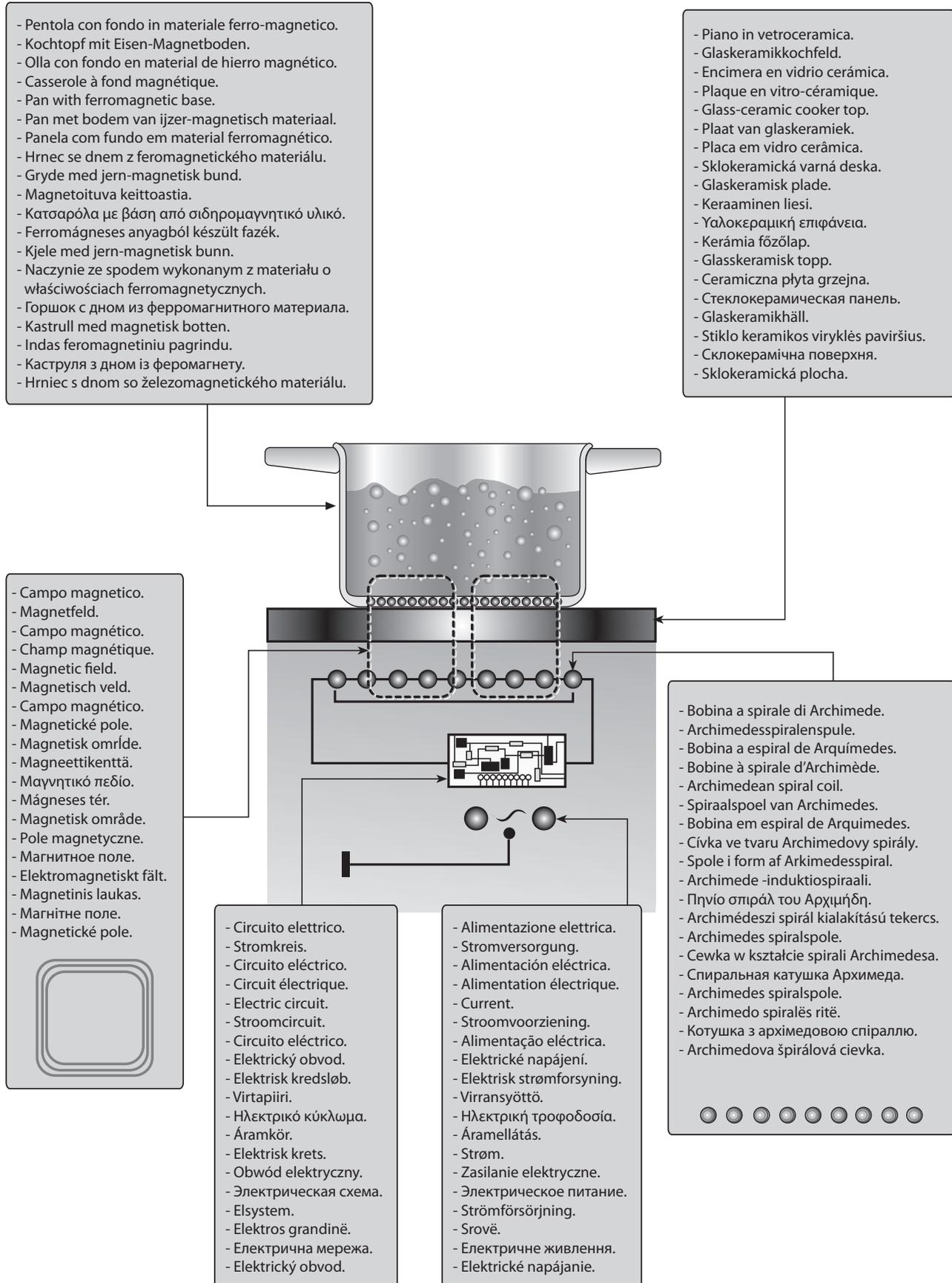


- I** **PIANO VETROCERAMICA** - Istruzioni per l'uso
- D** **GLASKERAMIK-KOCHFELD** - Gebrauchsanweisung
- E** **PLACA VITROCERÁMICA** - Instrucciones de uso
- F** **TABLE VETROCERAMIQUE** - Notice d'utilisation
- GB** **GLASS CERAMIC HOB** - Operating instructions
- NL** **GLASKERAMISCHE KOOKPLAAT** - Gebruiksaanwijzing
- P** **PLACA EM VITROCERÂMICA** - Instruções para a utilização
- CZ** **SKLOKERAMICKÁ VARNÁ DESKA** - Návod k použití
- DK** **GLASKERAMISK KOGEPLADE** - Brugsanvisning
- FIN** **LASIKERAAMINEN KEITTOTASO** - Käyttöohjeet
- GR** **ΥΑΛΟΚΕΡΑΜΙΚΗ ΕΠΙΦΑΝΕΙΑ** - Οδηγίες χρήσης
- H** **KERÁMIA FŐZŐLAP** - Használati útmutató
- N** **GLASSKERAMIKKTOPP** - Bruksanvisning
- PL** **PŁYTA ZE SZKŁA CERAMICZNEGO** - Instrukcja obsługi
- RUS** **СТЕКЛОКЕРАМИЧЕСКАЯ ВАРОЧНАЯ ПАНЕЛЬ** - Инструкции по эксплуатации
- S** **GLASKERAMIKHÄLL** - Bruksanvisning
- LT** **STIKLOKERAMIKINĖ KAITLENTĖ** - Naudojimo instrukcijos
- UA** **СКЛОКЕРАМІЧНА ПОВЕРХНЯ** - Інструкція з використання
- SK** **SKLOKERAMICKÁ VARNÁ DOSKA** - Návod na použitie

Fig.1



- Pentola con fondo in materiale ferro-magnetico.
- Kochtopf mit Eisen-Magnetboden.
- Olla con fondo en material de hierro magnético.
- Casserole à fond magnétique.
- Pan with ferromagnetic base.
- Pan met bodem van ijzer-magnetisch materiaal.
- Panela com fundo em material ferromagnético.
- Hrnc s dnem z feromagnetického materiálu.
- Gryde med jern-magnetisk bund.
- Magnetoituva keittoastia.
- Κατσαρόλα με βάση από σιδηρομαγνητικό υλικό.
- Ferromágneses anyagból készült fazék.
- Kjele med jern-magnetisk bunn.
- Naczynie ze spodem wykonanym z materiału o właściwościach ferromagnetycznych.
- Горшок с дном из ферромагнитного материала.
- Kastrull med magnetisk botten.
- Indas feromagnetiniu pagrindu.
- Каструля з дном із феромагнету.
- Hrnec s dnem so železomagnetického materiálu.

- Piano in vetroceramica.
- Glaskeramikkochfeld.
- Encimera en vidrio cerámica.
- Plaque en vitro-céramique.
- Glass-ceramic cooker top.
- Plaat van glaskeramiek.
- Placa em vidro cerâmica.
- Sklokeramická varná deska.
- Glaskeramisk plade.
- Keraaminen liesi.
- Υαλοκεραμική επιφάνεια.
- Kerámia főzőlap.
- Glasskeramisk topp.
- Ceramiczna płyta grzejna.
- Стеклокерамическая панель.
- Glaskeramikhäll.
- Stiklo keramikos viryklės paviršius.
- Склокерамічна поверхня.
- Sklokeramická plocha.

- Campo magnetico.
- Magnetfeld.
- Campo magnético.
- Champ magnétique.
- Magnetic field.
- Magnetisch veld.
- Campo magnético.
- Magnetické pole.
- Magnetisk område.
- Magneettikenttä.
- Μαγνητικό πεδίο.
- Mágneses tér.
- Magnetisk område.
- Pole magnetyczne.
- Магнитное поле.
- Elektromagnetiskt fält.
- Magnetinis laukas.
- Магнітне поле.
- Magnetické pole.

- Circuito elettrico.
- Stromkreis.
- Circuito eléctrico.
- Circuit électrique.
- Electric circuit.
- Stroomcircuit.
- Circuito eléctrico.
- Elektrický obvod.
- Elektrisk kredsløb.
- Virtapiiri.
- Ηλεκτρικό κύκλωμα.
- Áramkör.
- Elektrisk krets.
- Obwód elektryczny.
- Электрическая схема.
- Elsystem.
- Elektros grandinė.
- Электрична мрежа.
- Elektrický obvod.

- Alimentazione elettrica.
- Stromversorgung.
- Alimentación eléctrica.
- Alimentation électrique.
- Current.
- Stroomvoorziening.
- Alimentação eléctrica.
- Elektrické napájení.
- Elektrisk strømforsyning.
- Virransyöttö.
- Ηλεκτρική τροφοδοσία.
- Áramellátás.
- Strøm.
- Zasilanie elektryczne.
- Электрическое питание.
- Strömförsörjning.
- Srově.
- Elektrичне живлення.
- Elektrické napájanie.

- Bobina a spirale di Archimede.
- Archimedesspiralenspule.
- Bobina a espiral de Arquímedes.
- Bobine à spirale d'Archimède.
- Archimedean spiral coil.
- Spiraalspoel van Archimedes.
- Bobina em espiral de Arquimedes.
- Cívka ve tvaru Archimedovy spirály.
- Spole i form af Arkimedes spiral.
- Archimede -induktiospiraali.
- Πηνίο σπιδράλ του Αρχιμήδη.
- Archimédeszi spirál kialakítású tekercs.
- Archimedes spiralspole.
- Cewka w kształcie spirali Archimedes.
- Спиральная катушка Архимеда.
- Archimedes spiralspole.
- Archimedo spirālės ritē.
- Катушка з архімедовою спіраллю.
- Archimedova špirálová cievka.

Fig.2

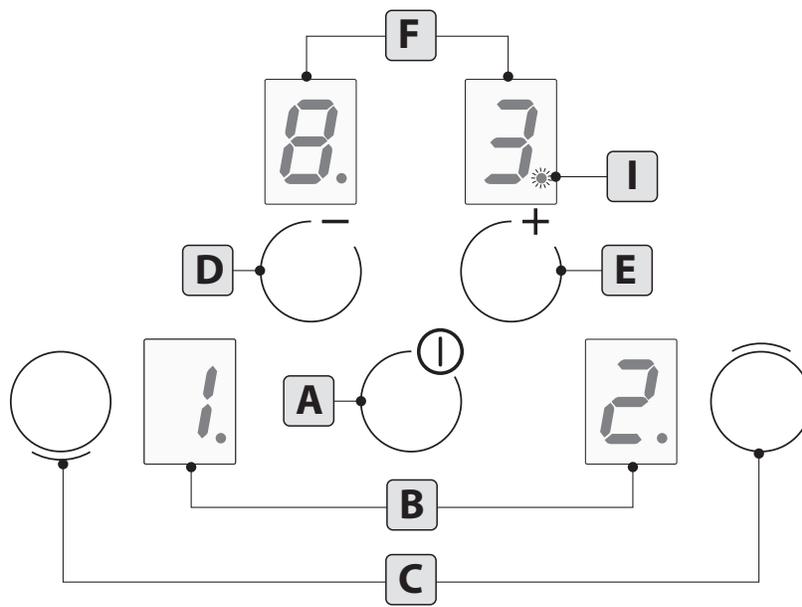
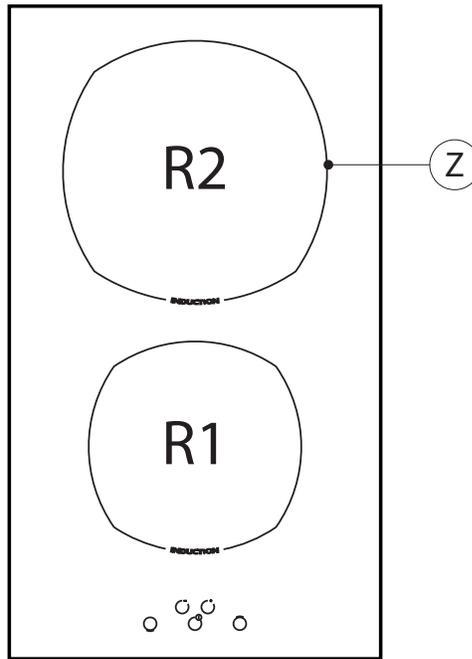


Fig.2B

220-240 V~ H05V2V2-F	220-240 V2~ H05V2V2-F

Fig.3

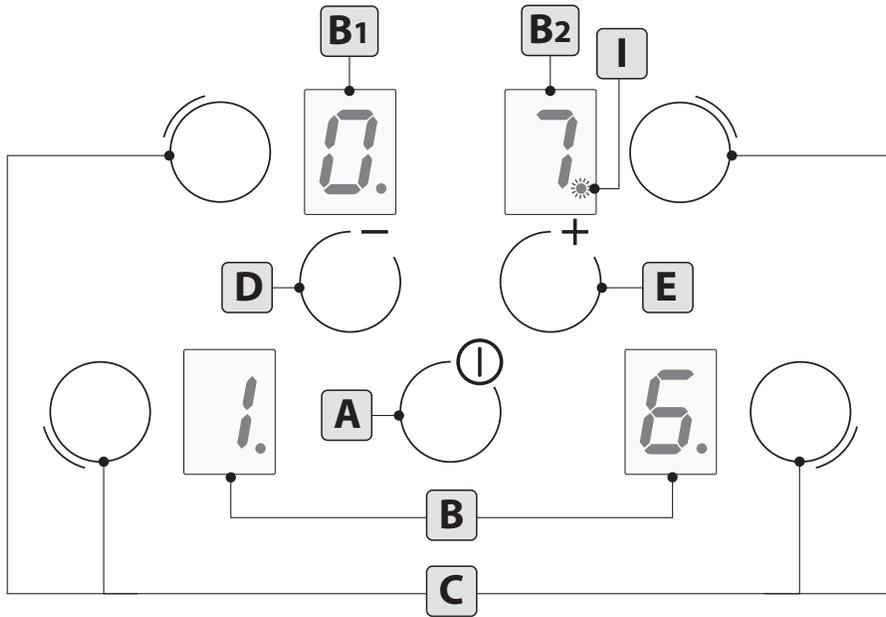
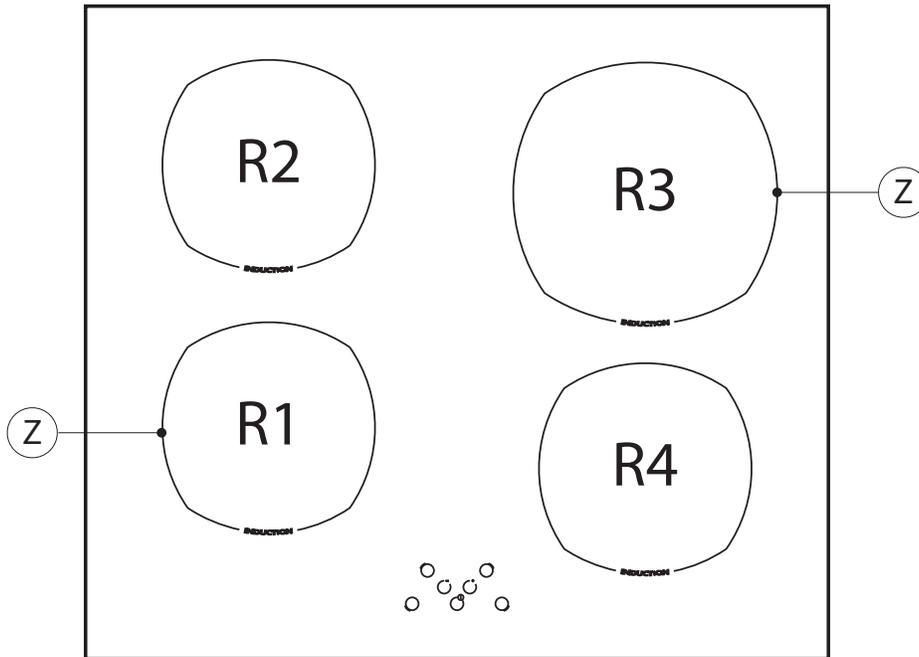


Fig.3B

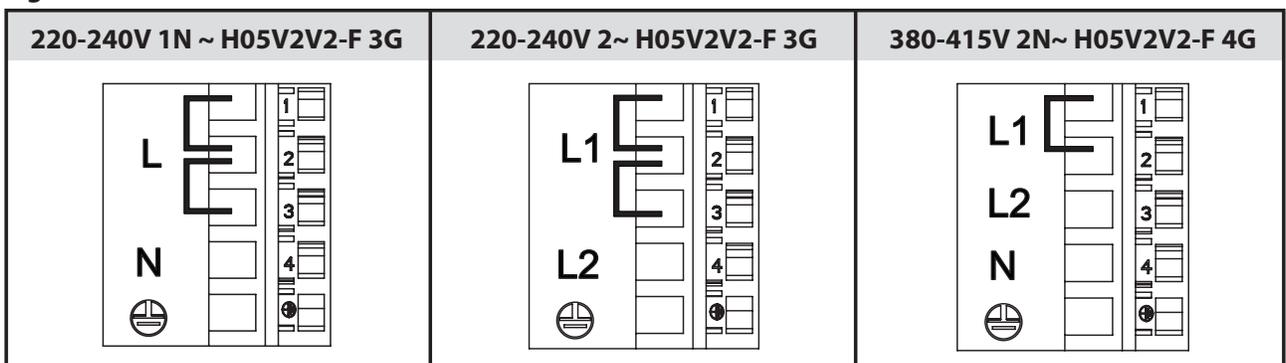
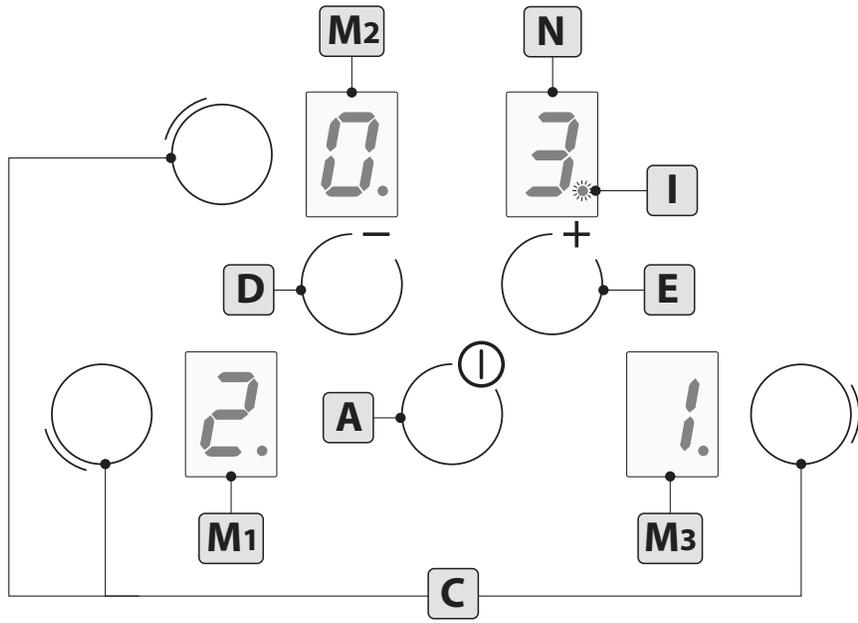
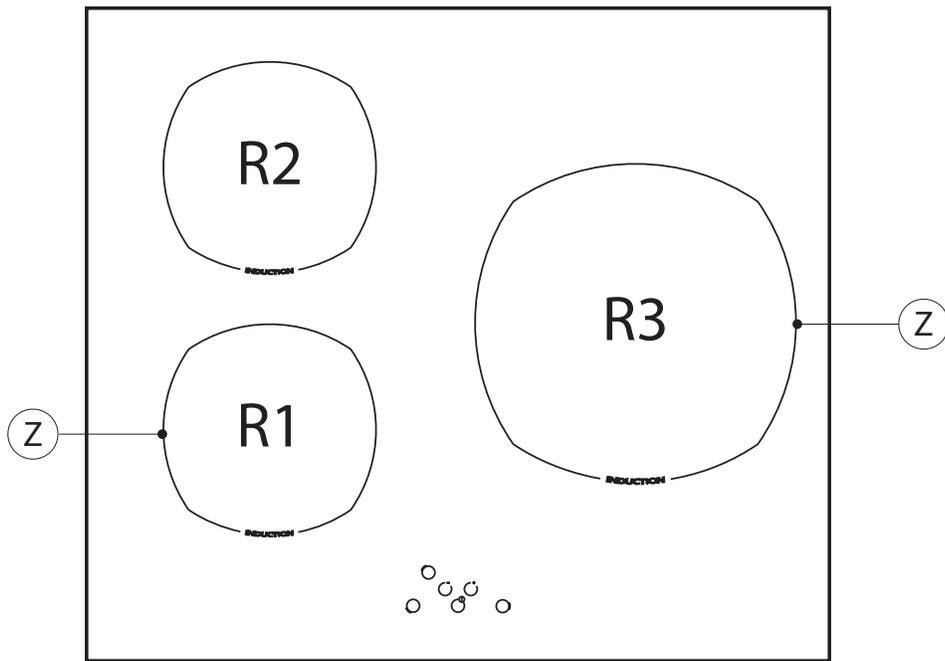


Fig.4



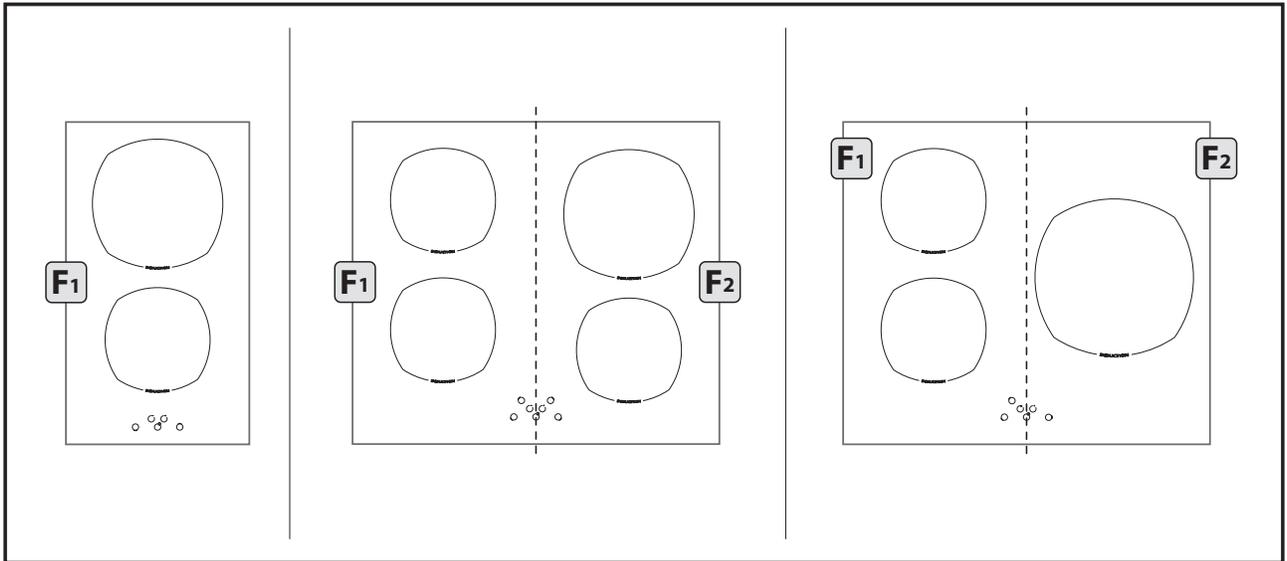


Fig.5

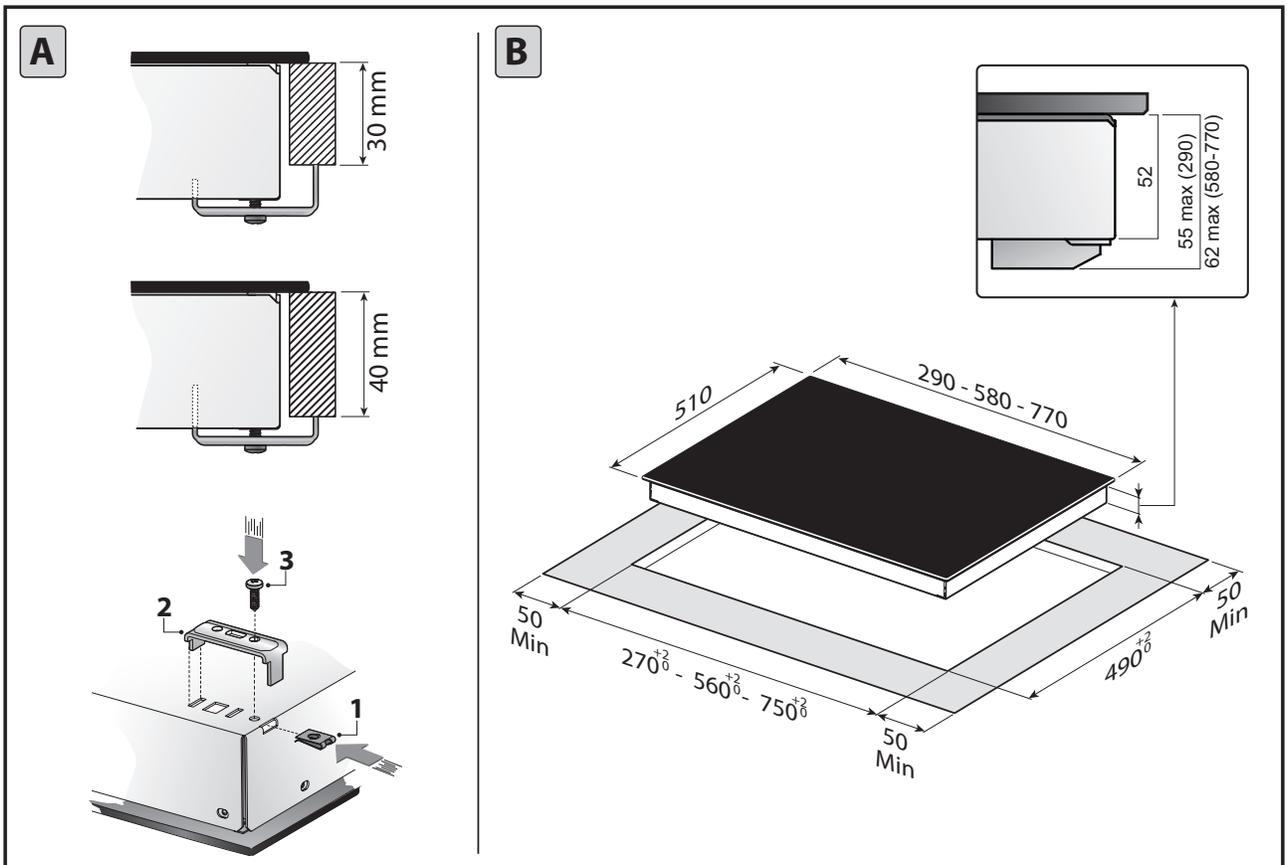


Fig.6

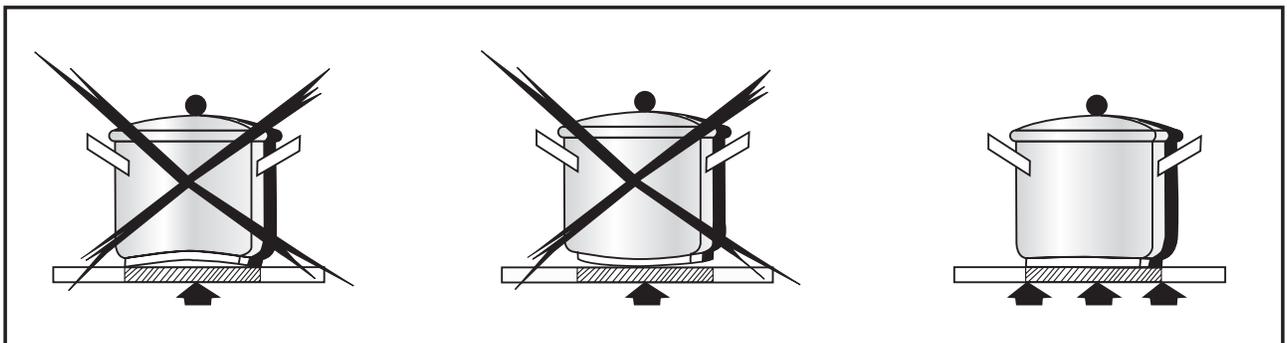


Fig.7A

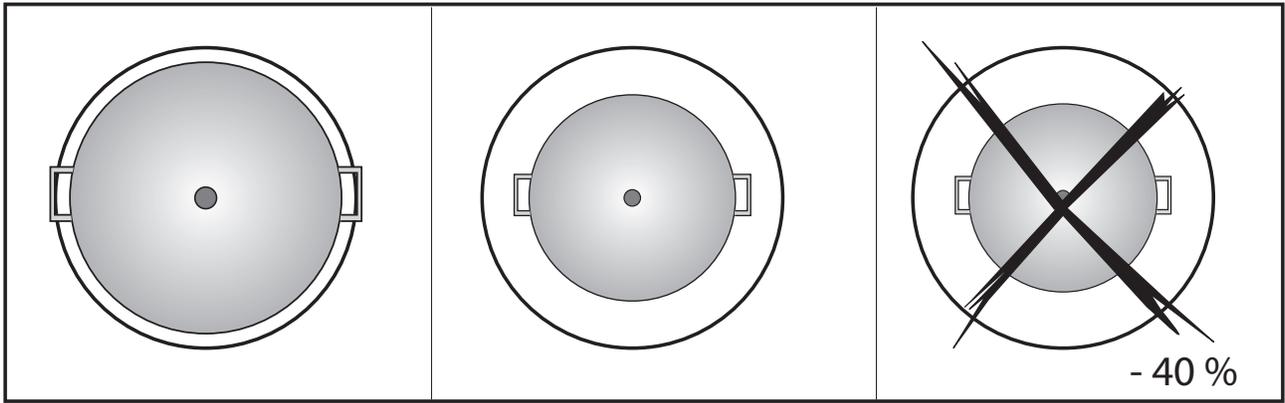


Fig.7B

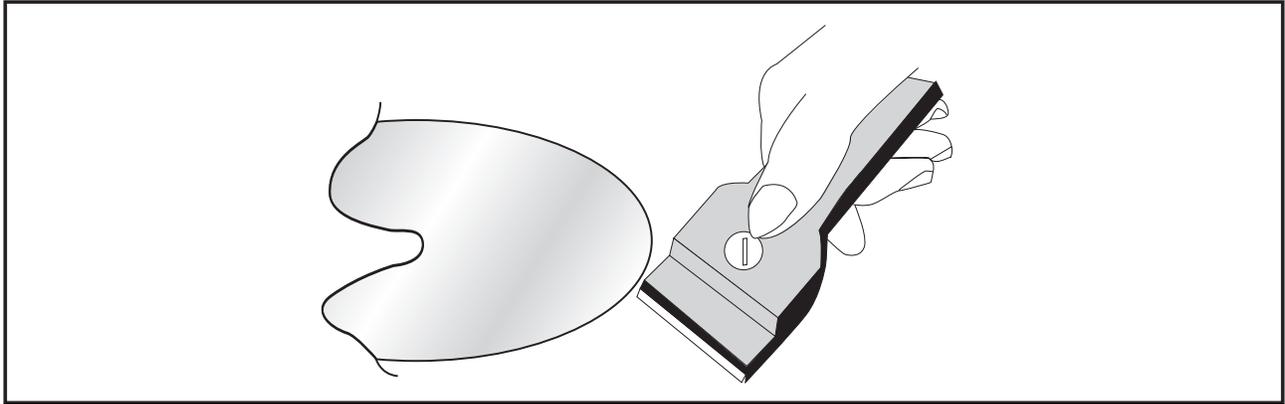


Fig.8

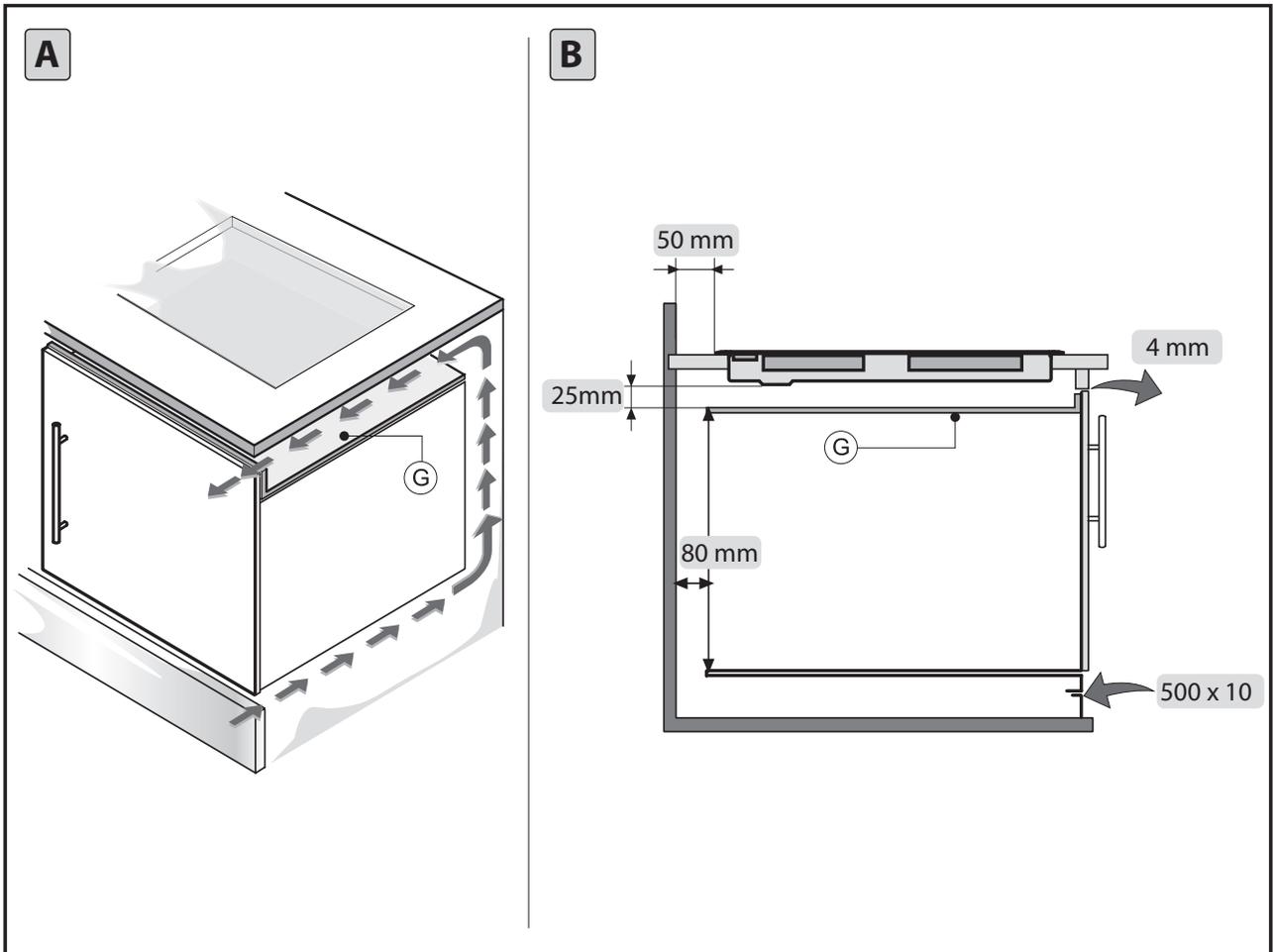


Fig.9

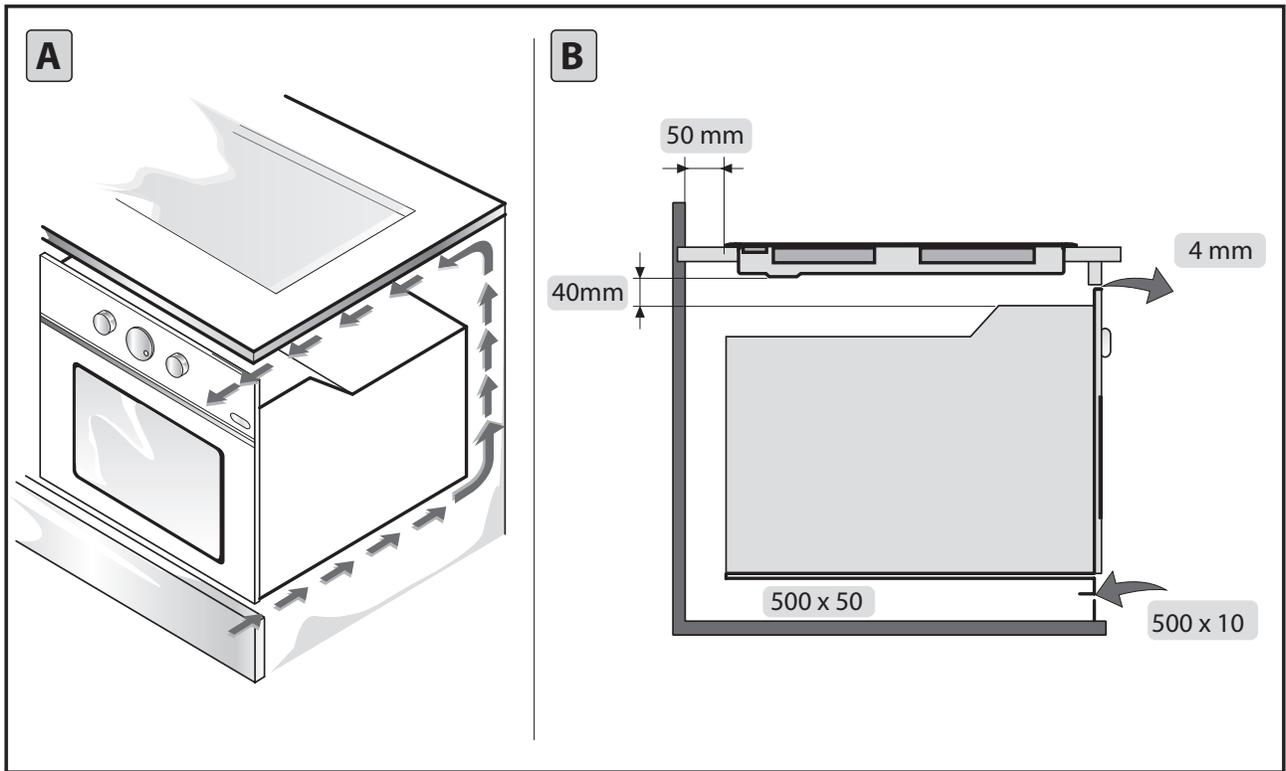


Fig.10

GENERAL

Carefully read the contents of this leaflet since it provides important instructions regarding safety of installation, use and maintenance. Keep the leaflet for possible future consultation. All the operations relating to installation (electrical connections) must be carried out by specialised personnel in conformity with the regulations in force.

1.1 The principle of induction:

The system of cooking by induction is based on the physical phenomenon of magnetic induction. The fundamental feature of this system is direct transfer of heat energy from the generator to the pan without intermediate means (different from traditional cooker tops see Fig.1).

1.2 Advantages:

If you compare your electric cooker tops, with the induction cooker top, the result will be:

- **Safer:** low temperature on the glass surface.
- **Quicker:** brief heating times.
- **More precise:** the top reacts immediately to your commands.
- **More efficient:** 90% of the energy absorbed is transformed into heat.

Furthermore, once the pan has been removed from the hob, heat transmission is stopped immediately, thereby preventing the needless dispersion of heat.

The system also automatically recognises the various diameters of all pans and uses a suitable power level for each size.

This means that we are able to use pans of various sizes, provided that the pan diameter is no more than 10% larger - or 40% smaller - than the printed detail marked on the hob (Fig.7B).

Caution: if you are using a pan with a diameter which is more than 40% smaller than the printing marked on the glass, the cooking zone may not be activated.

1.3 Cooking vessels (Fig.7A):

Cooking by induction uses magnetism to generate heat. The vessels must therefore contain iron.

Check if the vessel material is magnetic using a magnet.

Important:

To prevent permanent damage to the cooker surface, do not use:

- Pans with bases that are not perfectly flat.
- Metal pans with enamelled bases.
- Do not use pans with rough bases as they may scratch the hob's surface.

SAFETY WARNINGS

This apparatus is not suitable for use by children or persons who need supervision. Do not allow children to play with the apparatus. Before using the induction cooker top it is important to check that the apparatus is compatible with anyone who has a pacemaker and active surgical implants.

Before connecting the appliance to the electricity supply:

- Check that the voltage and power values listed on the data plate (positioned on the lower part of the appliance) are compatible with the electricity supply and socket. If you have any

doubts, please consult a qualified electrician for assistance.

Important:

- Metal objects such as knives, forks, spoons or lids must not be placed on the cooker surface as they can get hot.
- After use, switch the cooker off using the control device and do not rely on the pan detector.
- Avoid liquid spilling, therefore to boil or heat liquids reduce the heat supply.
- Do not leave the heating elements switched on with empty vessels or without vessels.
- When you have finished cooking, switch off the relative resistance using the control indicated below.
- Never use aluminium foil for cooking, or never place products wrapped in aluminium foil onto the cooking surface. The aluminium would melt and damage your apparatus irreversibly.
- Never heat a tin or can of food without opening it – it could explode! This warning applies to hobs of all types.
- The use of high power like the Booster function is not suitable for heating some liquids like, for example, frying oil. The excessive heat may be dangerous. In these cases, we recommend using a lower power.
- The containers must be placed directly on the hob and must be centred. Do not, in any case, insert objects between the pan and the hob.
- In a situation of high temperatures, the appliance automatically decreases the power level of the cooking areas.
- Pay attention to easy to reach device parts as they over-heat during use.
- Avoid spilling liquids like, for example, oil or other types of grease, as they can cause fires.
- Do not attempt to put fires out using water. Turn off the hob and cover the flame with a lid or fire-proof blanket.
- Do not leave objects on the cooking surface, it may cause fires.
- If cable is damaged, have qualified personnel or After-Sales Service replace it.

Attention: steam cleaners must not be used.

Attention: if the surface is cracked, switch the apparatus off to prevent electric shocks.

Attention: the appliance is not intended to be operated by means of external timer or separated remote-control system.

This appliance conforms to the European Directive EC/2002/96, Waste Electrical and Electronic Equipment (WEEE). By making sure that this appliance is disposed of in a suitable manner, the user is helping to prevent potential damage to the environment or to public health.



The symbol on the product or on the accompanying paperwork indicates that the appliance should not be treated as domestic waste, but should be delivered to a suitable electric and electronic appliance recycling collection point. Follow local guidelines when disposing of waste. For more information on the treatment, re-use and recycling of this product, please contact your local authority, domestic waste collection service or the shop where the appliance was purchased.

INSTALLATION INSTRUCTIONS

These instructions address specialised installers and serve

as a guide for installation, adjustment and maintenance in conformity with the laws and regulations in force.

Positioning (Fig.6):

The appliance is made for fixing into a worktop, as shown in the relevant figure. Apply the supplied sealant to the entire perimeter of the hob and insert it into the fitment hole (for sizing see Fig.6B). Fix the appliance into the worktop with the 4 stays, rotating them according to the top's depth (Fig.6A). If the underside of the appliance will be accessible after installation, a separator panel **G** (Fig.9A) will need to be mounted maintaining the distances shown (Fig.9B). If the appliance is installed over an oven the panel is not necessary (Fig.10A-10B).

Important: if there is an oven under the induction hob it is advisable for it to have a cooling fan. Do not use the induction hob while **PYROLITIC** cleaning is in process.

Warning: to allow the circulation of as much fresh air as necessary, there must be at least **40 mm** between the induction hob module and any appliance installed under it (Fig.10B). In any event, adequate aeration must be provided. To allow fresh air circulation there must be openings in the kitchen furniture (Fig.9A-10A) of the sizes indicated in Fig.9B-10B.

Electrical connections (Fig.2B - Fig.3B):

Before making the electrical connections, check that:

- the ground cable is 2 cm longer than the other cables;
- the system ratings meet the ratings indicated on the identification plate fixed on the lower part of the worktop;
- the system is fitted with efficient earthing compliant to the laws and regulations in force.

If the appliance is not fitted with a cable, use type:

"H05V2V2-F" for a power level of up to 6400 Watts. The cross-section of the cable should be at least 2.5 mm², or 4 mm² for greater power levels. The cable should never reach a temperature which is 50°C above the temperature of the room in which it is installed. The appliance is designed for permanent connection to the electricity supply and should therefore be fitted with an omnipolar switch which has a minimum opening of 3 mm between contacts. The switch should be suitable for the charge indicated on the appliance data plate and must conform to all current legislation (the yellow/green earth wire must not be interrupted by the switch).

The omnipolar switch must be easy to reach once the installation process has been completed.

USE AND MAINTENANCE

• Use (Fig.2):

A = ON/OFF key

B = Cooking zone display

C = Cooking zone selection key

D = "-" key / Timer "-" key

E = "+" key / Timer "+" key

F = Timer Display

I = Decimal point indicator

• Use (Fig.3):

A = ON/OFF key

B = Cooking zone display

B1 = Cooking zone R2 display - **Timer display**

B2 = Cooking zone R3 display - **Timer display**

C = Cooking zone selection key

D = "-" key / Timer "-" key

E = "+" key / Timer "+" key

I = Decimal point indicator

• Use (Fig.4):

A = ON/OFF key

M1 = Cooking zone R1 display

M2 = Cooking zone R2 display - **Timer display**

M3 = Cooking zone R3 display

N = Timer Display

C = Cooking zone selection key

D = "-" key / Timer "-" key

E = "+" key / Timer "+" key

I = Decimal point indicator

- To activate the hob, press the **"ON/OFF"** key. Some zeros with flashing decimal points will appear for about 20 seconds on all the displays.

If no operation is carried out within this time, the hob will turn off.

- A **cooking zone may be switched on** by selecting one of the **"C"** keys.

- The display will view the corresponding numbers; the grading of the concerned zone will be intense while the others will be weaker.

- Use **"+"** or **"-"** buttons to regulate the power level.

- By selecting the **"-"** key the power level goes directly to **9**.

- If after about 10 seconds no operation is carried out, display shade goes back to the initial one. The hob will continue its normal cooking.

- If the power level is set at zero, the cooking zone will shut off.

- To **turn off the cooking zone**, select the corresponding **"C"** key and switch the cooking level to **0**.

- The display will view the corresponding numbers; the grading of the concerned zone will be intense while the others will be weaker.

- All operations will be combined with a **"BEEP"** acoustic signal.

- When a cooking zone **"C"** is brought to the **OFF** position and the glass top temperature is greater than approximately 50°, the display of the interested zone will signal a fixed **"H"**.

Warning:

To prevent damage being inflicted on the electronic circuits, the hob is fitted with an overheating safety system. In situations where the appliance is used at high power levels for a prolonged period of time, the hob may switch off one or more of the activated zones temporarily, until the temperatures return to the set levels. On the display corresponding to the cooking zone which has been temporarily switched off, the power level will be shown in alternation with a **E/2**. This will stop flashing once the cooking zone has been reactivated.

• Key function:

To keep children or persons needing supervision from using the hob surface, all of the functions can be blocked in the following way:

1- Switch to hob on (if it is off) by selecting the **"ON/OFF"** key. The cooking zones must be off.

2- Press the **"-"** key and the R2 (Fig.2), R4 (Fig.3) or R3 (Fig.4) key simultaneously according to the model you own.

3- Press only the cooking zone R2 (Fig.2), R4 (Fig.3) or R3 (Fig.4) key once again according to the model you own.

The **"L"** letter indicating that the function is active will appear on the display.

Should one or more zones still be hot, the letter **"H"** and **"L"** will alternate on the relative displays.

- To **deactivate the key function**, switch the hob off (if it is on) by selecting the "ON/OFF" key.
- Once it is off, switch the hob back on.
- Press the "-" key and the R2 (Fig.2), R4 (Fig.3) or R3 (Fig.4) key simultaneously according to the model you own.
- Press the "-" key a second time.

-Zeros will appear on all the displays for a few seconds.

-If the cooker top is switched off with the KEY function active, when subsequently activated the top will be in the same situation, meaning with the KEY function active.

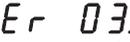
-If the hob is switched on and the **Lock** function is enabled, button **ON/OFF** will still work.

• **Magnetic sensor:**

-The hob is equipped with a pan sensor; when the pan is removed or badly positioned, the  symbol will appear. If, on the other hand, the surface of the glass is still hot, the  symbol will appear alternating with the .

• **O.S.D. (Overflow Safety Device):**

The hob is equipped with a safety system which moves all hotplates to the OFF position and activates the safety lock when liquids or items are detected on the control panel.

These symbols will flash on the display: .

They can be deactivated by removing the item or the liquid. The hob will switch off automatically.

• **Timer:**

Note: the **Timer** can be activated on all the cooking zones simultaneously.

This function allows to establish the time (from 1 to 99 minutes) or automatic switch-off of the **cooking zone** selected.

Activation:

- 1- Select the cooking zone "C".
- 2- Set the **cooking level**.
- 3- Press the "+" and "-" keys simultaneously. The decimal point "." will start to flash. The time on the timer will appear on the relative displays.
- 4- Adjust the time within about 10 seconds by using the "+" and "-" keys. By pressing the "-" key directly the time will be set at 30 minutes.

3/4 burner version:

-If the decimal point "." appears on the displays, it means that timer is active.

-During cooking the time set previously with the timer is not displayed.

-In order to view the time remaining on the Timer of a cooking zone, select that cooking zone and then press the "+" and "-" keys simultaneously. On the "B1" and "B2" displays (4 burner version) and on the "M2" and "N" displays (3 burner version) the remaining time will appear.

-When time is up an acoustic signal beeps and the timer displays flash. Any key can be selected to stop the acoustic signal. If you leave the acoustic signal it will deactivate after about 2 minutes.

2 burner version:

-If the decimal point "." appears on the displays, it means that timer is active.

-When the decimal point flashes it indicates the zone with the least time on the timer and therefore the first zone will switch off. The timer display will show the remaining time of the next zone which will switch off.

-In order to view the time remaining on the Timer of a cooking zone, select that cooking zone and then press the "+" and "-" keys simultaneously. Afterwards the remaining

time will appear on the timer "F" display.

-When time is up an acoustic signal beeps and the timer displays flash. Any key can be selected to stop the acoustic signal. If you leave the acoustic signal it will deactivate after about 2 minutes.

To **deactivate the timer function before the set time**, select the cooking zone and then press the "+" and "-" keys simultaneously. By selecting the "-" key a second time the time goes to 0. After that the cooking zone will continue its standard function.

• **Minute Minder (Countdown):**

This function can be used both with cooking zones activated/deactivated and with the timer inserted.

-The **Minute Minder** allows to set an established countdown that goes from 1 to 99 minutes.

On expiry of the time, the hob emits an acoustic signal without changing the active functions.

Activation:

- 1- The function is activated with the hob on.
- 2- Press the "+" and "-" keys simultaneously.
- 3- Adjust the time within about 10 seconds by using the "+" and "-" keys. By pressing the "-" key directly the time will be set at 30 minutes.

3/4 burner version:

-If no zone is activated or if the hob is deactivated by selecting the **ON/OFF** key, the decimal point on the R2 and R3 displays begins to flash.

-If the hob is turned on with the **Minute Minder** function active, zeros will appear on all the displays. By pressing the "+" and "-" keys simultaneously, the remaining time will appear.

-In order to view the remaining time of the **Minute Minder** press the "+" and "-" keys simultaneously. On the "B1" and "B2" displays (4 burner version) and on the "M2" and "N" displays (3 burner version) the remaining time will appear.

-When time is up an acoustic signal beeps and the timer displays flash. Any key can be selected to stop the acoustic signal. If you leave the acoustic signal it will deactivate after about 2 minutes.

2 burner version:

-If the "F" displays of the timer or the hob are deactivated, by selecting the **ON/OFF** key the remaining time of the Minute Minder will appear

-If the **Minute Minder** and the **Timer** are active, the "F" display will signal the time left. If it is the **Timer** function, the decimal point of the concerned zone will flash.

-When time is up an acoustic signal beeps and the timer displays flash. Any key can be selected to stop the acoustic signal. If you leave the acoustic signal it will deactivate after about 2 minutes.

To **deactivate the Minute Minder function before the set time**, press the "+" and "-" keys simultaneously. By selecting the "-" key a second time the time goes to zero. After that the cooking zone will continue its standard function.

It is possible to use the **Minute Minder** and the **Timer** simultaneously.

• **Booster (Fig.2-3-4):**

Depending on the appliance model, it may be fitted with a **Booster** system which can be used to speed up cooking times through the application of a power level which is greater than the nominal value, within a defined period of time.

The cooking zones supplied with this function are indicated

in Fig.2-3-4 by the letter (Z).

1- To activate it, switch on the concerned cooking zone bringing the power level to **9**.

2- By selecting the "+" key on the display the letter "P" will appear.

-The **Booster** can be activated simultaneously on all the enabled zones.

-The **Booster** function will be active for about 5 minutes, after which cooking will continue at level **9**.

-In order to stop this function, select the concerned cooking zone and the "-" key until you reach the desired level.

-All operations will be combined with a "BEEP" acoustic signal.

-The **Booster** might not turn on if the cooking zone (indicated by the letter (Z)) was activated previously with high temperature levels.

• **Integrated power control (Fig.5):**

Each phase (this is divided into two zones in a vertical line: **F1** e **F2**) is capable of using a maximum power of 3,700W.

If this is exceeded for example by activating the Booster, the software automatically lowers power of the previously selected zone until it reaches the allowed power level.

The display of the zone with limited power will begin to flash for about 3 seconds. During this time it is possible to modify the power level.

• **Maintenance (Fig.8):**

Remove any residues of food and drops of grease from the cooking surface using the special scraper supplied on request.

Clean the heated area as thoroughly as possible using SIDOL, STAHLFIX or similar products and a cloth/paper, then rinse with water and dry with a clean cloth.

Using the special scraper (optional) immediately remove any fragments of aluminium and plastic material that have unintentionally melted on the heated cooking area or residues of sugar or food with a high sugar content. In this way, any damage to the cooktop surface is prevented.

Under no circumstances use abrasive sponges or irritating chemical detergents such as oven sprays or stain removers.

THE MANUFACTURER DECLINES ALL RESPONSIBILITY FOR EVENTUAL DAMAGES CAUSED BY BREACHING THE ABOVE WARNINGS.

• **Error codes:**

Error code:	Description:	Possible causes:	Error recovery:
C	The cooking zone can be configured if a static "C" is shown.	It's not an error, the user is in the service menu.	A suitably pan must be placed on the relevant cooking zone.
C/-	The cooking zone will be configured if a blinking "C" is shown. After a successful configuration the relevant display shows "-". When the "-" is not displayed please check the possible causes of the E/5.	The user is in the service menu, it's not an error.	Wait for the symbol "-" or abort the configuration activities by pressing the selectkey and the "C" does not blink anymore.
E	A blinking "E" on each cooking zone indicates, that all configs will be deleted.	The user is in the service menu, it's not an error.	Manual configuration.
E/2	Temperature limits are exceeded.	Electronik temperature to high.	System must cool down.
E/3	Unsuitable pot.	Pot creates on the modul an improper operating point which can destroy devices, e.g IGBT'.	1. The error is automatically cancelled after 8s and the cooking zone can be used again. In case of further upcoming errors the pot have to be changed.
E/4	Unconfigured induction modul.	Induction modul is not configured.	1. Delete the hob configuration and activate the manual configuration. 2. Start the UI service menu to configure the induction modul.
E/5	No communication between UI and induction modul.	No power supply of induction modul.	Contact the technical Service.
E/6	Main power disturbance.	1. Failure in main power frequency detection. 2. Over voltage.	Contact the technical Service.
E/8	Fan failure.	Fan or control electronic is defect.	Contact the technical Service.
E/9	Defect T sensor on inductor.	Sensor signal out of valid range; sensor or electronic is defect.	Contact the technical Service.
E/A	Hardware defect of induction modul.	Defect hardware device detected by the self check of the modul.	Contact the technical Service.
E/C	Configuration failure.	2 cooking zones are dedicated to the same element of the UI.	1. Erase the actual configuration manual configuration with service menu.
E/H	Fixed sensor value.	-	System must cool down.