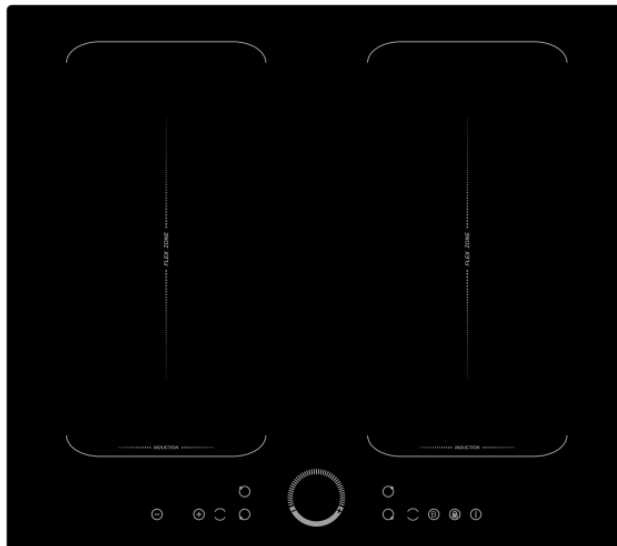


Instruction Manual

INDUCTION HOB

HB60-4INDFZ/TC



**Please read these instructions carefully before attempting to install or use this appliance.
It is advisable to keep these instructions in a safe place for future
reference.**

Section1. Introduction

Thank you for choosing this appliance. It has been designed to give years of trouble-free use provided it is installed and maintained correctly.

Please read these instructions carefully before installing or using your appliance. It is advisable to keep your purchase and installation receipts with these instructions in a safe place for future reference. Included is some important safety information in addition to guidelines and recommendations that will enable you to take full advantage of all the functions available.

This quality appliance has been tested and certified to meet all applicable electrical and safety standards.

This appliance must be installed and connected in accordance with current regulations.

After unpacking the appliance ensure that there is no visible damage. If the appliance has been damaged during transit, do not use it, contact your retailer immediately.

Section 2. Safety Warnings

Your safety is important to us. Please read this information before using your cooktop.

Installation

Electrical Shock Hazard

- Disconnect the appliance from the mains electricity supply before carrying out any work or maintenance on it.
- Connection to a good earth wiring system is essential and mandatory.
- Alterations to the domestic wiring system must only be made by a qualified electrician.
- Failure to follow this advice may result in electrical shock or death.

Operation and maintenance

Electrical Shock Hazard

- Do not cook on a broken or cracked cooktop. If the cooktop surface should break or crack, switch the appliance off immediately at the mains power supply (wall switch) and contact a qualified technician.
- Switch the cooktop off at the wall before cleaning or maintenance.
- Failure to follow this advice may result in electrical shock or death.

Health Hazard

- This appliance complies with electromagnetic safety standards.

Hot Surface Hazard

- During use, accessible parts of this appliance will become hot enough to cause burns.
- Do not let your body, clothing or any item other than suitable cookware contact the Induction glass until the surface is cool.

- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot
- Keep children away.
- Handles of saucepans may be hot to touch. Check saucepan handles do not overhang other cooking zones that are on. Keep handles out of reach of children.
- Failure to follow this advice could result in burns and scalds.

Cut Hazard

- The razor-sharp blade of a cooktop scraper is exposed when the safety cover is retracted. Use with extreme care and always store safely and out of reach of children.
- Failure to use caution could result in injury or cuts.

Important safety instructions

- Never leave the appliance unattended when in use. Boilover causes smoking and greasy spillovers that may ignite.
- Never use your appliance as a work or storage surface.
- Never leave any objects or utensils on the appliance.
- Never use your appliance for warming or heating the room.
- After use, always turn off the cooking zones and the cooktop as described in this manual (i.e. by using the touch controls).
- Do not allow children to play with the appliance or sit, stand, or climb on it.
- Do not store items of interest to children in cabinets above the appliance. Children climbing on the cooktop could be seriously injured.
- Do not leave children alone or unattended in the area where the appliance is in use.
- Children or persons with a disability which limits their ability to use the appliance should have a responsible and competent person to instruct

them in its use. The instructor should be satisfied that they can use the appliance without danger to themselves or their surroundings.

- Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be done by a qualified technician.
- Do not use a steam cleaner to clean your cooktop.
- Do not place or drop heavy objects on your cooktop.
- Do not stand on your cooktop.
- Do not use pans with jagged edges or drag pans across the Induction glass surface as this can scratch the glass.
- Do not use scourers or any other harsh abrasive cleaning agents to clean your cooktop, as these can scratch the Induction glass.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- This appliance is intended to be used in household and similar applications such as: -staff kitchen areas in shops, offices and other working environments; -farm houses; -by clients in hotels, motels and other residential type environments ; -bed and breakfast type environments.

•**WARNING:** 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.

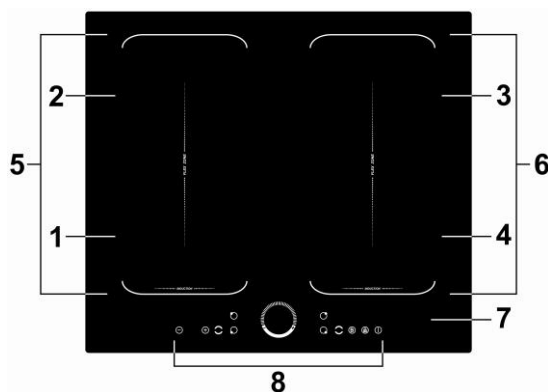
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

- 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.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, for hob surfaces of glass-ceramic or similar material which protect live parts
- A steam cleaner is not to be used.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.

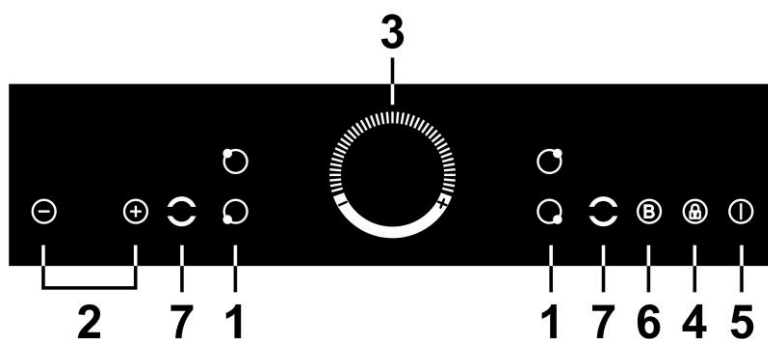
Section 3. Description of the appliance

Model

HB60-4INDFZTC



1. Max power 2000 booster 2600 W Cook Zone
2. Max power 1500 booster 2000 W Cook Zone
3. Max power 2000 booster 2600 W Cook Zone
4. Max power 1500 booster 2000 W Cook Zone
5. Max power 2600 booster 3000 W Cook Zone
6. Max power 2600 booster 3000 W Cook Zone
7. Glass plate
8. Control panel



1. Heating zone selection controls

2. Timer regulating controls
3. Power regulating key
4. Key/Lock control
5. ON/OFF control
6. Booster function control
7. Free zone control

Section 4. Operating the appliance

4.1. Cookware Suitable for Ceramic Hob

Ceramic hobs do not pick pot. You can use any kind of pot or pan. Make sure that the base of your pan is smooth, sits flat against the glass, and is the same size as the cooking zone.

4.2. Cookware Suitable for Induction Hob

Induction hobs are made from smooth, ceramic glass, the heat comes from a magnetic induction coil which heats the cookware but not the cooking surface. The heat from the cookware is transferred to the food. Pans suitable for induction hob use must be made from magnetisable metal such as cast iron or steel. Pure aluminium, copper or glass pans will not work with this type of hob unless the base is bonded with a magnetic metal.

Check that pans are attracted to a magnet - this ensures that they are suitable for use with an induction hob.

It is important that you use only metal pans specifically designed and/or approved for use on Induction Hobs. Never allow melamine or plastic containers to come in contact with the heat zones.


Choosing the right Cookware



- Only use cookware with a base suitable for induction cooking. Look for the induction symbol on the packaging or on the bottom of the pan.
- You can check whether your cookware is suitable by carrying out a magnet test. Move a magnet towards the base of the pan. If it is attracted, the pan is suitable for induction.
- If you do not have a magnet:



1. Put some water in the pan you want to check.

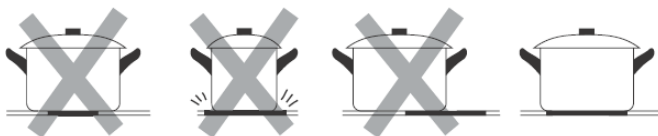
2. If  does not flash in the display and the water is heating, the pan is suitable.

- Cookware made from the following materials is not suitable: pure stainless steel, aluminium or copper without a magnetic base, glass, wood, porcelain, ceramic, and earthenware.

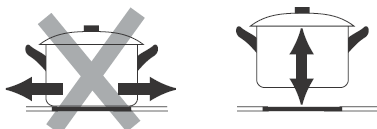
Do not use cookware with jagged edges or a curved base.



Make sure that the base of your pan is smooth, sits flat against the glass, and is the same size as the cooking zone. Always centre your pan on the cooking zone.

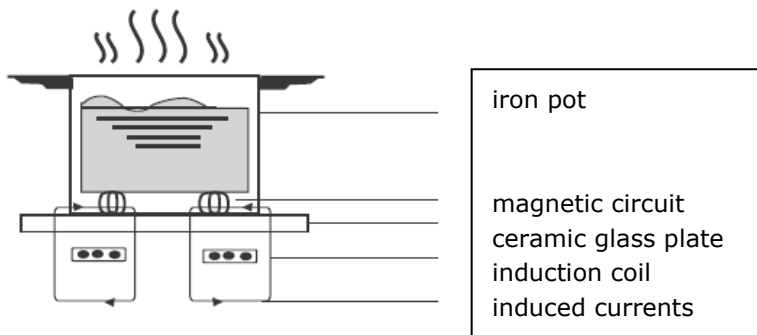


Always lift pans off the ceramic hob – do not slide, or they may scratch the glass.



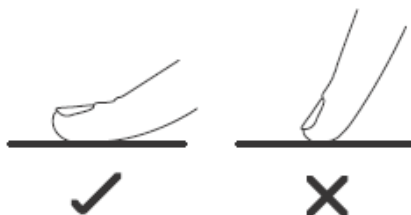
A Word on Induction Cooking

Induction cooking is a safe, advanced, efficient, and economical cooking technology. It works by electromagnetic vibrations generating heat directly in the pan, rather than indirectly through heating the glass surface. The glass becomes hot only because the pan eventually warms it up.



4.3. Using the Touch Controls

- The controls respond to touch, so you don't need to apply any pressure.
- Use the ball of your finger, not its tip.
- You will hear a beep each time a touch is registered.
- Make sure the controls are always clean, dry, and that there is no object (e.g. a utensil or a cloth) covering them. Even a thin film of water may make the controls difficult to operate.



Using your Hob

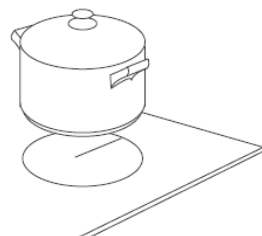
To start cooking

On-Off

1. To turn the appliance on or off, press and hold the Power On/Off control (5) until you hear a 'beep'.
When the appliance powers up, the heat zone indicators will display.



2. Place a suitable pan on the cooking zone that you wish to use.



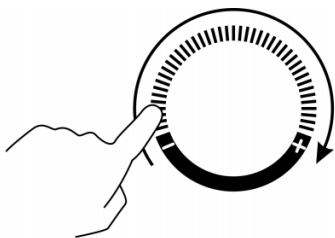
Make sure the bottom of the pan and the surface of the cooking zone are clean and dry.

3. Touching the heating zone selection control, and a indicator next to the key will flash.

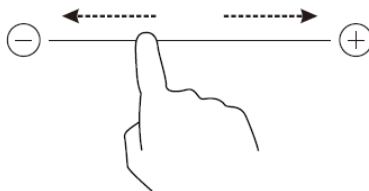


- If you don't choose a heat setting within 1 minute, the ceramic hob will automatically switch off. You will need to start again at step 1.
- You can modify the heat setting at any time during cooking.
- You can modify the power level from 0 to 9 By the slide control.

4. Set a power level by touching the "-", "+", or slide along the slider control, or just touch any point of the slider.



or



- a. If you don't select a heat zone within 1 minute, the ceramic hob will automatically switch off. You will need to start again at step 1.
- b. You can modify the heat setting at any time during cooking.
- c. If slide along the "-", power will vary from stage 2 to stage 8.
Press "-", power will decrease by one stage each time till stage 0.
Press "+", power will increase by one stage each time till stage 9.

If the display flashes alternately with the heat setting

This means that:

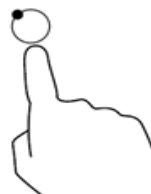
- you have not placed a pan on the correct cooking zone or,
- the pan you're using is not suitable for induction cooking or,
- the pan is too small or not properly centered on the cooking zone.

No heating takes place unless there is a suitable pan on the cooking zone.

The display will automatically turn off after 1 minutes if no suitable pan is placed on it.

When you have finished cooking

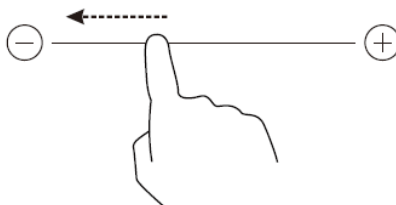
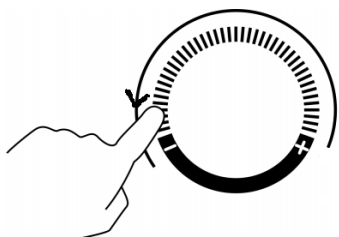
1. Touching the heating zone selection control that you wish to switch off



2. Turn the cooking zone off by touching the "-" and scrolling down to "0".

Or slide along to the left point, and then touch the "-".

Or touch the left point of slider, and then touching the "-".



Make sure the power display shows "0", then shows "H".



3. Turn the whole cooktop off by touching the "ON/OFF" control.



4. Beware of hot surfaces "H" will show which cooking zone is hot to touch. It will disappear when the surface has cooled down to a safe temperature. It can also be used as an energy saving function if you want to heat further pans, use the hotplate that is still hot.



Using the Boost

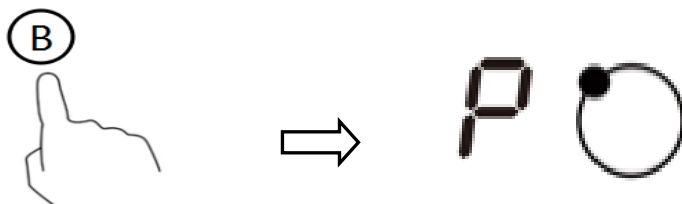
Boost is the function that one zone rising to a larger power in one second and lasting for 5 minutes. Thus you can get a more powerful and faster cooking.

Using the Boost to get larger power

1. Touch the heating zone selection button that you wish to boost, an indicator next to the key will flash.



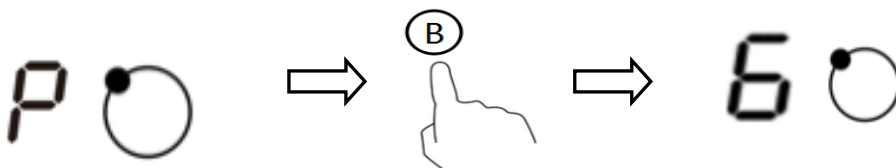
2. Touch the Boost button, the heating zone will begin to work at Boost mode. The power display will show "P" to indicate that the zone is boosting.



3. The Boost power will last for 5 minutes and then the zone will go back to the power stage which was set before boost.



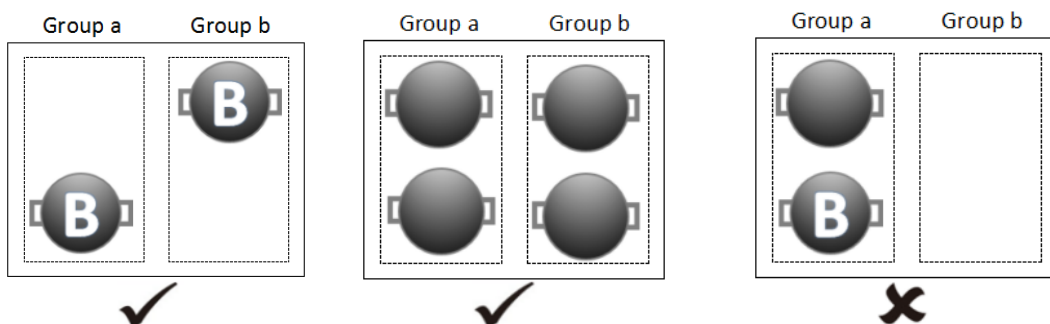
4. If you want to cancel the Boost during this 5 minutes, touch the heating zone selection button, an indicator next to the key will flash. And then touch the Boost button. The heating zone will go back to the



Restrictions when using boost function

In this hob every zone can work with Boost function, If you need to use boost please switch off the other zone in the same group first. Otherwise the **P** and **9** symbols

will flash on the display of the selected zone and power level is automatically set.



- If you don't choose a heat setting within 1 minute, the ceramic hob will automatically switch off. You will need to start again at step 1.
- You can modify the heat setting at any time during cooking.
- You can modify the power level from 0 to 9 By the slide control.

Beware of hot surfaces


"H" will show which cooking zone is hot to touch. It will disappear when the surface has cooled down to a safe temperature. It can also be used as an energy saving function if you want to heat further pans, use the hotplate that is still hot.




Child Lock Control

- You can lock the controls to prevent unintended use (for example children accidentally turning the cooking zones on).
- When the controls are locked, all the controls except the ON/OFF control are disabled.

To lock the controls

Touch the keylock  control. The timer indicator will show 'Lo'.

To unlock the controls

- Make sure the Induction hob is turned on.
- Touch and hold the keylock control  for a while.
- You can now start using your Induction hob.



When the hob is in the lock mode, all the controls are disabled except the ON/OFF, you can always turn the ceramic hob off with the ON/OFF control in an emergency, but you shall unlock the hob first in the next operation

Using the Timer

You can use the timer in two different ways:

- You can use it as a minute minder. In this case, the timer will not turn any cooking zone off when the set time is up.
- You can set it to turn one cooking zone off or more than one after the set time is up.
- You can set the timer for up to 99 minutes.

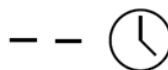
Using the Timer as a Minute Minder

If you are not selecting any cooking zone

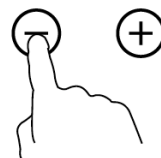
1. Make sure the cooktop is turned on.

Note: you can use the minute minder even if you're not selecting any cooking zones.

2. Touch the timer control, the timer indicator show "30"



3. Adjust the timer setting by touch the "-" or "+" controls. The minute minder indicator will start flashing and will show in the timer display.

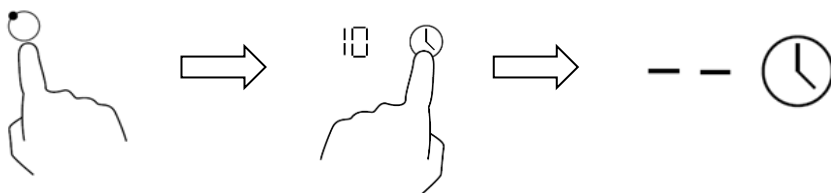


Hint: Touch the "-" or "+" control of the timer once to decrease or increase by 1 minute.

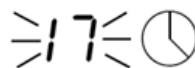
Touch and hold the "-" or "+" control of the timer to decrease or increase by 10 minutes.

If the setting time exceeds 99 minutes, the timer will automatically return to 0 minute.

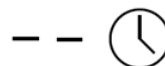
4. Touching the heating zone selection control, and then touch the 'Timer', the timer is cancelled, and the "--" will show in the minute display.



5. When the time is set, it will begin to count down immediately. The display will show the remaining time and the timer indicator will flash for 5 seconds.



6. Buzzer will beep for 30 seconds and the timer indicator shows "--" when the set time finished.



Setting the timer to turn one cooking zone off

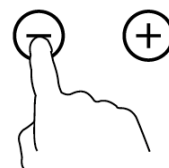
1. Touching the heating zone selection control



2. Touch the timer control, the timer indicator show "30"



3. Set the time by touching the control of the timer

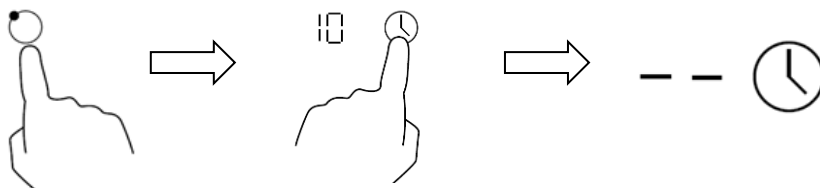


Hint: Touch the "-" or "+" control of the timer once will decrease or increase by 1 minute.

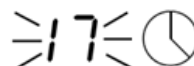
Touch and hold the "-" or "+" control of the timer will decrease or increase by 10 minutes.

If the setting time exceeds 99 minutes, the timer will automatically return to 0 minute.

4. Touching the heating zone selection control, and then touch the 'Timer', the timer is cancelled, and the "--" will show in the minute display.



5. When the time is set, it will begin to count down immediately. The display will show the remaining time and the timer indicator flash for 5 seconds.



NOTE: The red dot next to power level indicator will illuminate indicating that zone is selected.



Over-Temperature Protection

A temperature sensor equipped can monitor the temperature inside the ceramic hob. When an excessive temperature is monitored, the ceramic hob will stop operation automatically.

Residual Heat Warning

When the hob has been operating for some time, there will be some residual heat. The letter " H "appears to warn you to keep away from it.

Auto Shutdown

Another safety feature of the hob is auto shut down. This occurs whenever you forget to switch off a cooking zone. The default shutdown times are shown in the table below:

Power level	1	2	3	4	5	6	7	8	9
Default working timer (hour)	8	8	8	4	4	4	2	2	2

Heat Settings

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 induction hob to find the settings that best suit you.

Heat setting	Suitability
1 - 2	<ul style="list-style-type: none">• delicate warming for small amounts of food• melting chocolate, butter, and foods that burn quickly• 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 • boiling water

Care and Cleaning

What?	How?	Important!
Everyday soiling on glass (fingerprints, marks, stains left by food or non-sugary spillovers on the glass)	<ol style="list-style-type: none"> 1. Switch the power to the cooktop off. 2. Apply a cooktop cleaner while the glass is still warm (but not hot!) 3. Rinse and wipe dry with a clean cloth or paper towel. 4. Switch the power to the cooktop back on. 	<ul style="list-style-type: none"> • When the power to the cooktop is switched off, there will be no 'hot surface' indication but the cooking zone may still be hot! Take extreme care. • Heavy-duty scourers, some nylon scourers and harsh/abrasive cleaning agents may scratch the glass. Always read the label to check if your cleaner or scourer is suitable. • Never leave cleaning residue on the cooktop: the glass may become stained.

<p>Boilovers, melts, and hot sugary spills on the glass</p>	<p>Remove these immediately with a fish slice, palette knife or razor blade scraper suitable for Induction glass cooktops, but beware of hot cooking zone surfaces:</p> <ol style="list-style-type: none"> 1. Switch the power to the cooktop off at the wall. 2. Hold the blade or utensil at a 30° angle and scrape the soiling or spill to a cool area of the cooktop. 3. Clean the soiling or spill up with a dish cloth or paper towel. 4. Follow steps 2 to 4 for 'Everyday soiling on glass' above. 	<ul style="list-style-type: none"> • Remove stains left by melts and sugary food or spillovers as soon as possible. If left to cool on the glass, they may be difficult to remove or even permanently damage the glass surface. • Cut hazard: when the safety cover is retracted, the blade in a scraper is razor-sharp. Use with extreme care and always store safely and out of reach of children.
<p>Spillovers on the touch controls</p>	<ol style="list-style-type: none"> 1. Switch the power to the cooktop off. 2. Soak up the spill 3. Wipe the touch control area with a clean damp sponge or cloth. 4. Wipe the area completely dry with a paper towel. 5. Switch the power to the cooktop back on. 	<ul style="list-style-type: none"> • The cooktop may beep and turn itself off, and the touch controls may not function while there is liquid on them. Make sure you wipe the touch control area dry before turning the cooktop back on.

Hints and Tips

Problem	Possible causes	What to do
The induction hob cannot be turned on.	No power.	Make sure the induction hob is connected to the power supply and that it is switched on. Check whether there is a power outage in your home or area. If you've checked everything and the problem persists, call a qualified technician.
The touch controls are unresponsive.	The controls are locked.	Unlock the controls. See section 'Using your induction cooktop' 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. Unsuitable, abrasive scourer or cleaning products being used.	Use cookware with flat and smooth bases. See 'Choosing the right cookware'. See 'Care and cleaning'.
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 cookware and does not indicate a fault.
The induction hob makes a low humming noise when used on a high heat setting.	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 induction hob.	A cooling fan built into your induction hob has come on to prevent the electronics from overheating. It may continue to run even after you've turned the induction hob off.	This is normal and needs no action. Do not switch the power to the induction hob off at the wall while the fan is running.
Pans do not become hot and appears in the display.	<p>The induction hob cannot detect the pan because it is not suitable for induction cooking.</p> <p>The induction hob cannot detect the pan because it is too small for the cooking zone or not properly centred on it.</p>	<p>Use cookware suitable for induction cooking. See section 'Choosing the right cookware'.</p> <p>Centre the pan and make sure that its base matches the size of the cooking zone.</p>
The induction hob or a cooking zone has turned itself off unexpectedly, a tone sounds and an error code is displayed (typically alternating with one or two digits in the cooking timer display).	Technical fault.	Please note down the error letters and numbers, switch the power to the induction hob off at the wall, and contact a qualified technician.

Technical Specification

Cooking Hob	HB60-4INDFZTC
Cooking Zones	4 Zones
Supply Voltage	220-240V~
Installed Electric Power	6600-7200W
Product Size L×W×H(mm)	590X520X55
Building-in Dimensions A×B (mm)	565X495

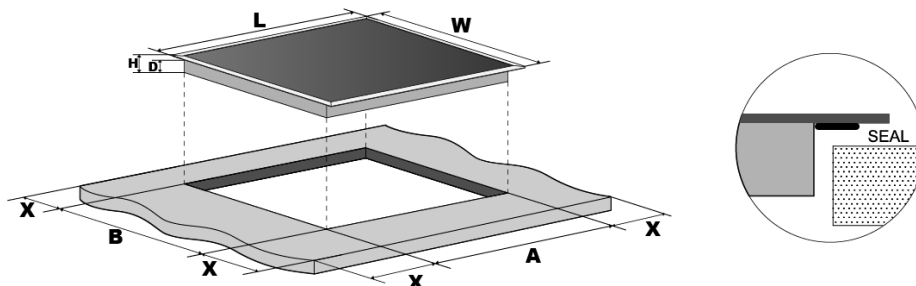
Weight and Dimensions are approximate. Because we continually strive to improve our products we may change specifications and designs without prior notice.

Section 5. Installation

5.1. Selection of installation equipment

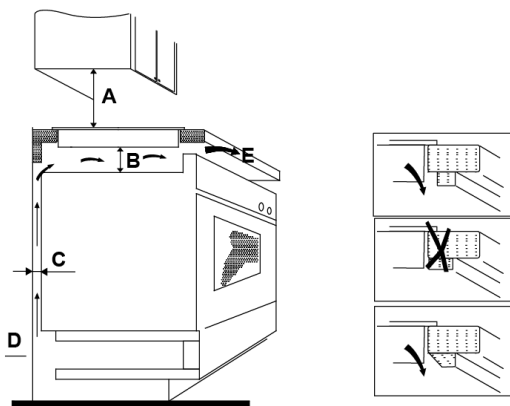
Cut out the work surface according to the sizes shown in the drawing. For the purpose of installation and use, a minimum of 5 cm space shall be preserved around the hole.

Be sure the thickness of the work surface is at least **30mm**. Please select heat-resistant work surface material to avoid larger deformation caused by the heat radiation from the hotplate. As shown below:



Model	L(mm)	W(mm)	H(mm)	D(mm)	A(mm)	B(mm)	X(mm)
HB60-4INDFZTC	590	520	55	51	560	490	50mini

5.2. Space to Rear or Side Wall



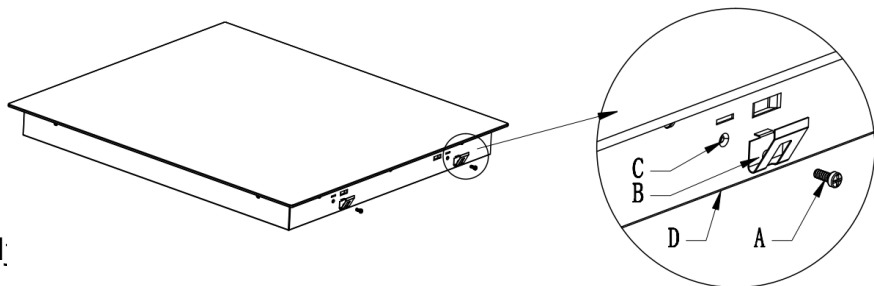
A = 760mm B = 50mm (min) C = 20mm (min)
D = Air Gap/Intake E = Air Exit (5mm)

5.3. Fixing Brackets

Before locating the fixing brackets

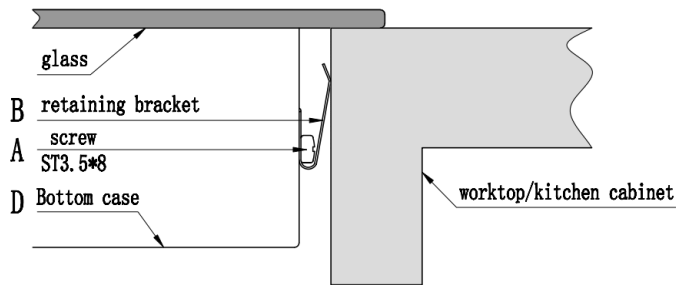
The unit should be placed on a stable, smooth surface (use the packaging). Do not apply force onto the controls protruding from the hob.

Fix the hob on the work surface by screw four brackets on the bottom of hob (see picture) after installation.



Ad:

ness.

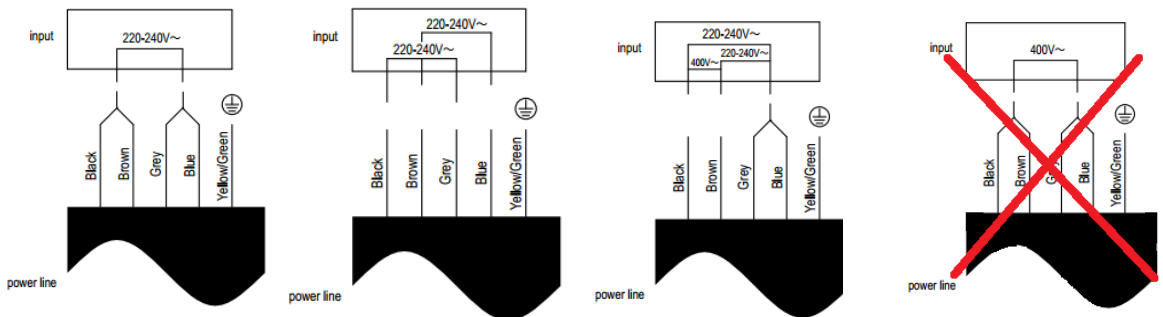


a) Screw b) Bracket c) Screw Hole d) Base of hotplate

5.4. Electrical Connection

These appliances have a large Power Rating and must be 'hard wired' into a suitable fused spur adjacent to the appliance housing. The product must be installed by a **Qualified Electrician**.

Please note that a switchable spur should be accessible above the work surface in order that the power can be turned off.



Section 6. Safety Advice

- Please read this booklet thoroughly before installing and switching on the appliance. The manufacturer accepts no responsibility for incorrect installation and usage.

- This appliance is guaranteed for Domestic Use Only.

This appliance shall not 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, unless they have been given supervision or instruction on how to use 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.

- This appliance must only be used for cooking/heating foods and liquids. Do not use it for any other purpose.

- It is important that you use only metal pans specifically designed and/or approved for use on Induction or Ceramic Hobs. Never allow melamine or plastic containers to come in contact with the heat zones.

- If using an adaptor, this must be used in accordance with the manufacturers instructions and ensure that the electrical circuit is not overloaded as this could cause overheating.

- Do not twist or bend the cables, and keep them away from hot surfaces. Following installation make sure that the power cable is not trapped underneath the appliance.

- Keep the appliance surfaces clean. Failure to do this could lead to the appliance malfunctioning.

- The surface of this appliance will get extremely hot during use. The surface of this appliance will remain hot after it has been turned off. Do not touch or clean the heating zone until it has completely cooled down.

- If the power supply cord is damaged, it must be replaced by the manufacturer, it's service agent or similarly qualified persons in order to avoid a hazard.

Important Message for Cardiac Pacemaker Implant Patients!

THE INDUCTION HOB GENERATES MAGNETIC FIELDS IN ITS IMMEDIATE SURROUNDINGS. Your pacemaker must be designed in compliance with the corresponding regulations in order for no interference to be caused between it and the hotplate. Consult the pacemaker

manufacturer or your doctor to determine whether it complies with the regulations in force or whether any incompatibilities exist.

Section 7. Maintenance

Before any maintenance or cleaning work is carried out, DISCONNECT the appliance from the ELECTRICITY supply and ensure that the appliance is completely cool.

7.1. Cleaning the Hob Surface

Clean spillages from the hob surface as soon as possible after use. Always ensure that the surface has cooled down before cleaning.

Use a soft cloth or kitchen paper to clean the surface. If the spillage has dried on the surface you may need to use a specialist vitro- ceramic glass cleaner, available from all good supermarkets.

Do not use other abrasive cleaners and/or wire wool etc as this may scratch the surface of the hob.

7.2. What to do if something goes wrong

There is no power to the appliance:

- Check there is not a power cut
- Check there is power to the electric socket/appliance
- Has the set time elapsed?

After cooking the letter ' H ' is displayed:

- This is the hot surface indicator – it will remain on until the appropriate heat zone has completely cooled down.

7.3 What to do if Induction hob goes wrong

After switching off, the appliance sounds like it is still running:

- This is the cooling fan – it will remain on until the appliance has completely cooled down.
- This indicates high temperature. Allow the hob to cool down then start again The hob makes a 'clicking' noise during use:
- This is quite normal – it is the sound of the induction coils during operation.

If an abnormality comes up, the induction cooker will enter the protective state automatically and display corresponding protective codes:

Problem	Possible causes	What to do
F3/F4	Temperature sensor of the induction coil failure	Please contact the supplier.
F9/FA	Temperature sensor of the IGBT failure.	Please contact the supplier.
E1/E2	Abnormal supply voltage	Please inspect whether power supply is normal. Power on after the power supply is normal.
E3	High temperature of the induction coil temperature sensor	Please contact the supplier.
E5	High temperature of the IGBT temperature sensor	Please restart after the cooker cools down.

For all other error codes, switch off and call your service provider.

Important Note:



DISPOSAL: Do not dispose this product as unsorted municipal waste. Collection of such waste separately for special treatment is necessary.

This appliance is labeled in compliance with European directive 2012/19/EU for Waste Electrical and Electronic Equipment (WEEE). By ensuring that this appliance is disposed of correctly, you will help prevent any possible damage to the environment and to human health, which might otherwise be caused if it were disposed of in the wrong way.

The symbol on the product indicates that it may not be treated as normal household waste. It should be taken to a collection point for the recycling of electrical and electronic goods.

This appliance requires specialist waste disposal. For further information regarding the treatment, recover and recycling of this product please contact your local council, your household waste disposal service, or the shop where you purchased it.

For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.