

SILVERLINE

Luna Flow-in Hood & Hob



INSTRUCTIONS FOR USE

Dear customer,

Thank you for having chosen our induction ceramic hob.
In order to make the best use of your appliance, we would advise you to read carefully the following notes and to keep them for a later consulting.

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SAFETY

Precautions before using

- Unpack all the materials.
- The installation and connecting of the appliance have to be done by approved specialists. The manufacturer cannot be responsible for damage caused by connecting errors.
- To be used, the appliance must be well-equipped and installed in a kitchen unit and an adapted and approved work surface.
- This domestic appliance is exclusively for the cooking of food, to the exclusion of any other domestic, commercial or industrial use.
- Remove all labels and self-adhesives from the ceramic glass.
- Do not change or alter the appliance.
- The cooking plate cannot be used as freestanding or as working surface.
- The appliance must be grounded and connected to conform to local standards.
- Do not use any extension cable to connect it.
- The appliance cannot be used above a dishwasher or a tumble-dryer: steam may damage the electronic appliances.
- The appliance is not intended to be operated by means of external timer or separate remote control system.

Using the appliance

- Switch the heating zones off after using.
- Make sure no cable of any fixed or moving appliance contacts with the glass or the hot saucepan.
- Magnetically objects (credit cards, floppy disks, calculators) should not be placed near to the engaged appliance.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- In general do not place any metallic object except heating containers on the glass surface. In case of untimely engaging or residual heat, this one may heat, melt or even burn.
- Never cover the appliance with a cloth or a protection sheet as the surface becomes very hot and catch fire.

Precautions not to damage the appliance

- Raw pan bottoms or damaged saucepans (not enamelled cast iron pots,) may damage the ceramic glass.
- Avoid dropping objects, even little ones, on the vitroceramic.
- Do not hit the edges of the glass with saucepans.
- Make sure that the ventilation of the appliance is in accordance with the manufacturer's instructions.
- Do not put or leave empty saucepans on the vitroceramic hobs.
- Sugar, synthetic materials or aluminium sheets must not contact with the heating zones. These may cause breaks or other alterations of the vitroceramic glass by cooling: switch on the appliance and take them immediately out of the hot heating zone
- **WARNING: Danger of fire: do not store items on the cooking surface.**
- Never place any hot container over the control panel.
- If a drawer is situated under the embedded appliance, make sure the space between the content of the drawer and the inferior part of the appliance is large enough (2 cm). This is essential to guarantee correct ventilation.
- Never put any inflammable object (ex. sprays) into the drawer situated under the vitroceramic hob. The eventual cutlery drawers must be resistant to heat.

Precautions in case of appliance failure

- If a defect is noticed, switch off the appliance and turn off the electrical supplying.
- If the ceramic glass is cracked or fissured, you must unplug the appliance and contact the after sales service.
- Repairs have to be done by specialists. Do not open the appliance by yourself.
- **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

Other protections

- Note sure that the container pan is always centred on the cooking zone. The bottom of the pan must have to cover as much as possible the cooking zone.
- For the users of pacemaker, the magnetic field could influence its operating. We recommend getting advice from your doctor.
- Do not to use aluminium or synthetic material containers: they could melt on still hot cooking zones.
- NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.



THE USE OF EITHER POOR QUALITY POT OR ANY INDUCTION ADAPTOR PLATE FOR NON-MAGNETIC COOKWARE RESULTS IN A WARRANTY BREACH. IN THIS CASE, THE MANUFACTURER CANNOT BE HELD RESPONSIBLE FOR ANY DAMAGE CAUSED TO THE HOB AND/OR ITS ENVIRONMENT.



DESCRIPTION OF THE APPLIANCE

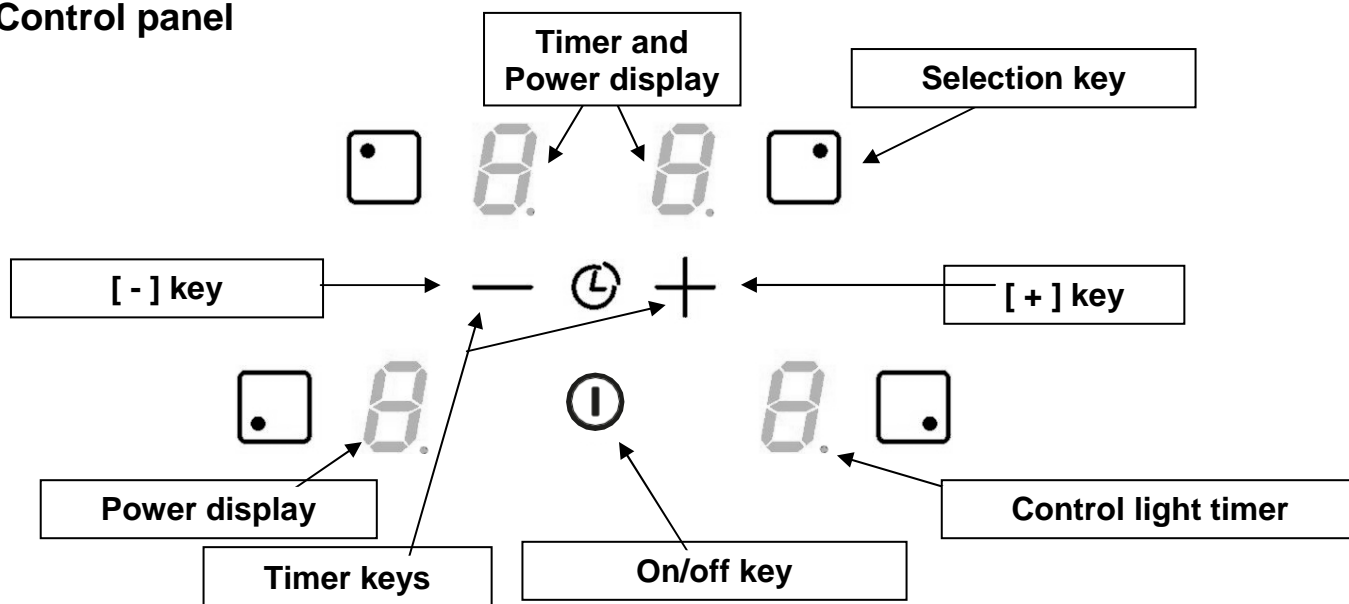
Technical characteristics

Type	PHT874S- IH5413B01
Total power	7100 W
Energy consumption for the hob EC _{hob} **	177.2 Wh/kg
Front left heating zone	210x177 mm
Minimum detection	Ø 90 mm
Nominal power*	1400 W
Booster power*	2000 W
Standardised cookware category**	C
Energy consumption EC _{cw} **	181 Wh/kg
Rear left heating zone	210x177 mm
Minimum detection	Ø 90 mm
Nominal power*	1400 W
Booster power*	-
Standardised cookware category**	B
Energy consumption EC _{cw} **	177.3 Wh/kg
Rear right heating zone	210x177 mm
Minimum detection	Ø 100 mm
Nominal power*	2300 W
Booster power*	3000 W
Standardised cookware category**	C
Energy consumption EC _{cw} **	168.4 Wh/kg
Front right heating zone	210x177 mm
Minimum detection	Ø 90 mm
Nominal power*	1400 W
Booster power*	-
Standardised cookware category**	A
Energy consumption EC _{cw} **	181.9 Wh/kg

* The given power may change according to the dimensions and material of the pan.

** calculated according to the method of measuring performance (EN 60350-2).

Control panel



USE OF THE APPLIANCE

Display

<u>Display</u>	<u>Designation</u>	<u>Function</u>
0	Zero	The heating zone is activated.
1...9	Power level	Selection of the cooking level.
U	Pan detection	No pan or inadequate pan.
E	Error message	Electronic failure.
H	Residual heat	The heating zone is hot.
P	Booster	The boosted power is activated.
L	Locking	Control panel locking.
□	Bridge	2 cooking zones are combined.

Ventilation

The cooling system is fully automatic. The cooling fan starts with a low speed when the calories brought out by the electronic system reach a certain level. The ventilation will start at high speed when the hob is intensively used. The cooling fan reduces his speed and stops automatically when the electronic circuit is cooled enough.

STARTING-UP AND APPLIANCE MANAGEMENT

Before the first use

Clean your hob with a damp cloth, and then dry the surface thoroughly. Do not use detergent which risks causing blue-tinted colour on the glass surface.

Induction principle

An induction coil is located under each heating zone. When it is engaged, it produces a variable electromagnetic field which produces inductive currents in the ferromagnetic bottom plate of the pan. The result is a heating-up of the pan located on the heating zone.

For the best results please use good quality induction cookware:

- All ferromagnetic pans are recommended cast iron and steel pans, enamelled pans, stainless-steel pans with ferromagnetic bottoms...
- **Excluded:** copper, pure stainless-steel, aluminium, glass, wood, ceramic, stoneware,...

The induction heating zone adapts automatically to the size of the pan. With too small a diameter the pan doesn't work. This diameter is varying in function of the heating zone diameter.

If the pan is not induction to the induction hob the display will show [U].



Sensitive touch

Your ceramic hob is equipped with electronic controls with sensitive touch keys. When your finger presses the key, the corresponding command is activated. This activation is validated by a control light, a letter or a number in the display and/or a "beep" sound.



In the case of a general use press only one key at the same time.

Starting-up

- **Start-up/ switch off the hob :**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
To start	Press key []	4 x [0]
Touch the key	Press key []	Nothing or [H]

- **Start-up/ switch off a heating zone :**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Zone selection	Press key [] from the zone	[0]
Increase power	Press key [+]	[1] to [9]
Decrease power	Press key [-]	[9] to [1]
Stop	Press simultaneous [-] and [] or press keys [-]	[0] or [H] [0] or [H]

If no action is made within 20 seconds the electronics returns to waiting position.

Pan detection

The pan detection ensures perfect safety. The induction doesn't work:

- If there is no pan on the heating zone or if this pan is not adapted to the induction. In this case it is impossible to increase the power and the display shows [U]. This symbol disappears when a pan is put on the heating zone.
- If the pan is removed from the heating zone the operation is stopped. The display shows [U]. The symbol [U] disappears when the pan is put back to the heating zone. The cooking continues with the power level setted before.

After use, switch the heat element off: don't let the pan detection [U] active.

Residual heat indication

After switching off a heating zone or the complete stop of the hob, the heating zones are still hot and indicates [H] on the display.

The symbol [H] disappears when the heating zones may be touched without danger.

As far as the residual heat indicators are on light, don't touch the heating zones and don't put any heat sensitive object on them. **There are risks of burns and fire.**


Booster function

The booster function [P] grants a boost of power to the selected heating zone.

If this function is activated the heating zones works during 5 minutes with an ultra high power.

The booster for example rapidly heats up big quantities of water, like noddles cooking.

- **Start up / Stop the booster function :**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Zone selection	Press key [] from the zone	[0]
Increase power	Press key [+]	[1] to [9]
Start up the booster	Press key [+]	[P] during 5 min
Stop the booster	Press key [-]	[9]

- **Power management :**

The whole cooking hob is equipped by a maximum of power. When the booster function is activated, and not to exceed the maximum power, the electronic system automatically reduces the power level of another heating zone. The display blinks on [9] during a few seconds and then shows the maximum of power allowed.

Heating zone selected

[P] is displayed


The other heating zone: (example: power level 9)

[9] goes to [7] depending the type of zone

Timer

The timer can be used simultaneous with all 4 heating zones and with different time settings (from 0 to 99 minutes) for each heating zone.


- **Setting and modification of the cooking time :**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Zone selection	Press key [] from the zone	[0]
Increase power	Press key [+]	[1] to [9]
To select « Timer »	Press simultaneously [-] and [+]	Timer [00] min
Decrease the time	Press key [-]	[00] goes to 30,29....
Increase the time	Press key [+]	time increase

After a few seconds the control light stops with blinking.

The time is confirmed and the cooking starts until the time reaches [00].

- **To stop the cooking time :**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Zone selection	Press key [] key	[0]
To select « Timer »	Press simultaneously [-] and [+]	The remaining time
To stop the « Timer »	Press key [-]	[00] then stops


If several timers are activated repeat the process.

- **Automatic stop at the end of the cooking time :**

As soon as the selected cooking time is finished the timer displays blinking [00] and a sound rings.

To stop the sound and the blinking it is enough to press any key.

- **Egg timer function :**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Activate the hob	Press key []	4 x [0] or [H]
Select « Timer »	Press simultaneously [-] and [+]	Timer [00] min
Decrease the time	Press key [-]	[00] goes to 30,29....
Increase the time	Press key [+]	time increase



After a few seconds the control light stops with blinking.

As soon as the selected cooking time is finished the timer displays blinking [00] and a sound rings.


To stop the sound and the blinking it is enough to press any key.

Bridge Function




This function allows to use the 2 cooking zones at the left at same time with the same features as a single cooking zone. Power function isn't allowed.

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Activate the hob	Press display []	[0] or [H] on the 4 displays
Activate the bridge	Press on the 2 cooking zones left	[0] appears on the before area [] on the rear zone. [1 to 9]
Increase bridge	Press key [+]	[0] or [H] on the 2 zones
Stop the bridge	Press key [-]	


Control panel locking

To avoid modifying a setting of cooking zones, in particular with within the framework of cleaning the control panel can be locked (with exception to the On/Off key []).


- **Locking :**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Start	Press key []	4 x [0] or [H]
Hob locking	Press simultaneously [-] and [] at front right Repress key []	No modification 4 x [L]

- **Unlocking :**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Start	Press key []	4 x [L]

In the 5 seconds after start :

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Unlocking the hob	Press simultaneously [-] and [] at front right Repress key [-]	4 x [0] No light on the displays

COOKING ADVICES

Pan quality

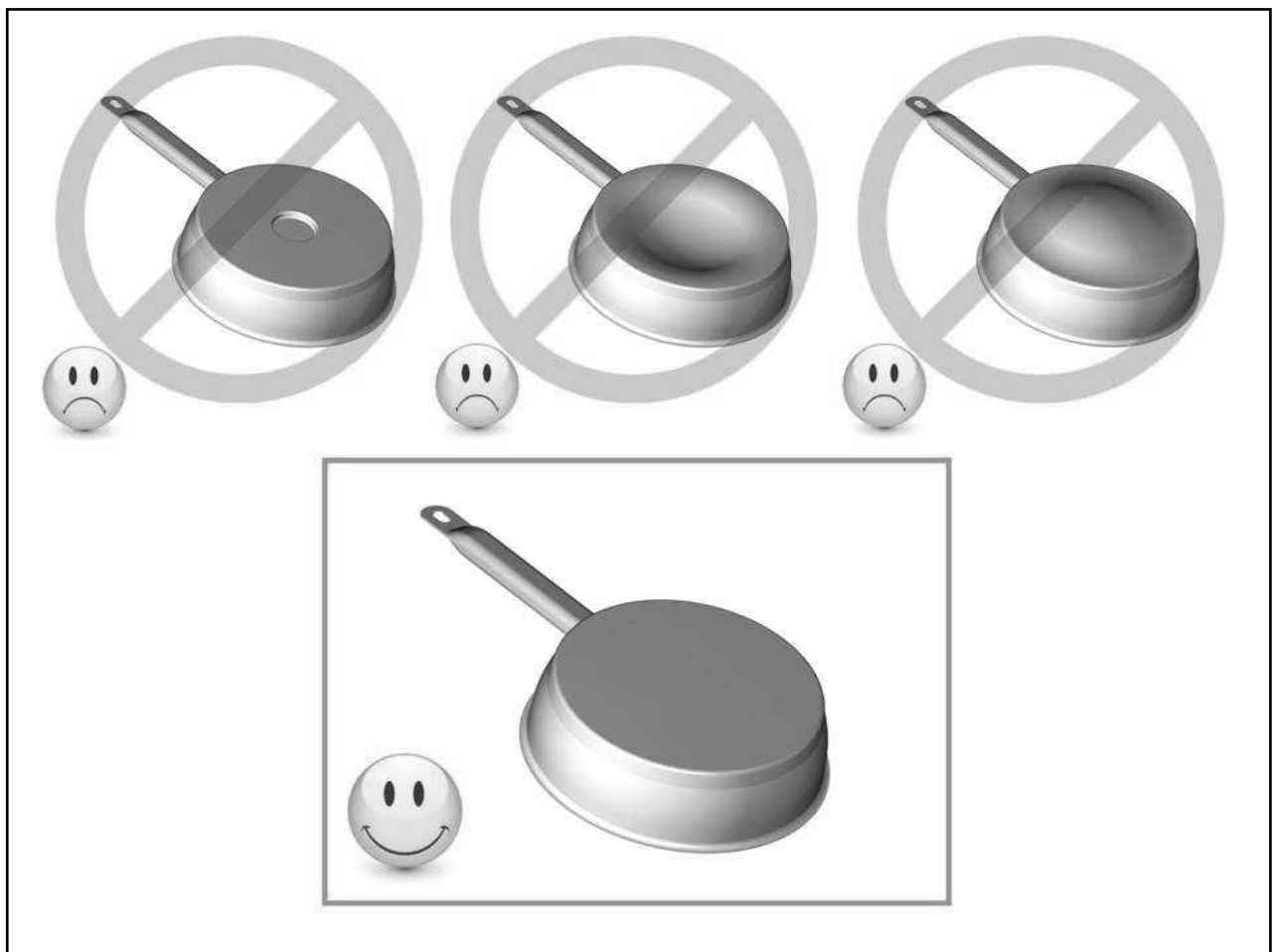
Induction materials : steel, enamelled steel, cast iron, ferromagnetic stainless-steel, aluminium with ferromagnetic bottom.

No induction materials : aluminium and stainless-steel without ferromagnetic bottom, copper, brass, glass, ceramic, porcelain.

The manufacturers specify if their products are compatible for induction. To check if pans are compatible :

- Put a little water in a pan placed on an induction heating zone set at level [9]. This water must heat in a few seconds.
- A magnet sticks on the bottom of the pan.

Certain pans can make a noise when they are placed on an induction cooking zone. This noise doesn't mean any failure on the appliance and doesn't influence the cooking operating.



Pan dimension

The cooking zones are, up to a certain limit, automatically adapted to the diameter of the pan. However the bottom of this pan must have a minimum of diameter according to the corresponding cooking zone.

To obtain the best efficiency of your hob, please place the pan well in the centre of the cooking zone.

Examples of cooking power setting

(the values below are indicative)

1 to 2	Melting Reheating	Sauces, butter, chocolate, gelatine Dishes prepared beforehand
2 to 3	Simmering Defrosting	Rice, pudding, sugar syrup Dried vegetables, fish, frozen products
3 to 4	Steam	Vegetables, fish, meat
4 to 5	Water	Steamed potatoes, soups, pasta, fresh vegetables
6 to 7	Medium cooking Simmering	Meat, liver, eggs, sausages Goulash, roulade, tripe
7 to 8	Cooking	Potatoes, fritters, wafers
9	Frying, roasting, boiling water	Steaks, omelettes, fried dishes, water
P	Frying, roasting Boiling water	scallops, steaks Boiling significant quantities of water

MAINTENANCE AND CLEANING

Do not clean the hob if the glass is too hot as you may risk burning yourself.

- Remove light marks with a damp cloth with washing up liquid diluted in a little water. Then rinse with cold water and dry the surface thoroughly.
- Highly corrosive or abrasive detergents and cleaning equipment which are likely to cause scratches must be avoided.
- Do not ever use any steam-cleaner or pressure washer.
- Do not use any object that may scratch the ceramic glass.
- Ensure that the pan is dry and clean. Ensure that there are no grains of dust on your ceramic hob or on the pan. Sliding rough saucepans will scratch the surface.
- Spillages of sugar, jam, jelly, etc. must be removed immediately. You will thus prevent the surface being damaged.

IN CASE OF A PROBLEM

When the symbol [E 4] appears :

- The table must be reconfigured. Please implement the following steps:
 - I) Make sure there is no pot on the hob.
 - II) disconnect the appliance from the grid by removing the fuse or turning the circuit breaker off.
 - III) Reconnect the table to the grid.
 - IV) Procedure
take a pot with a ferromagnetic bottom and a minimum diameter of 16 cm
start the procedure within 2 minutes after reconnecting the hob to the grid
don't use the [①] touch

V) First step : cancel the existing configuration

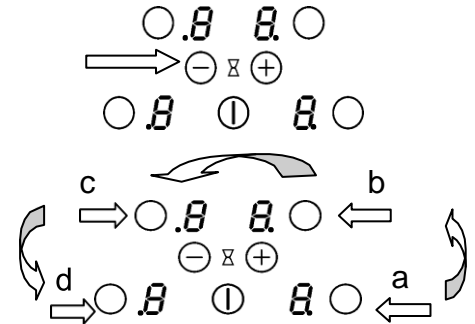
- 1) Press [-] and hold down
- 2) With your other hand, press successively and quickly (less than 2s) on each [O] key. Begin from the front right side and turn contrary clockwise, as described on the picture (from a to d).

A double "beep" means an error occurred.
If so, start again from item 1).

- 3) Remove your fingers from the touch control, press simultaneously [+] and [-] during few seconds, until blinking [E] symbols appear.
- 4) Wait until [E] symbols stop blinking.
- 5) After few seconds, [E] are automatically transformed in [C]. The existing setup has been cancelled.

VI) Second step: new setup

- 1) Take a ferromagnetical pot with a minimum diameter of 16 cm
 - 2) Select a cooking zone by pushing on the corresponding [O] key
 - 3) Place the pot on the area to be set
 - 4) Wait until the [C] display becomes a [-]. The selected zone is now configured.
 - 5) Follow the same procedure for each cooking zone with a [C] display.
 - 6) All the cooking zones are configured once all the displays are turned off.
- Please use the same pot for the whole procedure.
Never put several pots together on the zones during the setup-process.
If [E 4] displaying remains, please call the customer care



The hob or the cooking zone doesn't start-up :

- The hob is badly connected on the electrical network.
- The protection fuse cut-off.
- The locking function is activated.
- The sensitive keys are covered with grease or water.
- An object is put on a key.

The control panel displays [U] :

- There is no pan on the cooking zone.
- The pan is not compatible with induction.
- The bottom diameter of the pan is too small.

The control panel displays [C] or [E] :

- Call the After-sales Service.

One or all cooking zone cut-off :

- The safety system functioned.
- You forgot to cut-off the cooking zone for a long time.
- One or more sensitive keys are covered.
- The pan is empty and its bottom overheated.
- The hob also has an automatic reduction of power level and breaking Automatic overheating

Continuous ventilation after cutting off the hob :

- This is not a failure, the fan continuous to protect the electronic device.
- The fan cooling stops automatically.

The control panel displays [L] :

- Refer to the chapter control panel locking page.

The control panel displays [F] or [Er03] :

- An object or liquid covers the control keys. The symbol disappear as soon as the key is released or cleaned.

The control panel displays [E2] or [E H] :

- The hob is overheated, let it cool and then turn it on again.

The control panel displays [E3] :

- The pan is not adapted, change the pan.

The control panel displays [E6] :

- Defective network. Control the frequency and voltage of the electrical network.

The control panel displays [E8] :

- The air inlet of the ventilator is obstructed, release it.

The control panel displays [E C] :

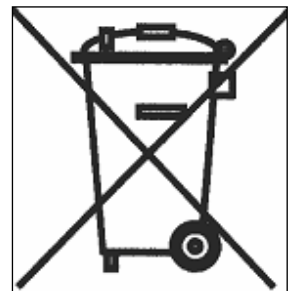
- Configuration error. Set the table again, referring to the chapter "The [E 4] appears."

If one of the symbols above persists, call the SAV.

ENVIRONMENT PRESERVATION

- The materials of packing are ecological and recyclable.
- The electronic appliances are composed of recyclable, and sometimes harmful materials for the environment, but necessary to the good running and the safety of the appliance.

- Don't throw your appliance with the household refuses
 - Get in touch with the waste collection centre of your commune that is adapted to the recycling of the household appliances.



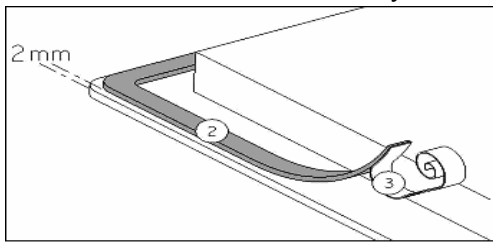
INSTALLATION INSTRUCTIONS

We strongly recommend this is installed by a qualified electrician.

How to stick the gasket:

The gasket supplied with the hob avoids all infiltration of liquids in the cabinet.

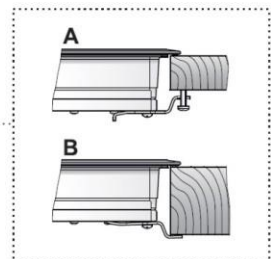
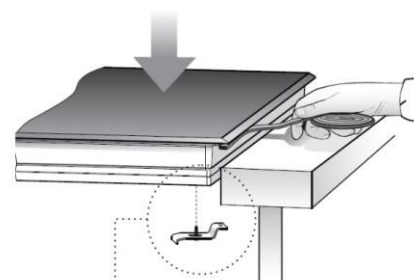
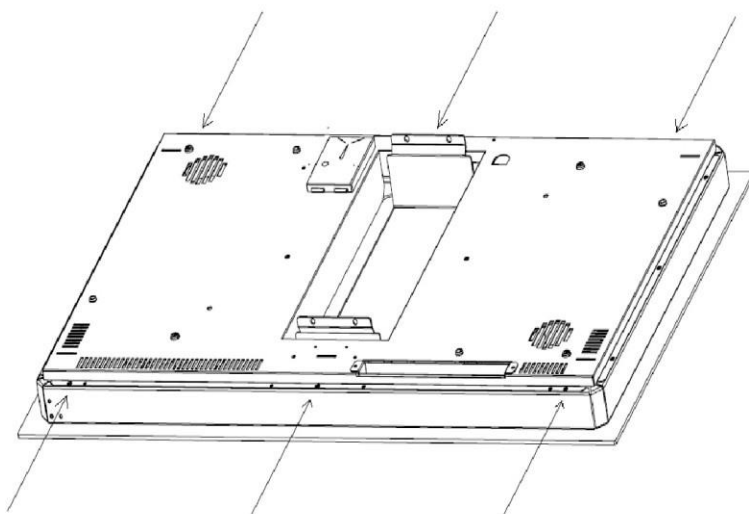
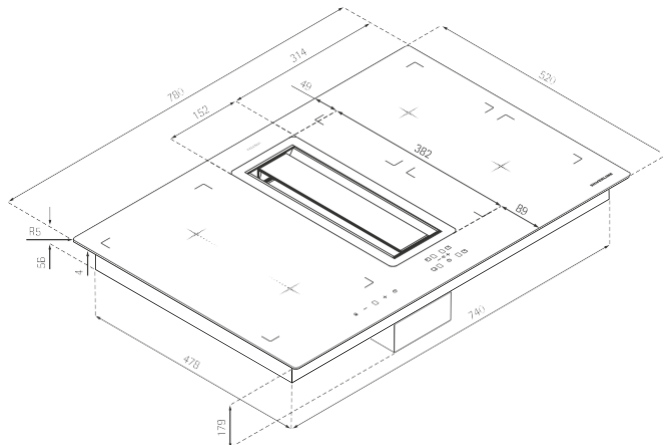
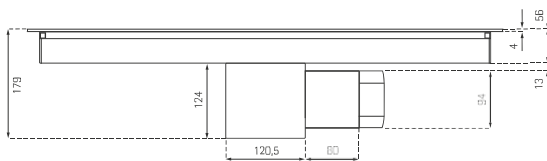
His installation must be done carefully, to conform to the following drawing.



Stick the gasket (2) two millimeters from the external edge of the glass, after removing the protection sheet (3).

Fitting - installing:

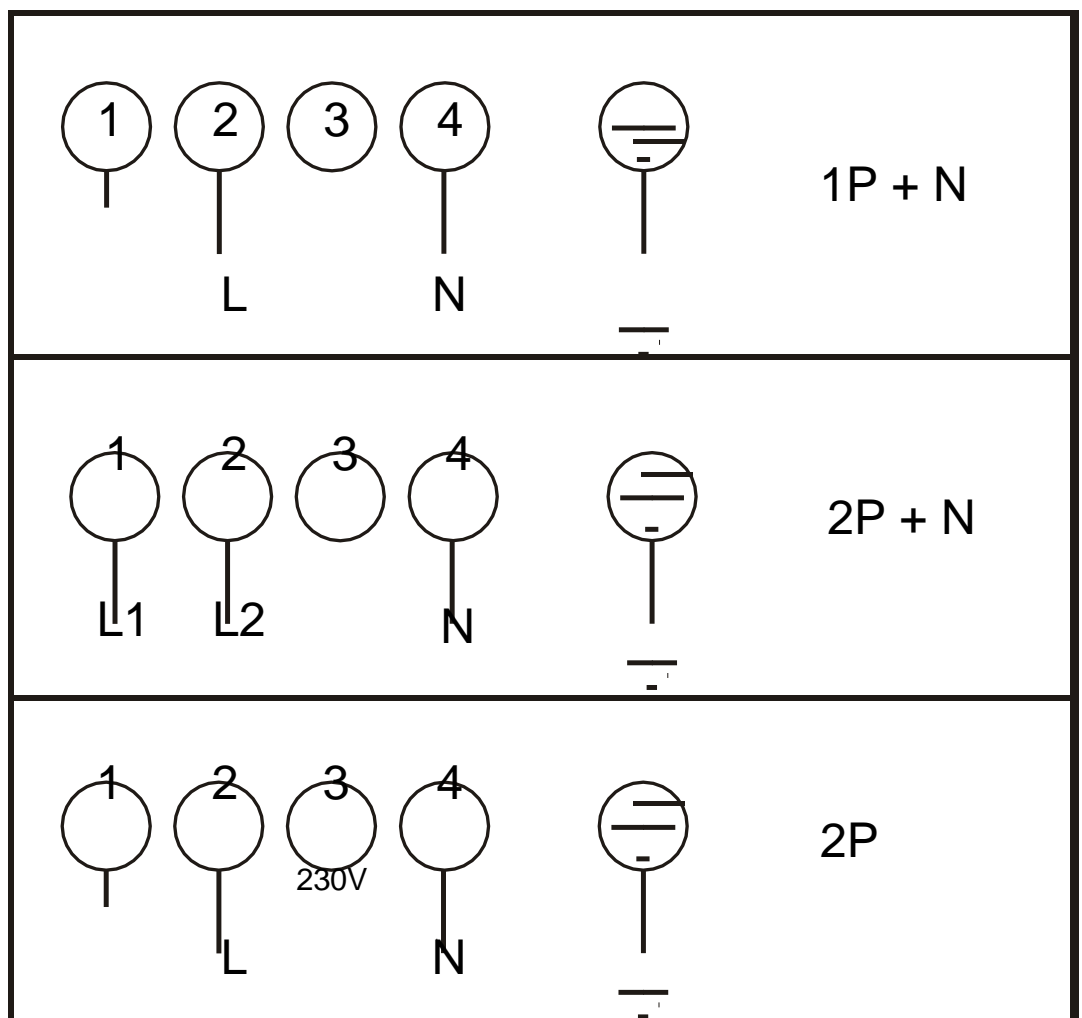
Reference	Cut-size
PHT874S -IH5413B01	750 x 490 mm



- **Ensure that there is a distance of 50 mm between the hob and the wall or sides.**
- The hobs are classified as “Y” class for heat protection. Ideally the hob should be installed with plenty of space on either side. There may be a wall at the rear and tall units or a wall at one side. **On the other side, however, no unit or divider must stand higher than the hob.**
- The piece of furniture or the support in which the hob is to be fitted, as well as the edges of furniture, the laminate coatings and the glue used to fix them, must be able to resist temperatures of up to 100 °C.
- The mural rods of edge must be heat-resisting.
- Do not install the hob to the top of a ventilated oven or a dishwasher.
- To ensure good circulation of the electronic device make sure there is a space of **20mm** under the bottom of the hob.
- If a drawer is placed under the hob, avoid putting a drawer with flammable objects (for example: sprays) or not heat-resistant objects.
- Materials which are often used to make worktops expand on contact with water. To protect the cut out edge, apply a coat of varnish or special sealant. Particular care must be given to applying the adhesive joint supplied with the hob to prevent any leakage into the supporting furniture. This gasket guarantees a correct seal when used in conjunction with smooth work top surfaces.
- The safety gap between the hob and the cooker hood placed above must respect the indications of the hood manufacturer. In case of absence of instructions respect a distance minimum of 760 mm.
- The connection cord should be subjected, after building, with no mechanical constraint, such for example of the fact of the drawer.
- **WARNING:** Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.

ELECTRICAL CONNECTION

- The installation of this appliance and the connection to the electrical network should be carried out by a qualified electrician.
- Protection against the parts under tension must be ensured after the building-in.
- The data of connection necessary are on the stickers place on the hob casing near the connection box.
- The connection to the main must be made using an earthed plug or via an omnipolar circuit breaking device with a contact opening of at least 3 mm.
- The electrical circuit must be separated from the network by adapted devices, for example: circuit breakers, fuses or contactors.
- If the appliance is not fitted with an accessible plug, disconnecting means must be incorporated in the fixed installation, in accordance with the installation regulations.
- The inlet hose must be positioned so that it does not touch any of the hot parts of the hob or oven.



Caution!

This appliance has must be connected to a network 230 V~ 50/60 Hz.

Always connect the earth wire.

Respect the connection diagram.

The connection box is located underneath at the back of the hob casing. To open the cover use a medium screwdriver. Place it in the slits and open the cover.

Mains	Connection	Cable diameter	Cable	Protection calibre
230V~ 50/60Hz	1 Phase + N	3 x 2,5 mm ²	H 05 VV - F H 05 RR - F	25 A *
400V~ 50/60Hz	2 Phases + N	4 x 1.5 mm ²	H 05 VV - F H 05 RR - F	16 A *

* calculated with the simultaneous factor following the standard EN 60 335-2-6

Connection of the hob

Setting up the configurations:

For the various kinds of connection, use the brass bridges which are in the box next the terminal

Monophase 230V~1P+N

Put a bridge between terminal 1 and 2.

Attach the earth to the terminate "earth", the neutral N to terminal 4, the Phase L to one of the terminals 1 or 2.

Biphase 400V~2P+N

Attach the earth to the terminate "earth", the neutral N to terminal 4, the Phase L1 to the terminals 1 and the Phase L2 to the terminal 2.

**Caution! Frequent loosening and screwing of the screws on the connection box risks damaging the efficiency of the tightness once screwed. It is therefore advisable to keep screwing and unscrewing to a minimum.
Ensure that the cables are correctly inserted and tightly screwed down.**

We cannot be held responsible for any incident resulting from incorrect connection or which could arise from the use of an appliance which has not been earthed or has been equipped with a faulty earth connection.

Hearing Noise while Operating

Related to the combination of the cookware base, some noise can be heard when the cooker is operating. These sounds are normal, all part of the induction technology, and do not indicate any kind of malfunction.

- The sound becomes distinctive at high temperature levels; A buzzing sound can be heard at high power stage. This sound becomes faint or vanishes when the power stage is lowered.
- The cooker alloy can cause noise; There may be cracking sounds in the base of the cookware consisting of different materials. During operation, a whistling sound can be heard through joint cooking stoves (see Booster section) if there are cookware with different base materials.
- A regular on-off sound, due to the operating principle, can be heard at low stages.
- When an empty pan is heated, a sound can be heard. And, this sound disappears when some water and food are added into it.
- The operation sound of the fan cooling electronic system can be heard. A clattering sound may come when the cooling fan is turned on. When the cooling fan is heavily used, the appliance activates itself to protect the electronics. The cooling fan may continue to operate even after the appliance is switched off.

