# 1 Instructions

## 1.1 General safety instructions

### Risk of personal injury

- During use the appliance and its accessible parts become very hot.
- Never touch the heating elements during use.
- Keep children under eight years of age at a safe distance if they are not constantly supervised.
- Children must never play with the appliance.
- Never rest metallic objects such as knives, forks, spoons and lids on the appliance during use.
- Switch off the appliance immediately after use.
- Never try to put out a fire or flames with water: Turn off the appliance and smother the flames with a fire blanket or other appropriate cover.
- The appliance must never be cleaned by unsupervised children.
- Have qualified personnel carry out installation and assistance interventions according to the standards in force.
- Do not modify this appliance.
- Do not insert pointed metal objects (cutlery or utensils) into the slots in the appliance.
- Do not try to repair the appliance yourself or without the intervention of a qualified technician.
- If the power supply cable is damaged, contact technical support immediately and they will replace it.

### Risk of damaging the appliance

- Do not use abrasive or corrosive detergents on glass parts (e.g. powder products, stain removers and metallic sponges).
- Use wooden or plastic utensils.
- Do not seat on the appliance.
- Do not use steam jets to clean the appliance.
- Do not obstruct ventilation openings and heat dispersal slots.
- Never leave the appliance unattended during cooking operations where fats or oils could be released.
- Never leave objects on the cooking surface.
- Do not use the appliance to heat rooms for any reason.

### For this appliance

- If your hob has a cookware detector, do not rely on it exclusively.
- Remove any traces of liquid from the lid (if fitted) before opening.
- Let the cooking surface cool down before closing the lid.
- If cracks or fissures form, or if the glass ceramic cooking surface breaks, turn off the appliance immediately. Disconnect the power supply and call Technical Support.
- People who have pacemakers or other similar devices fitted must make sure that the operation of these devices is not jeopardised by the inductive field, whose frequency range is between 20 and 50 kHz.
- In conformity with the provisions regarding electromagnetic compatibility, the electromagnetic induction cooking hob comes under group 2 and class B (EN 55011).

## 1.2 Manufacturer liability

The manufacturer declines all liability for damage to persons or property caused by:

- Use of the appliance other than as envisaged;
- Non-observance of the user manual provisions;
- Tampering with any part of the appliance;
- Use of non-original spare parts.

## 1.3 Appliance purpose

- This appliance is intended for cooking food in the home environment. Every other use is considered improper.
- This appliance may be used by children aged at least 8 and by people of reduced physical and mental capacity, or lacking in experience in the use of electrical appliances, provided that they are supervised or instructed by adults who are responsible for their safety.
- The appliance is not designed to operate with external timers or with remote-control systems.

## 1.4 Disposal

This appliance must be disposed of separately from other waste (Directives 2002/95/EC, 2002/96/EC, 2003/108/EC). The appliance does not contain substances in quantities sufficient to be considered hazardous to health and the environment, in accordance with current European directives.

To dispose of the appliance:

- Cut the power supply cable and remove it along with the plug.

Power voltage
**Danger of electrocution**

- Disconnect the main power supply.
- Unplug the appliance.

- Deliver the appliance to the appropriate recycling centre for electrical and electronic equipment waste, or return it to the retailer when purchasing an equivalent product, on a one for one basis.

Our appliances are packed in non-polluting and recyclable materials.

- Deliver the packing materials to the appropriate recycling centre.

Plastic packaging
**Danger of suffocation**

- Do not leave the packaging or any part of it unattended.
- Do not let children play with the packaging plastic bags.

## 1.5 Identification plate

The identification plate bears the technical data, serial number and brand name of the appliance. Do not remove the identification plate for any reason.

## 1.6 This user manual

This user manual is an integral part of the appliance and must therefore be kept in its entirety and within the user's reach for the whole working life of the appliance.

Read this user manual carefully before using the appliance.

## 1.7 How to read the user manual

This user manual uses the following reading conventions:

Instructions

General information on this user manual, on safety and final disposal.

Description

Description of the appliance and its accessories.

Use

Information on the use of the appliance and its accessories, cooking advice.

Cleaning and maintenance

Information for proper cleaning and maintenance of the appliance.

Installation

Information for the qualified technician: Installation, operation and inspection.

Safety instructions

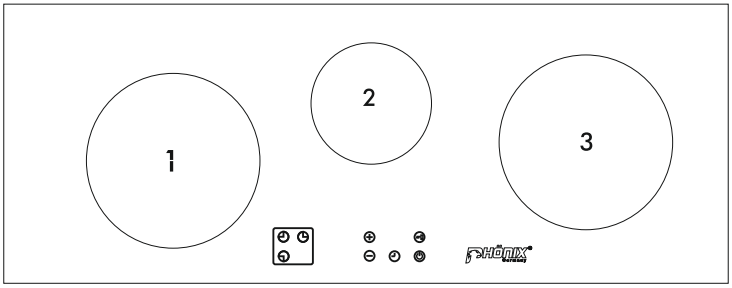
Information

Advice

1. Use instruction sequence.
   - Standalone use instruction.

# 2 Description

## 2.1 General Description




| Zone | Outer diameter (mm) | Max. power absorbed (W)* |
|---|---|---|
| 1 | 180 | 2000 |
| 2 | 165 | 1200 |
| 3 | 180 | 2000 |

## 2.2 Control panel

On first connection to the electrical mains, an automatic check will be carried out that will switch on all indicator lights for a few seconds.

All the appliance's control and monitoring devices are located together on the front panel.
The induction hob is controlled by means of the Touch Control sensor keys.
Lightly touch a symbol on the glass ceramic surface.
A beep will sound to confirm every effective touch.

The table below lists the controls available on the hob, together with a brief description.

| Control | Description |
|---|---|
| TIMER | Timer: activates the Minute minder and Programmed cooking functions. |
| | Increase: increases the power level or cooking time. |
| | Decrease: reduces the power level or cooking time. |
| | Left cooking zone (1) |
| | Middle cooking zone (2) |
| | Right cooking zone (3) |
| | Control lock: locks the hob's keys. |
| | On/Off: turns the hob on or off. |

## 2.3 Advantages of induction cooking

The hob is equipped with an induction generator for each cooking zone. Each generator located under the glass ceramic cooking surface creates an electromagnetic field which induces a thermal current in the base of the pan. This means the heat is no longer transmitted from the hob to the pan but created directly inside the pan by the inductive current.

- Energy saving thanks to the direct transmission of energy to the pan (suitable magnetisable cookware is required) compared to traditional electric cooking.
- Improved safety as the energy is only transmitted to the pan placed on the hob.
- High level of energy transmitted from the induction cooking zone to the base of the pan.
- Rapid heating speed.
- Reduced danger of burns as the cooking surface is only heated under the base of the pan; foods which overflow do not stick.

# 3 Use

## 3.1 Instructions

High temperature
**Danger of burns**

- Protect your hands wearing heat-proof gloves during use.
- Do not touch or clean the hob surface during operation or when the residual heat indicator lights are still on.
- Do not put empty pans or frying pans on switched on cooking zones.
- Do not allow children younger than 8 years old to come near the appliance when in operation.
- Activate the key lock when you have children or pets which could reach the hob.
- After use the cooking zones remain hot for a certain period of time after they have been turned off. Do not touch the hob surfaces.

High temperature
**Danger of fire or explosion**

- Do not use or leave flammable materials near the appliance or directly underneath the hob.
- Do not cook using closed tins or containers, plastic kitchenware or containers.
- Do not leave the appliance unattended during cooking operations where fats or oils could be released.
- In case you notice cracks or fissures or you cannot turn off the appliance, disconnect the power supply and contact the Assistance Centre.

Improper use
**Risk of damage to surfaces**

- Do not use the hob if the pyrolytic cycle is taking place inside any oven installed below.
- Never place pans with bases which are not perfectly flat and smooth.
- Avoid hard, solid objects falling on the cooking surface.
- Do not use the hob as a support surface.

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## 3.2 Using the hob correctly

### Cookware suitable for use in induction cooking

Cookware used on the induction cooking surface must be made of metal, with magnetic properties and a sufficiently large base.

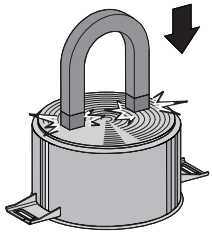
**Suitable cookware:**

- Enamelled steel cookware with thick bases.
- Cast iron cookware with an enamelled base.
- Cookware in multilayer stainless steel, ferritic stainless steel and aluminium with a special base.

**Unsuitable cookware:**

- Copper, stainless steel, aluminium, fireproof glass, wood, ceramic and terracotta cookware.

To see whether the pan is suitable, bring a magnet close to the bottom: if it is attracted, the pan is suitable for induction cooking. If you do not have a magnet, you can put a small amount of water in the pan, place it on a cooking zone and start the cooking zone. If the symbol U appears on the display, it means the pan is not suitable.



Use only cookware with a perfectly flat bottom which is suitable for induction hobs. Using cookware with an irregular bottom could jeopardise the efficiency of the heating system and prevent cookware from being detected on the cooking zone.

## 3.3 Operating principles

### Limiting the cooking duration

The hob has an automatic device which limits the duration of use.

If the cooking zone settings are not changed, the maximum duration of operation for each zone depends on the power level selected.

When the device for limiting the duration of use is activated, the cooking zone turns off, a short alert sounds and, if the zone is hot, the symbol H appears on the display.

| Set power level | Maximum cooking duration in hours |
|---|---|
| 1 | 8 ½ |
| 2 | 6 ½ |
| 3 | 5 |
| 4 | 4 |
| 5 | 3 ½ |
| 6 | 2 ½ |
| 7 | 2 |
| 8 | 1 ½ |
| 9 | 1 ½ |

### Protection from overheating

If the hob is used on full power for a long period, the electronics will have trouble cooling down if the room temperature is high.

To avoid excessively high temperatures forming in the electronics, the power to the cooking zone is reduced automatically.

### Residual heat

Improper use
**Danger of burns**

- Supervise children carefully as they cannot readily see the residual heat indicator. The cooking zones remain hot for a certain period of time even after they have been turned off. Make sure that children never touch the hob.

If the cooking zone is still hot after use, the display shows the symbol H for that cooking zone.

The symbol turns off when the temperature of the cooking zone goes below 40°C.

The symbol H stays on even when the hob is turned off.

### Cooking guidelines

The power in the cooking zone can be adjusted to various levels.

The following table lists the available power values with an indication of the type of food to prepare.

Settings may vary depending on the amount of food and consumer taste.

| Power level | Suitable for |
|---|---|
| 0 | OFF setting |
| 1 - 2 | Reheating food, keeping small amounts of water on the boil, and whipping up sauces with egg yolk or butter. |
| 3 - 4 | Cooking solid or liquid food, keeping water on the boil, defrosting deep-frozen food, cooking 2- or 3-egg omelettes, fruit and vegetables, various cooking processes. |
| 5 - 7 | Stewing meat, fish and vegetables, simmering food, making jams etc. |
| 8-9 | Cooking or frying meat, fish, steaks and liver; browning meat, fish, eggs, etc. |

## 3.4 Preliminary operations

In order to remove any moisture that could have accumulated during the manufacturing process and for the electronic circuits and control keypad to work properly:

1. Remove the protective films from the external surfaces of the appliance and accessories.
2. Remove any labels (apart from the technical data plate).
3. Place a pan full of water on each of the front cooking zones and switch them on to the maximum power setting for at least 30 minutes.
4. After 30 minutes, switch off the front cooking zones and repeat this operation for the rear cooking zones and any central cooking zone.
5. If after carrying out the above operations the controls do not work properly, it might be necessary to extend the operations until the moisture has completely evaporated.

## 3.5 Using the hob

To switch the hob on:

- Hold down the **On/Off** key for at least 1 second.

To switch the hob off:

- Hold down the **On/Off** key for at least 2 seconds.

The hob automatically turns off after a few seconds if no cooking zone has been switched on.

### Switching on the cooking zone

After switching on the hob:

- Press the keys + and − of the required cooking zone to select the cooking power (from **1** to **9**).

### Switching off the cooking zone

- Use the key − to bring the power value to **0** (zero).

To switch off all cooking zones at the same time, hold down the **On/Off** key for at least 2 seconds.

### Quick selection

This function allows you to quickly set the cooking zone to maximum power.

After switching on the hob:

- Press the key − for the required cooking zone once. The power level will be set to **9**.

### Control lock

This function disables all keys of the display to prevent against operation by children or accidental selection.

To activate the Control lock, first turn on the hob, then:

- Hold down the key for 3 seconds. The display will show an LED above the key

The control lock will not be deactivated in the event of a power cut.

To deactivate the Control lock:

- Hold down the key for 3 seconds. The LED above the key will turn off.

## Timed cooking

This function is used to program the automatic switch-off of each cooking zone at the end of a period of time (from 1 to 99 minutes).

The Timed cooking function can be activated when at least one cooking zone is switched on:

1. Hold down the keys of the timer at the same time. The display will show the time indicator . An LED above the time indicator shows the active cooking zones which can be selected in sequence.
2. Release the timer keys when the LED indicates the required cooking zone.
3. Press the keys + or − of the timer to program the time in minutes the selected cooking zone is to remain on for (hold down to advance quickly). The LED above the time indicator will flash. After a few seconds, the LED next to the time indicator will turn off and Timed cooking will begin.

This function can be activated on multiple cooking zones at the same time. The flashing LED and time indicator refer to the next cooking zone to be switched off.

At the end of the set time, a buzzer notifies the user and the cooking zone is turned off automatically.

To deactivate the buzzer:

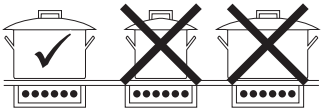
- Press any hob key.

To modify or deactivate the Timed cooking function:

1. Hold down the keys of the timer (TIMER) at the same time. The display will show the time indicator 00. An LED above the time indicator shows the active cooking zones which can be selected in sequence.
2. Release the timer keys (TIMER) when the LED indicates the required cooking zone.
3. Press the keys + or − of the timer to program the new time the selected cooking zone is to remain on for, or to reset the time to **0** (zero). After a few seconds, the LED next to the time indicator 00 will turn off and Timed cooking will begin. If you select **0** (zero), the cooking zone concerned will turn off.

## 3.6 Advice on energy-saving

- The diameter of the base of the pan must correspond to the diameter of the cooking zone.



- When buying a pan, check whether the diameter indicated is that of the base or the top of the pan, as the top is almost always larger than the base.
- When preparing dishes with long cooking times, you can save time and energy by using a pressure cooker, which also makes it possible to preserve the vitamins in the food.
- Make sure that the pressure cooker contains enough liquid as, if there is not enough and it overheats, this may cause damage to both the pressure cooker and the cooking zone.
- If possible, always cover pans with a suitable lid.
- Choose a pan suitable for the quantity of food to be cooked. A large, half-empty pan leads to a waste of energy.

Under certain circumstances, if the hob and the oven are being used at the same time, the maximum power limit that can be used by the electrical system might be exceeded.

# 4 Cleaning and maintenance

## 4.1 Instructions

Improper use
**Risk of damage to surfaces**

- Do not use steam jets to clean the appliance.
- Do not spill sugar or sweet mixtures on the hob during cooking.
- Do not place materials or substances that could melt (plastic or aluminium foil).
- Keep sensor keys clean at all times and do not rest any object on them.
- Do not use cleaning products containing chlorine, ammonia or bleach on steel parts or parts with metallic finishes on the surface (e.g. anodizing, nickel- or chromium-plating).
- Do not use abrasive or corrosive detergents on glass parts (e.g. powder products, stain removers and metallic sponges). Use wooden or plastic utensils.

## 4.2 Cleaning the surfaces

To keep the surfaces in good condition, they should be cleaned regularly after use. Let them cool first.

## 4.3 Ordinary weekly cleaning

Clean and maintain the hob once a week using an ordinary glass cleaning product. Always follow the manufacturer's instructions. The silicon in these products creates a protective, water-repellent membrane which also resists dirt. All marks stay on the membrane and can therefore be removed easily. After cleaning, dry the surface with a clean cloth. Make sure that there is no detergent left on the cooking surface as it will undergo a corrosive reaction when heated up and could modify the structure of the cooking surface.

## 4.4 Food stains or residues

Smudges from aluminium-based pans can be easily cleaned off with a cloth dampened in vinegar.

After cooking, remove any burnt residues with the scraper provided; rinse with water and dry thoroughly with a clean cloth. Regular use of the scraper considerably reduces the need for chemical detergents for the daily cleaning of the hob.

**Dirt** which may have fallen on the hob while cleaning lettuce or potatoes can scratch the hob when moving pans.

Consequently, remove any dirt from the cooking surface immediately.

**Changes in colour** do not affect the operation and stability of the glass. These are not alterations to the material of the hob but just residues which have not been removed and have then carbonised.

**Shiny surfaces** can form due to the bases of pans, especially aluminium ones, rubbing on the surface, and due to the use of unsuitable detergents. They are difficult to remove using conventional cleaning products. It may be necessary to repeat the cleaning process several times. Use of corrosive detergents or rubbing of pan bases can wear away the decoration on the hob over time and contribute to the formation of stains.

## 4.5 What to do if...

Below we provide a list of possible solutions to some operating problems.

If the problem has not been resolved or in the event of other types of problem, contact Technical Support.

The hob does not work:

- Check that the hob is connected to the mains electricity supply
- Check that the house's main circuit breaker is on.

The cooking results are unsatisfactory:

- Make sure that the cooking temperature is not too high or too low.

The hob smokes:

- Make sure that the food has not spilled out of the pan and use a larger cooking vessel, if needed.
- Let the hob cool down and clean it once cooking is complete.

The hob circuit breaker or main circuit breaker in the house's consumer unit are repeatedly triggered (or corresponding fuses blow).

- Call Technical Support or an electrician.

There are cracks or fissures in the hob:

- Turn off the appliance immediately, disconnect the power supply and contact Technical Support.

## 4.6 Error codes

In the event of problems, the display will show an error code which identifies the problem.

The following table lists the possible error codes and the actions the user must perform.

| YOU NOTICE THAT | POSSIBLE CAUSES | WHAT SHOULD YOU DO |
|---|---|---|
| The induction hob is not working. The pilot lights on the keypad are all off | There is no electrical supply to the appliance. The supply or connection is defective. | Check the state of the electrical installation. Check the fuses and differential switches |
| the fan keep running for a few minutes after the unit has been switched off | the electronics is cooling down | this is a normal occurrence |
| your hob makes faint clicking noise when in operation | this noise occurs when the power is being shared between two induction coils | this is a normal occurrence |
| your utensil creates noise during cooking | your utensil creates noise from vibrations caused by induced current | under high power this phenomenon is normal with some type of pots. There is no danger for the hob |
| The power display on the keypad continue to flash and show E0 when the appliance is functioning. | The pan being use is not suitable for induction cooking. | Use a compatible pan. pans can be tested with the magnet. |
| The power display on the keypad continue to flash and show E3 or E4 or E5 and shut off automatism | The appliance is work in the danger state | Shut off the appliance and open the unit again after some time |
| The hob continues to ventilate for several minutes after switching off. | The electronic circuits are cooling down. | This is normal. |
| The hob is not working and a different message appears. | The electronic circuit is not working correctly. | Contact the after-sales service |

# 5 Installation

## 5.1 Electrical connection

Power voltage
**Danger of electrocution**

- Have the electrical connection performed by authorised technical personnel.
- Use personal protective equipment.
- The appliance must be connected to ground in compliance with electrical system safety standards.
- Disconnect the mains supply.
- Do not pull the cable to remove the plug.
- Use cables withstanding a temperature of at least 90°C.
- The tightening torque of the screws of the terminal supply wires must be 1.5 - 2 Nm.

### General information

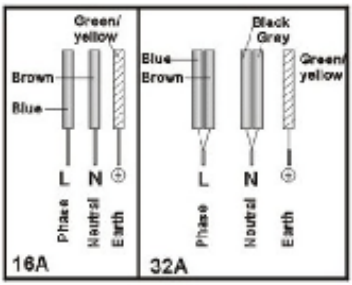
Check the grid characteristics against the data indicated on the plate.

The identification plate bearing the technical data, serial number and brand name is visibly positioned on the appliance.

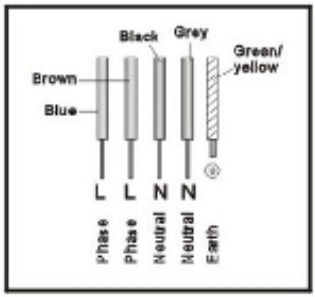
Do not remove this plate for any reason.

Perform the ground connection using a wire that is 20 mm longer than the other wires.

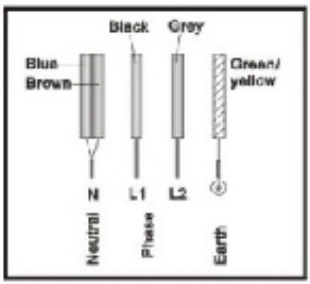
The appliance is connected as follows:




220-240V monophase hookup




Hookup 2x230 2L+2N — -16A Separate the wires before hooking up




Hookup 400V 2N— -16A Separate the two wires (L1 and L2) before hooking up

Hookup 400V3— -16A

### Fixed connection

Fit the power line with an omnipolar circuit breaker in compliance with installation regulations.

The circuit breaker should be located near the appliance and in an easily reachable position.

### Connection with plug and socket

Make sure that the plug and socket are of the same type.

Avoid using adapters and shunts as these could cause overheating and a risk of burns.

Run the power cable in the rear part of the unit. Take care that it does not come into contact with the lower part of the hob or any oven built-in underneath it.

Be careful when connecting additional electrical appliances. Connection cables must not come into contact with hot cooking zones.

### Testing

At the end of installation, carry out a brief inspection test. If the hob fails to operate, after checking that you have carried out the instructions correctly, unplug the appliance and contact Technical Support.

## 5.2 Safety instructions

Heat production during appliance operation
**Risk of fire**

- Check that the piece of furniture material is heat resistant.
- Check that the piece of furniture has the required slots.
- Do not obstruct the ventilation grille in front of the product during mounting.

Veneers, adhesives or plastic coatings on adjacent furniture should be temperature-resistant (**>90°C**), otherwise they might warp over time.

The minimum clearance between a ventilation hood and the cooking surface must be at least the distance indicated in the ventilation hood installation instructions.

The minimum clearances must also be respected for the edges of the hob on the back as indicated in the mounting illustrations.

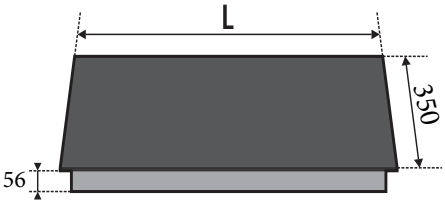
## 5.3 Section cut from the countertop

The following operation requires building and/or carpentry work and must therefore be carried out by a competent tradesman.

Installation can be carried out on various materials such as masonry, metal, solid wood or plastic laminated wood as long as they are heat resistant (**>90°C**).

Create an opening with the dimensions shown in the figure in the countertop of the piece of furniture.

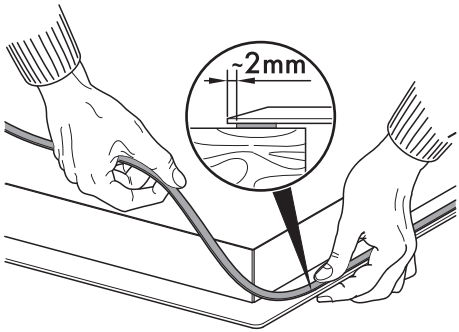
### Dimensions for flush mounting




| L (mm) | X (mm) | Y (mm) |
|---|---|---|
| 780 | 755 | 325 |

### Hob seal

To prevent leakage of liquid between the frame of the hob and the work surface, place the adhesive seal provided along the entire outer edge of the hob before assembly.

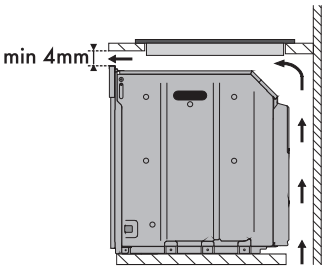



## 5.4 Mounting

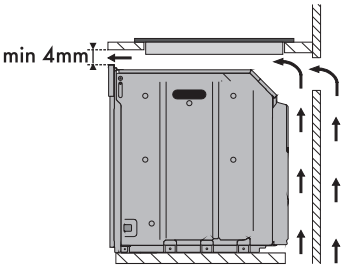
### Over built-in oven

The clearance between the hob and the kitchen furniture or other installed appliances must be enough to ensure sufficient ventilation and air discharge.

If installed above an oven, a space must be left between the bottom of the hob and the top of the appliance installed below.




**opens on bottom**




**opens on bottom and on rear**

If installed on top of an oven, the latter must be equipped with a cooling fan.

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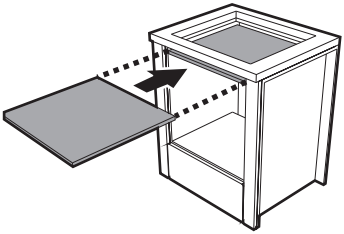
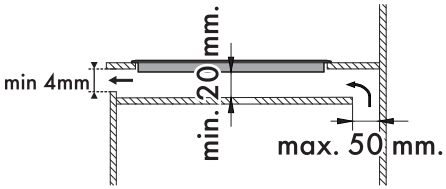
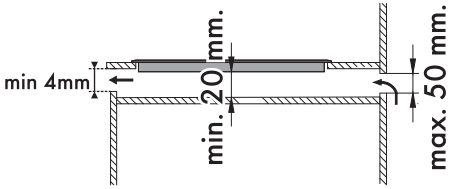
### Over empty kitchen unit or drawers

If there are other pieces of furniture (lateral walls, drawers, etc.), dishwashers or fridges under the hob, a double-layer wooden base must be installed at least **20 mm** from the bottom of the hob to avoid any accidental contact. It must only be possible to remove the double-layer base using suitable equipment.



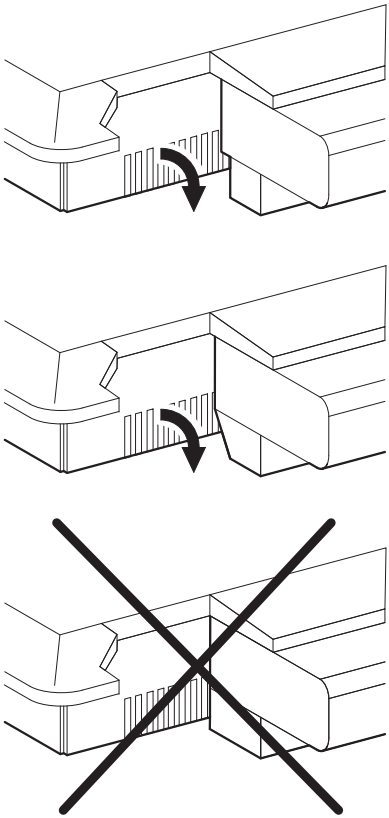
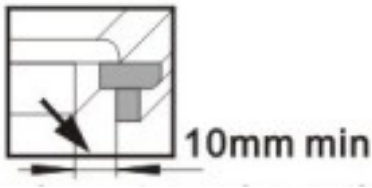
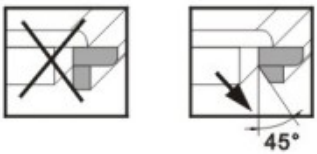



opens on bottom




opens on rear

Failure to install the double-layer wooden base exposes the user to possible accidental contact with sharp or hot parts.

### Ventilation

The illustrations below show two examples of installation suitable for proper ventilation and one example of incorrect installation to be avoided.