

Cooking mode

Cooking modes	Display	Uses
Power level		Basic cooking <ul style="list-style-type: none"> ■ Simmering ■ Boiling ■ Heating ■ Steaming ■ Stir-frying ■ Pan-frying
Temp.		Pan-frying with the temperature set <ul style="list-style-type: none"> ■ Desired temperature is maintained automatically. e.g.hamburger, pancake
Memory		Using with resistered settings <ul style="list-style-type: none"> ■ Register the power level or temperature and timer in combination, and select the memory number for cooking.

Cookware setting

Place the cookware in the center of the cooking zone so that the IR sensor is completely covered.

Otherwise, the IR sensor does not operate properly.

For stir-frying and pan-frying, wipe water off the top plate and the pan both inside and out.

Otherwise, the IR sensor does not detect the temperature of the base of the pan correctly.

IR sensor

Detects the temperature of the base of cookware and adjusts the power level. Prevents overheating, or restores the temperature to the original level after the temperature drops by adding ingredients.

