_{ELECTRIC\ HOB}$
1	Ø 165,5 cm	197,0 Wh/Kg
2	Ø 200,5 cm	191,9 Wh/Kg
3	Ø 300,5 cm	176,4 Wh/Kg

# Cooking zones

## ***Before using the appliance for the first time***

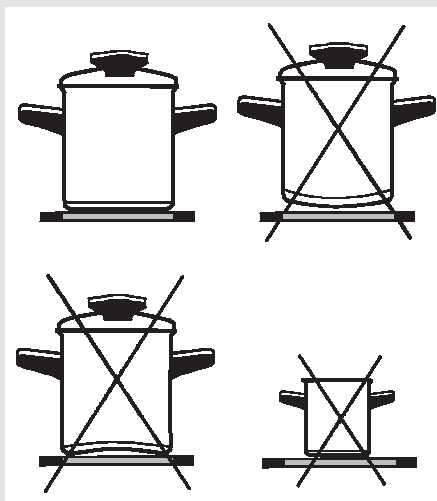
- Clean the glass-ceramic surface with a damp cloth and some manual dishwashing detergent.
- Do not use aggressive detergents such as abrasive cleaners that can scratch the surface, abrasive dishwashing sponges, or stain removers.
- Do not turn on a cooking zone without a pan over it, and never use the cooking hob for room heating!
- Make sure the cooking zones and pan bottom are clean and dry, and that sufficient heat transmission is enabled between them, in order to prevent any damage to the heating surface.
- Any fat or oil left on the cooking zones may ignite. Therefore, be careful when using fat and oil to prepare food (e.g. French fries) and control the cooking process at all times.
- Do not place a damp pan or a steam-covered lid on the cooking zones, as moisture is detrimental to them.
- Do not leave a hot pan to cool down on the cooking zones, because moisture will be generated under it, causing corrosion.
- The hob can not be activated by external timers or remote control systems.

## ***Important warnings***

### **Important warnings regarding the glass ceramic hob**

- Cooking zone reaches the selected power level or temperature very quickly; however, the area surrounding the cooking zones remains relatively cool.
- The hob is resistant to temperature changes.
- The hob is also impact-resistant. The pans may be placed onto the hob roughly without damaging the hob.
- Glass ceramic hobs should not be used as a worktop. Sharp objects can cause scratches.
- Preparing food in thin aluminum or plastic containers on hot cooking zones is not allowed. Do not place any plastic objects or aluminum foil on the glass ceramic hob.
- Never use a glass-ceramic hob that is cracked or broken.
- If an object falls on the hob with a sharp edge downwards, this could cause the hob / glass ceramic panel to break. The consequences are visible immediately, or only after a while. If any visible crack should appear, immediately disconnect the appliance from the power supply.
- If sugar is spilt on a hot glass ceramic hob, or a sugar-laden food, immediately wipe the hob.

## Cookware



### Tips on using the cookware

Use high-quality cookware with a flat and stable bottom.

- Transmission of heat is best when the pan bottom and the cooking zone are of the same diameter, and the pan is placed on the middle of the cooking zone.
- When using a tempered glass (Pyrex) or porcelain cookware, please follow the cookware manufacturer's instructions.
- When using a pressure cooker, do not leave it unattended until the desired pressure is reached. The cooking zone should initially be set to the maximum power level; as the pressure rises, use the sensors to decrease the power level according to the pressure cooker manufacturer's instructions.
- Make sure there is always enough water, either in a pressure cooker or in any other piece of cookware, as using an empty pan on the cooking hob will result in overheating which will damage both the pan and the cooking zone.
- Tempered glass (Pyrex) cookware with a specially brushed bottom is suitable for use on cooking hobs if it fits the diameter of the cooking zone. Cookware with larger diameter may break due to thermal stress.
- When using any special or unconventional cookware, follow the cookware manufacturer's instructions.
- When a highly reflective pan (bright metal surface) or a pan with a thick bottom is used for cooking on a glass-ceramic hob, cooking time can be extended by several minutes (up to 10 minutes). If you wish to boil a larger quantity of food, it is recommended to use a container with a flat dark bottom.
- Do not use clay cookware, because it may leave scratches on the glass-ceramic hob.
- Pan bottom diameters should match the diameter of the cooking zone. If the pan is too small, some heat is wasted; furthermore, using a too small pan can damage the cooking zone.
- Whenever possible given the cooking process, use a lid.
- The pan should be appropriately sized given the quantity of food prepared. Preparing a small quantity of food in a large pan will cause a waste of energy.
- Dishes that take a long time to cook should be prepared in a pressure cooker.
- Various vegetables, potatoes, etc., can be cooked in a small quantity of water; however, the lid should be closed tightly. When the water is brought to boil, reduce the power level to a setting that maintains a temperature just above boiling point.

## Energy saving

## Control



- A. On/Off sensor
  - B. Cooking zone power or remaining heat displays
  - C. Sensor (+)
  - E. Sensor (-)
  - F. Cooking zone selection and On/Off sensors
  - G. Cooking zone expansion indicator light
  - H. Timer Display
  - I. Decimal dot on the power displays:
    - **Flashing / steady:** time setting is possible / timer on
    - **Fixed:** time setting is not possible
  - L. Timer display decimal point:
    - **Flashing / steady:** time setting is possible / timer on
    - **Fixed:** time setting is not possible
- After turning the ceramic glass hob on all displays come on for a moment. The hob is ready for operation.
  - The hob is fitted with electronic sensors which are switched on if you touch the relevant circle for at least one second.
  - Each sensor activation is followed by a sound signal.
  - Avoid placing any objects on sensor surface (possible error signalization). Always keep the sensor surface clean.

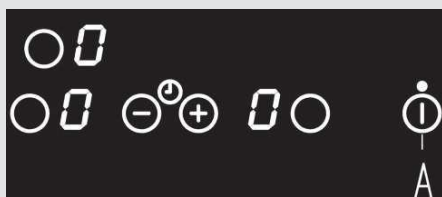
## Activating the hob

Touch (A) for at least one second. The hob is now active, and all hotplate power indicators (B) indicate »0«.

**Now you need to select the next setting within 20 seconds, otherwise the hob switches off again.**



## Turning coking zone on



After turning the hob on using (A), within the next 20 seconds start one of the hotplates.

- Touching the desired hotplate sensor (F), its relevant power indicator indicates »0«.
- By touching (C) or (E) set the desired cooking power from 1-9.

**Continuous pressing of (C) or (E) the power level is automatically increased or reduced.**

**Another procedure is to change power in steps is by intermediate touching of relevant sensors.**

**Setting is always possible for one hotplate only at the time.**

**Power display indicates »0«, or „H“, depending on the existing temperature of the hotplate (see Section Remaining Heat Indicator).**

## Automatic fast heating



This function preheats the burner on maximum power in order to bring it rapidly up to the required temperature. After a given time interval, the power level returns spontaneously to the established setting.

It may be switched on in any of the hotplates for all power settings except for setting "9" where power is set at maximum all the time.

### Activation of automatic fast heating

- Selected hotplate (F) must be set to level "0".
- Touch (E) and the display switches to the power setting 9.
- Press (C) of the relevant hotplate and the display indicates letter "A".
- Select desired power level. Power indicator intermittently displays the "A" symbol and the selected power setting. When the fast heating period expires, hotplate switches to the pre-selected power setting, displayed constantly on the indicator.

Once the time in the chart below expires, the function is switched off and "A" disappears.

You can also switch the automatic cooking mode off anytime by modifying power level.

Power setting	1	2	3	4	5	6	7	8	9
Maximum power cooking time (min.)	1	3	4,8	6,5	8,5	2,5	3,5	4,5	0,25

## Operation time limit

For improved safety, your cooking hob is fitted with a device that limits the duration of the cooking hob operation for each cooking zone respectively. The duration of operation is measured from the last change made to the power level settings for a particular cooking zone. If the power level is not changed for a while, the cooking zone will automatically be switched off after a certain period of time which depends on the power level (see table below).

Level	L	1	2	3	4	5	6	7	8	9
Limit Time (h)	2	6	6	5	5	4	1,5	1,5	1,5	1,5

## Turning coking zone off

- Selected hotplate must be activated.
- Touching the hotplate sensor (E) set the power level to »0«. After 10 seconds the hotplate is turned off.

### Fast deactivation

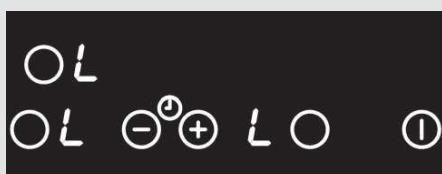
- Selected hotplate must be activated.
- Press both (C) and (E) simultaneously, and the hotplate is immediately switched off.

## Turning the hob off

The hob can be switched off any time by pressing (A).

## Child lock

By activating the child lock protection you can stop the operation of the appliance, the use of hotplates, protecting the children from accidental start and eventual injury.



### Activating child lock

- Switch all hotplates off (setting "0").
- Touch (A) and activate the hob (in case it was idle). All displays indicate »0«.
- Press and held (E), at the same time press (F1). All displays indicate letter »L«, which disappears after 20 seconds. Child lock is now activated.

### Turning child lock off

- Protection is switched off by pressing (A). All displays indicate the letter L.
- Press and held (E), at the same time press (F1). Child lock is now off.

## Remaining heat indicator

Glass ceramic hob also features remaining heat indicator "H". As long as the symbol "H" is on after the hotplate was switched off, the remaining heat may be used for warming up food or for melting.

Even when the symbol "H" disappears, the hotplate may still be hot.

Be careful of burns!

## Dual-circuit cut-off



- The dual-circuits are immediately connected upon activating a respective cooking zone (C).
- By pressing (F) of an activated cooking zone (cooking stage level  $\neq$  "0") the corresponding outer circuit of the respective cooking zone can be cut off any time. An activated outer circuit is displayed by an additional LED (G).
- Pressing (F) again connects the outer circuit/s any time, the respective LED's flash up again.

## Warming Function



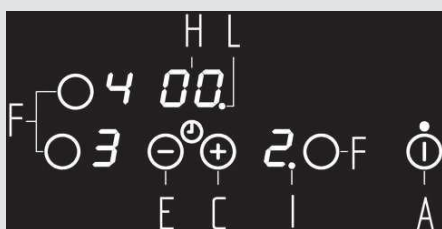
The warming function is used to keep cooked food warm.

### Activating heating function:

- Touch (F) to select the desired hotplate.
- Selected hotplate must be set to level "0".
- Pressing (C), then (E) to activate the "melting" function; an (u) will be shown in the display.

If (C) or (E) is pressed again, heating function deactivates.

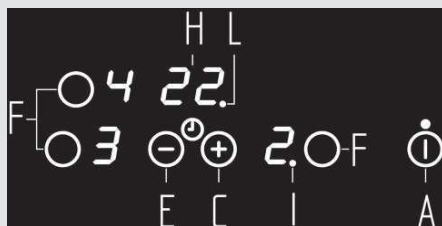
## Timer



Timer facilitates the cooking procedure by setting the period of hotplate operation, and it can also be used as alarm timer.

### Activating the timer

- Cooking zone must be on and working.
- Touch (F) of the relevant hotplate.
- By touching (C) or (E) select the power setting from 1 to 9.
- Touch (E) and (C) simultaneously to activate timer. Timer display (H) indicates »00.«, (I) is flashing.
- Within 10 seconds, touch (C) or (E) to set the desired cooking time (from 01 to 99 minutes). After a few seconds timer starts operating. Timer controlled hotplate control lamp (I) is on (flashing or steady).



You can use timer to set exact cooking time for each hotplate at the same time. To speed up the timer setting keep the relevant sensors (C) or (E) constantly pressed.

### Altering preset cooking time

- You can change preset cooking time whenever you wish during the hotplate operation.
- Touch (F) to select the desired hotplate.
- Touch (C) and (E) simultaneously to activate the timer, (I) of the selected hotplate is flashing.
- By touching (C) or (E) set the new desired cooking time.

### Remaining cooking time

You can display the remaining cooking time:

- by touching (F). The cooking zone, which has the lowest value, indicates this with a flashing decimal point (I).
- By pressing (C) and (E) at the same time; time shown in timer's display corresponds to the zone where (I) or (L) flashes.

### Switching the timer off

When the preset time expires a beep is heard which you can either turn off by touching any sensor or leave it to turn off automatically after 2 minutes and turns off cooking zone too.

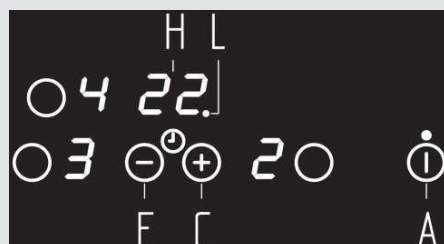
Switching the timer of prior expiry of preset time:

- Touch (F) to select the desired hotplate.
- Touch (E) and (C) simultaneously.
- By touching (E) set cooking time to »00.«. Timer function is off, but the hotplate continues to operate until you switch it off manually.

### Fast switch off

- Touch (F) to select the desired hotplate.
- Simultaneously touch both (G) and (E).
- Timer display (H) turn off and the hotplate indicator displays »0«.

### Alarm timer function



Timer can be used as alarm.

### Timer setting

With the hob off:

- Touch (A) to activate the cooking hob.
- Touch (E) and (C) simultaneously to activate the timer.
- By touching (C) or (E) set the desired time.

With the hob on:

- Press (E) and (C) together until the timer's warning light turns on flashing.

- Timer's display shows »00.«.
- By touching (C) or (E) set the desired time.

### Switching the alarm off

When the preset time expires a beep is heard which you can either turn off by touching any sensor or leave it to turn off automatically after 2 minutes.

If you want to switch the timer off prior expiry of preset time:

- Touch (E) and (C) simultaneously.
- By touching (E) set cooking time to »00«. Alarm function is off.

## Safety functions and error display

ERROR CODE	ERROR DESCRIPTION	INSTRUCTION MANUAL
ER03 & permanent tone	Permanent use of keys; Control unit cuts off after 10 sec; Water or cooking utensils on the glass above the control unit.	Cleaning of the operational surface. If the problem persists, contact authorized center for technical assistance - specifying the error code
ER21	Control unit cuts off due to overheating to avoid damage to electronics. Ambient temperature of electronics still too high.	Allow cavity to cool down. If the problem persist, contact authorized center for technical assistance - specifying the error code
U400	Secondary voltage of the power unit to high (primary > 300V). Control unit cuts off after 1 sec releasing a permanent tone. Control unit is wrongly connected.	1) Contact an electrician to check the home supply mains. 2) Contact authorized center for technical assistance - specifying the error code.
ER22	Key evaluation defective. Control unit cuts off after 3.5 – 7.5 sec. Short-circuit or discontinuation in the range of the key evaluation.	Contact authorized center for technical assistance - specifying the error code.
ER36	NTC value is not within its specification; control unit cuts off. Short-circuit or cut-off at NTC.	Contact authorized center for technical assistance - specifying the error code.
ER20	Flash-failure. Microcontroller faulty.	Contact authorized center for technical assistance - specifying the error code.
ER40	Secondary operational voltage is to low for min.5 sec. Primary PTC too hot.	Contact authorized center for technical assistance - specifying the error code.

## Cleaning and maintenance

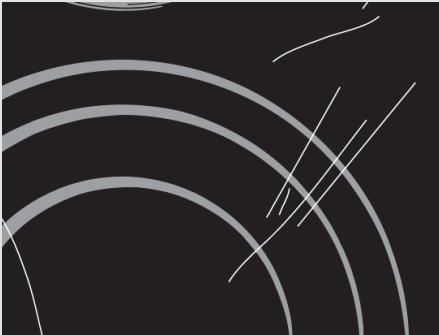


Fig. 1



Fig. 2

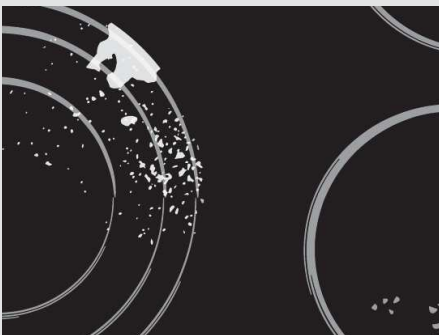


Fig. 3

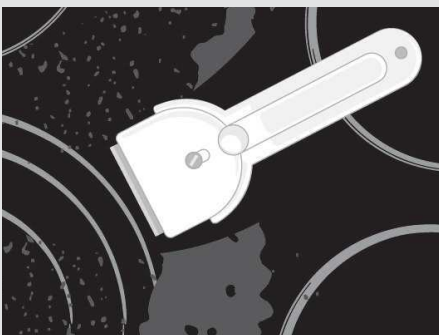


Fig. 4

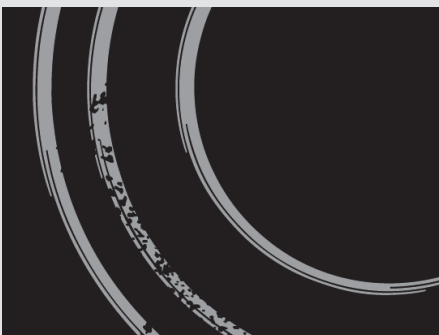


Fig. 5

Ceramic glass hob should be cleaned only when completely cooled down, preferably after each use, otherwise even the slightest stains remaining after cooking may burn into the hob surface with each following use.

For regular maintenance of ceramic-glass hob use special cleansing agents, produced in such way to create protective film upon the surface.

Before each use, wipe the dust and other particles from the hob, they may scratch the surface (Fig. 1).

**Caution:** use of steel wool, abrasive cleaning sponges, and abrasive detergents can scratch the surface of the hob. The surface may also be damaged by the use of aggressive sprays and inappropriate liquid chemicals (Fig.1 and 2).

Pattern marks can be erased by the use of aggressive cleansing agents or rough and damaged cookware bottoms (Fig. 2).

Minor stains are removed with moist soft cloth; after that the surface should be wiped dry (Fig. 3).

Water stains are removed with gentle vinegar solution, but you must not wipe the frame with it (certain models only), since it may lose its glow. Never use any aggressive sprays or limestone removers (Fig. 3).

Major stains are removed with special ceramic-glass cleansers. Follow strictly the manufacturer's instructions.

Be careful to remove any remains of cleansing agent from the hob surface, otherwise they will be heated during the next use and can damage the hob (Fig. 3).

Stubborn and burnt stains are removed with special ceramic glass scraper. Be careful, however, not to touch the hotplate surface with the scraper handle (Fig. 4). Handle the scraper with utmost care to avoid injuries!

Sugar and sugar containing food may permanently damage the ceramic-glass hob surface (Fig. 5), so the remains of sugar and sugar containing food must be scraped off from the hob surface immediately, when the hotplates are still hot (Fig. 4).

Discoloring of ceramic-glass hob has no effect whatsoever on its operation and stability. In most cases, it appears as the consequence of burnt in food remains, or as a result of dragging pots and pans (especially aluminium or copper bottom cookware) across the surface, and such discoloring is rather hard to remove.

**Note:** All described faults are mostly esthetical and do not affect directly the operation of the appliance. Remedy of such faults is not covered by warranty.

**WE RESERVE THE RIGHT TO MAKE ANY CHANGES  
THAT DO NOT AFFECT THE FUNCTIONALITY OF THE  
APPLIANCE.**

**The Manufacturer strives for continuous improvements. For  
this reason, the text and illustrations in this book are subject to  
change without notice.**