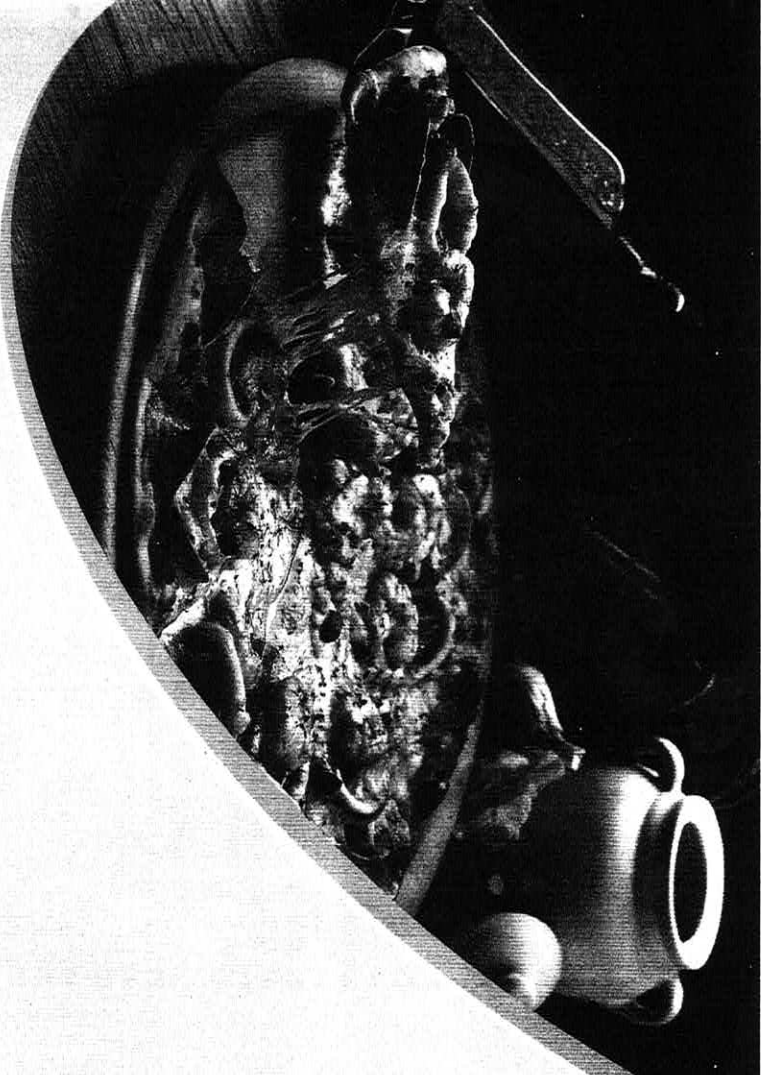


Installation and Operating Instructions

Ceramic Glass Hob



C21RJAN series

To avoid the risk of accidents or damage to the hob, read all instructions before installing or using the appliance. Keep this manual for future reference.


Hob Use (Continued)



Switching the appliance on

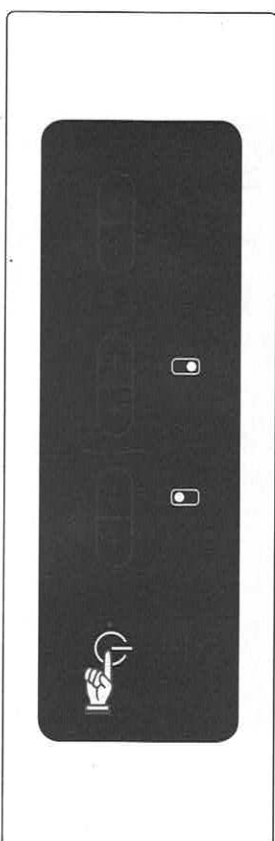
Touch the "Lock " sensor for approximately 3 seconds.

The appliance is switched on using the "On / Off " control sensor.

Touch the "On / Off " sensor.

The digital displays will show .

 After the "On / Off " sensor has been actuated to switch on your appliance, a heat setting must be selected within approximately 10 seconds. Otherwise, the appliance will switch itself off for safety reasons.





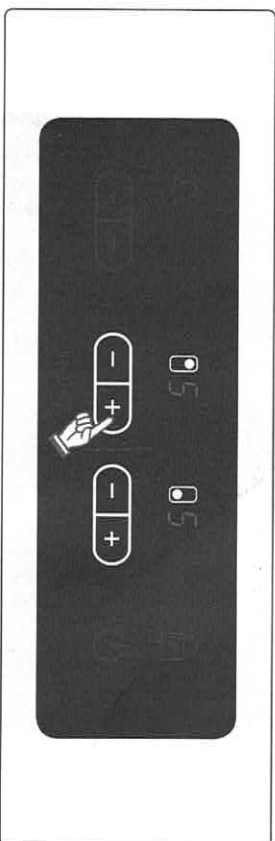
Temperature control

For setting and adjusting the power level ( to ) for cooking, touch the corresponding cooking zone's ,  keys.

The first time  is pressed, the heat level is set to .

The first time  is pressed, the heat level is set to .

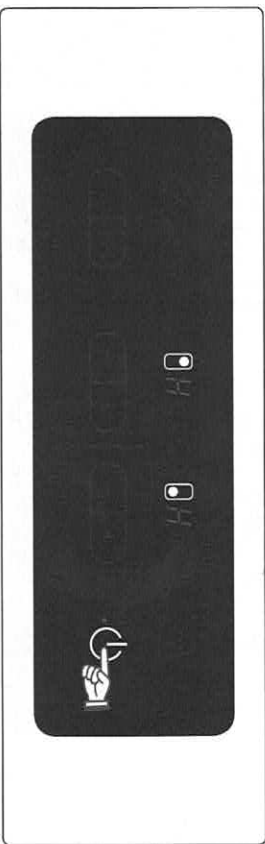
Use the  key to increase the heat setting and the  key to decrease.



Switching the appliance off

To completely switch off the appliance, use the "On / Off" control sensor. Touch the "On / Off" sensor.

i After switching off a single cooking zone or the entire cooking surface, the presence of residual heat will be indicated in the digital displays of the corresponding cooking zones in the form of an **H** (for "hot").

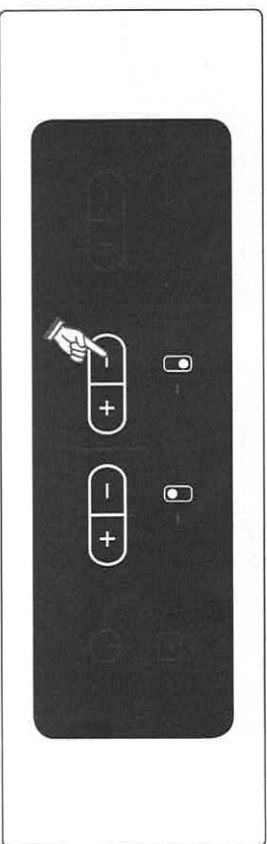


i If the heat setting is at and **H** you want to turn the **→** burner off, the sensor can be touched one additional time, and the heat setting will go to zero. For faster adjustment, keep your finger on the **→** or **←** sensor until the required value is obtained.

If more than one sensor is pressed for longer than 10 seconds, **5** **5** will show in the heat setting display. To reset, touch the "On / Off" sensor.

Switching a cooking zone off

To switch off a cooking zone, return the setting to **0** by using the control panel's heat setting and touch sensors **←** or **→**.

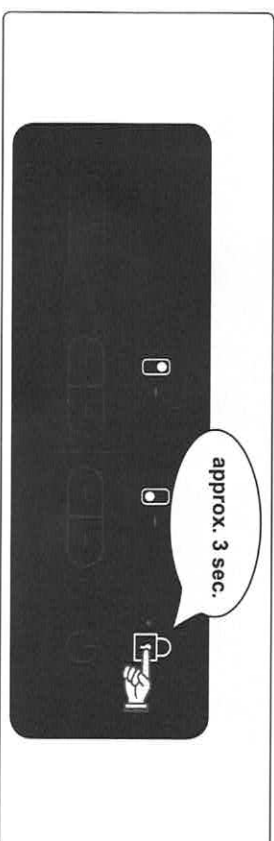


Using the child safety lock

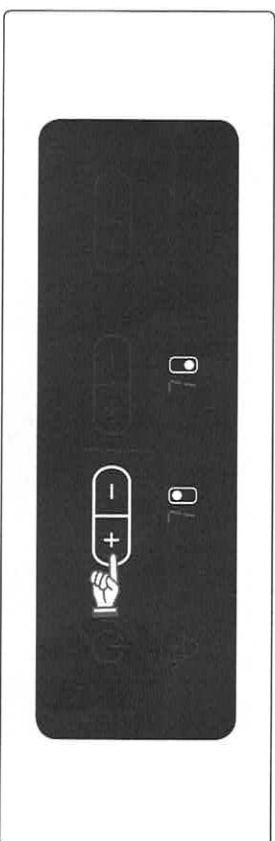
You can use the child safety lock to safeguard against unintentionally turning on a cooking zone and activating the cooking surface. The lock control sensor can be used only when the power is on.

Switching the child safety lock on

1. Touch the **🔒** control sensor for approximately 3 seconds. An acoustic signal will sound as confirmation.

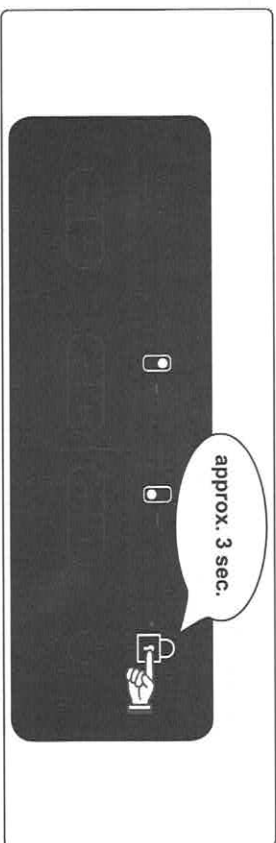


2. Touch any heat setting control sensor. **🔒** will appear in the displays, indicating the child safety lock has been activated.



Switching the child safety lock off

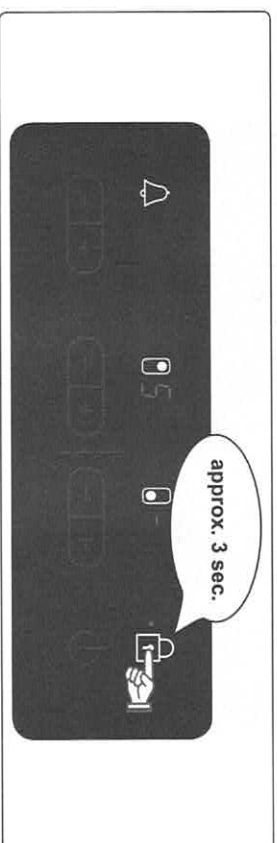
1. Touch the control sensor for approximately 3 seconds. An acoustic signal will sound as confirmation.



Locking and unlocking the control panel

At any stage during the cooking process, the control panel, with the exception of the "On / Off" control sensor, can be locked in order to prevent the settings from being changed unintentionally, for example, by wiping over the panel with a cloth.

1. Touch the lock control sensor for approximately 3 seconds. The indicator light in the lock control sensor will illuminate. The control sensors are now locked.
2. To unlock the control sensor, touch the lock control sensor again for approximately 3 seconds. The indicator light in the lock control sensor will extinguish.



Timer

There are two ways to use the timer:

Using the timer as a safety shutoff




If a specific time is set for a cooking zone, the cooking zone will shut itself off once this period of time has elapsed. This function can be used for multiple cooking zones simultaneously.

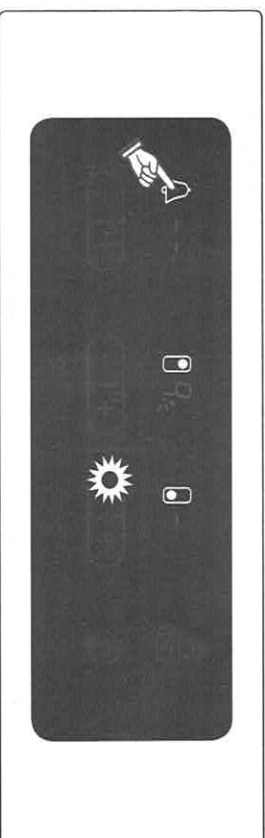
Using the timer to count down




The countdown timer cannot be used if a cooking zone has been switched on.

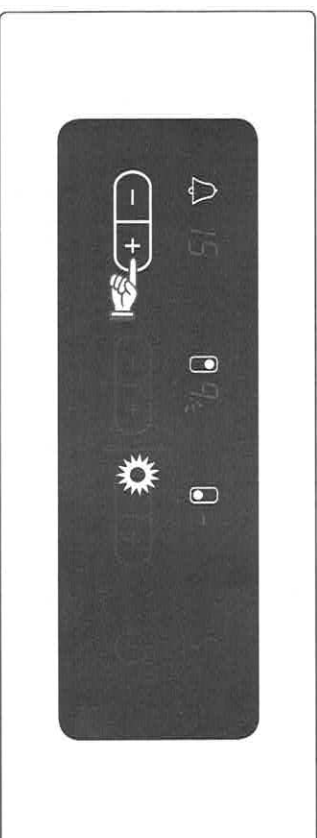
Setting the safety shutoff

The cooking zone(s) for which you want to apply the safety shutoff must be switched on.

1. Using the timer's control sensor , select the cooking zone for which the safety shutoff time is to be set. After the first active cooking zone is selected, touching the timer's control sensor  will cause the corresponding indicator to flash slowly.  will appear in the timer display.



- The next active cooking zone is selected by touching the timer's control sensor again .
2. Use the  or  timer setting control sensors to set the desired amount of time, for example, 15 minutes, after which the cooking zone will automatically switch itself off. The safety shutoff is now activated.



To display the time remaining for any of the cooking zones, use the timer's control sensor Δ . The corresponding control indicator will begin to blink slowly.

The settings are reset using the \rightarrow or \leftarrow timer setting control sensors. After the set period of time has elapsed, the cooking zone automatically switches itself off, an acoustic signal sounds as confirmation and the timer display indicates.



To make the settings more quickly, touch any of the \rightarrow or \leftarrow timer setting control sensors until the desired value is reached.

If the \leftarrow timer setting control sensor is touched first, the time setting will begin at 99 minutes; if the \rightarrow timer setting control sensor is touched first, the time setting will begin at 1 minute.

Countdown timer

For the countdown timer to be used, the appliance must be switched on but all the cooking zones must be switched off.

1. Touch the timer's control sensor Δ . Δ will appear in the timer display.

2. Set the desired period of time using the \rightarrow or \leftarrow timer setting control sensors. The countdown timer function is now activated and the remaining time appears in the timer display.

To adjust the remaining time, touch the timer's control sensor and change the setting using the \rightarrow or \leftarrow timer setting control sensors Δ .

Suggested settings for cooking specific foods

The figures in the table below are guidelines. The heat settings required for various cooking methods depend on a number of variables, including the quality of the cookware being used and the type and amount of food being cooked.

Switch Setting	Cooking method	Examples for Use
9	Warming Sautéing Frying	Warming large amounts of liquid, boiling noodles, searing meat, (browning goulash, braising meat)
8	Intensive Frying	Steak, sirloin, hash browns, sausages, pancakes / griddle cakes
7	Frying	Schnitzel / chops, liver, fish, rissoles, fried eggs
6	Frying	
5	Boiling	Cooking up to 1.5 l liquid, potatoes, vegetables
4	Boiling	
3	Steaming Stewing Boiling	Steaming and stewing of small amounts of vegetables, boiling rice and milk dishes
2	Boiling	
1	Melting	Melting butter, dissolving gelatine, melting chocolate

Note

- The heat settings indicated in the table above are provided only as guidelines for your reference.
- You will need to adjust the heat settings according to specific cookware and foods.

Hob



Important: Cleaning agents must not come into contact with a heated ceramic glass surface: All cleaning agents must be removed with adequate amounts of clean water after cleaning because they can have a caustic effect when the surface becomes hot. Do not use any aggressive cleaners such as grill or oven sprays, scouring pads or abrasive pan cleaners.



Clean the ceramic glass surface after each use when it is still warm to the touch. This will prevent spillage from becoming burnt onto the surface. Remove scales, watermarks, fat drippings and metallic discoloration with the use of a commercially available ceramic glass or stainless steel cleaner.

Light Soiling

1. Wipe the ceramic glass surface with a damp cloth.
2. Rub dry with a clean cloth. Remnants of cleaning agent must not be left on the surface.
3. Thoroughly clean the entire ceramic glass cooking surface once a week with a commercially available ceramic glass or stainless steel cleaner.
4. Wipe the ceramic glass surface using adequate amounts of clean water and rub dry with a clean lint - free cloth.

Stubborn Soiling

1. To remove food that has boiled over and stubborn splashes, use a glass scraper.
2. Place the glass scraper at an angle to the ceramic glass surface.
3. Remove soiling by scraping with the blade.



Glass scrapers and ceramic glass cleaners are available from specialty retailers.

