

GLASS CERAMIC INDUCTION COOKTOP

USER'S MANUAL

PHILCO



Famous for Quality the World Over

PHD 64F4S

Dear customer,

Thank you for buying a PHILCO brand product. So that your appliance serves you well, please read all the instructions in this user's manual.

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PART 1: IMPORTANT SAFETY INSTRUCTIONS

Recommendation:

Carefully read these instructions before installing and operating this appliance. Write down the serial number found on the rating label of the oven in the space below. It is essential that you store this user's manual in a safe place so that you can use it in the future. If you intend to sell the appliance, give it to another owner, or if you move, always make sure that the user's manual is attached to the appliance, so that the new owner can find out about the operation of the appliance and the relevant warnings.

SERIAL NUMBER:

Basic safety instructions

- Take the appliance out of the packaging. Check that you have removed all advertising and promotional labels before first use.
- After unpacking, check the appliance for damage, also check the power cord for damage, if appropriate. Do not install a damaged appliance or an appliance with a damaged power cord. Contact an authorised service centre.
- We recommend that you keep the packaging materials at least for the warranty period.
- This appliance is designed for household use in the home.
- Only use the appliance for the purpose of heating or cooking food; do not use for other purposes than for which it is designed (e.g. heating a room).
- **The Manufacturer, importer take no responsibility for damages caused by inappropriate, incorrect or negligent use.**
- Do not use the appliance for cutting or chopping food (e.g. bread). The glass surface of the appliance must not be used as a work surface.
- Do not use cookware that could scratch or damage the surface of the appliance.
- Only connect the appliance to a properly grounded circuit that conforms to valid electrical safety codes. If you are not sure whether the used electrical circuit is properly grounded, please contact a qualified electrician.
- Do not subject the power cord to excessive pressure during the installation and placement of the device, or to extreme temperatures.
- Under no circumstances should you replace the power cord yourself. All maintenance must be performed by a qualified electrician with the power cord disconnected.
- Do not use adapters, multi-socket adapters or extension cords.
- Built-in appliances may only be used when installed into a suitable unit that conforms to relevant standards.
- If you hear a cracking sound coming from the appliance, turn it off and disconnect it from the power socket to prevent potential injury by electrical shock.
- We recommend that you install a smoke detector and that you locate fire blankets or fire extinguishers near the appliance.
- The appliance may heat up during operation, prevent small children from coming close to the appliance.
- This appliance must not be used by any persons (including children) with mental disabilities, weak strength or by inexperienced persons, unless they have been properly trained or schooled in the safe use of the product, or unless they are properly supervised by a qualified person who is responsible for their safety.
- Children should always be supervised so as not to play with the appliance.

Safety instructions for use

- Do not place any metal items or flammable materials such as knives, forks, spoons, wiping cloths or pot lids, etc. near the cooking surfaces as they may heat up or catch on fire.
- Do not place empty cookware on cooking surfaces when they are turned on, or use the surfaces without cookware.
- Only use cookware designed for this type of appliance.
- Do not leave the appliance turned on without supervision, especially when cooking with fat or oil. In the event of burns, a sudden ignition could occur.
- Pay increased attention when another turned on appliance (e.g. an iron) is used near the turned on appliance and check that the power cord is not touching or near the cooking surfaces.
- Do not place cookware with a wet base on to hot hotplates. There is a danger of damaging the cookware and the surface treatment of the cooktop.
- If liquid is spilled from the cookware and comes into contact with a hot hotplate, pressurised steam may be created. Risk of skin burns or damage to the cooktop. Carefully wipe the liquid off the cooktop using a dry wiping cloth.
- Check that the appliance is properly turned off if you will not be using it.
- Only use cookware that is suitable and designed for this type of appliance. Such cookware for induction appliances should be clearly marked by the manufacturer.
- Do not use flammable substances (alcohol, petrol) near the appliance when using it.
- You may hear a quiet sound when the appliance is turned on. This is a normal event.
- If the appliance is not used according to the here provided instructions, there is a risk of skin burns.

IMPORTANT

Leave a ventilation opening of at least 5 mm between the workbench and the front part of the component located underneath it.

Cleaning and repairs

- Ensure that the appliance is turned off and that it has cooled down completely before cleaning it.
- Do not use steam cleaners for cleaning.
- Do not use coarse or aggressive cleaning agents as they could damage the surface of the appliance.
- For cleaning use only special agents designed for glass ceramic cooktops.
- Keep the appliance clean to extend its lifetime.
- If the appliance needs servicing or repairs that requires the removal of the cover, please contact an authorised service centre or another qualified person.
- Under no circumstances should you attempt to repair the appliance yourself.
- Neither the manufacturer, importer nor the distributor take any responsibility for damage resulting from incorrect installation or connection.

Avoid the following

The base of the used cookware

A course base can scratch the cooktop. Do not turn on the cooktop with empty cookware. This could cause damage.

Hot cookware

Never move hot pots or pans on to the control panel or the frame of the cooktop.

Salt, sugar and sand

Salt, sugar and sand can scratch the cooktop. Do not use the cooktop as a workbench or as storage space.

Hard and pointed items

Hard or pointed items can damage the cooktop.

Boiled over food

Sugar and similar foods may damage the cooktop.

Plastic and foils

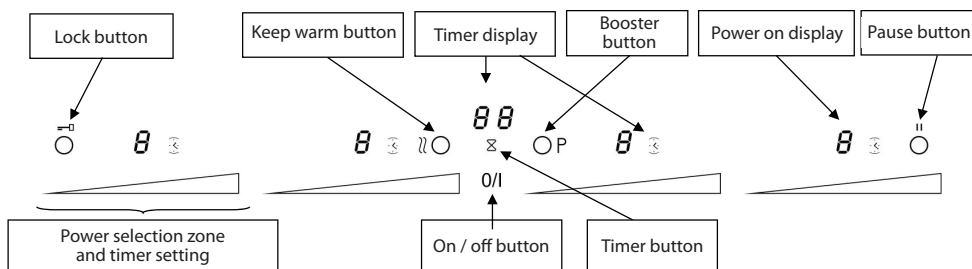
Aluminium foils and plastic containers will melt on hot hotplates.

Cleaning agents

Cleaning agents that are not designed for glass ceramic cooktops may leave irremovable stains on the surface of the cooktop

PART 2: DESCRIPTION OF THE CONTROL PANEL

Description of the control panel



NOTE:

Due to continuous development the presented picture may differ from the actual model.

Shown on the display

Display	Meaning	Function
0	Zero	Hotplate is activated.
1...9	Power level	Selecting a power level
<u> </u>	Pan detection	No pan or inadequate pan.
A	Thermal accelerator	Automatic cooking
E	Error message	Electronic error
H	Residual heat	The hotplate is still hot even after it is turned off.
P	Booster function	The Booster function is activated.
	Double Booster	The Double Booster is activated.
B	Keep warm function	Automatically maintain temperature at 42 °C
B	Keep warm function	Automatically maintain temperature at 70 °C
B	Keep warm function	Automatically maintain temperature at 94 °C
	Stop & Go function	The operation of the cooktop is paused.

PART 3: OPERATING THE APPLIANCE

Before first use

Before first use, wipe the cooktop with a clean wiping cloth and wipe dry using a dry wiping cloth. Do not use any cleaning agents, there is a risk of a fine blueish coat forming on the cooktop, which is very difficult to remove.

Touch controls

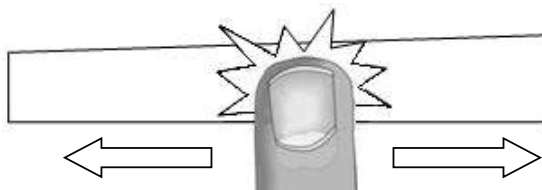
The hotplate is equipped with electronic controls with touch buttons. The respective function is activated when a button is touched. This is accompanied by an indicator light, a letter or number on the display and a sound is made.

Turning the appliance on and off

To turn on the appliance, press the button 0/I once. "0" will appear on the display.
To turn off the appliance, press the button 0/I once. The display will turn off and "H" will appear.

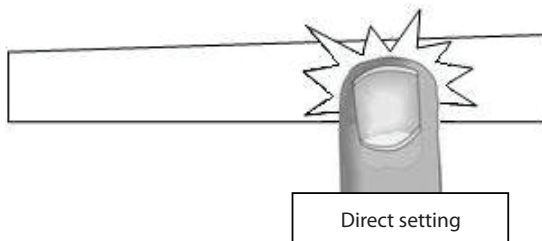
Turning a hotplate on and off

To set the power level using your fingers, slide across the power selection zone to the right to increase power or to the left to decrease power.



To turn off the hotplate, slide your finger along the power selection zone until 0 or H appears on the display.

Likewise, you can set the power level of the hotplate by directly marking the location on the power selection zone.



NOTE:

You can set the timers in the same way as the hotplate power level settings.

If you do not press any button for 20 seconds, the hotplates will return to the stand-by mode.

Detection of cookware

The detection of cookware function ensures the safe operation of the cooktop. The induction cooktop will not function if:

- there is no cookware on the hotplate or if the cookware is not suitable for use on an induction cooktop. In such a case, it will not be possible to set a power level and the display will show "U". The symbol will disappear when you place the correct type of cookware on the hotplate.
- Remove the cookware from the hotplate, operation will be ended. The display will show "U". This symbol will disappear when you place the cookware back on to the hotplate. The cooking process will continue at the set power level.

After finishing cooking, turn off the hotplate. Do not allow the detection of cookware function to be activated unnecessarily.

Residual heat indicator

The appliance is equipped with a residual heat function. If the temperature of the hotplate is higher than 50 °C after it is turned off, the letter "H" will appear on the display, indicating the danger of a hot hotplate. Wait until the indicator (letter H) turns off. **Otherwise there exists a risk of burns or a fire.**

Booster function

The appliance is equipped with a Booster function [P] and a double Booster function, **||**. This function shortens the cooking time by setting the maximum power level for 10 minutes. This function is suitable for speeding up the heating of large amounts of liquids or sauces.

To set the Booster function, press the Booster button, the P symbol will start flashing on the display, then slide your finger along the power selection zone until the P symbol stops flashing.

To turn off the Booster function, slide your finger along the power selection zone until 0 appears on the display.

To set the double Booster function, press the Booster button twice, the P symbol will start flashing on the display, then slide your finger along the power selection zone until the symbol **||** and P appear on the display.

To turn off the double Booster function, slide your finger along the power selection zone until 0 appears on the display.


NOTE:

The cooktop is equipped with the maximum power output. If the booster function is activated and does not surpass the maximum power level, the electronic system will automatically set the power of another hotplate to a lower level. "9" will start flashing on the display within a few seconds and then the maximum permitted power level from "6" to "8" will appear.


Timer functions

The timer makes it possible to set the time after which the hotplate will automatically turn off in the range from 1 to 99 minutes.

Setting and adjusting the cooking time


Set the power level of the cooktop between 1 – 9. To set the timer, press the  button. "00" will start flashing on the timer display. Slide your finger along the power selection zone and set the timer duration. The timer duration is confirmed and the countdown is started and the hotplate heats for the set time until "00" appears on the display.

Stopping the cooking time


Press the  button. "00" will start flashing on the timer display. Slide your finger along the power selection zone and shorten the timer until "00" appears on the display. If several timers are activated, repeat the above described process for each of the timers.

Minute timer

The minute timer is an independent function. It stops as soon as the hotplate starts. If the minute timer is turned on, the cooktop is turned off. The minute timer will run until the time elapses.

Turn on the cooktop using button 0/I. "0" will appear on the display. To set the timer, press the  button. "00" will start flashing on the timer display. Slide your finger along the power selection zone and set the timer duration. The timer duration is confirmed and the countdown is started and the hotplate heats for the set time until "00" appears on the display.

Automatic shut off after the cooking time has elapsed

"00" will start flashing on the display and a sound will be made as soon as the timer duration is complete. To cancel the sound signal, press the  button.

Automatic cooking

All hotplates are equipped with the automatic cooking function. The selected hotplate will start cooking at full power for a certain time and then automatically reduce the power to a preset power level.

To activate the function, slide your finger along the power selection zone. For example, if you wish to set 7, slide your finger until "7" appears on the display and hold your finger here for approximately 3 seconds. "7" and "A" will start flashing on the display.

To turn off the automatic cooking function, slide your finger along the power selection zone until 0 appears on the display.

Stop & Go function

This function makes it possible to temporarily turn off a hotplate and to turn it on again to the initial setting.

To turn on the function, press the II button for approximately 2 seconds. The display will show II. To turn off the function, press the II button for approximately 2 seconds and use the power selection zone. The previous setting will appear.

Memory

After turning off the cooktop using the 0/I button, it is possible to renew the last setting, i.e.:


- settings of all hotplates (Booster);
- minutes and seconds of timers on selected hotplates;
- automatic cooking;
- keep warm function;


To renew the last settings, turn on the cooktop using the 0/I button and then press the STOP button before the indicator light stops flashing. The last settings will be renewed.


Keep warm function

This function enables the cooktop to reach and automatically maintain a temperature of approximately 42 °C, 70 °C or 94 °C.

In this way it prevents pots from boiling over as well as the burning of food.

To activate the function of maintaining a temperature of 42 °C, slide your finger along the temperature selection zone between 0 and 1, until the  symbol appears on the display.

To activate the function of maintaining a temperature of 70 °C, press the keep warm button once and then slide your finger along the temperature selection zone until the  symbol appears on the display.

To activate the function of maintaining a temperature of 94 °C, press the keep warm button twice and then slide your finger along the temperature selection zone until the  symbol appears on the display.


To cancel the function, slide your finger along the temperature selection zone until 9 appears on the display.

The maximum time that can be set for the keep warm function is 2 hours.

Bridge function


This function makes it possible to use two hotplates on the left at the same time like a single hotplate.

2 hotplates

Turn on the cooktop using button 0/I. "0" will appear on the display. To activate the bridge, simultaneous press the power selection zones of two hotplates.  will appear on the display. To set the power level, slide your finger along the power selection zone, which indicates the power level, and the set power level will appear on the display.

To cancel the function, simultaneous press the power selection zones of the two selected hotplates. "0" will appear on the display.

4 hotplates

Turn on the cooktop using button 0/I. "0" will appear on the display. To activate the bridge, simultaneous press the power selection zones of the two rear hotplates.  will appear 3x on the display. To set the power level, slide your finger along the power selection zone, which indicates the power level, and the set power level will appear on the display.

To cancel the function, simultaneous press the power selection zones of the two selected hotplates. "0" will appear on the display.

Control panel lock

The appliance is equipped with a control panel lock function, which prevents accidental or undesirable changes from being made on the hotplate control panel or the timer.

To activate the lock, turn on the appliance using the 0/I button. Press the lock button for approximately 6 seconds. The indicator light will start flashing.

To deactivate the lock, press the lock button for approximately 6 seconds. The indicator light will turn on.

Principle of induction

An induction coil is located under each hotplate. When it is turned on, it creates a variable electromagnetic field, which produces induction current in the ferromagnetic bottom part of the pot. The result is that the bottom of the pot located on the hotplate is heated. For proper operation, it is necessary that the cookware is ferromagnetic (you can verify this using a small magnet), ideally cast iron, steel, enamelled, stainless steel with a ferromagnetic base.

Conversely, unsuitable cookware materials are copper, pure stainless steel, aluminium, glass, wood, ceramics, stone, etc.

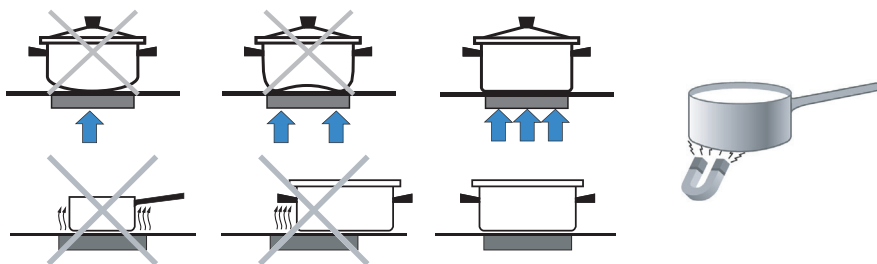
The hotplate on the induction cooktop automatically adjusts to the size of the cookware. However, this will not work for cookware with a diameter that is too small. The diameter of the cookware depends on the diameter of the hotplate. If the cookware is not detected by the hotplate, U will appear on the display.

Suitable cookware

Do not use cookware that has a coarse base because this base could scratch the glass ceramic surface. Suitable cookware should have a thick flat base. Before using and placing the cookware on the cooktop, check that the base is clean and dry.

Place the cookware on the hotplate before turning it on.

Always use a lid on the cookware. The cookware base should not be smaller or larger than the diameter of the hotplate. To prevent wasting energy, the cookware should be at least as large as the hotplate - see picture below.



Energy savings

- Place the cookware on the hotplate before turning it on. If you turn on the hotplate before placing the cookware on it, the hotplate will not turn on and the display will be shown.
- Use a lid to reduce the cooking time.
- As soon as the liquid starts to boil, lower the temperature.
- To shorten the cooking time, reduce the amount of water and fat to a minimum.
- Select the respective temperature for the given type of food.

NOTE:

Quality metal cookware is suitable for induction cooktops. Use a magnet to check whether the cookware is suitable for induction cooking. If the magnet is attracted, the cookware is suitable for induction cooking. If the magnet is repulsed then do not use such cookware.

Examples of power settings

(only a recommendation)

1 - 2	Melting Heating	Sauces, butter, chocolate, gelatine
2 - 3	Mild heating Defrosting	Rice, pudding, sugar syrup, dried vegetables, fish, frozen products
3 - 4	Steam cooking	Vegetables, fish, meat
4 - 5	Water	For potatoes, soups, pasta, fresh vegetables
6 - 7	Medium heat	Meat, eggs, smoked goods, goulash, roulades, offal
7 - 8	Cooking	Potatoes, frying
9	Frying, grilling, boiling water	Steaks, omelettes, fried meals, water
Booster	Frying, grilling, boiling water	Steaks, omelettes, fried meals, water

PART 4: CLEANING AND MAINTENANCE

Before cleaning, check that the appliance is turned off, the power cord is disconnected from the power socket, or if appropriate the circuit breaker to which the appliance is connected is disengaged.

Clean the cooktop before every use. This will prevent food remains from baking on.

For cleaning use special cleaning agents for glass ceramic cooktops, which can be used even if the cooktop is still warm. Rinse and wipe dry using a clean wiping cloth or paper towel.

You can use a special scraper for the removal of baked on food. Sticky food (e.g. sugar) must be removed immediately after being spilled, before the surface cools down.

The scraper is equipped with a razor blade that is very sharp. Be careful when using the scraper. Keep out of the reach of children.

To remove baked on food, moisten a soft sponge and remove the baked on food using the moistened soft sponge.

Do not use abrasive sponges, steel wool, caustic cleaning agents, cleaning agents in sprays or any sharp items to clean the surface of the cooktop.

Do not use a steam cleaner to clean away food.

Regular maintenance will extend the lifetime of your cooktop.

PART 5: INSTALLING THE APPLIANCE

Safety precautions

- The appliance **MUST** be installed in the correct manner from the technical point of view and in accordance with this installation manual and according to valid local legal codes. The person performing the installation is responsible for any damages caused by an inadequate installation.
- The appliance must only be connected by an authorised technician, who must follow the provisions of the power company in the installation location.
- With respect to protection, the appliance is a type I and may only be put into operation if the connection is properly grounded.
- Serious injuries may result if this appliance is not correctly connected to a grounding clamp or is put into operation without professional installation. The manufacturer is not responsible for incorrect use and possible damages caused by an incorrect electrical installation.
- With respect to electrical protection, it is necessary to install type B or C fuses.
- If the appliance is not equipped with a plug, then it is necessary to install suitable means for disconnecting it from the electricity grid in accordance with valid local installation codes.
- The power cord must be guided in such a way that it does not touch the hot parts of the cooktop or a stove.
- Induction cooktops can only be installed above ovens with ventilation from the same manufacturer.
- **There must be no refrigerator, dishwasher, stove without ventilation or washing machine located under the cooktop.**
- If the cooktop is installed above a drawer, metal items located inside the drawer space could become heated to a high temperature by the air circulation coming from the cooktop ventilation, so for this reason we recommend the use of a partition panel.
- For a suitable partition panel you can use a wooden board or purchase adequate accessories.
- Any tampering with the appliance, including the replacement of the power cord may only be performed by an authorised service centre.

ATTENTION:

Neither the manufacturer, importer nor the distributor take any responsibility for damage resulting from incorrect installation or connection.

Selecting the installation location

- Do not place any other appliance in the area up to 65 cm above the appliance.
- A range hood must be installed according to the range hood manufacturer's instructions.
- The wall in the rear part of the installed cooktop must be made from an inflammable material.
- The length of the power cord must not exceed 2 metres.

Requirements for the workbench

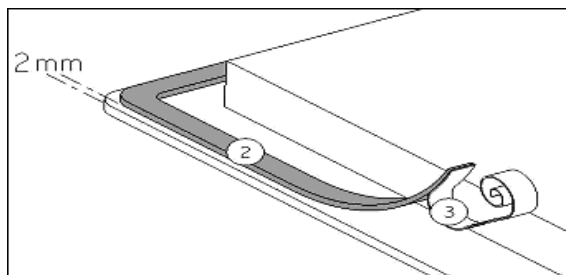
- **The workbench must be straight and located horizontally. Perform the cut-outs into the built-in furniture prior to installing the appliance. Remove all splinters and wood shavings otherwise a malfunction of the electrical components could occur. At the same time ensure that after performing the cut-out works, the stability of the furniture is not compromised.**
- The surfaces of the cuts need to be treated so that they are resistant against temperature and moisture (they could start swelling).
- Furniture intended for built-in appliances must be resistant to temperatures of up to 100°C.
- The minimum distance from the cut-out to the side wall must be: 40 mm. Do not locate the cooktop between two side walls. If it is located in such a way, it is necessary to maintain a minimum distance of 200 mm from one of the side walls.
- The minimum thickness of the workbench into which the installation is made is:
 - 30 mm if the installation is above an oven;
 - 20 mm if the installation is without an oven or above a drawer.
- For the ventilation of the cooktop, provide an opening in the top part of the rear wall of the furniture with a width of 45 mm and a 20mm gap between the rear wall of the furniture and the kitchen wall. If you will be installing the cooktop above a drawer, it is necessary to maintain a minimum distance of 65 mm between the drawer and the top part of the workbench.

Positioning the cooktop in the workbench

Take the appliance out of the packaging and remove all advertising and promotional materials to check that the appliance is not damaged. If the appliance is damaged or the power cord is damaged, do not use the appliance and contact an authorised service centre.

Cut-out dimensions: 560 x 490 mm. Cut out an opening with the corresponding dimensions.

Apply single sided tape around the bottom edge of the cooktop - see picture below. Do not stretch too much.



Insert the cooktop into the cut-out hole in the workbench.

To ensure cooling, before inserting the oven, it is necessary to remove the rear kitchen panel in the location where the oven is opened. The front part of the kitchen part must have a hole no smaller than 5 mm.

ATTENTION:

Under no condition should you glue this glass ceramic cooktop!

Electrical connection

Before connecting the electrical wiring check that:

- The voltage indicated on the rating label of the appliance (in the rear part) is the same as the voltage in your power socket.
- The circuit into which the appliance will be connected must cover the load of the given appliance (see rating label).
- The power supply must be grounded in accordance with stipulated valid codes and must be in good condition.
- The circuit breaker to which the appliance is connected must remain easily accessible.
- If neither the respective electrical circuit or circuit breaker are available, it is necessary to have one installed by a qualified electrician before installing and connecting the appliance.

The electrical wiring connection may only be performed by an authorised service centre or by an electrical technician registered for this purpose!

An incorrect connection will lead to irreparable damage of the device, which may subsequently not be acknowledged in a warranty claim.

Before connecting, have the voltage in your grid checked to ensure that it conforms to the voltage on the rating label.

The consumer's connecting voltage (230 V against N) must be verified by a technician using a measuring device. The length of the power cord must be 1.5 m so that you can connect the device prior to moving it towards the wall. Protective electrical lines must be performed according valid codes and norms.

The appliance may only be connected to a 230 V ~ 50/60 Hz power grid.

Only connect the appliance to a grounded power socket. Follow the electrical wiring instructions.

The terminal box is located under the rear part of the appliance. Use a screwdriver to open it up.

Power socket	Connections	Power cord diameter	Power cord	Protection fuse
230 V ~ 50/60 Hz	1 phase + N	3x 2.5 mm ²	H05 VV-F H05 RR-F	25 A*
400 V ~ 50/60 Hz	2 phases + N	4x 1.5 mm ²	H05 VV-F H05 RR-F	16 A*

* calculated concurrently with the factor according to the norm EN 60 335-2-6/1990

Connecting the cooktop

Setting the configuration:

For various types of connections, use brass jumpers located in the cabinet next to the terminals.

Monophase 230V~1P+N

Put the 1st bridge between terminal 1 and 2, the 2nd between 4 and 5. Attach the earth to the terminate "earth", the neutral N to terminal 4 or 5, the Phase L to one of the terminals 1 or 2.

Biphase 400V~2P+N

Put a bridge between terminal 4 and 5. Attach the earth to the terminate "earth", the neutral N to terminal 4 or 5, the Phase L1 to the terminals 1 and the Phase L2 to the terminal 2.

WARNING:

Frequent tightening and releasing of screws may damage the effectiveness of the tightening of once tightened screws. We recommend that you handle the screws as little as possible to prevent damaging their threads. Check that the screws are correctly inserted and tightened.

PART 6: TROUBLESHOOTING

The cooktop or a hotplate did not turn on.

- The cooktop is incorrectly connected to the power grid.
- The protective fuse is disengaged.
- The lock function is activated.
- The touch buttons are coated with a layer of grease or water.
- There is a foreign object on the buttons.

The symbol U is shown on the control panel display.

- There is no cookware located on the hotplate.
- The cookware on the hotplate is not suitable for induction cooktops.
- The size of the base is too small.

The symbol E is shown on the control panel display.

- Disconnect and reconnect the appliance.
- Contact an after-sales service centre.

One or all the hotplates are not working.

- The safety system was activated.
- You forgot to turn off the hotplates for a long time.
- One or more touch buttons are covered.
- The cookware is empty and its base is overheated.
- The cooktop is also equipped with an automatic power level reduction function and an overheating protection fuse.

Continuous ventilation after the cooktop is turned off.

- This is not a fault, the fan protects the electrical components from overheating.
- The fan will stop automatically.

Automatic cooking did not start.

- The hotplate is too hot (H symbol).
- It is set to the highest cooking temperature (9).

The symbol II is shown on the display.

- See subchapter: Stop & Go function.

The symbol or Er03 is shown on the control panel display.

- An item or liquid is covering the control buttons. The symbol will disappear as soon as the buttons are cleared or cleaned.

The symbol E2 is shown on the control panel display.

- The cooktop is overheated, allow it to cool down and then turn it on again.

The symbol E8 is shown on the control panel display.

- The air inlets are blocked, unblock them.

The symbol E400 is shown on the display.

- The appliance is not connected to the electrical power grid. Check the connection, or disconnect and reconnect to the mains if necessary.

The symbol Er47 is shown on the display.

- The appliance is not connected to the electrical power grid. Check the connection, or disconnect and reconnect to the mains if necessary.

If any of the symbols persist, please contact an authorised service centre.

PART 7: TECHNICAL SPECIFICATIONS

MODEL	PHD 64F4S
All hotplates	4 hotplates 220 x 180 mm Nominal power output 2,100 W Booster 2,600 / 3,700 W
Timer	Yes
Pot detection	Yes
Booster	Yes
Total power input	7,400 W
Residual heat indicator	Yes
Child Safety Lock	Yes
Automatic shut off	Yes
Shut off after overflow	Yes
Stop & Go function	Yes
Voltage	220/240 V ~ 50/60 Hz

NOTE:

All the here mentioned data is subject to change.

INSTRUCTIONS AND INFORMATION REGARDING THE DISPOSAL OF USED PACKAGING MATERIALS

Dispose of packaging material at a public waste disposal site.

DISPOSAL OF USED ELECTRICAL AND ELECTRONIC APPLIANCES



The meaning of the symbol on the product, its accessory or packaging indicates that this product shall not be treated as household waste. Please, dispose of this product at your applicable collection point for the recycling of electrical & electronic equipment waste. Alternatively in some states of the European Union or other European states you may return your products to your local retailer when buying an equivalent new product. The correct disposal of this product will help save valuable natural resources and help in preventing the potential negative impact on the environment and human health, which could be caused as a result of improper liquidation of waste. Please ask your local authorities or the nearest waste collection centre for further details. The improper disposal of this type of waste may fall subject to national regulations for fines.

For business entities in the European Union

If you wish to dispose of an electrical or electronic device, request the necessary information from your seller or supplier.

Disposal in other countries outside the European Union

If you wish to dispose of this product, request the necessary information about the correct disposal method from local government departments or from your seller.



This product meets all the basic EU regulation requirements that relate to it.

Changes to the text, design and technical specifications may occur without prior notice and we reserve the right to make these changes.