






UBIND60MS



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| 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 0344 800 1128(UK), 014475261(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.

| Safety

These instructions are for your safety. Please read the following instructions carefully before proceeding with the installation and use of this appliance.

- **WARNING:** Before connecting the hob, check that the supplied voltage and frequency match with that indicated on the appliance rating plate.
- Failure to install the appliance in accordance with these instructions may result in a safety hazard.
- If in doubt, ask for advice in store or from a qualified installer.
- **WARNING:** Consult local regulations regarding extraction outlets and ensure these are complied with.
- **WARNING:** 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 without supervision. Keep the appliance and its supply cord out of the reach of children less than 8 years old.



- Do not use inappropriate child safety shields or hob guards. These can cause accidents.
- Do not use covers. These can cause accidents or overheating and damage to the electric hob.
- We recommend that great care be taken during use and cleaning. Read the cleaning and maintenance sections of this appliance carefully.
- **Risk of electric shock!** Do not use any high pressure cleaners or steam cleaners, which can result in an electric shock.
- **Danger of burns!** The hotplates and surrounding area become very hot. Never touch the hot surfaces. When a cooking zone has been in use, the surface remains hot for some time afterwards. Be careful not to touch the hot surface and not to place any objects on it.
- After use, switch off the hob element by its control.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- Never use water to put out burning oil or fat. Switch off the hotplate. Extinguish flames carefully using a fire blanket.
- **Risk of fire!** The hotplates become very hot. Never place combustible items on the hob.
- Never store objects on the hob.
- **Risk of fire!** Do not use flammable sprays in close vicinity to the appliance.
- **Risk of fire!** Do not store detergents or flammable materials beneath the hob.
- This appliance is intended for domestic use only. The appliance must only be used for the preparation of food and drink.
- The appliance must be supervised during operation. Only use this appliance indoors.
- The manufacturer declines all liability for personal or material damage as a result of misuse or incorrect installation of this appliance. Please dispose of the packing material carefully.
- **Risk of injury!** Saucepans may suddenly move due to liquid between the pan base and the hotplate. Always keep the hotplate and saucepan bases dry.
- **WARNING:** There is a risk of electric shock and fire if cleaning is not carried out in accordance with these instructions.
- **WARNING:** Use only the same size of fittings and mounting screws as recommended in this instruction manual. Failure to follow these instructions may result in electrical hazards.
- **WARNING:** Switch off the appliance at the mains supply before carrying out any maintenance work.



- **WARNING:** Accessible parts may become hot when used with cooking appliances. Young children should be kept away. Care should be taken to avoid touching the appliance.
- **WARNING:** Means for full disconnection must be incorporated in the fixed wiring in accordance with the local wiring installation rules for your country. An all-pole disconnection switch having a contact separation of at least 3mm in all poles should be connected during installation.
- **WARNING:** Only clean the hob when it has cooled down sufficiently. When the power to the cooktop is switched off, there will be no residual heat indication but the cooking zone may still be hot. Take extreme care!
- **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.
- **CAUTION:** The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- **WARNING:** Danger of fire: do not store items on the cooking surfaces.

- **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.
- **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a safety hazard.

IMPORTANT:

- Heavy-duty scourers, some nylon scourers and harsh/abrasive cleaning agents may scratch the glass. Always read the label to check if your cleaner or scourer is suitable.
- Never leave cleaning residue on the cooktop: the glass may become stained.
- The appliance is for domestic use as a cooking device; do not use as a source of heat.



| Technical data

Supply voltage	220-240 V~, 50/60 Hz
Dimensions (W x D x H)	590 x 520 x 58 mm
Built-in dimensions	560 x 490 mm
Max. power consumption	7000W

	Symbol	Value	Unit
Model identification	UBIND60MS		
Type of hob	Built-in hob		
Number of cooking zones and/or areas	4 zones		
Heating technology (induction cooking zones and cooking areas, radiant cooking zones, solid plates)	Induction cooking zones		
For circular cooking zones or area: diameter of useful surface area per electric heated cooking zone, rounded to the nearest 5mm	Ø	Left cooking area (front part): 21 Left cooking area (rear part): 16 Right cooking area (front part): 16 Right cooking area (rear part): 18	cm
Energy consumption per cooking zone or area calculated per kg	EC electric cooking	Left cooking area (front part): 174.1 Left cooking area (rear part): 170 Right cooking area (front part): 170 Right cooking area (rear part): 171.8	Wh/kg
Energy consumption for the hob	EC	171.5	Wh/kg

The measurement and calculation method of the above table was done in accordance with commission regulation (EN) No 66/2014.

Dimensions are approximate. Because we continually strive to improve our products we may change specifications and designs without prior notice.



| Recycling & disposal



DISPOSAL: Do not dispose this product as unsorted municipal waste. Collection of such waste separately for special treatment is necessary.

This appliance is labelled in compliance with European directive 2011/65/EU for Waste Electrical and Electronic Equipment (WEEE). By ensuring that this appliance is disposed of correctly, you will help prevent any possible damage to the environment and to human health, which might otherwise be caused if it were disposed of in the wrong way.

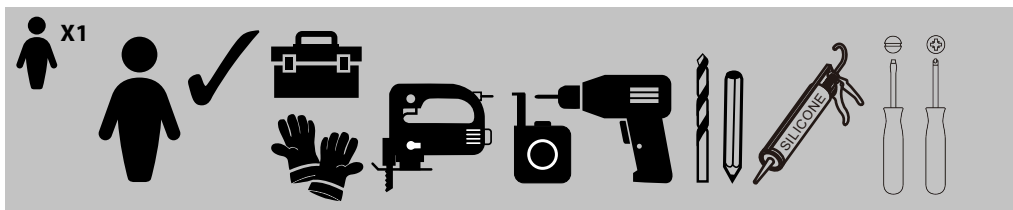
The symbol on the product indicates that it may not be treated as normal household waste. It should be taken to a collection point for the recycling of electrical and electronic goods.

This appliance requires specialist waste disposal. For further information regarding the treatment, recover and recycling of this product please contact your local council, your household waste disposal service, or the shop where you purchased it.

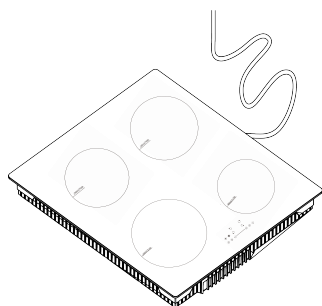
For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.



| What's required for installation



| What's in the box



[01] x 1

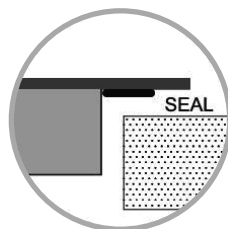
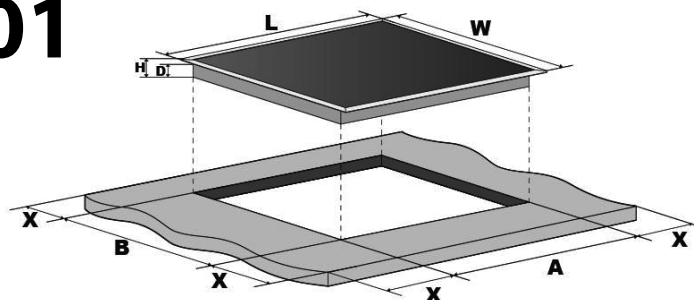


[02] x 1



| Cut out work surface

01



Cut out the work surface according to the sizes shown in the drawing.

For the purpose of installation and use, a minimum of 50 mm space shall be preserved around the hole.

Be sure the thickness of the work surface is at least 30 mm.

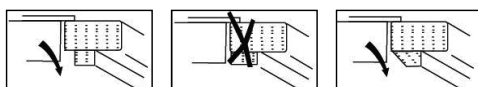
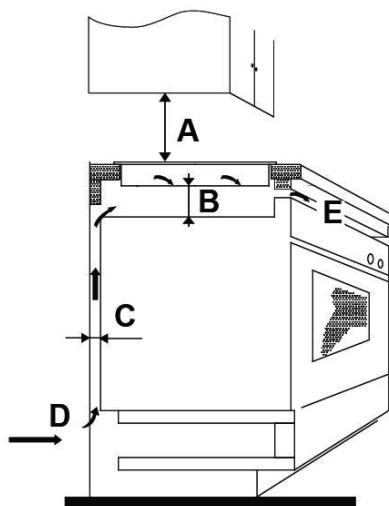
Please select heat-resistant work surface material to avoid larger deformation caused by the heat radiation from the hotplate as shown above.

Make sure the Induction cooker hob is well ventilated and the air inlet and outlet are not blocked.

Note: The safety distance between the hotplate and the cupboard above the hotplate should be at least 760 mm.

A (mm)	760
B (mm)	50 min
C (mm)	20 min
D	Air intake
E	Air exit 5mm

L (mm)	590
W (mm)	520
H (mm)	58
D (mm)	54
A (mm)	560
B (mm)	490
X (mm)	50 min





| Before you install the hob

02

Before locating the fixing brackets the hob should be placed on a stable, smooth surface (use the packaging). Do not apply force onto the controls protruding from the hob.

Make sure that . . .

- The work surface is square and level, and no structural members interfere with space requirements.
- The work surface is made of a heat-resistant material.
- If the hob is installed above an oven, the oven has a built-in cooling fan.
- If the appliance is installed above a drawer the hob ventilation can warm up the items stored in the drawer during the cooking process.
- There is adequate flow of fresh air from outside the cabinetry to the base of the hob.
- The power supply cable is not accessible through cupboard doors or drawers.
- The installation will comply with all clearance requirements and applicable standards and regulations.
- A suitable isolating switch providing full disconnection from the mains power supply is incorporated in the permanent wiring, mounted and positioned to comply with the local wiring rules and regulations.
- The isolating switch must be of an approved type and provide a 3 mm air gap contact separation in all poles (or in all active [phase] conductors if the local wiring rules allow for this variation of the requirements).
- The isolating switch will be easily accessible to the customer with the hob installed.
- You consult local building authorities and by-laws if in doubt regarding installation.
- You use heat-resistant and easy-to-clean finishes (such as ceramic tiles) for the wall surface surrounding the hob.

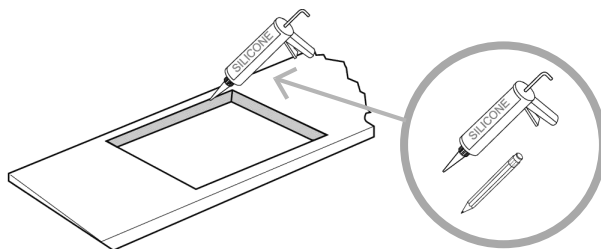


| Seal the work surface & hob

03

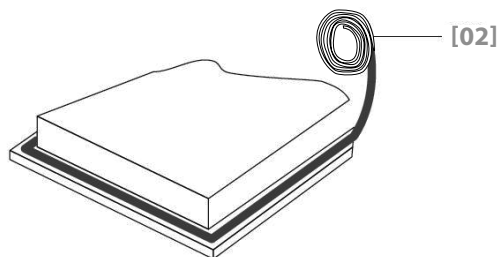
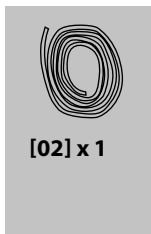
IMPORTANT: Ensure that the product is fully cured as per the manufacturers instructions before you commence installation of the hob. The hob **MUST NOT** be sealed into the worktop.

Cut out worktop to supplied dimensions shown in **DIAGRAM 01** with suitable equipment. Seal the cut edge of the worktop using silicone or PTFE prior to fitting the hob.



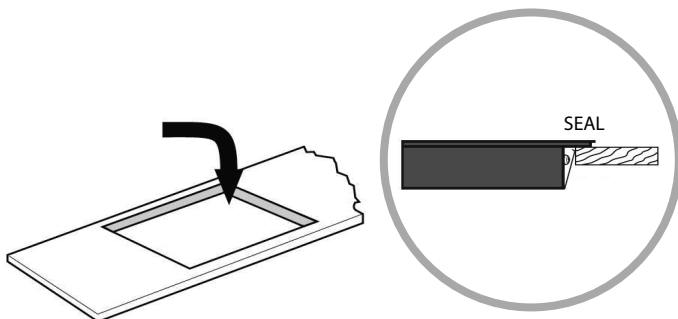
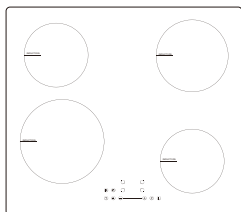
04

Stretch out and stick the supplied seal along the underside edge of the hob, ensuring the ends overlap.



05

Once the seal is fitted, position the hob into the cut-out in the worktop. Apply gentle downwards pressure onto the hob to push it into the worktop ensuring a good seal around the outer edge as shown.



WARNING: Do not use adhesive to fix the hob into the worktop.



| Electrical installation

06

Permanently Wired Version (Professional Fit Only - Maximum Input 7000 W)

CAUTION: THE FOLLOWING SECTION IS FOR PROFESSIONAL QUALIFIED ELECTRICAL INSTALLERS ONLY!

Note: The electrical cable required for conversion to permanent wiring is not supplied.

If you use the hardwired version, the appliance must be connected directly to the mains using an omnipolar circuit breaker with a minimum opening of 3 mm between the contacts.

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

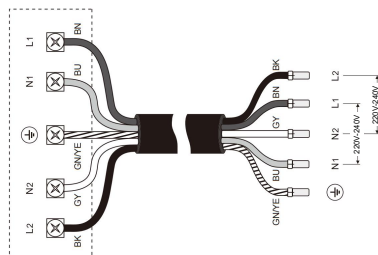
The cable must not be bent or compressed. Regularly check the the mains connection and power cord for damage. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a safety hazard.

WARNING: This is a Class I appliance and **MUST** be earthed.

Brown = L or Live

Blue = N or Neutral

Green and Yellow = E or Earth 



This appliance requires a 32 Amp Miniature Circuit Breaker when operating in high power mode.

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.

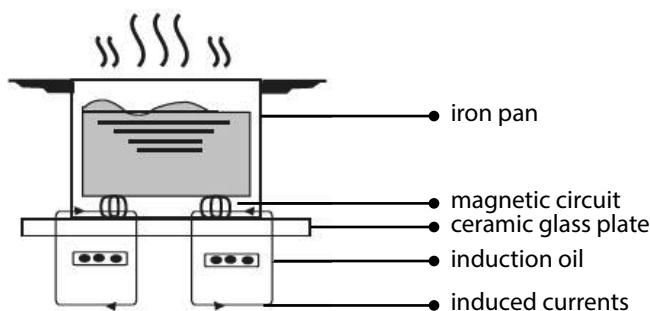
The manufacturer declines all liability for damage caused to persons and objects due to incorrect or improper installation of the appliance. Any permanent electrical installation must comply with the latest wiring regulations applicable to your country and for your own safety a qualified electrician or contractor should undertake the electrical installation.

| Induction Cooking

Before using your Induction Hob

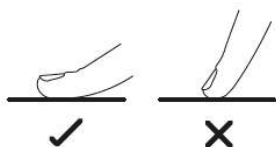
- Read this guide, taking special note of the Safety section.
- Remove any protective film that may still be on your Induction hob.

Induction cooking is a safe, advanced, efficient, and economical cooking technology. It works by electromagnetic vibrations generating heat directly in the pan, rather than indirectly through heating the glass surface. The glass becomes hot only because the pan eventually warms it up.



Using the Touch Controls

- The controls respond to touch, so you don't need to apply any pressure.
- Use the ball of your finger, not its tip.



- You will hear a beep each time a touch is registered.
- Make sure the controls are always clean, dry, and that there is no object (e.g. a utensil or a cloth) covering them. Even a thin film of water may make the controls difficult to operate.

| Choosing the right cookware




Only use cookware with a base suitable for induction cooking. Look for the induction symbol on the packaging or on the bottom of the pan.

- You can check whether your cookware is suitable by carrying out a magnet test. Move a magnet towards the base of the pan. If it is attracted, the pan is suitable for induction.



If you do not have a magnet:

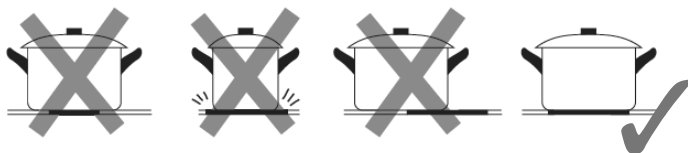
- Put some water in the pan you want to check.
- If  does not flash in the display and the water is heating, the pan is suitable.

Cookware made from the following materials is not suitable: pure stainless steel, aluminium or copper without a magnetic base, glass, wood, porcelain, ceramic and earthenware.

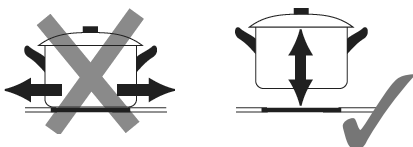
Do not use cookware with jagged edges or a curved base.



Make sure that the base of your pan is smooth, sits flat against the glass, and is the same size as the cooking zone. Use pans whose diameter is as large as the graphic of the zone selected. Using a pot a slightly wider energy will be used at its maximum efficiency. If you use smaller pot efficiency could be less than expected. Pot less than 140 mm could be undetected by the hob. Always centre your pan on the cooking zone.



Always lift pans off the Induction hob – do not slide, or they may scratch the glass.



! | Before you start

WARNING: Read the instructions before using the appliance.

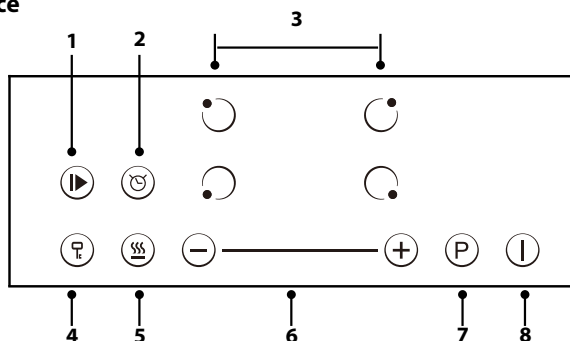


People with a heart pacemaker should consult with their doctor before using any induction hob.





Switch on the appliance at the plug socket or double pole isolation switch. The appliance is ready for use.

| Functions & Settings

01 User interface



1. Pause Key
2. Timer Key
3. Zone Select Key
4. Child Lock Key
5. Keep Warm Key
6. Power/Timer slider regulating key
7. Boost Control Key
8. On/Off Key

Heating Zone	Max. Power (220-240V~50/60Hz)
	2000/2300W (Booster)
	1200/1500W (Booster)
	1800/2300W (Booster)
	1200/1500W (Booster)
Total Power	7000W



02 General Use

Boost Function

Activated the boost function

1. Select the heating zone by touching the zone select key "O".
2. Touching the boost control key "P" the zone indicator show "P." and the power reach Max.

Cancel the boost function

- 1. Touching the relevant zone select key "O" that you wish to cancel.
- Touching the slider regulating key "—+—" to choose the new power level.
- The function can work in any cooking zone.
- The cooking zone returns to level 9 after 5 minutes.

Keep Warm Function

You can choose 3 handy cooking functions by pressing the Keep warm key "W" each time moves from one function to the other.

- Melt or defrost (about 50 °C)
- Heating or keeping warm (about 70 °C)
- Simmering , temperature close to boiling ,useful for slow cooking (about 90 °C)

Cancel Keep Warm Function

- Select the cooking zone you wish to operate, and then touch and hold the Keep Warm Key. The cooking zone will be **OFF**.

Child Lock Function

- You can lock the controls to prevent unintended use (for example children accidentally turning the cooking zones on).
- When the controls are locked, all the controls except the **OFF** control are disabled.

To lock the controls

- Make sure the Induction hob is turned on.
- Touch and hold the Child Lock Key. And the display will show 'Lo'.

To unlock the controls

1. Touch and hold the Child Lock Key to unlock the hob.
2. You can now start using your Induction hob.



When the hob is in the lock mode, all the controls are disabled except OFF, you can always turn the hob off with the OFF control in an emergency, but you shall unlock the hob first in the next operation.

**Pause Function**

The hob has a handy restart function to pause and restart the cooking process if you're interrupted.

- When the hob is on and working, press the Pause Key "⏸" all burner will stop working, and all LED indicator will show the symbol "|||".
- Press and hold the Pause key "⏸" again the displays will blink with "|||", then touch the Child Lock Key "🔒" to recommence cooking and the displays will revert to their previous settings.

**Timer Function**

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 has expired.
- You can set it to turn one cooking zone off after the set time has expired.
- You can set the timer for up to 99 minutes.

Using the Timer as a Minute Minder if you are not selecting any cooking zone:

- Switch on the hob .
- Select the cooking zone and select the power level required.
- When the indicator stops flashing, touch the Timer key "⌚" and the timer will flash "10".

- When the "10" is still flashing, touch the "+" or "-" keys once to increase or decrease one minute at a time.
- Or touch and hold the "+" or "-" keys to increase or decrease ten minutes at a time. The timer will commence countdown and show the remaining time.
The timer will beep for 30 seconds once completed or press the Timer key "⌚" again to cancel the beep.
- To cancel the alarm press "⌚" then press the "-" key until the display shows "00". Note: the cooking zone will not be switched off.

Setting the timer to turn one or more cooking zones off if the timer is set on one zone:

- Select the cooking zone and select the power required.
- Before the indicator stops flashing, touch the Timer and the timer will flash "10".
- Touch the "+" or "-" keys once to increase or decrease one minute at a time.
- Or touch and hold the "+" or "-" keys to increase or decrease ten minutes at a time. The timer will commence countdown and show the remaining time.
The timer will beep for 30 seconds once completed or press the Timer again to cancel the audible alarm.



- To cancel the timer, select the cooking zone and press the Timer key "⏸" then press the "⏹" key until the display shows "00". Note: the cooking zone will not be switched off. However if the timer completes the programmed time, the cooking zone will be switched off.

NOTE: The dot next to the selected cooking zone will appear when the timer is active on that zone, for example.

6.

When using the Timer as a countdown timer and power timer together, To see the remaining time, touch the selected cooking zone key "○", and then press the Timer key "⏸", the display will show the remaining time on that zone.

03 General Use

Over-Temperature Protection

An internal temperature sensor will monitor the temperature inside the induction hob. When an excessive temperature is detected, the induction hob will stop operation automatically.

Detection of Small Articles

When an unsuitable size 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 will automatically go onto standby in 1 minute. The fan will keep cooling down the induction hob for a further 1 minute.

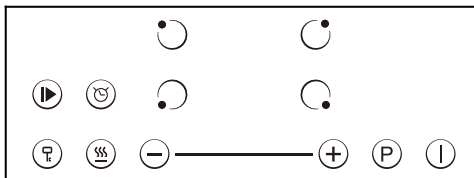
Auto Shutdown Protection

Auto Shutdown is a safety protection function for your induction hob. It will shut down automatically if ever you forget to turn off your cooking. The default working times for various power levels are shown in the below table:

Power Level	Default Working Timer (min)
1-3	360
4-6	180
7-8	120
9	90

When the pan is removed, the induction hob can stop heating immediately and the hob automatically switches off after 30 seconds.

04 | Using your Induction Hob




To start cooking

1. Touch and hold the ON/OFF control. After power on, the buzzer beeps once, all displays show "0", indicating that the induction hob has entered the state of standby mode.
2. Place a suitable pan on the cooking zone that you wish to use. Make sure the bottom of the pan and the surface of the cooking zone are clean and dry.
3. According to the heating zone where the pan is placed, select a relevant zone select key by pressing "0" key. "0" will flash.
4. Select the output using the power slider regulating key from 0-9 and cooking commences. You can modify this at any time during cooking.



- If you don't choose a heat setting within 30 seconds the induction hob will automatically switch off. You will need to start again at step 1.
- You can modify the heat setting at any time during cooking.

If the display flashes  alternately with the heat setting

This means that:

- You have not placed a pan on the correct cooking zone,
or
the pan you're using is not suitable for induction cooking,
or,
the pan is too small or not properly centred on the cooking zone.
- No heating takes place unless there is a suitable pan on the cooking zone. The display will automatically turn off after 30 seconds if no suitable pan is placed on it.

When you have finished cooking


- Touch the relevant Zone Select Key that you wish to switch off.
- Alter the power output level to zero.
- **Beware of hot surfaces**
'H' will show which cooking zone is hot to touch. It will disappear when the surface has cooled down to a safe temperature.
It can also be used as an energy saving function if you want to heat further pans, by using the hotplate that is still hot.

| Troubleshooting

Problem	Possible cause	Solution
The induction hob cannot be turned on.	No power.	Make sure the induction hob is connected to the power supply and that it is switched on. Check the consumer unit to ensure the RCD has not tripped. Check whether there is a power cut by trying other electric appliances.
The touch controls are unresponsive.	The controls are locked.	Unlock the Child Lock (see the Use section).
The touch controls are difficult to operate.	There may be a slight film of water over the controls or you may be using the tip of your finger when touching the controls.	Make sure the touch control area is dry. Use the ball of your finger when touching the controls.
Some pans make crackling or clicking noises.	This may be caused by the construction of your cookware (layers of different metals vibrating differently).	This is normal for cookware and does not indicate a fault.
The induction hob makes a low humming noise when used on a high heat setting.	This is caused by the technology of induction cooking.	This is normal, but the noise should quieten down or disappear completely when you decrease the heat setting.
Fan noise coming from the induction hob.	A cooling fan built into your induction hob has come on to prevent the electronics from overheating. It may continue to run even after you've turned the induction hob off.	This is normal and needs no action. Do not switch the power to the induction hob off at the consumer unit when the fan is operating.
Pan does not heat up and it does not appear in the display.	The induction hob cannot detect the pan because it is not suitable for induction cooking. The induction hob cannot detect the pan because it is too small for the cooking zone or not properly centred on it.	Use cookware suitable for induction cooking. Centre the pan and make sure that its base matches the size of the cooking zone. (See the Cookware section).

| Troubleshooting

If an abnormality occurs , the induction hob will enter the protective state automatically and display corresponding protective codes:

Error Message	Possible cause	What to do
	No pot or pot not suitable.	Replace the pot.
ER03	Water or pot on the glass over the control.	Clean the user interface.
F1	The connection between the display board and the left mainboard is fail(the cooking zone which indicator showing "F alternates with 1").	1. Connection cable not correctly plugged or defective; 2. Replace the coil sensor if connection cable is ok; 3. Replace the mainboard or power if coil sensor are OK.
F3	Coil temperature sensor failure. (the cooking zone which indicator showing "F alternates with 3").	Replace the coil sensor.
F4	Mainboard temperature sensor failure. (the cooking zone which indicator showing "F alternates with 4").	Replace the mainboard.
E1	Temperature sensor of the ceramic glass plate is high(the cooking zone which indicator showing"E alternates with 1")	Please restart after the induction hob cools down.
E2	Temperature sensor of the IGBT is high(the cooking zone which indicator showing "E alternates with 2").	Please restart after the induction hob cools down.
E3	Abnormal supply voltage(too high)(the cooking zone which indicator showing"E alternates with 3").	Please inspect whether power supply is normal; Power on after the power supply is normal.
E4	Abnormal supply voltage (too low)(the cooking zone which indicator showing "E alternates with 4")	Please inspect whether power supply is normal; Power on after the power supply is normal.
E5	Temperature sensor failure(the cooking zone which indicator showing (the cooking zone which indicator showing"E alternates with 5")	Connection cable not correctly plugged or assemble defective;

The above is a table of common failures.

Please do not disassemble the unit by yourself to avoid any dangers and damages to the induction hob and please contact the service department.



| Looking after your appliance

IMPORTANT: Always switch off the electricity supply before performing any maintenance work.

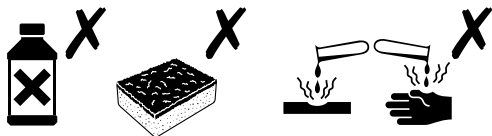
The appliance should be cleaned after use, allow to cool first!

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

CAUTION: Avoid rubbing with any abrasive or with the base of the pans, etc. as this will wear the markings on the top of the induction hob over time. Clean the induction hob on a regular basis to prevent the build up of food residue.

Never use:

- Undiluted washing-up liquid
- Detergent intended for dishwashers
- Scouring agents
- Harsh cleaning agents such as oven spray or stain remover
- Abrasive sponges
- High-pressure cleaners or steam jet cleaners



Note: For electrical connection see Technical and legal information section

Customer Service

If your product breaks down. To arrange an in guarantee service call, please contact customer services on the following numbers.

UK and N.Ireland

T: 0344 800 1128 E: uksupport@apelson.co.uk

www.spareszone.co.uk

Republic of Ireland (ROI)

T: 014475261 E: uksupport@apelson.co.uk

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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UK

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