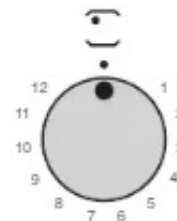


HOB CANDY TRIO

Use

1. Choose the cooking zone. It is recommended that heat setting is at its highest until it has properly warmed up and then lower to the desired cooking setting.
2. The power-on indicator light comes on to show that the heat zone is operating.
3. Each zone is linked to a residual heat indicator located on the hob. It lights up when the heat zone temperature reaches 60°C and above. It will stay on, even if the unit is switched off, until the surface has cooled down.
4. To switch off a heat zone, turn the corresponding control knob until the position "0".



Positions			Some Tips
1	1-2	Very Low	To keep a dish hot, melt butter and chocolate...
2	3-4	Low	Slow cooking, sauces, stews, rice pudding poached eggs...
3	5-6	Moderate	Beans, frozen foods, fruit, boiling water...
4	7-8	Medium	Steamed apples, fresh vegetables, pasta, crepes, fish...
5	9-10	High	More intense cooking, omelettes, steaks...
6	11-12	Very High	Steaks, chops, frying...

Recommendations

- Do not use the surface as a cutting board or as a working surface.
- Do not slide cookware across the hob.
- Aluminum foil and plastic pans must not be placed on heating zones.