

# 3AB9FF010, CA055300, HEZ9FF010, HZ9FF010, Z9401FF0, 3AB9FF030, HEZ9FF030, HZ9FF030, Z9403FF0, CA050300, HEZ9FF040, HZ9FF040, Z9404FF0

## Pro Induction Flex Pans

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## 1 Safety

Follow these safety instructions when using the accessory.  
This product complies with the regulations for products that come into contact with food.

- The cookware is not suitable for use in the microwave.
- The cookware was developed for domestic use only.
- The cookware is intended for cooking.
- Do not store food in the cookware for an extended period of time.
- Do not change the cookware in any way.
- Never leave the cookware unattended when cooking.
- Never leave children unattended near hot cookware.

### **WARNING – Risk of fire!**

Hot oil or grease ignites very quickly.

- ▶ Never leave hot fat or oil unattended.
- ▶ Do not use any native oils with a low smoke point for frying or deep-frying.
- ▶ Never extinguish burning oil or fat with water.
- ▶ Suffocate the flame with a lid or fire blanket.

### **WARNING – Risk of burns!**

The handles and lid may become very hot.

- ▶ Always use oven gloves.
- ▶ Leave the cookware and the glass lid to cool down before cleaning them.

### **WARNING – Risk of scalding!**

Hot liquid, splashes and steam may cause scalding.

- ▶ Handle hot liquids carefully.

### **WARNING – Risk of injury!**

If the cookware falls, it may cause injuries.

- ▶ Turn the panhandles so that they do not protrude over the work surface.

**⚠ WARNING – Risk of harm to health!**

Excessive temperatures may damage the coating of the cookware. Harmful gases may escape.

- ▶ Never use the cookware in the oven with the grill function.
- ▶ Never use the cookware in the oven with the self-cleaning function.

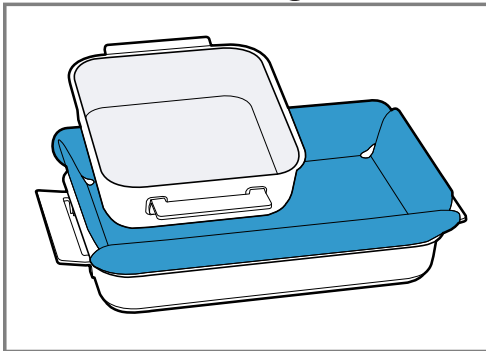
**ATTENTION!**

Improper use may damage the cookware or the hob.

- ▶ Never heat cookware when it is empty.
- ▶ Never leave empty cookware on the heat.

Stacking the cookware may scratch the coating.

- ▶ If you want to stack the flex pans inside each other, place the enclosed felt guard between the flex pans.



## 2 General guidelines and precautions for glass lid

Follow these safety instructions when using a glass lid.

### **WARNING**

#### **Risk of injury!**

Broken glass lids may cause injuries.

- ▶ Be careful with broken glass, as the pieces can be extremely sharp and difficult to find.

### **ATTENTION!**

Improper use may damage the glass lid.

- ▶ Always place the hot glass lid on a dry cloth, oven gloves or towel.
- ▶ Never place the hot glass lid on a cooker, a metal mat, directly on a worktop, on another cold or wet surface, or in a sink.
- ▶ Never place the glass lid directly onto a heat source, e.g. on a burner or grill, under a roasting shelf or in a toaster oven.
- ▶ Never use the glass lid on or below a flame.
- ▶ Do not pour any liquid onto or into the hot glass lid.
- ▶ Never touch the hot glass lid with a damp cloth. Leave the hot glass lid to cool down on a cooling rack, oven cloth or dry cloth.
- ▶ Do not use the glass lid in the oven.
- ▶ Never immerse the hot glass lid in cold water or cool it down under cold running mains water.
- ▶ Do not let the glass lid fall, bang against a hard object or strike it with utensils.
- ▶ Regularly check the glass lid for chips and cracks. If such damage occurs, dispose of the glass lid.

## 3 Cleaning the cookware before using it for the first time

1. Remove the packaging materials and all labels.
2. Carefully check the base for scratches, dents or other damage caused by handling, transportation or sale.
3. Clean the cookware with warm soapy water and a soft sponge.
4. Dry the cookware with a cloth.
5. Heat the empty cookware on a low setting.
6. Carefully rub the non-stick coating with vegetable oil while the cookware is warm.
7. Leave the cookware to cool down.
8. Wipe off as much oil as possible with a paper towel.

**Tip:** Oil the cookware as described at regular intervals and every time before you put it away for an extended period of time. This improves the properties of the coating.

## 4 Positioning the cookware

The flexible cooking zone can be configured in two ways, depending on which cookware is used. In order to guarantee good thermal detection

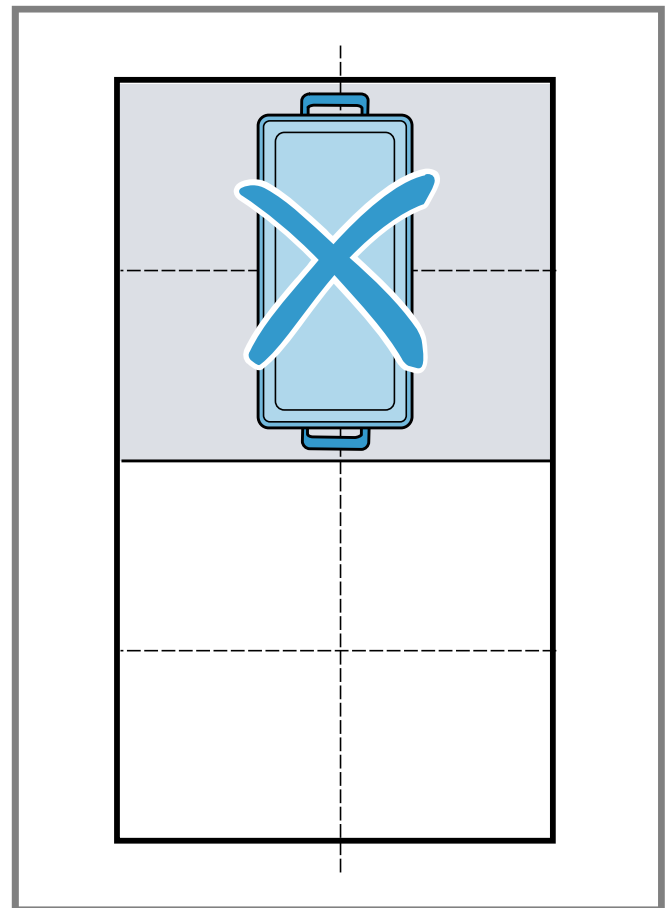
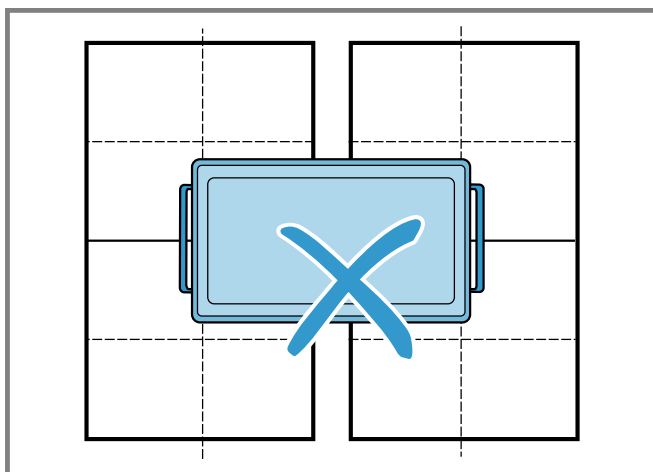
## en Positioning the cookware

and heat distribution, we recommend positioning the cookware in the centre, as shown in the figures.

### Note

If cookware is positioned incorrectly, the cooking zones are not activated correctly and do not achieve a good cooking result.

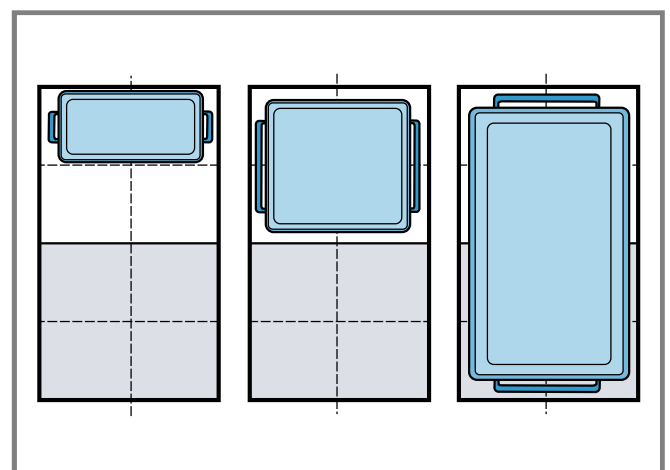
- Do not place cookware in the middle between the right and left cooking zones.
- Do not place the small flexible pan vertically on the cooking zone.



## 4.1 As a connected cooking zone

Recommended for cooking with just one item of cookware.

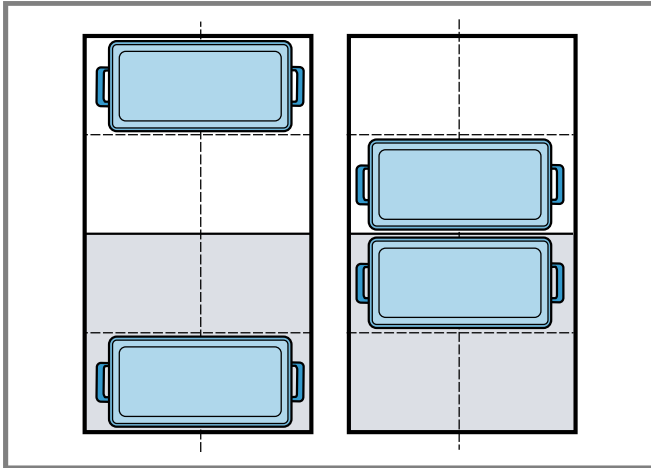
Position the cookware based on its size:



## 4.2 As two separate cooking zones

Recommended for cooking with two items of cookware.

You can use the front and rear zone independently of one another, and set a separate power level for each zone.



## 5 Using cookware

### ATTENTION!

Improper use may cause damage and is not covered by the manufacturer's warranty.

- ▶ To prevent scratches on the hob, lift the cookware when you move it on the glass ceramic.
- ▶ To prevent scratches on the coated surfaces, only use wooden or plastic utensils that have no sharp edges.
- ▶ Do not stack cookware without a protective layer in between.
- ▶ To ensure good stability of the cookware, never overheat the pan.
- ▶ To avoid impairing the non-stick properties, protect the pan from dents and the coated surface from scratches.
- ▶ To avoid scratching the surface, never cut food in the pan. Do not use a blender or whisk in the pan.

- ▶ Always use protective material when placing hot cookware on a table or worktop.

**Requirement:** Use a clean pan.

1. In order to achieve the best cooking results, place the cookware on a cooking surface that is an appropriate size.

2. Heat up at level 8 to 8 •.

The cookware heats up very quickly. Do not use the boost function.

### Notes

- To prevent the lid from becoming deformed, keep the lid either
  - with the silicone rim facing upwards on the cookware or
  - flat in the cabinet.
- Flex cookware is never fully flat. Flex cookware adapts to the hob when it is heated up.

## 6 Using cookware in the oven

You can use the cookware in the oven without a lid if you take into account the maximum temperature in the oven.

### **⚠ WARNING** **Risk of burns!**

The cookware and the handles become hot.

- ▶ Use oven gloves.

### ATTENTION!

Temperatures that are too high may damage the cookware.

- ▶ Never use the cookware in the oven at over 220 °C.
- ▶ Never use the cookware in the oven with the grill function.

## en Cleaning the cookware

- ▶ Never use the cookware in the oven with the self-cleaning function.

Cookware	Max. temperature in °C
Flex cookware	220

## 7 Cleaning the cookware

### ATTENTION!

Improper cleaning may tarnish the glass lid.

- ▶ Do not clean the cookware or glass lid in the dishwasher.
  - ▶ Do not use harsh cleaning agents that are based on citric acid or contain chlorine bleach.
  - ▶ Do not use steel wool or scouring sponges made of nylon.
  - ▶ Do not use oven cleaners or other abrasive cleaning agents.
  - ▶ Do not use metal cutlery.
1. After each use, clean the dishes by hand using a sponge or a tea towel, warm water and a dishwasher detergent specially designed for hand washing.  
If food residue sticks to the cookware, cover the base of the pan with water and leave to soak while the pan is heating up carefully at a low temperature. The water must not boil.
  2. Rinse the cookware under warm water.
  3. Dry the cookware immediately with a soft cloth.

### Tip

- Always clean the cookware thoroughly, as the next time you use it, food remnants may burn on the surface or stick to the food.

- Keep the cookware clean and empty when it is not in use.

## 8 Warranty

The following is excluded from the manufacturer's warranty:

- Damage caused by improper use, for example due to overheating, striking or falling
- Damage caused by incorrect cleaning
- Natural wear, including the non-stick coating
- Purely visual signs of wear, e.g. discolouration may occur due to cleaning in the dishwasher or by using oils and fats
- Damage to the cooking zone, such as scratches caused by burrs or other damage to the base of the cookware.

If you have any questions, contact our customer service.