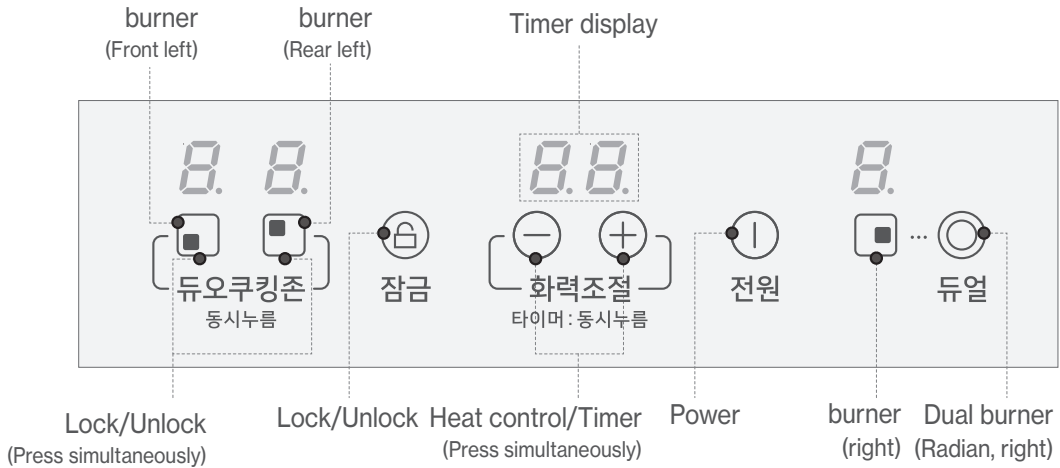


How to use the electric range

Controls



Ignite/Extinguish



1. Press and hold [Power] for 1 seconds.
2. Press [Select burner] to select the burner you want to use.



3. Press [+ or -] to control the heat as you like.



4. After you finish cooking, press and hold [Select burner] for the burner you want to turn off or press [-] until the heat reaches(0).

Booster feature



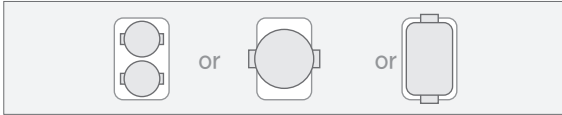
1. Turn on the power and select a burner, then select from 9 different levels of heat using [+ or -], then press [+] once more.

Duo Zone feature



1. With the power on, press [front and rear left burner selection] simultaneously.

- To use Duo Zone, you need to put the right type of cookware on the burner.



2. Set the heat level using [+ or -].

Setting a timer



1. Select the burner you are using and would like to set a timer for.



2. If you press [+ and -] at the same time, (00) is displayed on the timer and (.) is displayed on the selected cooking zone.



3. Press [+ or -] to set the time.



4. Select the burner with a timer set.

5. press [+ and -] simultaneously.

6. Press [Heat control] to set the timer to (00) minutes to stop it.

Alarm feature



1. With the power on, press [+ and -] simultaneously.



2. Press [+ or -] to set the alarm time.



3. Press both [+ and -] simultaneously while the alarm feature is on.



4. Press [+ or -] to set the timer to (00) minutes to stop it.

Keep warm



1. Press [-] to lower the heat of the burner in use to 1.

2. Press[-] once more. (1) will be shown on the heat display and the feature will turn on.

Safety lock



1. Turn on the power and press and hold [Lock/Unlock] for 2 seconds.

2. Press and hold [Lock/Unlock] once more for 2 seconds to turn the feature off.

Set dual heat (right burner)





1. Dual heat uses two heaters on the inside and outside.

- You can turn the right burner on and off using [Dual].

Beware

If the top of the glass is hot, (H) is displayed as a warning.

IH cookware(Front left, Rear left)

Enamel Iron Cast iron	Can be used	  IH Check the IH cookware mark.
Stainless steel	Check IH cookware mark	
Heat-resistant glass Ceramic	Do not use	
Aluminum Copper (nickel silver)	Do not use	

- Do not use ceramic pots even if they have the IH mark.
- Use cookware with a flat bottom that is in contact with the top of the stove.
- Depending on the material, even IH cookware may not work or may not fully transmit heat.
- (ㄷ) is marked for pots that are unsuitable to use for cooking.

Radiant cookware(Right)

Stainless steel, iron, etc.	Cookware bottom at least 2 mm thick	Can be used
Earthenware, general glass, etc.	Cookware with a concave or convex bottom	Do not use