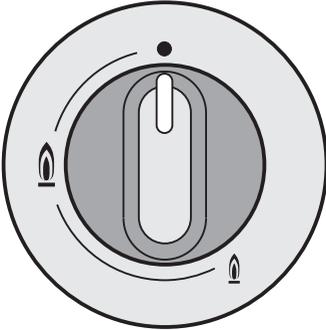


Switching on, Switching off, Controls

The control knobs are used to switch on the burner and regulate the strength of the flame.



● the gas supply is turned off

🔥 strong flame

🔥 weak flame

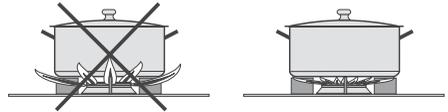
Switching on:

- The control knob for the burner required must be pressed in and turned anti-clockwise to the large flame symbol to switch on.
- When the flame ignites, keep the control pressed in for 8-10 seconds, and then let it go.

If the flame goes out, repeat the procedure, keeping the control knob pressed in for a few extra seconds.

- With the knob no longer pressed in you can continue turning it towards the small flame symbol.

Control the flame so that it does not spread out beyond the sides of the pan. As the outer part of the flame is much hotter than the centre, the tips of the flames should stay beneath the pan base. Flame tips which extend beyond the sides of the pan merely warm up the air in the room and can also damage pan handles and increase the danger of burning.



Switching off:

- Turn the knob clockwise until the ● position is reached.

This stops the flow of gas and the flame goes out.

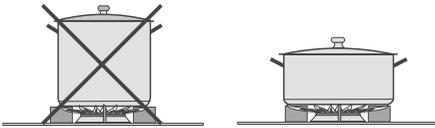
Remember: Turn anti-clockwise to switch on, turn clockwise to switch off. The control knob cannot be turned anti-clockwise from the small flame symbol to the ● position.

Using the gas hob

Pans

Pan size

- The simple rule: a large pan for the large flame, a small pan for the small flame.
- Wide, shallow pans are preferable to narrow, tall ones. They heat up more quickly as there is room for more flame under the base.



- Do not use pans with too large a base diameter. Using larger pans may cause the flames to spread out and damage or burn the worktop or surrounding units.
- Do not use small pans with high flame settings as the flames can lick up the sides of the pan.
- Pans with a smaller diameter than the pan support or pans which do not sit securely (without wobbling) are hazardous and should not be used.

Suitable pans

Any heat-resistant pans can be used on a gas burner.

Pan bases do not need to be even for cooking, (in contrast with those used on an electric hob). Through the spreading action of the flame, heat reaches all parts of the base.

Thick pan bases reduce the risk of food overheating in places, as heat is better distributed.

Thin pan bases conduct heat to the food inside more quickly than thicker ones. However as the heat is not evenly distributed over the pan base there is a danger that food may heat up unevenly. Stir the food frequently.

Safety cut-out

This appliance is fitted with an electric ignition safety device which cuts off the supply of gas to a burner if the flame goes out, for example if food has boiled over, or if there was a sudden draught.

- To use the hob again, turn the knob clockwise until the ● position is reached and switch on as normal.

The safety cut-out operates independently from the electricity supply. This means that it is still active when the hob is used during a power cut (see "Use during a power cut").

Use during a power cut

If there is an interruption to the electricity supply the gas can be ignited with a match:

- Press in the relevant control knob and turn it anti-clockwise to the large gas symbol.
- Hold the control pressed in and light the gas at the burner with a match.
- Keep the control knob pressed in for a further 8-10 seconds and then release it.