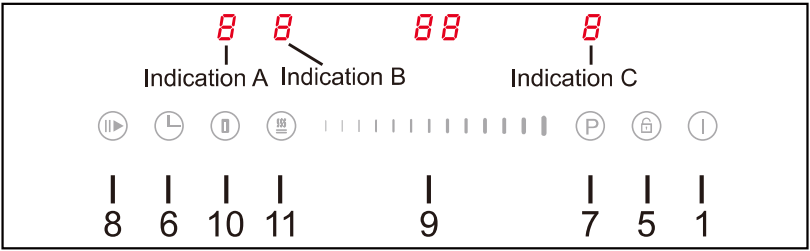
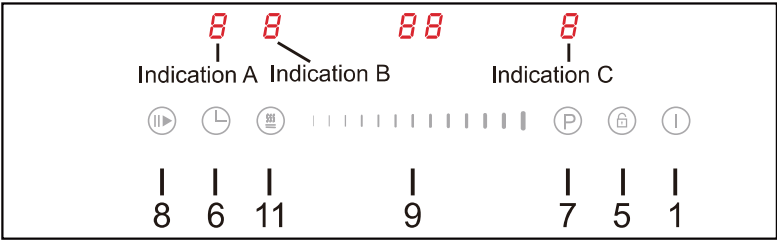


2.2 Control Panel

CCIG3BL723FLEX



CCIG9334
CCIG10033W



Control Panel Keys

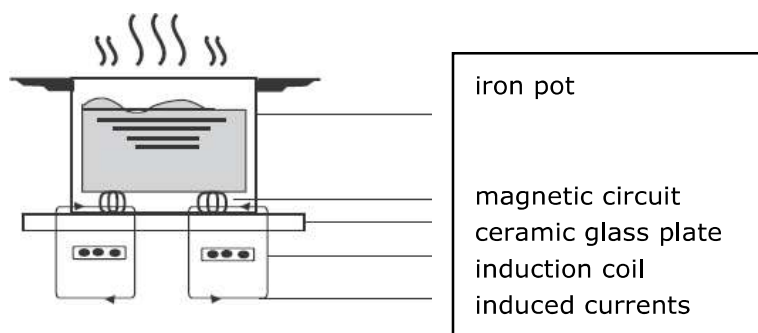
- 1. ON/OFF
- 5. Child lock
- 6. Timer
- 7. Booster
- 8. Pause

- 9. Slider touch control
- 10. Bridge/Flexible zone
- 11. Keep warm

Indicator A: Zone 1 selection key
Indicator B: Zone 2 selection key
Indicator C: Zone 3 selection key

2.3 Working Theory

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.



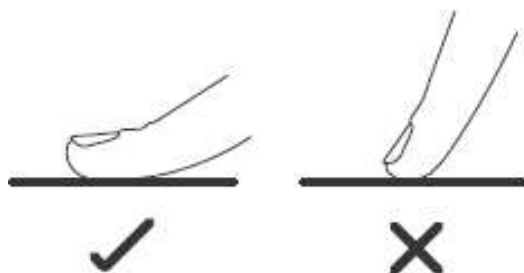
2.4 Before using your new Hob

- Read this guide, taking special note of the 'Safety Warnings' section.
- Remove any protective film that may still be on your hob.

3. Operation of Product

3.1 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.



3.2 Choosing the right Cookware



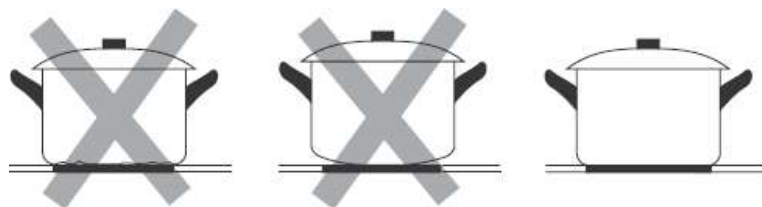
- Only use cookware with a base suitable for induction cooking. Look for the induction symbol on the packaging or on the bottom of the pan.
- You can check whether your cookware is suitable by carrying out a magnet test. Move a magnet towards the base of the pan. If it is attracted, the pan is suitable 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.

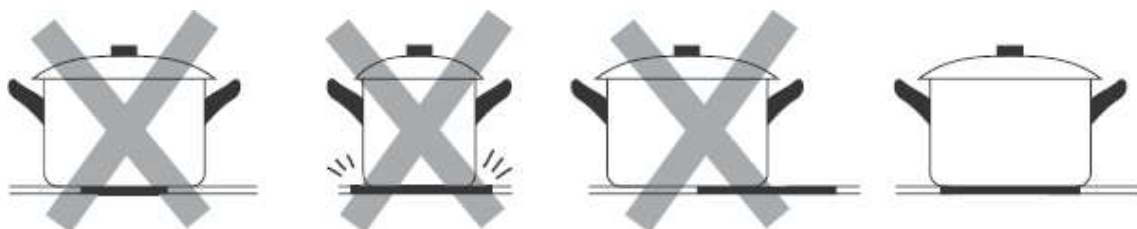
- Cookware made from the following materials is not suitable: pure stainless steel, aluminum or copper without a magnetic base, glass, wood, porcelain, ceramic, and earthenware.

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

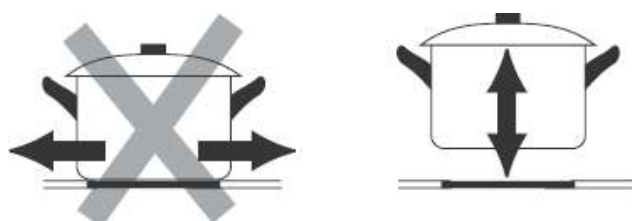




Make sure that the base of your pan is smooth, sits flat against the glass, and is the same size as the cooking zone. Use pans whose diameter is as large as the graphic of the zone selected. Using a pot a slightly wider energy will be used at its maximum efficiency. If you use smaller pot efficiency could be less than expected. Pot less than 140 mm could be undetected by the hob. Always center your pan on the cooking zone.

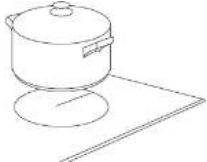


Always lift pans off the hob – do not slide, or they may scratch the glass.



3.3 How to use

3.3.1 Start cooking

Touch the ON/OFF key (1) for one second. After power on, the buzzer beeps once, all displays show as below, indicating that the hob has entered the state of standby mode.	
 Indication A  Indication B  Indication C	
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.	
Touching the Indicator A.B.C to choose the cooking zone, and an indicator you chose will flash.	

Touch the slider to the level you want to set. • If you don't choose a heat setting within 1 minute, the 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.	
---	---

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 2 minutes if no suitable pan is placed on it.

3.3.2 Finish cooking

Touching the IndicatorA.B.C to choose the cooking zone that you wish to switch off.	
Touch the slider to "0". NOTE: make sure the display shows "0".	
Turn the whole cooktop off by touching the ON/OFF 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.	

3.3.3 Using the Boost function

Activate the boost function	
Touching the IndicatorA.B.C to choose the cooking zone that you want	
Select the zone with Boost, then touching the BOOST key (7), the zone indicator shows "P" and the power reach Max.	

Cancel the Boost function	
Select the zone under Booster mode, touching Slider touch (9) to cancel the Boost function, and select the level you want to set.	

- The function can work in any cooking zone.
- The cooking zone returns to its original setting after 5 minutes.
- If the original heat setting equals 0, it will return to 9 after 5 minutes.

3.3.4 Locking the Controls

- 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 and hold the lock key (5) for a while.	The timer indicator will show "Lo"
To unlock the controls	
Touch and hold the lock (5) for 3 seconds.	

 When the hob is in the lock mode, all the controls are disable except the ON/OFF (1), you can always turn the hob off with the ON/OFF (1) control in an emergency, but you shall unlock the hob first in the next operation.

3.3.5 Pause Mode

- You can pause the heating instead of shutting the hob off.
- When entering the Pause mode, all the controls except the ON/OFF control are disabled.

To enter pause mode	
Touch the Pause key (8).	All the indicator will show "11"
To exit pause mode	
Touch the Pause key again.	

 When the hob is in the pause mode, all the controls are disable except the ON/OFF (1), you can always turn the hob off with the ON/OFF (1) in an emergency. The hob will shut down after 10min if you don't exit the pause mode.

3.3.7 Timer control

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 or more cooking zones off after the set time is up. The timer of maximum is 99min.

a) Using the Timer as a Minute Minder

If you are not selecting any cooking zone

Make sure the cooktop is turned on. Note: you can use the minute minder even if you're not selecting any cooking zone.	
Touch timer key (6), the "10" will show in the timer display and the "0" flashes.	
Set the time by sliding on the control (9).	
Touch timer key again, then number to represent tens digit will flash.	
Set the desired dozens of minutes, sliding the control (9) to set time.	
When the time is set, it will begin to count down immediately. The display will show the remaining time. Buzzer will beep for 30 seconds and the timer indicator shows "- -" when the setting time finished.	

b) Setting the timer to turn one or more cooking zones off

Set one zone	
Touching the Indicator A.B.C to choose the cooking zone that you want to set the timer for.	
Touch timer key (6), the "10" will show in the timer display and the "0" flashes.	
Set the time by sliding on the control (9).	
Touch timer key again, then number to represent tens digit will flash. Set the desired dozens of minutes.	
When the time is set, it will begin to count down immediately. The display will show the remaining time. NOTE: The red dot next to power level indicator will illuminate indicating that zone is selected.	

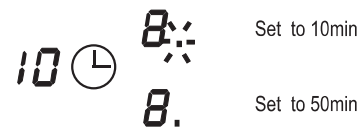
When cooking timer expires, the corresponding cooking zone will be switched off automatically.



Other cooking zone will keep operating if they are turned on previously.

Set more zones:

The steps for setting more zones are similar to the steps of setting one zone;
When you set the time for several cooking zones simultaneously, decimal dots of the relevant cooking zones are on. The minute display shows the min. timer. The dot of the corresponding zone flashes.



Once the countdown timer expires, the corresponding zone will switch off. Then it will show the new min. timer and the dot of corresponding zone will flash.

Touch the heating zone selection control, the corresponding timer will be shown in the timer indicator.

c) Cancel the timer

Touching the Indicator A, B, C to choose the cooking zone that you want to cancel the timer.



Touching the timer control (6), the indicator flash.



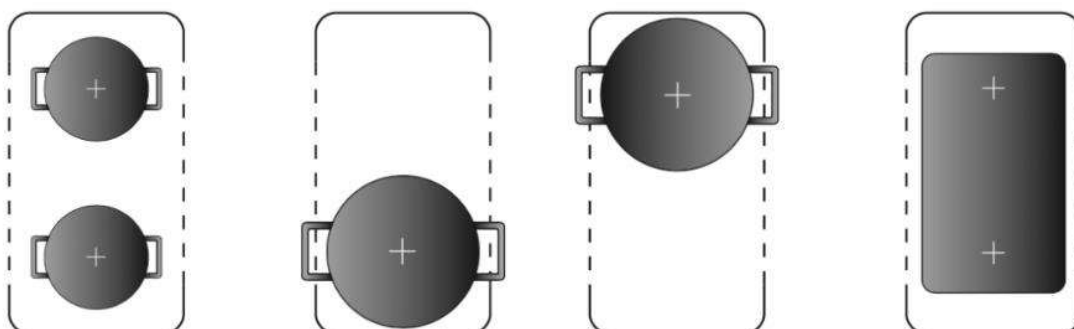
Touch the slider to "00" to cancel timer.

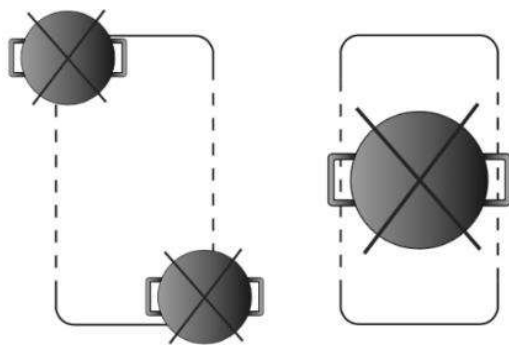
3.3.8 Flexible zone function (for model CCIG3BL723FLEX)

If your induction hob has Flexible zone function, the area can be used as a single bigger zone, to have better cooking experience on some special cookware like griddle etc.

Flexible zone is made of two independent inductors that can be controlled separately. When working as flexible zone, a cookware is moved from one zone to the other within the area keeping the same power level of the zone where the cookware originally placed, and the part that is not covered by cookware is automatically switched off.

IMPORTANT: Make sure to place the cookware centered on the single cooking zone. The ideal recipe is an oval or rectangular saucepan, or a griddle. Below is the reference:





To enter flexible zone mode	
Touch the flexible zone key (10).	The indicator (B) show "  " and indicator (A) show the power level.
Set the power level by sliding the control (9)	
To exit flexible zone mode	
Long press the flexible zone key (10) for 3 seconds, then Flexible zone function is cancelled.	



When the hob is in the flexible zone mode, the boost function is not available.

3.3.9 Keep warm function

The warming function is used to keep cooked food warm. Hence this function can also be used as melting or simmer function.

To enter keep warm mode	
Touching the Indicator A,B,C to choose the cooking zone that you want	
Press the key (11) to start the keep warm function,	
Wait for a while, the indicator show "  ", the zone is working under keep warm mode. All zones can be set with the Keep Warm function at the same time.	
To exit keep warm mode	
Touching the indicator A,B,C to choose the cooking zone that you want to cancel, then press the key (11) to cancel the keep warm function.	

3.3.10 Default working times

Auto shut down is a safety protection function for your hob. It shut down automatically if ever you forget to turn off cooking. The default working times for various power levels are shown in the below table:

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

When the pot is removed, the hob can stop heating immediately and the hob automatically switch off after 2 minutes.



People with a heart pace maker should consult with their doctor before using this unit.

4. Cooking Guidelines



Take care when frying as the oil and fat heat up very quickly, particularly if you're using Booster. At extremely high temperatures oil and fat will ignite spontaneously and this presents a serious fire risk.

4.1 Cooking Tips

- When food comes to the boil, reduce the temperature setting.
- Using a lid will reduce cooking times and save energy by retaining the heat.
- Minimize the amount of liquid or fat to reduce cooking times.
- Start cooking on a high setting and reduce the setting when the food has heated through.

4.2 Detection of Small Articles (for induction hob)

When an unsuitable size or non-magnetic pan (e.g., aluminum), or some other small item (e.g., knife, fork, key) has been left on the hob, the hob automatically goes on to standby in 1 minute. The fan will keep cooling down the induction hob for a further 1 minute.

5. 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 hob to find the settings that best suit you.

Heat setting	Suitability
1 - 2	• delicate warming for small amounts of food • melting chocolate, butter, and foods that burn quickly • gentle simmering • slow warming
3 - 4	• reheating • rapid simmering • cooking rice
5 - 6	• pancakes
7 - 8	• sautéing • cooking pasta
9/P	• stir-frying • searing • bringing soup to the boil • boiling water