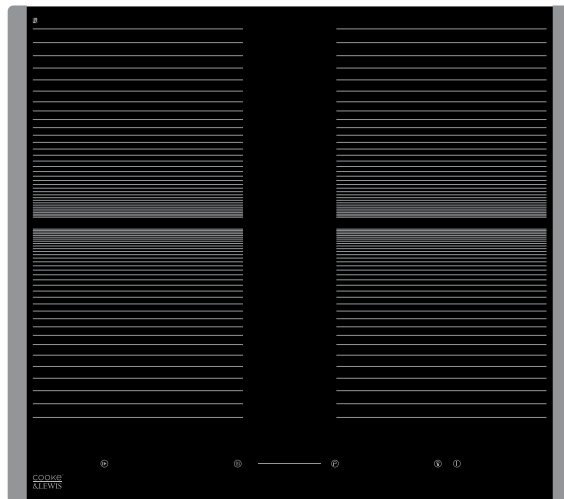
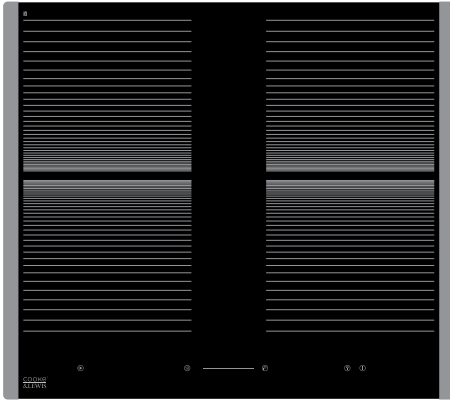


COOKETM &LEWIS

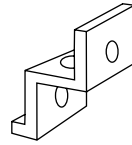
60cm Induction Hob



WARNING: Read the instructions before using the appliance.



[01] x 1



[02] x 4

1 : 1






[03] x 4

HINDL60CL 60cm Induction Hob

Let's get started...

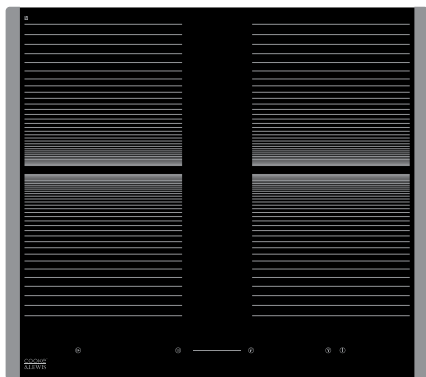
These instructions are for your safety. Please read through them thoroughly before use and retain them for future reference.

| | | |
|---|--|-----------|
|  | Getting started... | 04 |
| | Your product | 04 |
| | Before you start | 04 |
| | Safety | 05 |
|  | In more detail... | 09 |
| | Operation | 09 |
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Your product Before you start

HINDL60CL 60cm Induction Hob

Your product

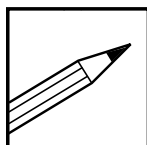
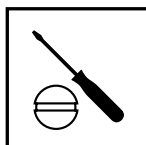
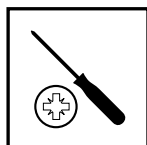


Installation guide
located at the end of
the guidebook

Things to check before you start

- ☒ To avoid the risks that are always present when you use an electrical appliance it is important that this appliance is installed correctly and that you read the safety instructions carefully to avoid misuse and hazards. Please keep this instruction booklet for future reference and pass it on to any future owners. After unpacking the appliance please check that it is not damaged. If in doubt, do not use the appliance but contact Customer Services on 0844 800 1128 (UK) and 01 4475261 (Ireland).
- ☒ Check the package and make sure you have all of the parts listed.
- ☒ Decide on the appropriate location for your product.
- ☒ If this product contains glass please take care when fitting or handling to prevent personal injury or damage to the product.
- ☒ The specifications plate is available on this appliance. This plate displays all the necessary identification information for ordering replacement parts.
- ☒ If you sell the appliance, give it away, or leave it behind when you move house, make sure you also pass on this manual so that the new owner can become familiar with the appliance and its safety warnings.

You will need



These instructions are for your safety. Please read through them thoroughly prior to installation and retain them for future reference.



- All installation work must be carried out by a competent person or qualified electrician.
- This appliance must be installed correctly by a suitably qualified person, strictly following the manufacturer's instructions.

- ☑ This appliance complies with all current European safety legislation, however, the Manufacturer must emphasise that this compliance does not prevent the surfaces of the appliance from heating up during use and remaining hot during its operation.
- ☑ Accessible parts may become hot during use. Young children should be kept away. Care should be taken to avoid touching the appliance.
- ☑ The Manufacturer highly recommends that this appliance be kept out of the reach of babies and small children.

- ☒ This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- ☒ Keep the appliance and its cord out of reach of children less than 8 years.
- ☒ Means for isolating the appliance must be incorporated in the fixed wiring in accordance with the current wiring regulations. An all-pole disconnection switch having a contact separation of at least 3 mm in all poles should be connected in fixed wiring.
- ☒ Regularly check the power plug and power cord for damage. If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent.
- ☒ Make sure that the power cord is not caught under or in the appliance and avoid damage to the power cable.

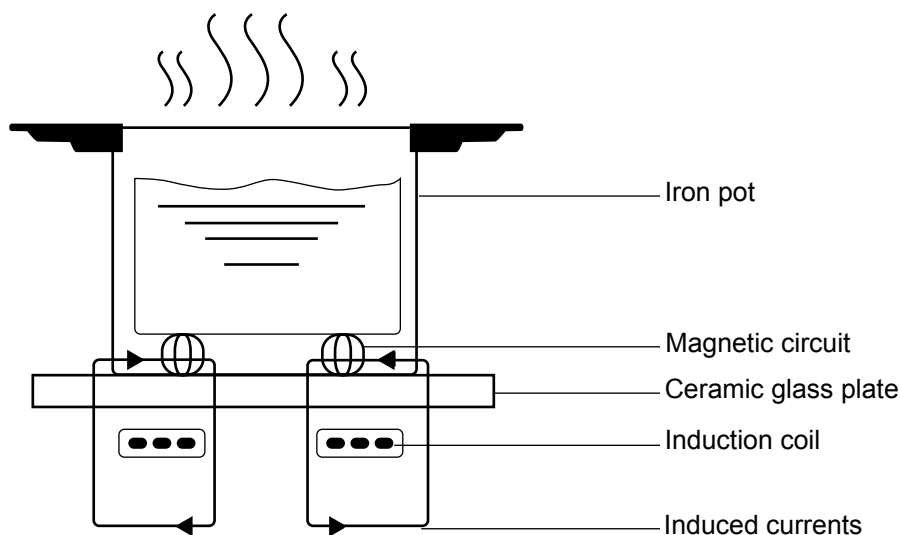
- ✓ Do not allow the electric cables to touch the hot parts of the appliance.
- ✓ Do not install the appliance outdoors in a damp place or in an area which may be prone to water leaks such as under or near a sink unit. In the event of a water leak allow the machine to dry naturally.
- ✓ Please dispose of the packing material carefully.
- ✓ Do not use flammable sprays in close vicinity to the appliance.
- ✓ We also recommend that great care be taken during use and cleaning. Read the cleaning and maintenance sections for this appliance carefully.
- ✓ A steam cleaner is not to be used.
- ✓ The appliance is not intended to be operated by means of external timer or separated remote-control system.
- ✓ The appliance is for domestic use only.
- ✓ When a cooking zone has been on for a long time, the surface remains hot for some time afterwards so do not touch the metal surface.
- ✓ Do not store detergents or flammable materials beneath the hob.
- ✓ Do not leave hot oils or fats unattended as they may catch light.

- ✓ The Manufacturer declines all liability for personal or material damage as a result of misuse or incorrect installation of this appliance.
- ✓ **Warning!** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.
- ✓ 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.
- ✓ **Warning! Risk of fire!** Do not store items on the cooking surfaces.
- ✓ After use, switch off the hob element by its control. Do not rely on the pan detector.
- ✓ The means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.
- ✓ **Caution!** In order to avoid a hazard due to inadvertent resetting of the thermal cutout, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.
- ✓ **Warning:** If the surface of the hob is cracked, disconnect from power supply of the appliance to avoid any possibility of electric shocks. Do not leave metal objects, such as knives, forks, spoons and lids on the hob as they may get hot.

Product functions

- The induction hob caters for all kind of cooking, with its electromagnetic cooking zones and its electronic touch controls and multi-functions, making it the ideal choice for the modern family.
- The induction hob is extremely user-friendly, durable and safe.

Working principle



- The induction hob comprises a coil, a hotplate made of ferromagnetic material and a control system. Electrical current generates a powerful magnetic field through the coil. This produces a large number of vortices that, in turn, generate heat that is then transmitted through the cooking zone to the pan.

Special functions

Protection from over-heating

A sensor monitors the temperature in the cooking zones. When the temperature exceeds a safe level, the cooking zone is automatically switched off.

Detection of small or non-magnetic items

When an unsuitably sized or non-magnetic pan (e.g. aluminium) or some other small item (e.g. knife, fork, key) has been left on the hob, the hob switches automatically to standby one minute later.

Residual heat indicator

When the hob has been operating for some time, there will be some residual heat. The letter "H" appears to warn you that it is too hot to touch the surface.

Special functions

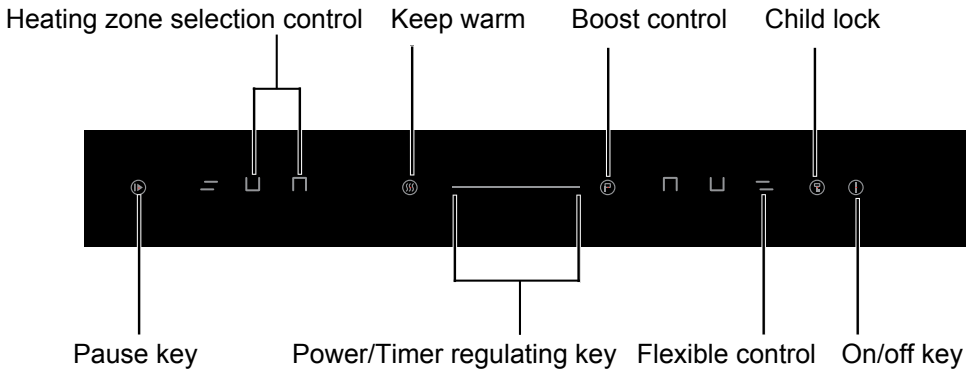
Auto shutdown

Another safety feature of the induction hob is auto shutdown. This occurs whenever you forget to switch off a cooking zone.

The default shutdown times are shown in the table below:

| Power level | The heating zone shutdown automatically after |
|-------------|---|
| 1-3 | 8 hours |
| 4-6 | 4 hours |
| 7-9 | 2 hours |

Function keys



| Reference | Description |
|-----------|--|
| | Boost control |
| | Power/Timer regulating key (decrease/increase) |
| | Keep warm |
| | Child lock |
| | On/off key |
| | Pause key |
| | heating zone selection control |
| | flexible control |

Preparation before use





- When the power is switched on, the buzzer will sound once and all the indicators will switch on for one second and then switch off. The hob is now in standby mode. Place the pan in the centre of the cooking zone.






Caution

When the ON/OFF key is pressed, the induction hob returns to standby mode if no other operation is carried out within one minute.

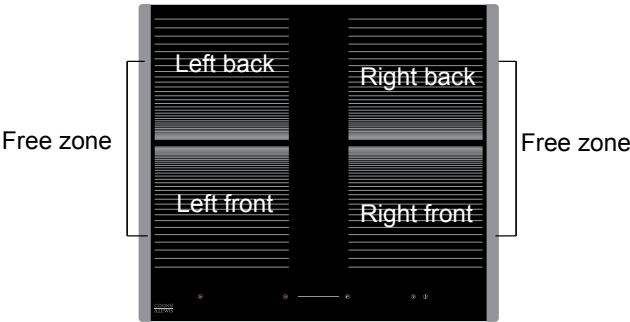
Heating zone operation

When the ON/OFF key  is pressed, all the indicators show " " or " " or " ".

- To adjust the power level select the zone first. Now select the hotplate and select the power level by sliding the  key for the relevant hotplate.
- The indicator initially displays "5".
- Adjust up or down by sliding the  key.
- If you press the  keys at the end of the control simultaneously, the power setting returns to "0" and the entire cooking zone switches off.
- See the table below for the power specific to each cooking zone.

The above may vary according to the size of the pan and the material from which it is made.

| Heating Zone | Max. Power (W) |
|--------------|----------------|
| Left back | 1800/3000 |
| Right back | 1800/3000 |
| Right front | 1800/3000 |
| Left front | 1800/3000 |
| Free zone | 3000/4000 |
| Free zone | 3000/4000 |




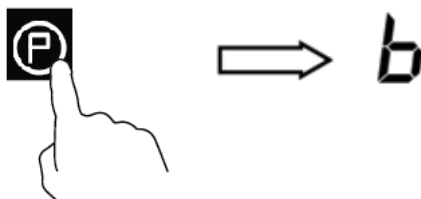
Using the boost function

Activate the boost function

1. Touch the heating zone selection control.




2. Touch the boost control , the zone indicator show "b" and the power reach maximum power.



Cancel the boost function

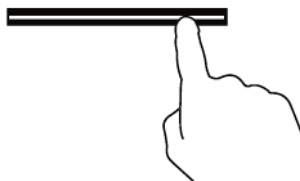
1. Touch the heating zone selection control that you wish to cancel the boost function.



2. a: Touch the boost control , then the cooking zone will revert to its original setting.
b: Touch the slider control, then the cooking zone will revert to the level you select.



OR



- The function can work in all cooking zones.
- The cooking zone returns to its original setting after 5 minutes.
- As the boost function of 1st cooking zone is activated, the 2nd cooking zone is limited under level 2 automatically and vice versa.
- If the original heat setting equals 0, it will return to 9 after 5 minutes.

Using the keep warm function


The product have 3 levels of keep warm function.


Activate the keep warm function

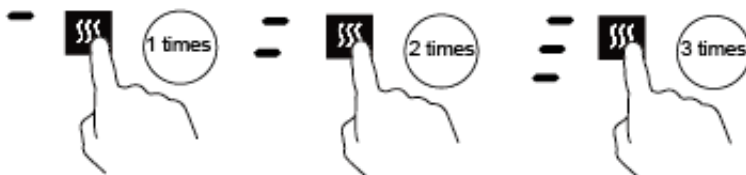
1. Touch the heating zone selection control.



2. Touch the keep warm control , the zone indicator show "—", this means choosing the heating level of 42°C with 2L of water.

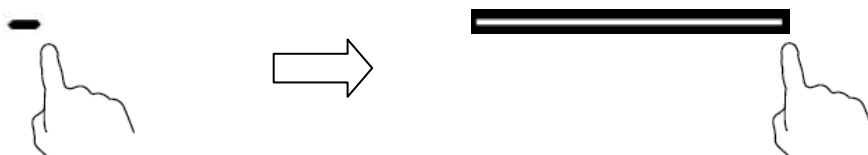
Touch the keep warm control  again, the zone indicator show "=", this means choosing the heating level of 74°C with 2L of water.

Touch the keep warm control  for the third again, the zone indicator show "≡", this means choosing the heating level of 94°C with 2L of water.



Cancel the keep warm function

1. Touch the heating zone selection control that you wish to cancel the keep warm function.
2. Touch the slider control, then the cooking zone will revert to the level you select.



Flexible area

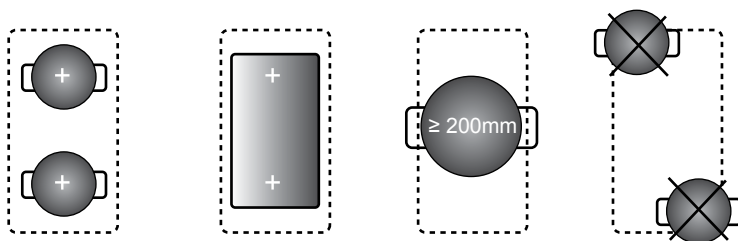
- This area can be used as a single zone or as two different zones, accordingly to the cooking needs anytime.
- Flexible area is made of two independent inductors that can be controlled separately. When working as a single zone, a cookware is moved from one zone to the other one within the flexible area keeping the same power level of the zone where the cookware originally was placed, and the part that is not covered by cookware is automatically switched off.



Note!

Make sure to place the cookware centered on the single cooking zone. In case of big pot, oval, rectangular and elongated pans make sure to place the pans centered on the cooking zone covering both cross.

Examples of good pot placement and bad pot placement.



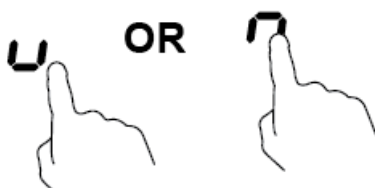
As big zone

1. To activate the flexible area as a single big zone, simply press the dedicated keys.
2. The power setting works as any other normal area.
3. If the pot is moved from the front to the rear part (or viceversa), the flexible area detects automatically the new position, keeping the same power.



As two independent zones

To use the flexible area as two different zones with different power settings, press the dedicated keys.



Using the timer

You can use the timer in two different ways:

- You can use it as a minute minder. In this case, the timer will not turn any cooking zone off when the set time is up.
- You can set it to turn cooking zones off after the set time is up.
- You can set the timer for up to 99 minutes.

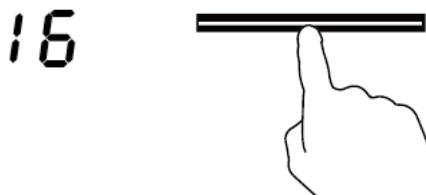
Using the timer as a minute reminder

If you are not selecting any cooking zone

1. Make sure the cooktop is turned on.
Note: You can use the minute reminder even if you are not selecting any cooking zone.
2. Touch timer control, the "10" will show in the timer display where touched, and the "0" flashes.



3. Set the time by touching the slider control (e.g. 6).



4. Touch timer control again, the "1" will flash.



5. Set the time by touching the slider control (e.g. 9), now the timer you set is 96 minutes.



Using the timer as a minute reminder

1. Set the time by touching the slider control (e.g. 9), now the timer you set is 96 minutes.
6. Buzzer will beep for 30 seconds and the timer indicator shows "00 " when the setting time finished.

00

Setting the timer to turn cooking zones off

If the timer is set on one zone:

2. Touch the heating zone selection control that you want to set the timer for.



3. Touch timer control, the "10" will show in the timer display, and the "0" flashes.



4. Set the time by touching the slider control (e.g. 6).

16



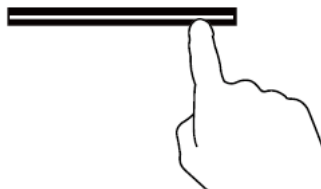
5. Touch timer control again, the "1" will flash.



Setting the timer to turn cooking zones off

- Set the time by touching the slider control (e.g. 9), now the timer you set is 96 minutes.

96



- When the time is set, it will begin to count down immediately. The display will show the remaining time and the timer indicator flash for 5 seconds.

96
6*

Note: The red dot next to power level indicator will illuminate indicating that zone is selected.

- When cooking timer expires, the corresponding cooking zone will be switch off automatically.

00



Caution

Other cooking zone will keep operating if they are turned on previously.

If the timer is set on more than one zone:

- When you set the time for several cooking zones simultaneously, decimal dots of the relevant cooking zones are on. The minute display shows the min. timer. The dot of the corresponding zone flashes.

15

3*

(Set to 15 minutes)

6.

(Set to 45 minutes)




- Once the countdown timer expires, the corresponding zone will switch off. Then it will show the new min. timer and the dot of corresponding zone will flash.

30


6*

- Touch the heating zone selection control, the corresponding timer will be shown in the timer indicator.

Using the pause control

1. When the cooking zones are running, touch the  control, all the displays will show "||" and stop heating. At this moment only  and  control can be operated.




2. Touch  again, the displays show the original setting, and the cooking zones keep on heating.


Safety mode (Child lock)

To ensure the safety of children, the induction hob is fitted with an interlock device.

To lock:

3. Hold down the "Lock" ; the hob then switches to "Lock" mode.
4. The timer displays "Lo" and the rest of the keys are disabled except the "ON/OFF" key.

Unlocking:

1. Hold down the "Lock"  key for 2 seconds and the hob will return to normal working mode.

Selection of heating appliances



Caution

The base of the pan must contain magnetic material. It must have a flat bottom with a diameter of over 12 cm.



Oil Frying Pan



Stainless steel pot



Iron pan



Enamel cooking
utensil



Iron plate

You may have a number of different cooking vessels

This induction hob can identify a variety of cooking vessels, which you can test by one of the following methods:

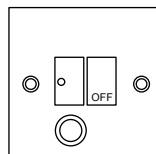
1. Place the pan on the cooking zone. If the corresponding cooking zone displays a power level, then the vessel is suitable. If "U" flashes, then the pan is not suitable.
2. Hold a magnet to the base of the pan. If the magnet is attracted to the pan, it is suitable for use with the induction hob.

Care and maintenance



Warning

Always switch off the electricity supply before performing maintenance work. In the event of a fault, contact an official distributor or authorised dealer.



If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent.



For domestic use only.



Never place the induction hob directly into water.



Never place an empty pan on the hob as this will cause an error message to appear on the control panel.



When a cooking zone has been on for a long time, the surface remains hot for some time afterwards so do not touch the ceramic surface.



Occasionally check that nothing is obstructing the air inlet beneath the induction hob.



If the surface of the hob is cracked, disconnect from power supply the appliance to avoid any possibility of electric shocks.



Do not place rough or uneven vessels on the hob, as they could damage the ceramic surface.



Avoid banging pots and pans down on the hob.
The ceramic surface is tough but not unbreakable.



Do not leave metal objects, such as knives, forks, spoons and lids on the hob as they may get hot.



Do not store detergents or flammable materials beneath the hob.

Care and maintenance



Caution

- The glass surface is tough but not unbreakable.
 - Avoid rubbing with any abrasive or with the base of the pans, etc, as this will wear the markings on the top of the ceramic hob over time.
- The appliance should be cleaned after use.
 - The surface of the induction hob may be easily cleaned in the following way:

| Type of dirt | Cleaning method | Cleaning materials |
|-----------------|--|-------------------------|
| Lime scale | Apply white vinegar to the surface, then wipe it dry with soft cloth | Special ceramic cleaner |
| Burnt-on food | Clean with damp cloth and dry it with a soft cloth | Special ceramic cleaner |
| Light stains | Clean with damp cloth and dry it with a soft cloth | Cleaning sponge |
| Melted plastics | Use a scraper suitable for ceramic glass to remove residue | Special ceramic cleaner |

Troubleshooting

The following circumstances may not be a problem. Do not contact the customer services until the problem has been confirmed.

If your appliance is still not functioning properly after making the checks below, please contact the customer services. Before calling the customer services, please do the following:

- Check that the appliance is correctly connected.
- Read the failure and display table above. If you are still unable to solve the problem, switch off the appliance, do not try to take it apart or uninstall it, and call customer services helpline.

Recycling and disposal

Environmental protection

Waste electrical products should not be disposed of with household waste. Please recycle where facilities exist. Check with your Local Authority or retailer for recycling advice.



The symbol on the product or its packaging indicates that this product cannot be treated as normal household waste. This product must be handed over to an electric and electronic equipment collection point for recycling.

On ensuring that this product is disposed of correctly, you will help to avoid possible negative consequences for the environment and public health, which could occur if this product is not handled correctly. To receive more detailed information about recycling this product, contact your local government, domestic waste disposal services or the outlet where the product was bought.

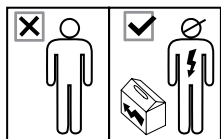
Technical specifications

| | |
|------------------------|------------------|
| Supply voltage | 220-240V~, 50Hz |
| Dimensions (W x H x D) | 590 x 55 x 520mm |
| Net weight | 12.5kg |
| Max. power consumption | 7200W |

Wiring

HINDL60CL 60cm Induction Hob

Wiring

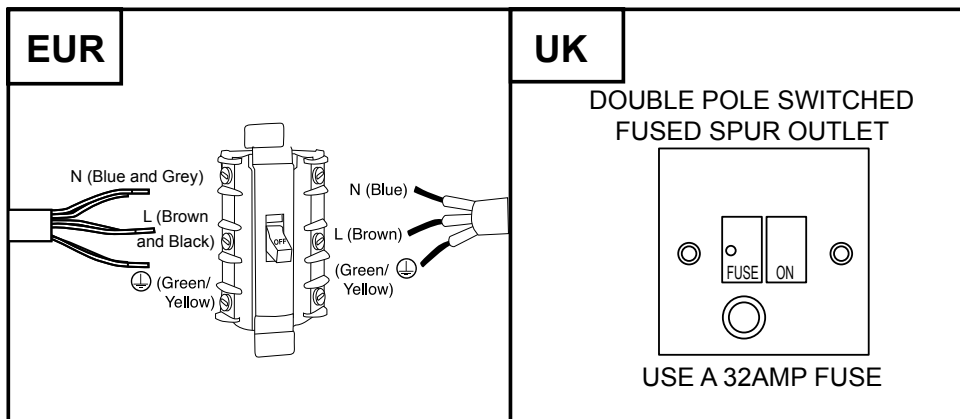


All installation work must be carried out by a competent person or qualified electrician.
Before connecting the mains supply ensure that the mains voltage corresponds to the voltage on the rating plate.



WARNING: THIS APPLIANCE MUST BE EARTHED.

Mains Supply could be connected to the Mains Voltage by Direct Connection



Direct Connection

If the appliance is being connected directly to the mains an omnipolar circuit-breaker must be installed with a minimum opening of 3mm between contacts.

The installer must ensure that the correct electrical connection has been made and that it complies with wiring diagram.

The cable must not be bent or compressed.

Regularly check the power plug and power cord for damage. If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent.

Technical and legal information

The Manufacturer declines all liability for damage caused to persons and objects due to incorrect or improper installation of the appliance.

Electrical Requirements

Any permanent electrical installation must comply with the latest I.E.E. Regulations and local electricity company regulations. For your own safety a qualified electrician or contractor who is on the roll of the National Inspection Council for Electrical Installation Contracting (NICEIC) should undertake the electrical installation.

Electrical Connection

Before connecting the mains supply ensure that the mains voltage corresponds to the voltage on the rating plate inside the appliance.



WARNING: THIS APPLIANCE MUST BE EARTHED

The appliance is supplied with a 3-core mains cable and must be connected to the electricity supply via a double pole switch having a 3mm minimum contact gap on each connector.

For UK only

A Switched Fused Connection Unit to BS 1363 Part 4 is recommended.

The fuse must be rated at 32 Amps.

The wires in the mains lead are coloured in accordance with the following code:

Brown and Black = L - Live

Blue and Grey = N - Neutral

Green/Yellow = ⊕ - Earth

The connection point must be placed in a position adjacent to the appliance so as to be readily accessible for an engineer in the event of a breakdown.

Guarantee

This appliance is covered by a full manufacturer's 24 month parts and labour guarantee and covers all parts and labour costs associated with the repair of the appliance in a domestic environment. We will repair any defect that arises due to faulty materials or workmanship and use genuine manufacturers parts.

All claims must be supported with the original receipt or other reasonable proof of purchase.

If, during the guarantee period, the appliance becomes irreparable as agreed by the engineer approved by GAA then we reserve the right, at our discretion, to exchange the defective product with a replacement appliance at GAA's sole cost. If the same product is no longer available an alternative will be offered with the same functions as the faulty item.

After an appliance has been repaired or replaced any remaining balance of the GAA guarantee will be valid and any further call outs during this prescribed period will be covered by GAA on the replacement appliance.

Should any person other than an authorized engineer modify or attempt to repair the appliance then the warranty will be invalid.

The guarantee applies to the UK mainland, Scotland, Ireland, ROI and France but is not transferrable between EU countries.

This guarantee is non-transferrable to any other person or product.
The guarantee is covered by UK law and is in addition to and does not diminish your legal rights.

Extended parts only warranty

As testimony to our commitment to you as a valued customer of Cooke & Lewis, we will offer you an additional 3 years parts warranty absolutely free.

If during the extended parts warranty period the appliance fails and it is considered uneconomical to repair our Customer Service Department will offer you the opportunity to purchase the same or equivalent model at a discounted price.

All parts supplied free of charge under the extended warranty must be fitted by our approved engineers and will be subject to a call out charge to fit the part.

Guarantee

Exclusions to the guarantee

This guarantee does NOT cover:

Appliances that have been damaged or neglected as a result of failure to store, assemble, install, use or care of the products in accordance with the manufacturer's instructions - GAA will not accept responsibility under this guarantee if a product is damaged or becomes defective due to, misuse, neglect, wilful or accidental damage or act of god.

Normal wear and tear.

Consumable items such as carbon filters and bulbs.

Claims arising from non-domestic use or commercial environment.

Any gas appliance not fitted by a gas safe qualified installer.

If no fault is found then GAA reserves the right to charge for the call out at the going rate.

In the course of the service work carried out it may be necessary to remove the built in appliance from its fitted position. If the appliance is glued, grouted or tiled in such a manner that it cannot be removed, it is the responsibility of the customer/installer to remove and reinstall the appliance to facilitate the repair.

This Guarantee does not affect your statutory rights.

The guarantee is offered by GAA Ltd, 1301-1303 Lu Plaza,
2 Wing Yip St, Kwun Tong, Kowloon, Hong Kong.

Customer Service

To arrange an in guarantee service call, please contact customer services on the following numbers.

UK & Northern Ireland

Phone: 0844 800 1128

Email: uksupport@apelson.co.uk

Web: www.myspareparts.co.uk

Republic of Ireland (Eire)

Phone: 014475261

CE Declaration of Conformity

HINDL60CL 60cm Induction Hob

CE Declaration of Conformity

**MANUFACTURER: CATA****ADDRESS: C/ Ter nº 2, Torelló 08570 - Barcelona (Spain)**

We hereby certify that the mentioned accessory complies with the essential requirements of the European Directives applicable, including their modifications and the corresponding transpositions from the national law.

MACHINE APPLICATION: HINDL60CL**TYPE:** Induction Hob

EC DIRECTIVES APPLIED: Comply with the following European Directives 2006/95/CE: LVD (Low Voltage Directive) and the 2004/108/CE: EMC (Electromagnetic Conformity)

APPLIED HARMONIZED STANDARDS:

Standard EN 60335-1 Safety of household and similar electrical appliances
Standard EN 60335-2-6
Standard EN 55014 Limits and methods of measurement of radio disturbance
Standard EN 61000-3-2 Electromagnetic compatibility limits for harmonic.
Standard EN 61000-4-5 Electromagnetic compatibility (EMC)

APPLIED INTERNATIONAL TECHNICAL STANDARDS AND SPECIFICATIONS: ISO9001.2008

PLACE: Torelló

David Sala
Technical Manager

This appliance respects laws of the suppression of radio-interference.
The Manufacturer has a policy of continuous product improvement, it reserves the right to adapt and carry out any modification considered necessary without prior warning.

B&Q plc,
Chandlers Ford, Hants,
SO53 3LE United Kingdom
www.diy.com

Installation



Caution

The induction hob must be installed by a suitably qualified person. Never try to install the appliance yourself. The ceramic hob must not be installed above refrigerators, freezers, dishwashers or tumble dryers. The wall and the area above the hob should be able to withstand heat.

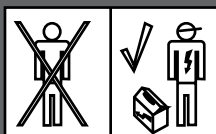
- Cut a hole in the worktop of the size shown in the diagram. The worktop should be at least 30 mm thick and made of a heat-resistant material. Seal cut edge of the worktop with silicone or PVA.
- Attach the brackets and place the hob into the cut out and push down firmly.

Electrical connection



Warning

If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent.



Caution

- The cord should not be extended or folded into coil during operation.
- Adapters, multi-socket strips and extension leads must not be used.
- Overloading could result in a risk of fire.



Caution

Before connecting to the power supply, check:

- The voltage meets requirements.
- The appliance uses an individual socket and does not share one with another electric appliance. A dedicated power protection switch must be incorporated in the fixed wiring in accordance with the wiring rules.

Clearance

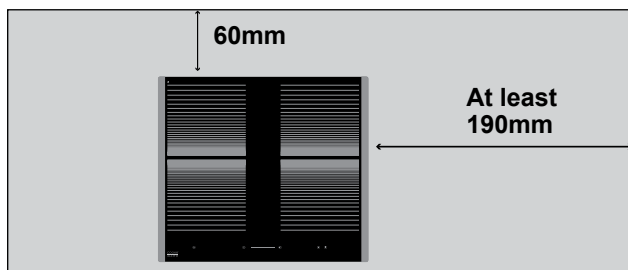
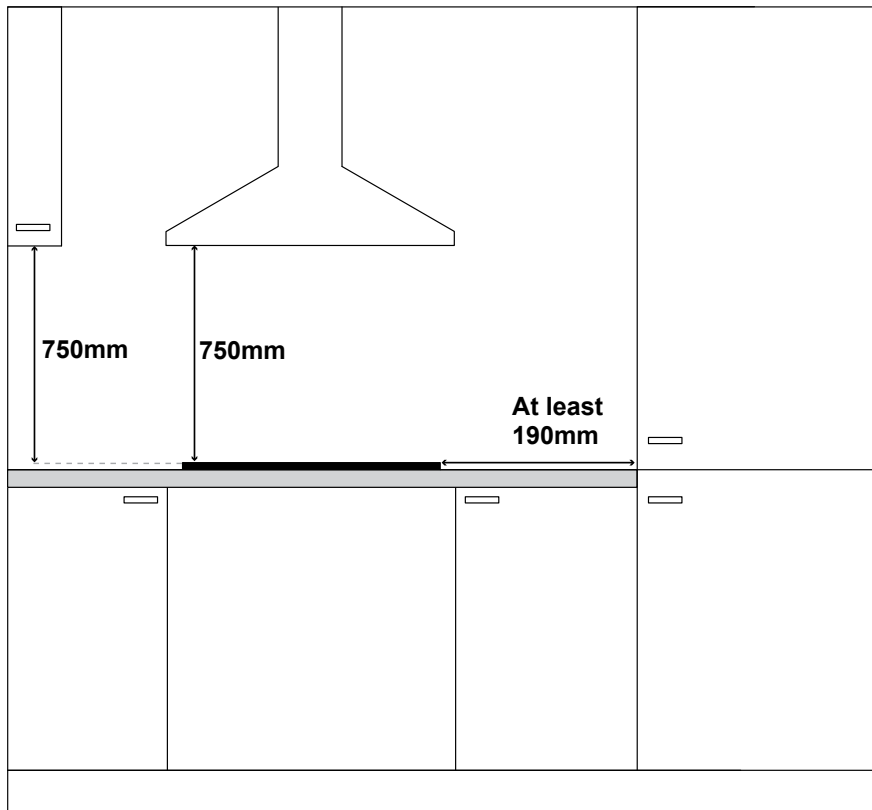


Warning

Good ventilation is required around the appliance for easier dissipation of heat and low power consumption.

Sufficient clearance is required around the appliance.

The gap between the hob and any cupboard above it should be at least 750mm.

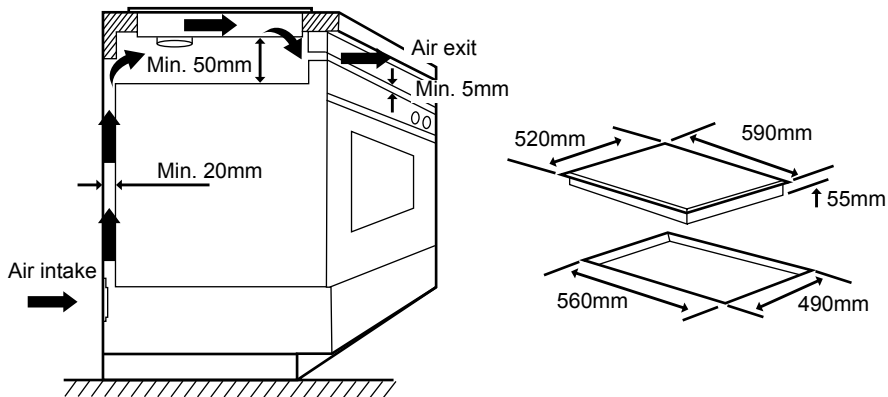


Positioning



Caution

Good ventilation is required around the appliance for easier dissipation of heat and low power consumption. Sufficient clearance is required around the appliance. The appliance should not be placed near anything that may echo.

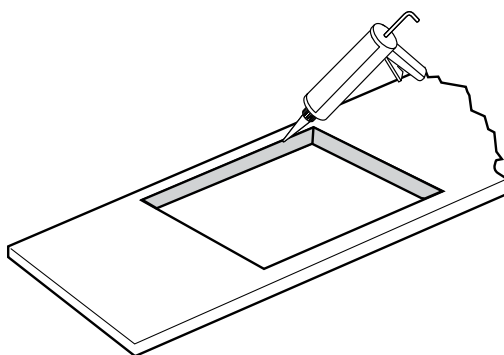


- The induction hob must be well ventilated and the air inlet and outlet must not be blocked.



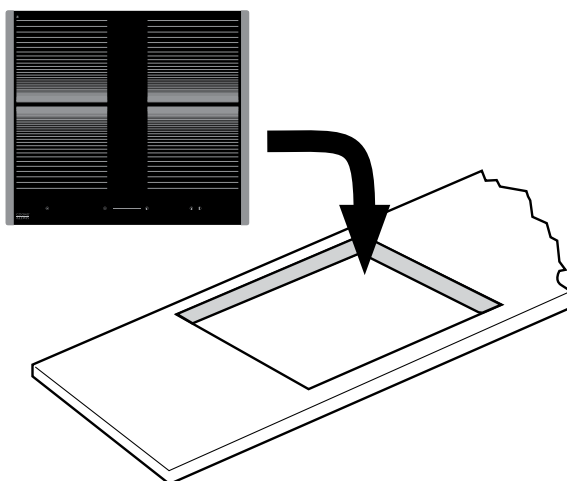
Note: The safety distance between the induction hob and the cupboard above the hotplate should be at least 750mm.

01

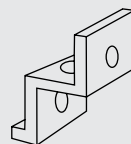
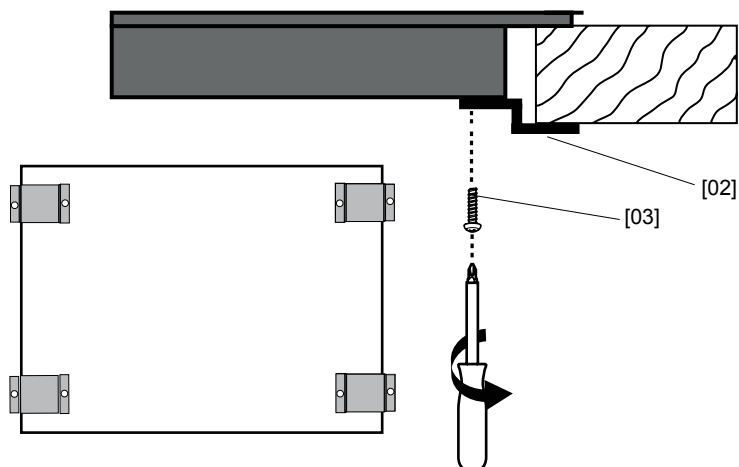


Cut out worktop to the template dimensions shown on previous page with suitable equipment and seal the cut edge with appropriate sealant.

02



Place hob into the worktop and tighten screws underneath the hob to secure in place.



[02] x 4



[03] x 4

Using a screwdriver and 2x screws provided [03] mount the brackets [02] on the hob adjusting the bracket to suit the work surface thickness.

Note: For electrical connection see *Technical and legal information* section.

Notes

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

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