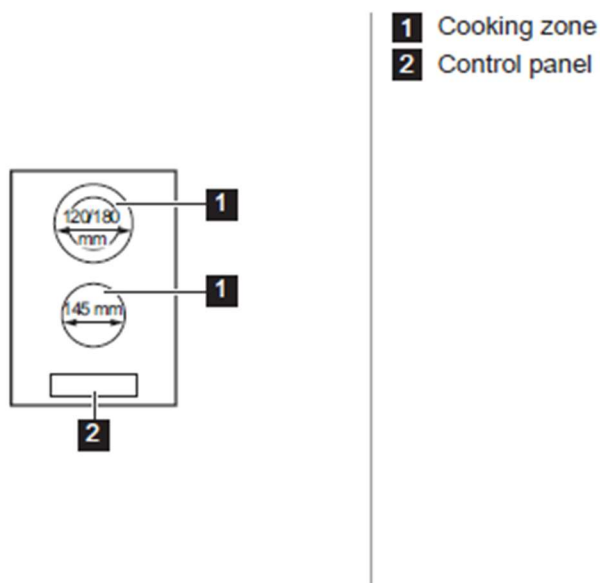


HOB ELECTROLUX AND COOKER HOOD

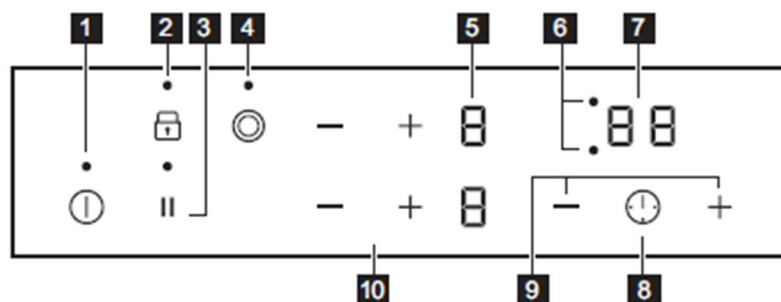
COOKER HOOD

Before cooking, set the ventilation to boost power by pressing the BOOST button on the cooker hood and pull out the hood. After this, the boost is automatically on for 60 minutes. If you want to stop boosting before this, press the BOOST button again, and boosting will end after 10 minutes. Close the cooker hood.

4.1 Cooking surface layout











4.2 Control panel layout



Use the sensor fields to operate the appliance. The displays, indicators and sounds tell which functions operate.


Sensor	Function	Comment
4	⊙	- To activate and deactivate the outer ring.
5	-	Heat setting display To show the heat setting.
6	-	Timer indicators of cooking zones To show for which zone you set the time.
7	-	Timer display To show the time in minutes.
8	⌚	- To select the cooking zone.
9	+/-	- To increase or decrease the time.
10	+/-	- To set a heat setting.

4.3 Heat setting displays





Display	Description
	The cooking zone is deactivated.
 - 	The cooking zone operates.
	Pause operates.
 + digit	There is a malfunction.
	OptiHeat Control (3 step Residual heat indicator): continue cooking / keep warm / residual heat.
	Lock / Child Safety Device operates.
	Automatic Switch Off operates.

DAILY USE



Activating and deactivating

- Touch  for 1 second to activate or deactivate the hob.

The heat setting



- Touch  to increase the heat setting.
- Touch  to decrease the heat setting.
- Touch  and  at the same time to deactivate the cooking zone.


Activating and deactivating the outer rings

You can adjust the surface you cook to the dimension of the cookware. To activate the outer ring, touch . The indicator comes on. To deactivate the outer ring, touch  until the indicator light goes out.

Pause

This function sets all cooking zones that operate to the lowest heat setting. When the function operates, all other symbols on the control panel are locked.




Touch  to activate the function.  comes on. The heat setting is lowered to 1.


To deactivate the function, touch . The previous heat setting comes on.

Child safety device

This function prevents an accidental operation of the hob.

To activate the function:


Activate the hob with . Do not set any heat setting. Touch  for 4 seconds.  comes on.

Deactivate the hob with .


To deactivate the function: Repeat the same steps as when activating the function.

Automatic Switch Off

The function deactivates the hob automatically if:

- All cooking zones are deactivated.
- You do not set the heat setting after you activate the hob.
- You spill something or put something on the control panel for more than 10 seconds (a pan, a cloth, etc.). An acoustic signal sounds and the hob deactivates. Remove the object or clean the control panel.
- You do not deactivate a cooking zone or change the heat setting. After some time  comes on and the hob deactivates.


The relation between the heat setting and the time after which the hob deactivates:

Heat setting	The hob deactivates after
 1 - 2	6 hours
3 - 4	5 hours
5	4 hours
6 - 9	1.5 hour

Examples of cooking applications



The data in the table is for guidance only.

Heat setting	Use to:	Time (min)	Hints
 - 1	Keep cooked food warm.	as necessary	Put a lid on the cookware.
1 - 2	Hollandaise sauce, melt: butter, chocolate, gelatine.	5 - 25	Mix from time to time.
1 - 2	Solidify: fluffy omelettes, baked eggs.	10 - 40	Cook with a lid on.
2 - 3	Simmer rice and milkbased dishes, heat up ready-cooked meals.	25 - 50	Add at least twice as much liquid as rice, mix milk dishes halfway through the procedure.
3 - 4	Steam vegetables, fish, meat.	20 - 45	Add a couple of tablespoons of liquid.
4 - 5	Steam potatoes.	20 - 60	Use max. ¼ l of water for 750 g of potatoes.
4 - 5	Cook larger quantities of food, stews and soups.	60 - 150	Up to 3 l of liquid plus ingredients.
6 - 7	Gentle fry: escalope, veal cordon bleu, cutlets, rissoles, sausages, liver, roux, eggs, pancakes, doughnuts.	as necessary	Turn halfway through.
7 - 8	Heavy fry, hash browns, loin steaks, steaks.	5 - 15	Turn halfway through.
9	Boil water, cook pasta, sear meat (goulash, pot roast), deep-fry chips.		