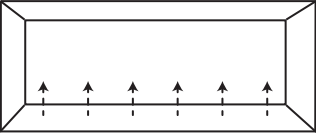
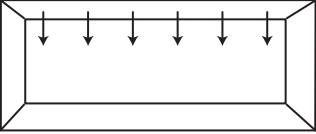
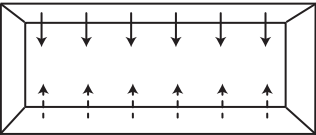
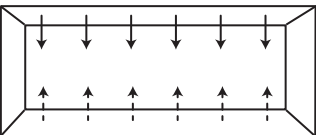


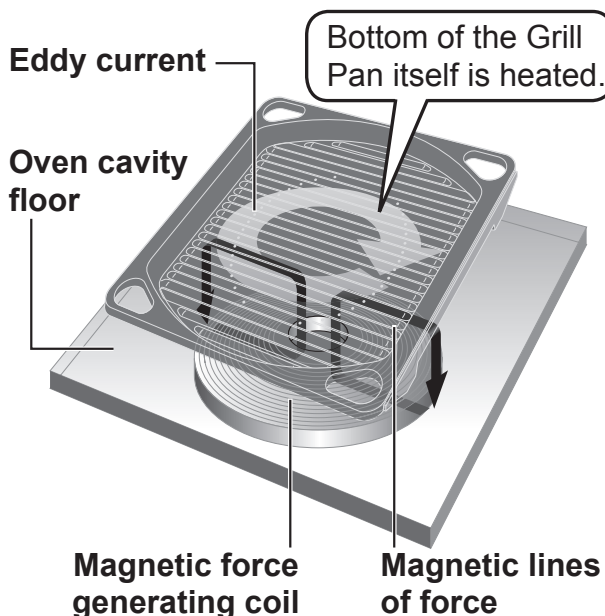
Cook Mode

Cooking modes	Uses	Accessory to use	Containers
Grill 	• Grill ■ Grill beef steak ■ Grill lamb steak ■ Grill pork steak ■ Grill patties - Preheating is required. • Keep Warm ■ Keep warm cooked food. - No Preheating	Grill pan.	See page 9.
Broil 	■ Broil bacon. ■ Melt cheese. - No Preheating		
Combo 	■ Cook (GRILL+BROIL) poultry and meat. ■ Cook (GRILL+BROIL) vegetables. ■ Cook (GRILL+BROIL) seafood.		
Bake 	■ Bake frozen snacks. ■ Bake pie crusts. ■ Bake muffins, cookies etc. - Preheating is required and temperature can be selected.		

—————: Broil elements heating

- - - - -: Induction heating

IH Cooking Mechanism



IH (Induction Heating) refers to electromagnetic induction heating. If electricity flows in the magnetic coils underneath the top plate, magnetic lines of force are produced. When the magnetic lines of force pass through the Grill Pan an eddy current is induced, and the heat generated by the electrical resistance of the Grill Pan is used for cooking.