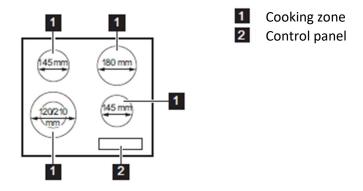
# HOB ELECTROLUX AND COOKER HOOD

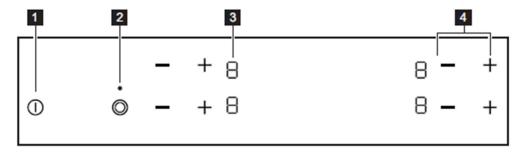
### **COOKER HOOD**

Before cooking, set the ventilation to boost power by pressing the BOOST button on the cooker 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.

# **3.1** Cooking zones



# 3.2 | Control panel layout



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

	Kos- ketus- paini- ke	Toiminto	Kuvaus
1	0	ON / OFF	To activate and deactivate the hob.
2	0	-	Activating and deactivating the outer ring.
3	-	Heat setting display	To show the heat setting.
4	<u>+</u> ,	-	To increase or recrease the heat setting.

# 3.3 Heat setting displays

Näyttö	Kuvaus
0	The cooking zone is deactivated.
The cooking zone operates.	
E + numero	There is a mailfunction.
Н	The cooking zone is still hot (residual heat).
	Child safety device oparates.
-	Automatic Swtich Off operates.

#### **DAILY USE**

#### **Activating and deactivating**

- Touch ① for 1 second to activate or deactivate tho 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 ring

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

# **Child safety device**

This function prevents an accidental operation of the hob.

То	activate	the	function:

Activate the hob with $\odot$ . Do not set any heat setting. Touch – for 4 seconds.	L	comes	on.
Deactivate the hob with $\mathbb{O}$ .			

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 your 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 of 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 hours		

# **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 neces- sary	Put a lid on the cookware.	
1-2	Hollandaise sauce, melt: butter, choco- late, 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 I of water for 750 g of potatoes.	
4-5	Cook larger quantities of food, stews and soups.	60 - 150	Up to 3 I of liquid plus ingredients.	
6-7	Gentle fry: escalope, veal cordon bleu, cutlets, rissoles, sausages, liver, roux, eggs, pancakes, doughnuts.	as neces- sary	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.			