

HOW TO USE THE STOVE



HSE3CFR200



- ① Control knobs
- ⊙ Hot plates
- Hot surface warning light
- Control indicator light

When you begin cooking, we recommend turning the control up to the maximum setting and then, depending on the quantity and quality of the foods being cooked, turn down the heat to the medium setting.

- As the hotplate takes a while to cool down, you can turn it off a little before the food is cooked, so as to save energy, and carry on cooking using the residual heat from the hot plate.
- Always use receptacles which have perfectly flat, thick bottoms, and which have a diameter similar to that of the heating element - and never use receptacles smaller than the element.

Try not to spill liquids on the hotplate surface, or to place wet receptacles on top of it.

Electrical hot plates with heating element and 10-settings

1. These hot plates are controlled by an energy control knob you use to choose the heat that is suitable for the food you're cooking.
2. Turn the control knob to the correct setting for the dish you want to cook. Once you turn the knob, the "on" control indicator light will come on.
3. To switch off the hotplate, turn the control knob to the setting 0. The control light will now go off.
4. The hot surface warning light will come on, warning that the cooking area is still hot. The hot surface warning light will stay on as long as the cooking area (which has been switched off) is still hot, and can be used to save energy.
5. When the cooking area has cooled down, the Control knobs "hot surface" warning light will go off.

