


# SAFEGUARDING THE ENVIRONMENT


## Disposal of packing

The packing material is 100% recyclable and marked with the recycling symbol (). The various parts of the packing must not be dispersed in the environment, but disposed of in compliance with local regulations.

## Disposal

This appliance is marked in conformity with European Directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE).

By ensuring that this appliance is correctly disposed of, the user can help prevent potentially negative consequences for the environment and health.

The symbol  on the appliance or the accompanying documentation indicates that this product should not be treated as domestic waste but must be taken to an appropriate collection point for recycling WEEE.

## Energy saving

For optimum results, it is advisable to:

- Use pots and pans with bottom width equal to that of the cooking zone.
- Only use flat-bottomed pots and pans.
- If possible, keep pot lids on when cooking (except for use in "SIXTH SENSE" mode).
- Cook vegetables, potatoes, et. with little water in order to cut down cooking time.
- Use a pressure cooker to save even more energy and time (do not use pressure cookers with the "SIXTH SENSE" function).
- Place the pot in the middle of the cooking zone marked on the hob.

# DECLARATION OF CONFORMITY

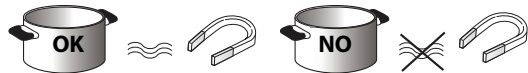
- This appliance, intended to come into contact with food products, complies with Regulation (CE) no. 1935/2004, and has been designed, manufactured and marketed in conformity with the safety requirements of "Low Voltage" Directive 2006/95/EC (replacing 73/23/EEC as amended) and protection requirements of "EMC" Directive 2004/108/EC.

## BEFORE USE



**IMPORTANT:** The cooking zones will not switch on if pots are not the right size. Only use pots bearing the symbol "INDUCTION SYSTEM" (Figure opposite). Place the pot on the required cooking zone before switching the hob on.

## EXISTING POTS AND PANS



Use a magnet to check if the pot is suitable for the induction hob: pots and pans are unsuitable if not magnetically detectable.

- Make sure pots have a smooth bottom, otherwise they could scratch the hob. Check dishes.
- Never place hot pots or pans on the surface of the hob's control panel. This could result in damage.

## RECOMMENDED POT BOTTOM WIDTHS



**IMPORTANT:** refer to the "SIXTH SENSE Function" section for correct pan base diameters for cooking zones with the SIXTH SENSE function.

