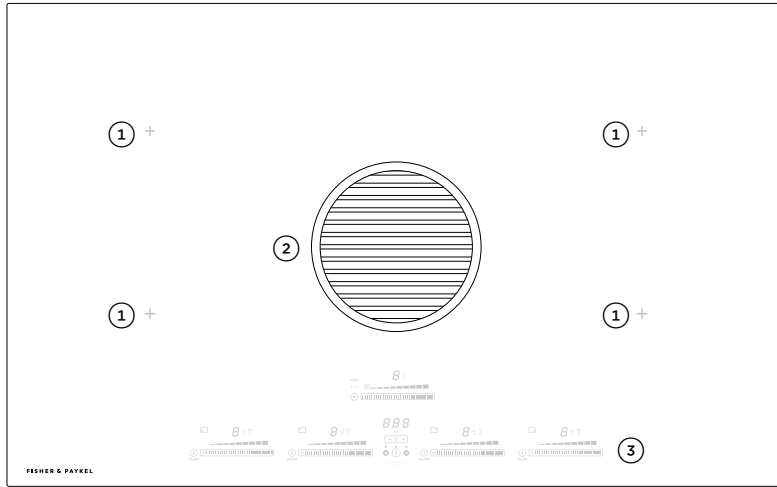


FIRST USE

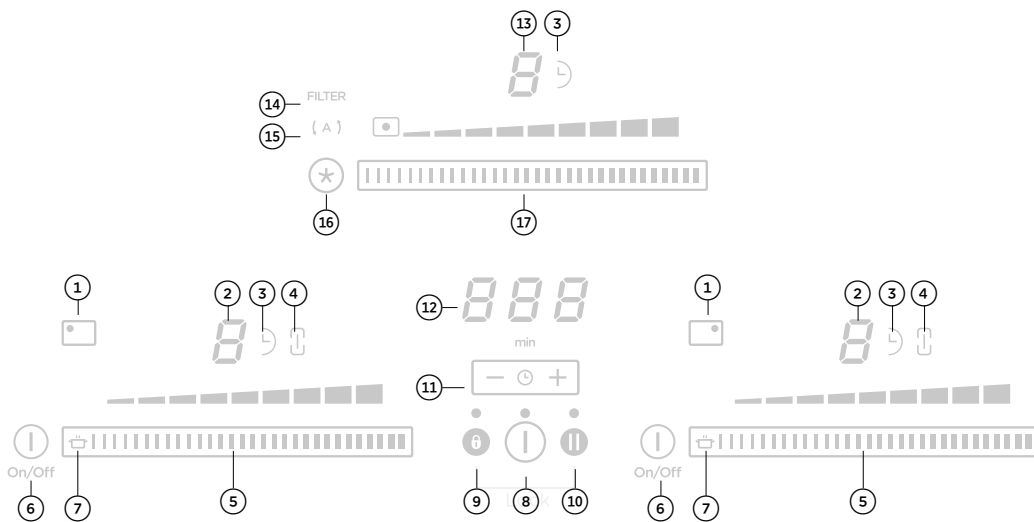
Cooktop overview



COOKTOP FEATURES

- ① Induction zones
- ② Extractor
- ③ Control panel

Control panel overview

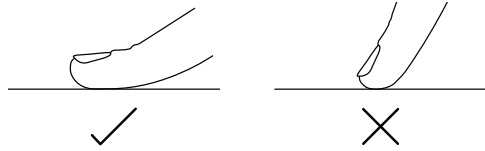


CONTROL PANEL FEATURES

- | | | |
|--------------------------|----------------------|--|
| ① Cooking zone indicator | ⑧ Product On/Off | ⑮ Auto-extraction indicator |
| ② Cooking zone display | ⑨ Keylock | ⑯ Auto-function selector and filter saturation reset |
| ③ Zone timer indicator | ⑩ Pause | ⑰ Extraction speed selector |
| ④ Bridged zone indicator | ⑪ Timer control | |
| ⑤ Zone heat selector | ⑫ Main display | |
| ⑥ Cooking zone On/Off | ⑬ Extraction display | |
| ⑦ Gentle heat selector | ⑭ Filter indicator | |

FIRST USE

Display overview



Touch display

Your cooktop is operated using an intuitive touch display. Use the control panel to navigate cooking settings.

Using the touch controls

Use the ball of your finger, not its tip. The controls respond to touch, so pressure is not needed.

ZONE DISPLAY	DESCRIPTION
8	Cooking zone off (not activated)
0	Cooking zone on (activated but not operating)
1 9	Power levels
P	PowerBoost function
H	Hot Surface indicator
U	Pan detection indicator
u	Gentle heat indicator
L	Childlock indicator
	Pause function
A	Auto RapidHeat function


SAFETY FEATURES

The cooktop controls can be locked for cleaning and to prevent unintended use. When the cooktop is locked the controls and cooktop display will remain unresponsive.

Keylock




ACTIVATING KEYLOCK

Ensure all cooking zones have been turned to **OFF**. Touch and hold the keylock control . The indicator above the keylock control will illuminate indicating that the controls are locked.






DISABLING KEYLOCK

To unlock the cooktop, touch and hold the keylock control . The indicator light above the control will dim. Your cooktop is now unlocked.

Childlock





ACTIVATING CHILDLCK

Ensure cooktop is **OFF** and all cookware is removed. Touch and hold  and .  will illuminate in the display indicating that the controls are locked.



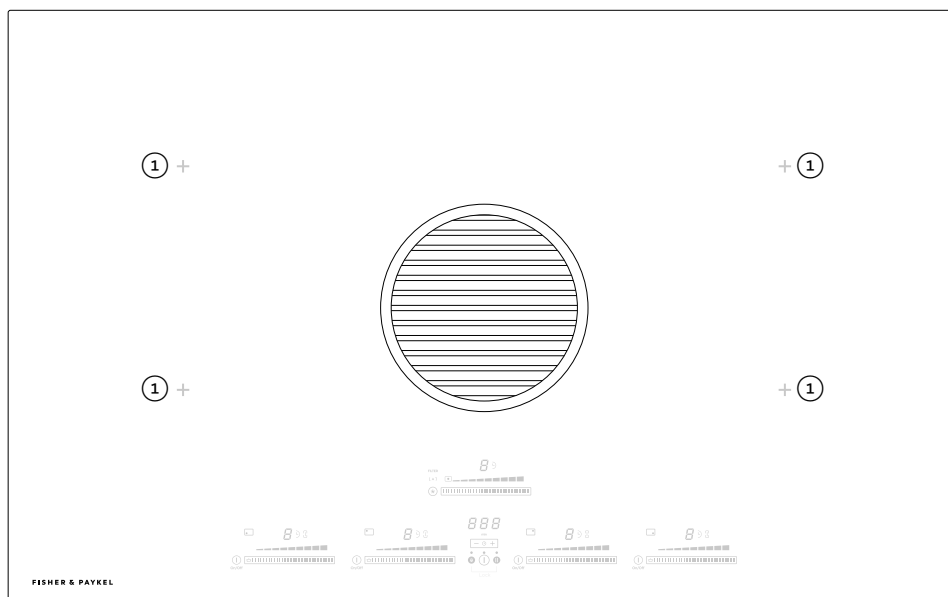
DISABLING CHILDLCK

To unlock the cooktop, touch and hold  and . The indicator will dim. Your cooktop is now unlocked.

COOKWARE

Cookware size

For optimal performance, ensure the size of the cookware is suitable for the zone in use.



Cooking zone		Min. pan size*	Power**	Powerboost
① Smartzone	unbridged	4 5/16" (110mm)	2100 W	3000 W
	bridged	9 1/16" (230mm)	3000 W	n/a

* Recommended

** Total max power 7400 W

COOKWARE

Induction cookware

The quality of your cookware can affect cooking performance. Only use induction-compatible cookware that has been specifically designed for induction cooking. Look for the induction symbol on the packaging or the bottom of the pan.

Suitable cookware material:


- stainless steel – with a magnetic base or core
- aluminium and copper – with a magnetic base or core
- cast iron
- steel
- enamelled steel.

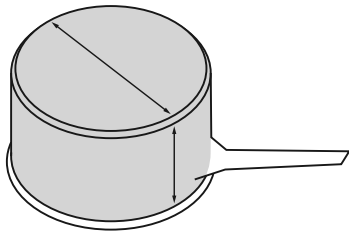
Unsuitable cookware material:

- aluminium or copper – without a magnetic base
- glass
- wood
- porcelain
- ceramic or earthenware.

To check if cookware material is suitable for induction use, carry out a magnet test:

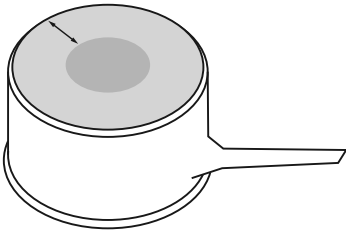
Move a magnet across the base of the pan. If the magnet is attracted, the pan is induction suitable. Ensure attraction is consistent across the base of the pan. If there are gaps, such as an indented manufacturer's logo, then the performance will be impaired.

If you do not have a magnet, fill the pan with some water and refer to section 'Using your induction zones'. If  does not flash and the water is heating, pan is suitable.



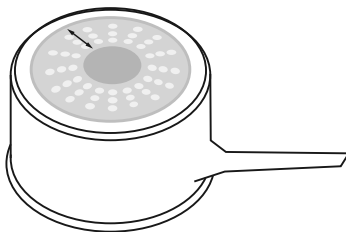
Quickest heating Performance

High content of ferromagnetic material. Heating area is consistent across the base and up the sides of pan.



Average heating Performance

Reduced area of ferromagnetic material. Reduced zone of heating, results in poor performance and slower heating.



Slow heating Performance

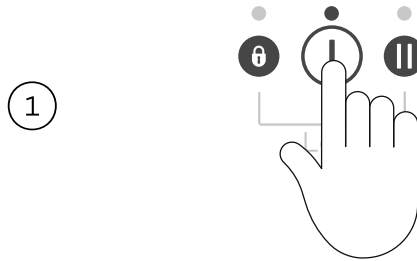
Very limited area of ferromagnetic material. Results in very slow heating performance.

Note: This type of pot is good for very delicate tasks such as melting chocolate, as heating is very slow.

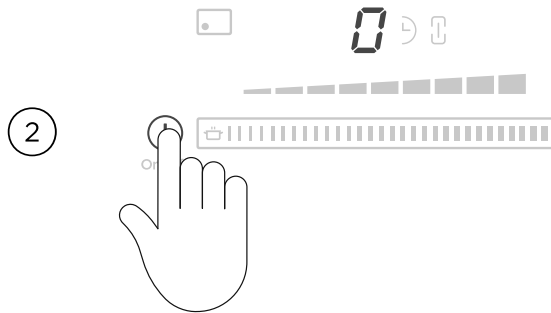
Ensure the base of your cookware is smooth, sits flat against the glass, and is similar in size as the cooking zone. A small pot on a large cooking zone may not be detected. Always centre your pan on the cooking zone and lift pans off the cooktop – do not slide, or they may scratch the glass.

USING YOUR INDUCTION ZONES

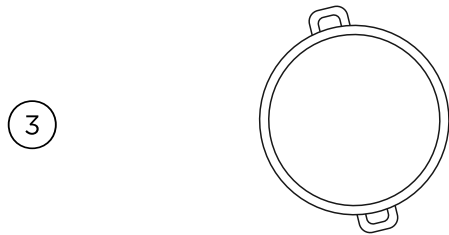
To begin cooking



Press the **ON/OFF control**. The indicator light above the control will glow.

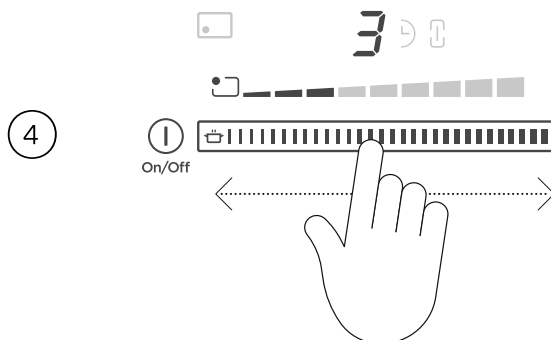


Press ① to turn the individual cooking zone **on**.



Place a suitable pan on the desired cooking zone. Ensure the bottom of the pan and the surface of the cooking zone are clean and dry.

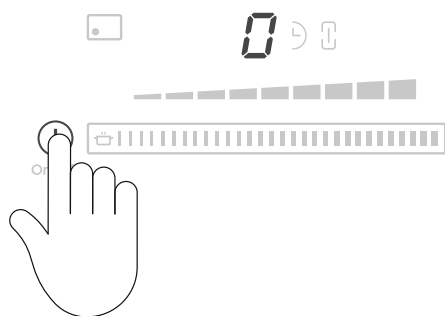
Always place small pans in the centre of the cooking zone.



Select a heat setting by touching or sliding the setting selector with your finger.

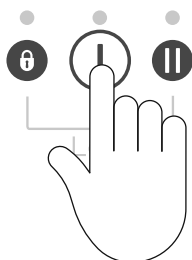
- If you don't select a heat setting within 10 seconds, the cooktop will automatically turn off.
- You can modify the heat setting at any time during cooking.

USING YOUR INDUCTION ZONES



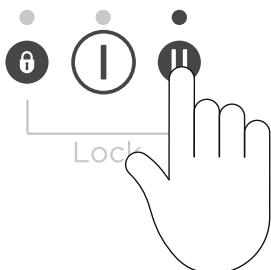
Turn the cooking zone off:

Press ① to turn the individual cooking zone off.



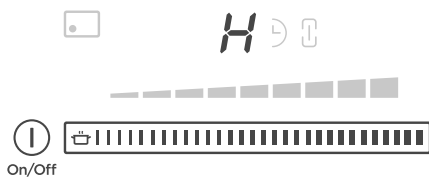
Turn the product off:

touch the ON/OFF control.



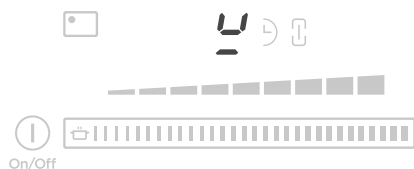
Pause cooking:

touch ② to pause all cooking functions, || will show in the main display. To unpause, press ② again followed by the desired setting selector.



If H flashes in the display:

H will flash in the cooking zone display of any zone that is too hot to touch. It will remain illuminated until it has cooled to a safe temperature.



If U flashes alternately with the heat setting:

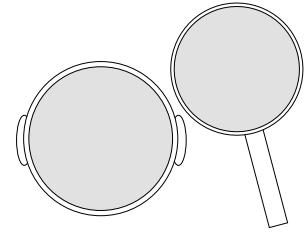
the pan may not be located on the correct cooking zone, it may not be centred correctly or it may not be suitable for induction cooking.

No heating will take place until a suitable pan is detected. The cooktop will turn off after 10 minutes if no suitable pan is used.

SMARTZONES

The SmartZones can accommodate several small pots. These small pots will be detected as one large pot.

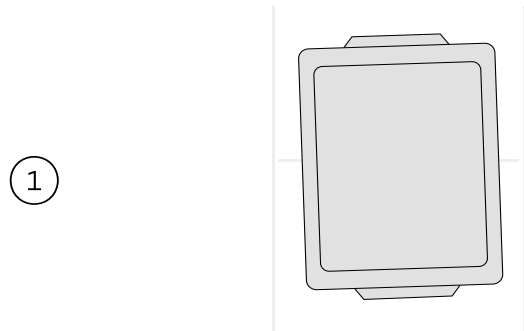
The entire SmartZone is activated when a pot is detected. This means that other magnetic items (such as cutlery) sitting in the cooking zone will heat up. Do not leave cutlery or other magnetic items on your cooktop.



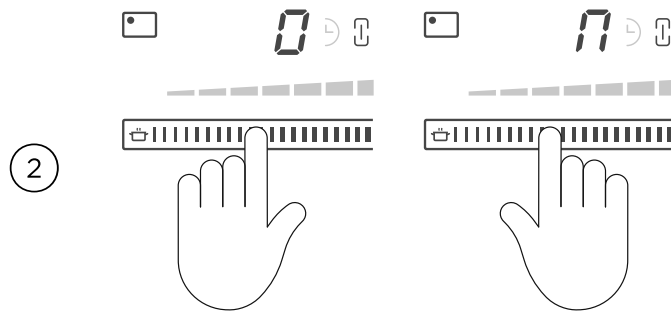
Bridging Zones

The bridging zone function allows you to use two SmartZones together.


- You can only bridge a cooking zone with the one directly behind it.
- There may be a cooler area in the centre of the combined cooking zones. You may need to move food around the pan to ensure even cooking.
- When using bridging zones, it is not possible to use the PowerBoost function.

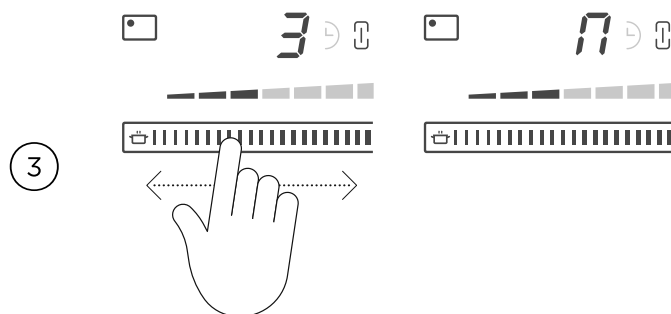


Place the pan over the two zones you wish to use, ensuring both zones are covered.



Touch anywhere on the setting selectors of both cooking zones at the same time.

 will illuminate in both zones to indicate the bridge-status. **n** will show in the display of the rear cooking zone to indicate it is now controlled by the front control.



Use the front setting selector to set the heat setting for the combined zone.

The heat setting will be displayed in both bridged zones. The setting indicator will glow on both zones.

SMARTZONES

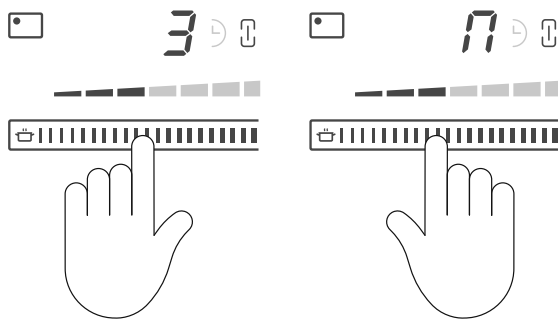
If no pan is detected on one cooking zone:

The left hand display will still show the selected temperature and the right hand display will still show $\overline{1}$.

If after 10 minutes no pan is detected:

- The bridging function will switch off.
- The cooking zone without a detectable pan will turn off.
- The remaining cooking zone will continue cooking at the selected heat setting.

To cancel bridging



Touch the setting selectors of both bridged cooking zones at the same time. The bridging indicator lights will dim.

Sliding the scale down to $\overline{1}$ will not turn off bridging.

Using the timer in bridged mode:

You may only set one timer for the bridged cooking zone. See 'Using the timer'. The timer indicator $\overline{1}$ will show in both displays.

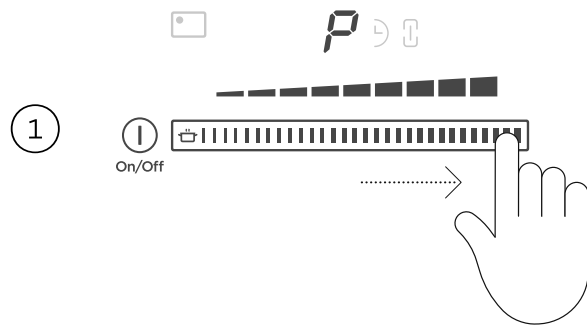
Cancelling bridging will also cancel the timer for those cooking zones.

POWERBOOST

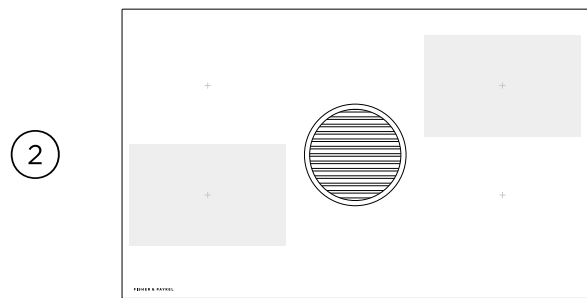
Using PowerBoost

This feature enables you to sear meat or bring liquid to boil very quickly. When a cooking zone is set to PowerBoost, it uses more than 100% of the power of that particular cooking zone, resulting in a boost of intense heat. PowerBoost heats food and liquids very quickly. Do not leave the cooktop unattended when using this feature.

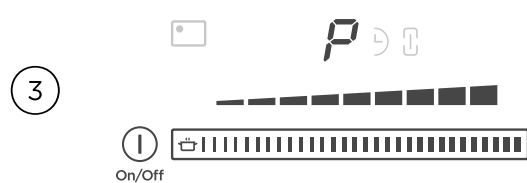
Setting PowerBoost



Slide the setting selector to set the cooking zone to the highest heat level. Hold until **P** displayed.



You can set two cooking zones for PowerBoost, as long as one is not behind the other.



Once PowerBoost is set, the cooking zone will heat more than 100% for 10 minutes. **P** will flash for a few seconds before the cooking zone automatically reduces the heat to setting **B**.

- If one cooking zone is set to PowerBoost and a second cooking zone in front or behind the first cooking zone is accidentally set to PowerBoost, **P** will flash on the first cooking zone to alert that the configuration is not possible and power is automatically decreased.
- When a cooking zone is set for PowerBoost, the other cooking zone in front of or behind may automatically reduce its power level.
- PowerBoost is not available if cooking zones are bridged.



To cancel PowerBoost

Slide the setting selector to a new heat setting or to **B** to turn off the zone.

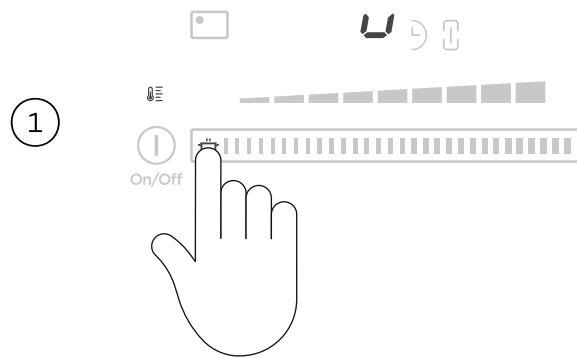
GENTLEHEAT

Using GentleHeat

There are two GentleHeat settings.

- The Low setting  is ideal for the most delicate cooking tasks (such as melting chocolate), as the cooking zone will provide a very low continuous gentle heat.
- The Medium setting  is ideal for keeping cooked food warm and the gentle warming of delicate foods.

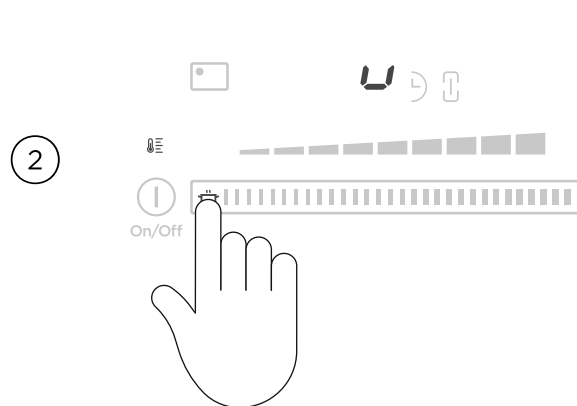
Setting up a cooking zone for GentleHeat



For Low setting

Touch and hold the GentleHeat control on the setting selector.

The Low setting indicator above will glow and  will show in the display.



For Medium setting

With Low GentleHeat active, touch the GentleHeat control again to select the Medium setting.

- The Medium setting indicator above will glow and the Low setting indicator goes out.
- Touching the GentleHeat control a third time will switch off the cooking zone.

To exit the GentleHeat setting

Touch or slide the setting selector to a new setting or to  to turn the cooking zone off.

AUTO RAPIDHEAT

Using Auto RapidHeat

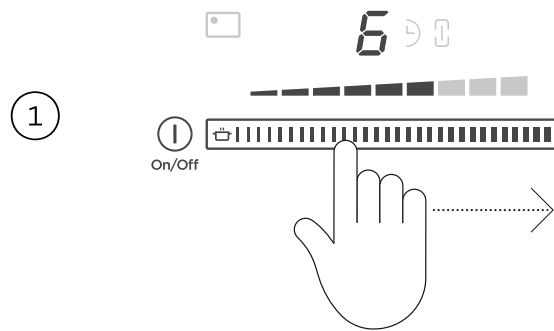
This feature enables the cooking zones to:

- heat up food or liquid quickly at the highest setting, and
- reduce the temperature automatically to a pre-selected heat setting.

The amount of time the cooking zone will rapidly heat depends on the selected heat setting.

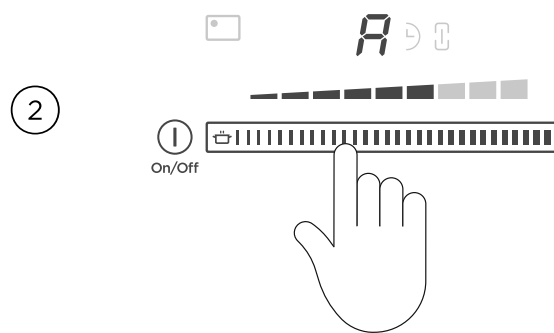
HEAT SETTING	APPROXIMATE TIME AT RAPID HEAT
1	40 seconds
2	1 minute
3	2 minutes
4	3 minutes
5	4 minutes
6	7 minutes
7	2 minutes
8	3 minutes

Setting a cooking zone for Auto RapidHeat



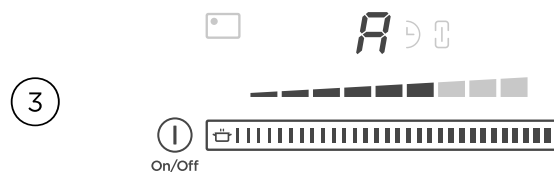
With cooking zone turned on, touch and slide the setting selector to the desired level of reduced heat for the cooking zone.

Keep your finger on the selector.



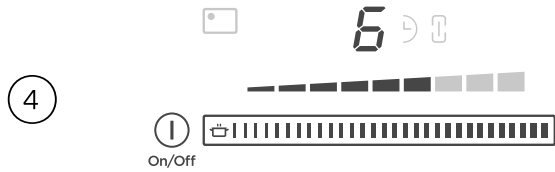
Hold your finger on the selector for 3 seconds until the letter *A* starts to flash alternately with the selected temperature.

- Lift up your finger once setting is complete.



Initially, while the cooking zone is at the highest setting, *A* will flash alternately with your selected lower setting. The length of time at the highest setting depends on the selected lower heat setting.

AUTO RAPIDHEAT



Then, when the period of highest setting is over, **A** will stop flashing and the cooking zone will automatically reduce the heat to your pre-selected lower setting.

If you would like a lower or higher heat setting than you originally selected, simply slide to the new setting and hold until the **A** starts flashing. Alternatively, wait until **A** stops flashing and then modify the heat setting.

To quit Auto RapidHeat setting while **A** is flashing

Either touch or slide the setting selector to a new setting or to **A** to turn the cooking zone off.

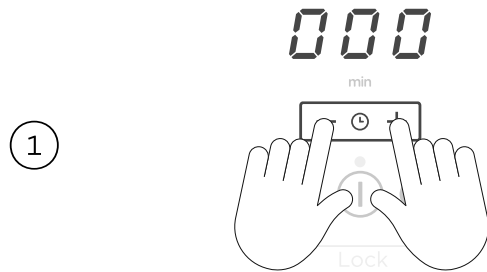
The Auto RapidHeat and PowerBoost features cannot be used together. If you turn PowerBoost on when Auto RapidHeat is already set, the Auto RapidHeat will cancel and PowerBoost will remain.

USING THE TIMER

You can set the timer for up to 1 hour and 59 minutes. The time will be displayed in hours and minutes when the timer is set for longer than 10 minutes.

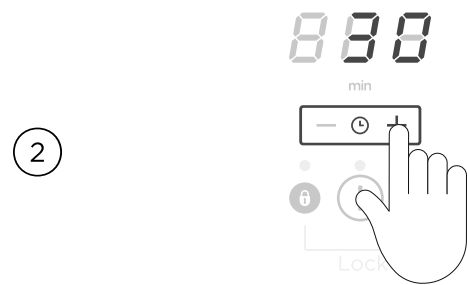
Using timer as minute minder

The minute minder can be set when not using any cooking or extraction zones. The cooktop will turn off after 10 seconds once the time has been set, but the timer will continue to count down.



Ensure the cooktop is turned **ON**.

Touch the - and + controls together until **0.00** shows in the timer display and **⏻** is illuminated.



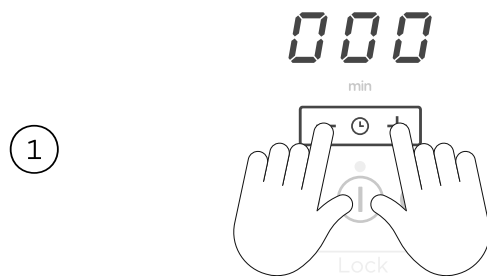
Set the time using the - and + controls.

To scroll through the minutes faster, press and hold - or +. The time can be adjusted at any time during use.

When the set time is up

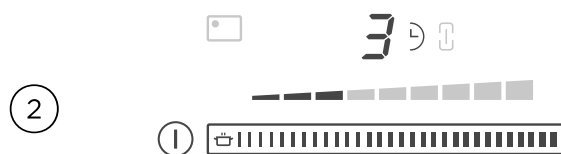
0.00 will flash and the timer will beep. Touch the - or + controls to stop the beeping.

Setting the timer for individual cooking zones.



Ensure the cooktop is turned **ON**.

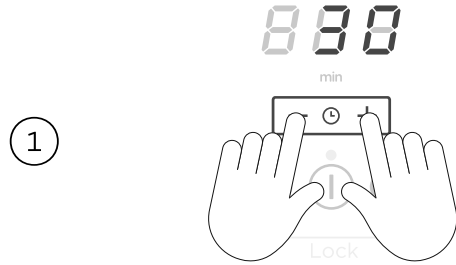
Touch the - and + controls together to activate keylock.



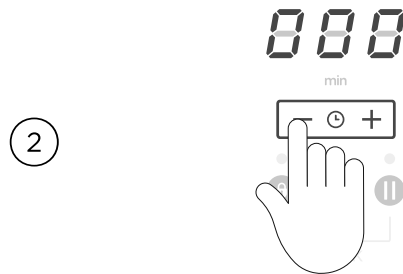
Touch the - and + controls repeatedly until **⏻** illuminates for the desired cooking zone.

USING THE TIMER

To cancel a timer setting



With the cooktop turned on, tap the - and + controls together until the indicator light in the desired cooking zone illuminates.



Press and hold the - control until the minute display shows 0. Scrolling down the time to 0 will not turn off the cooking zone.

When you have finished cooking, either touch or slide the setting selector to a new setting or to 0 to turn the cooking zone off.

Setting different times for each of the cooking zones

Setting the minute minder when other timers are set

- ① Tap the - and + controls of the timer together as you cycle through the individual timers ↻ for the cooking zones until ⏰ illuminates. 000 will show in the timer display.
- ② Touch the - and + controls to set the timer.

When the timer is set

If more than one timer is set, the cooking zone or minute minder indicator with the shortest remaining time setting will glow brightly. Other timer indicators will be dimly lit.

To check the remaining time for another cooking zone

Press the - and + controls together until the indicator in the desired cooking zone window glows brightly.

COOKING GUIDE

Take care when frying: oil and fat heat up very quickly, particularly if you're using PowerBoost. At extremely high temperatures oil and fat will ignite spontaneously and this presents a serious fire risk.

Cooking tips

- When food comes to the boil, reduce the temperature setting.
- Using a lid will reduce cooking times and save energy by retaining the heat.
- Minimize the amount of liquid or fat to reduce cooking times.
- Start cooking on a high setting and reduce the setting when the food has heated through.

Simmering, cooking rice

- Simmering occurs below boiling point, at around 85°C, when bubbles are just rising occasionally to the surface of the cooking liquid. This is the key to delicious soups and tender stews because the flavours develop without overcooking the food. You should also cook egg-based and flour-thickened sauces below boiling point.
- Some tasks, including cooking rice by the absorption method, may require a setting higher than the lowest setting to ensure the food is cooked properly in the time recommended.

Searing steak

To cook juicy flavoursome steaks:

- ① Stand the meat at room temperature for about 20 minutes before cooking.
- ② Heat up a heavy-based frying pan.
- ③ Brush both sides of the steak with oil. Drizzle a small amount of oil into the hot pan and then lower the meat onto the hot pan.
- ④ Turn the steak only once during cooking. The exact cooking time will depend on the thickness of the steak and how cooked you want it. Times may vary from about 2–8 minutes per side. Press the steak to gauge how cooked it is – the firmer it feels the more 'well done' it will be.
- ⑤ Leave the steak to rest on a warm plate for a few minutes to allow it to relax and become tender before serving.

Stir-frying

When stir-frying be careful to lift the pan clear of the surface if tossing the ingredients. Sliding the pan across the cooktop surface may scratch it.

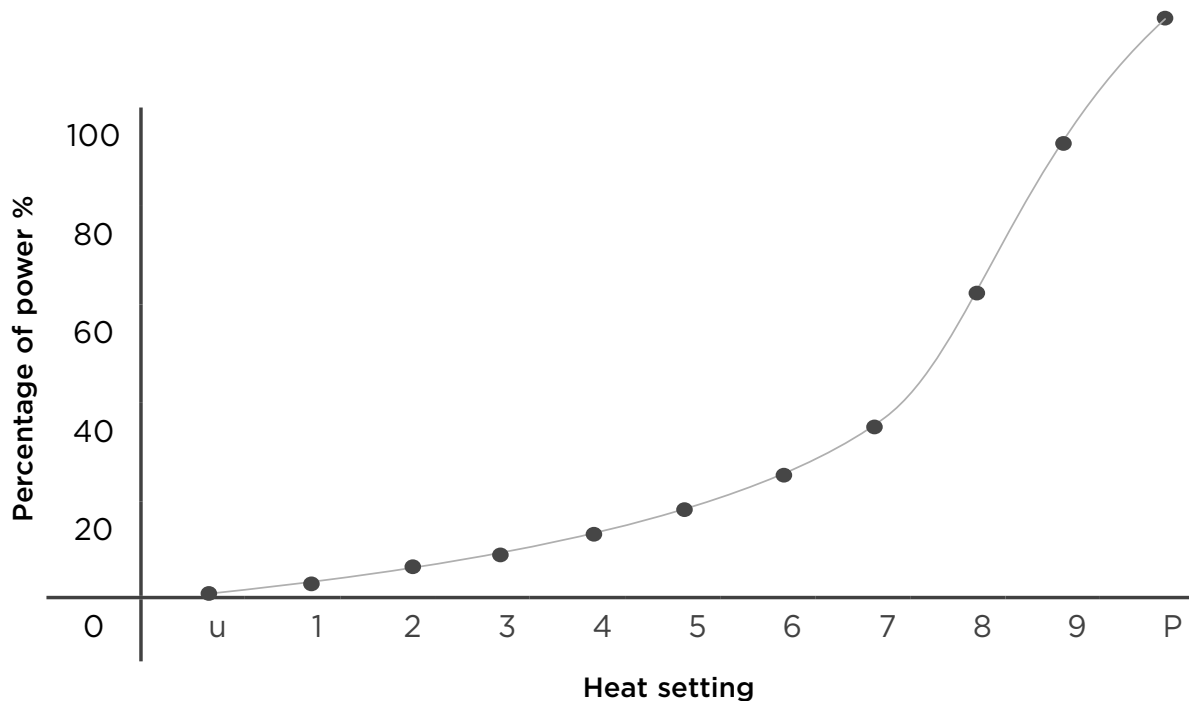
- ① Choose an induction compatible flat-based wok or a large frying pan.
- ② Have all the ingredients and equipment ready. Stir-frying should be quick. If cooking large quantities, cook the food in several smaller batches.
- ③ Preheat the pan briefly and add two tablespoons of oil.
- ④ Cook any meat first, put it aside and keep warm.
- ⑤ Stir-fry the vegetables. When they are hot but still crisp, turn the cooking zone to a lower setting, return the meat to the pan and add your sauce.
- ⑥ Stir the ingredients gently to make sure they are heated through.
- ⑦ Serve immediately.

COOKING GUIDE

Induction heat settings

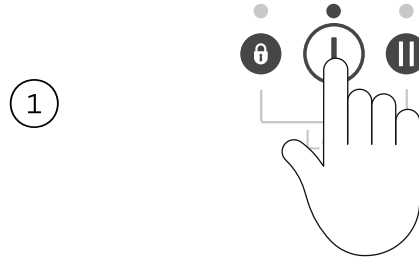
HEAT SETTING	SUITABILITY
U	<ul style="list-style-type: none"> melting chocolate, butter, and foods that burn quickly
	<ul style="list-style-type: none"> delicate warming for small amounts of food
1 - 2	<ul style="list-style-type: none"> gentle simmering slow warming
3 - 4	<ul style="list-style-type: none"> reheating rapid simmering cooking rice
5 - 6	<ul style="list-style-type: none"> pancakes
7 - 8	<ul style="list-style-type: none"> sautéing cooking pasta
9	<ul style="list-style-type: none"> stir-frying searing bringing soup to the boil
P	<ul style="list-style-type: none"> boiling water

The settings below are guidelines only. The exact setting will depend on several factors, including your cookware and the amount you are cooking. Experiment with the cooktop to find the settings that best suit you.

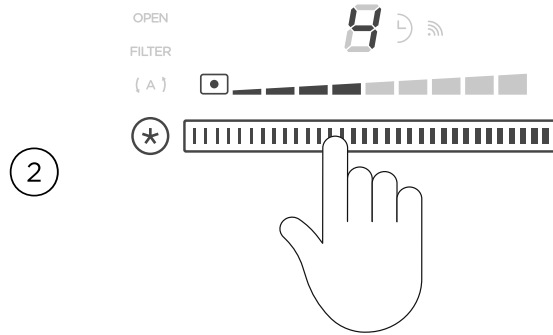


USING THE EXTRACTOR

To start the extractor



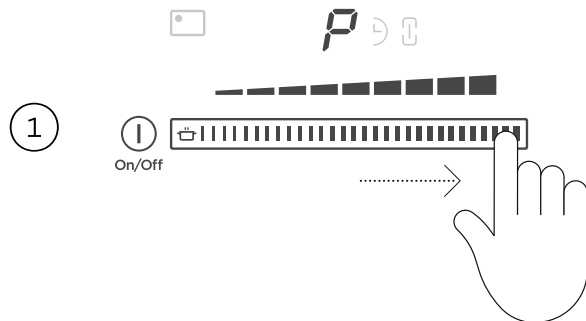
Ensure the cooktop is turned **ON**.



Select an extraction setting by touching or sliding the extraction speed selector with your finger.

- If you don't select an extraction setting within 10 seconds, the extractor will automatically turn off.
- You can modify the extraction setting at any time.

Using Extraction PowerBoost



Slide the extraction setting selector to the highest level. Hold until **P** is displayed.

- Once PowerBoost is set, the fan will extract at full speed for 15 minutes. **P** will flash for a few seconds before reducing back to level **9**.

To cancel Extraction PowerBoost

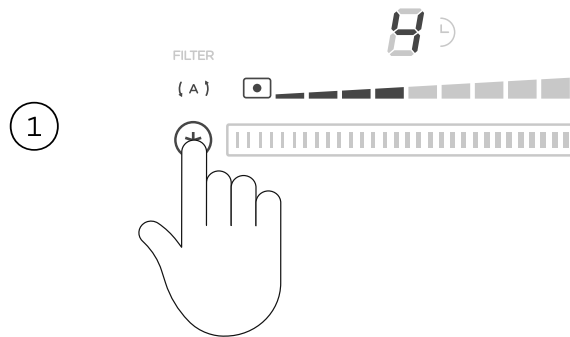
Slide the setting selector to a new setting or to  to turn off the fan.

USING THE EXTRACTOR

Using Auto-extraction

This feature enables your cooktop to automatically adjust its extraction speed based on the amount of steam generated during cooking.

Setting Auto-extraction







Press \oplus . (A) will illuminate to indicate Auto-extraction is active.


To cancel Auto-extraction

You can exit Auto-extraction at any time by pressing \oplus again or by manually adjusting the fan speed.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
The cooktop cannot be turned on.	No power.	Make sure the cooktop is connected to the power supply and that it is switched on at the wall. Check whether there is a power outage in your home or area. If you've checked everything and the problem persists, call your Authorized Service Centre or Customer Care.
The touch controls are unresponsive.	The controls are locked.	Unlock the controls. See section 'Safety features' for instructions.
The touch controls are difficult to operate.	There may be a slight film of water over the controls or you may be using the tip of your finger when touching the controls.	Make sure the touch control area is dry and use the ball of your finger when touching the controls.
The glass is being scratched.	Rough-edged cookware.	Use cookware with flat and smooth bases. See 'Cookware'.
	Unsuitable, abrasive scourer or cleaning products being used.	See 'Care and cleaning'.
Some or all displays flash  and there is a continuous beep.	Liquid has spilled onto the touch control area.	Switch the power to the cooktop off at the wall and see 'Care and cleaning' for instructions.
	There are objects (eg utensils) on the touch control area.	Remove the objects from the touch control area.
	Several touch controls are registering continuous contact (eg due to someone resting their hand or arm on the touch control area).	Remove the cause of continuous contact.
Pans do not become hot. The heat setting display comes on, but the  does not flash when  I remove a pan.  shows in the timer display when I turn on the cooktop.	The cooktop is in 'Display mode'.	Contact Customer Care or your Authorized Service Centre.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
Some pans make crackling or clicking noises.	This may be caused by the construction of your cookware (layers of different metals vibrating differently).	This is normal for induction cookware and does not indicate a fault.
The cooktop makes a low humming noise when used on a high heat setting (especially PowerBoost).	This is caused by the technology of induction cooking.	This is normal, but the noise should quieten down or disappear completely when you decrease the heat setting.
Fan noise coming from the cooktop.	A cooling fan built into your cooktop has come on to prevent the electronics from overheating. It may continue to run even after you've turned the cooktop off.	This is normal and needs no action. Do not switch the power to the cooktop off at the wall while the fan is running.
Pans do not become hot and  appears in the display.	The cooktop cannot detect the pan because it is not suitable for induction cooking.	Use cookware suitable for induction cooking. See section 'Cookware'.
	The cooktop cannot detect the pan because it is too small for the cooking zone or not properly centred on it.	Centre the pan and make sure that its base matches the size of the cooking zone.
I have locked the control panel while two cooking zones are bridged and the cooktop has not turned off.	This is normal. The cooking zones will remain inactive, but the indicator lights will remain on.	Unlock the controls, deactivate the bridging zones (by touching the two setting selectors simultaneously) and then lock the cooktop again.
Extraction performance has decreased.	The grease filter needs cleaned.	Clean the grease filter. Refer to 'Maintenance alerts' for details.
	Cookware is blocking extraction.	Tilt cookware lids to allow steam to vent towards the centre of the cooktop.
P flashes in the display when you are trying to set PowerBoost.	PowerBoost is temporarily unavailable because the cooktop needs to protect itself from overheating.	Allow the cooktop to cool down.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
The cooktop or a cooking zone has turned itself off unexpectedly, a tone sounds and an error code is displayed (typically <i>E</i> or <i>Er</i> alternating with one or two digits in the cooking zone displays).	Technical fault.	Please note down the error letters and numbers, switch the power to the cooktop off at the wall, and contact your Authorized Service Centre or Customer Care with the error code information.