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INSTRUCTIONS FOR THE USER: these instructions contain user recommendations, a description of the controls and the correct procedures for cleaning and maintenance of the appliance.



INSTRUCTIONS FOR THE INSTALLER: these are intended for the qualified technician who must install the appliance, set it functioning and carry out an inspection test.



1. INSTRUCTIONS FOR USE



THIS MANUAL IS AN INTEGRAL PART OF THE APPLIANCE. IT MUST BE KEPT IN ITS ENTIRETY AND IN AN ACCESSIBLE PLACE FOR THE WHOLE WORKING LIFE OF THE HOB. WE ADVISE YOU TO READ THIS MANUAL AND ALL THE INFORMATION IT CONTAINS CAREFULLY BEFORE USING THE HOB. INSTALLATION MUST BE CARRIED OUT BY QUALIFIED PERSONNEL IN ACCORDANCE WITH THE REGULATIONS IN FORCE. THIS APPLIANCE IS INTENDED FOR DOMESTIC USE AND CONFORMS TO THE **EC DIRECTIVES** CURRENTLY IN FORCE. THE APPLIANCE HAS BEEN BUILT TO CARRY OUT THE FOLLOWING FUNCTIONS: **COOKING AND HEATING UP FOOD**; ALL OTHER USES ARE CONSIDERED UNSUITABLE.

THE MANUFACTURER CANNOT BE HELD LIABLE FOR USES OTHER THAN THOSE INDICATED.



NEVER OBSTRUCT THE OPENINGS AND SLITS PROVIDED FOR VENTILATION AND HEAT DISPERSAL.



DO NOT USE THIS APPLIANCE FOR HEATING ROOMS.



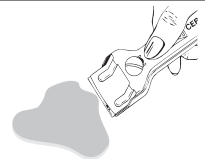
THE IDENTIFICATION PLATE CONTAINING THE TECHNICAL DATA, SERIAL NUMBER AND BRAND NAME IS IN A VISIBLE POSITION UNDER THE CASING OF THE APPLIANCE. A COPY OF THE IDENTIFICATION PLATE IS INCLUDED IN THE BOOKLET. IT SHOULD BE APPLIED TO THE APPROPRIATE SPACE ON THE BACK OF THE COVER. **DO NOT REMOVE THIS PLATE FOR ANY REASON.**



BEFORE THE APPLIANCE IS PUT INTO OPERATION, ALL LABELS AND PROTECTIVE FILMS APPLIED INSIDE OR OUTSIDE MUST BE REMOVED.



TAKE CARE NOT TO SPILL SUGAR OR SWEET MIXTURES ON THE HOB WHILE COOKING OR TO PLACE MATERIALS OR SUBSTANCES WHICH COULD MELT ON IT (PLASTIC OR TINFOIL). IF THIS HAPPENS, TO AVOID DAMAGE TO THE SURFACE, TURN OFF THE HEAT IMMEDIATELY AND CLEAN THE SURFACE WITH THE SCRAPER PROVIDED WHILE THE HOT PLATE IS STILL WARM. **IF THE GLASS CERAMIC HOB IS NOT CLEANED IMMEDIATELY, THERE IS A RISK THAT INCRUSTATIONS WILL BE LEFT THAT ARE IMPOSSIBLE TO REMOVE ONCE THE HOB HAS COOLED.**



DO NOT USE METALLIC SPONGES: THEY WILL DAMAGE THE SURFACE. USE NORMAL NON-ABRASIVE PRODUCTS AND A WOODEN OR PLASTIC TOOL IF NECESSARY.



NEVER PLACE SAUCEPANS WITH BASES WHICH ARE NOT PERFECTLY FLAT AND SMOOTH ON THE COOKING HOB.



THE APPLIANCE BECOMES VERY HOT DURING USE. SUITABLE HEAT-PROOF GLOVES SHOULD BE WORN FOR ALL OPERATIONS.



ENSURE THAT THE SENSOR BUTTONS ARE ALWAYS KEPT CLEAN AS THE APPLIANCE MAY INTERPRET DIRTY MARKS AS AN INTENTIONAL FINGER CONTACT. DO NOT PLACE OBJECTS OF ANY KIND (SAUCEPANS, TOWELS, ETC.) ON THE SENSORS. IF FOOD OVERFLOWS ONTO THE SENSOR BUTTONS, YOU ARE ADVISED TO TURN OFF THE APPLIANCE.



AFTER USE, SWITCH OFF THE COOKING ZONE IMMEDIATELY USING THE RELATIVE BUTTONS.



SAUCEPANS AND OTHER PANS MUST NOT COVER THE SENSOR BUTTONS AS THE APPLIANCE MAY AUTOMATICALLY DEACTIVATE.

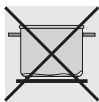


ACTIVATE THE BUTTON LOCK WHEN YOU HAVE CHILDREN OR PETS WHICH COULD REACH THE HOB.



General instructions

GB-IE



DO NOT PUT EMPTY SAUCEPANS AND FRYING PANS ON COOKING ZONES WHICH HAVE BEEN SWITCHED ON.



DO NOT USE THE HOB IF PYROLYSIS IS TAKING PLACE INSIDE ANY OVEN INSTALLED BELOW.



The manufacturer declines all responsibility for damage to persons or things caused by non-observance of the above prescriptions or by interference with any part of the appliance or by the use of non-original spare parts.



2. SAFETY PRECAUTIONS

CONSULT THE INSTALLATION INSTRUCTIONS FOR THE SAFETY STANDARDS APPLICABLE TO ELECTRICAL APPLIANCES AND FOR THE VENTILATION FUNCTIONS.

IN YOUR INTERESTS AND FOR YOUR SAFETY IT HAS BEEN ESTABLISHED BY LAW THAT THE INSTALLATION AND SERVICING OF ALL ELECTRICAL APPLIANCES IS TO BE CARRIED OUT BY QUALIFIED PERSONNEL IN ACCORDANCE WITH THE REGULATIONS IN FORCE.

OUR APPROVED INSTALLERS GUARANTEE A SATISFACTORY JOB.

ELECTRICAL APPLIANCES MUST ALWAYS BE UNINSTALLED BY COMPETENT PERSONS.



BEFORE CONNECTING THE APPLIANCE TO THE POWER GRID, CHECK THE DATA ON THE PLATE AGAINST THE DATA FOR THE GRID ITSELF.



BEFORE CARRYING OUT INSTALLATION/MAINTENANCE WORK, MAKE SURE THAT THE APPLIANCE IS NOT CONNECTED TO THE POWER GRID.



IMMEDIATELY AFTER INSTALLATION, CARRY OUT A QUICK TEST ON THE APPLIANCE FOLLOWING THE INSTRUCTIONS PROVIDED LATER IN THIS MANUAL. SHOULD THE APPLIANCE NOT FUNCTION, DISCONNECT IT FROM THE POWER SUPPLY AND CALL THE NEAREST TECHNICAL ASSISTANCE CENTRE.



THE PLUG TO BE CONNECTED TO THE POWER SUPPLY CABLE AND ITS SOCKET MUST BE OF THE SAME TYPE AND CONFORM TO THE REGULATIONS IN FORCE.

THE SOCKET MUST BE ACCESSIBLE AFTER THE APPLIANCE HAS BEEN BUILT IN.

NEVER UNPLUG BY PULLING ON THE CABLE.



IF THE POWER SUPPLY CABLE IS DAMAGED, CONTACT THE TECHNICAL SUPPORT SERVICE IMMEDIATELY AND THEY WILL REPLACE IT.



THE APPLIANCE MUST BE CONNECTED TO EARTH IN COMPLIANCE WITH ELECTRICAL SYSTEM SAFETY REGULATIONS.



DURING COOKING THE APPLIANCE BECOMES VERY HOT IN THE ZONE IN CONTACT WITH THE PANS. TAKE CARE NOT TO TOUCH THE SURFACE OF THE HOB.



THE APPLIANCE IS INTENDED FOR USE BY ADULTS. DO NOT ALLOW CHILDREN TO GO NEAR IT OR PLAY WITH IT.



IMPORTANT: BEWARE OF CHILDREN IN THE VICINITY AS THE WARNING LIGHTS INDICATING RESIDUAL HEAT ARE OUT OF THEIR LINE OF SIGHT.

THE COOKING ZONES REMAIN HOT FOR A CERTAIN PERIOD OF TIME EVEN AFTER THEY HAVE BEEN TURNED OFF.

KEEP CHILDREN AWAY FROM THE COOKING ZONES.



IF CRACKS OR FISSURES FORM, OR IF THE GLASS CERAMIC COOKING SURFACE BREAKS, TURN OFF THE APPLIANCE IMMEDIATELY. DISCONNECT THE ELECTRICITY SUPPLY AND CALL TECHNICAL SUPPORT.



THIS APPLIANCE MUST NOT BE USED BY PEOPLE (INCLUDING CHILDREN) OF REDUCED PHYSICAL AND MENTAL CAPACITY, OR LACKING IN EXPERIENCE IN THE USE OF ELECTRICAL APPLIANCES, UNLESS THEY ARE SUPERVISED OR INSTRUCTED BY ADULTS WHO ARE RESPONSIBLE FOR THEIR SAFETY.



BEFORE THE APPLIANCE IS PUT INTO OPERATION, ALL LABELS AND PROTECTIVE FILMS APPLIED INSIDE OR OUTSIDE MUST BE REMOVED.



NEVER ATTEMPT TO REPAIR THE APPLIANCE. ALL REPAIRS MUST BE CARRIED OUT BY AN **AUTHORISED TECHNICIAN** OR AT AN **AUTHORISED SERVICE CENTRE**.



General instructions

GB-IE



NEVER LEAVE THE SWITCHED ON HOB UNATTENDED.



BE AWARE OF HOW RAPIDLY THE COOKING ZONES HEAT UP. DO NOT PLACE EMPTY SAUCEPANS ON THE HEAT. DANGER OF OVERHEATING.



FAT AND OIL CAN CATCH FIRE IF THEY OVERHEAT. YOU ARE THEREFORE RECOMMENDED NOT TO LEAVE THE HOB WHILE PREPARING FOODS CONTAINING OIL OR FAT. IF FAT OR OIL CATCHES FIRE, NEVER PUT WATER ON IT. COVER THE PAN AND SWITCH OFF THE COOKING ZONE.



THE GLASS CERAMIC SURFACE IS HIGHLY RESISTANT TO IMPACTS. HOWEVER, DO NOT ALLOW HARD, SOLID OBJECTS TO FALL ON THE COOKING SURFACE AS THEY MAY CAUSE IT TO BREAK IF THEY ARE SHARP.



THE GLASS CERAMIC COOKING SURFACE MUST NOT BE USED AS A SURFACE FOR PLACING OBJECTS.



IF IT BECOMES IMPOSSIBLE TO TURN OFF THE HOB DUE TO A SENSOR FAULT IN THE CONTROL, IMMEDIATELY DISCONNECT THE ELECTRICITY SUPPLY AND CALL TECHNICAL SUPPORT.



BE CAREFUL WHEN CONNECTING ADDITIONAL ELECTRICAL APPLIANCES. CONNECTION CABLES MUST NOT COME INTO CONTACT WITH HOT COOKING ZONES.



NEVER PLACE FLAMMABLE, READILY EXPLOSIVE OR DEFORMABLE OBJECTS DIRECTLY UNDERNEATH THE HOB.



DO NOT USE SEALED TINS OR CONTAINERS ON THE APPLIANCE. OVERPRESSURE MAY OCCUR INSIDE THE CONTAINERS DURING COOKING, CREATING A DANGER OF EXPLOSION.



IF THE APPLIANCE IS INSTALLED ON BOATS OR IN CARAVANS, DO NOT USE IT AS A ROOM HEATER.



The manufacturer declines all responsibility for damage to persons or things caused by non-observance of the above prescriptions or by interference with any part of the appliance or by the use of non-original spare parts.



3. ENVIRONMENTAL CARE

3.1 Our environmental care



Pursuant to Directives 2002/95/EC, 2002/96/EC, 2003/108/EC, relating to the reduction of the use of hazardous substances in electrical and electronic appliances, as well as to the disposal of refuse, the crossed out bin symbol on the appliance indicates that the product, at the end of its useful life, must be collected separately from other refuse. Therefore, the user must consign the product that has reached the end of its working life to the appropriate selective collection centres for electrical and electronic refuse, or deliver it back to the retailer when purchasing an equivalent product, on a one for one basis. Adequate selective collection for the subsequent forwarding of the decommissioned product to recycling, treatment and ecologically compatible disposal contributes to avoiding possible negative effects on the environment and on health and promotes the recycling of the materials of which the appliance consists. The illicit disposal of the product by the user results in the application of administrative sanctions.

The product does not contain substances in quantities sufficient to be considered hazardous to health and the environment, in accordance with current European directives.

3.2 Your environmental care

Our product's packaging is made of non-polluting materials, therefore compatible with the environment and recyclable. Please help by disposing of the packaging correctly. You can obtain the addresses of collection, recycling and disposal centres from your retailer or from the competent local organisations.



Do not discard the packaging or any part of it, or leave it unattended. It can constitute a suffocation hazard for children, especially the plastic bags.

Your old appliance also needs to be disposed of correctly.

Important: hand over your appliance to the local agency authorised for the collection of household appliances no longer in use. Correct disposal enables intelligent recovery of valuable materials.

Before disposing of your appliance it is important to remove doors and leave shelves in the same position as for use, to ensure that children cannot accidentally become trapped inside during play. It is also necessary to cut the connecting cable to the power supply network, removing it along with the plug.



4. BEFORE FIRST USE




Before cooking for the first time, all labels and protective films applied to the inside or outside of the appliance must be removed and the hob subsequently cleaned.

Following this, put a saucepan of water on the front hot plates and turn them on full for at least 30 minutes. After 30 minutes turn off the front hot plates and turn the rear hot plates and the central hot plate, if present, full on. This treatment is necessary in order to get rid of the "new smell" and to evaporate any humidity that may have accumulated during the manufacturing process. This is necessary to ensure that the electronic circuits and the control keyboard work properly.

If the controls do not work properly after 30 minutes, it means that not all the humidity has evaporated: leave the hot plates on until all the humidity has evaporated and then turn off the hob.

To switch on the hob, follow the instructions provided under paragraph "6. Using the hob".



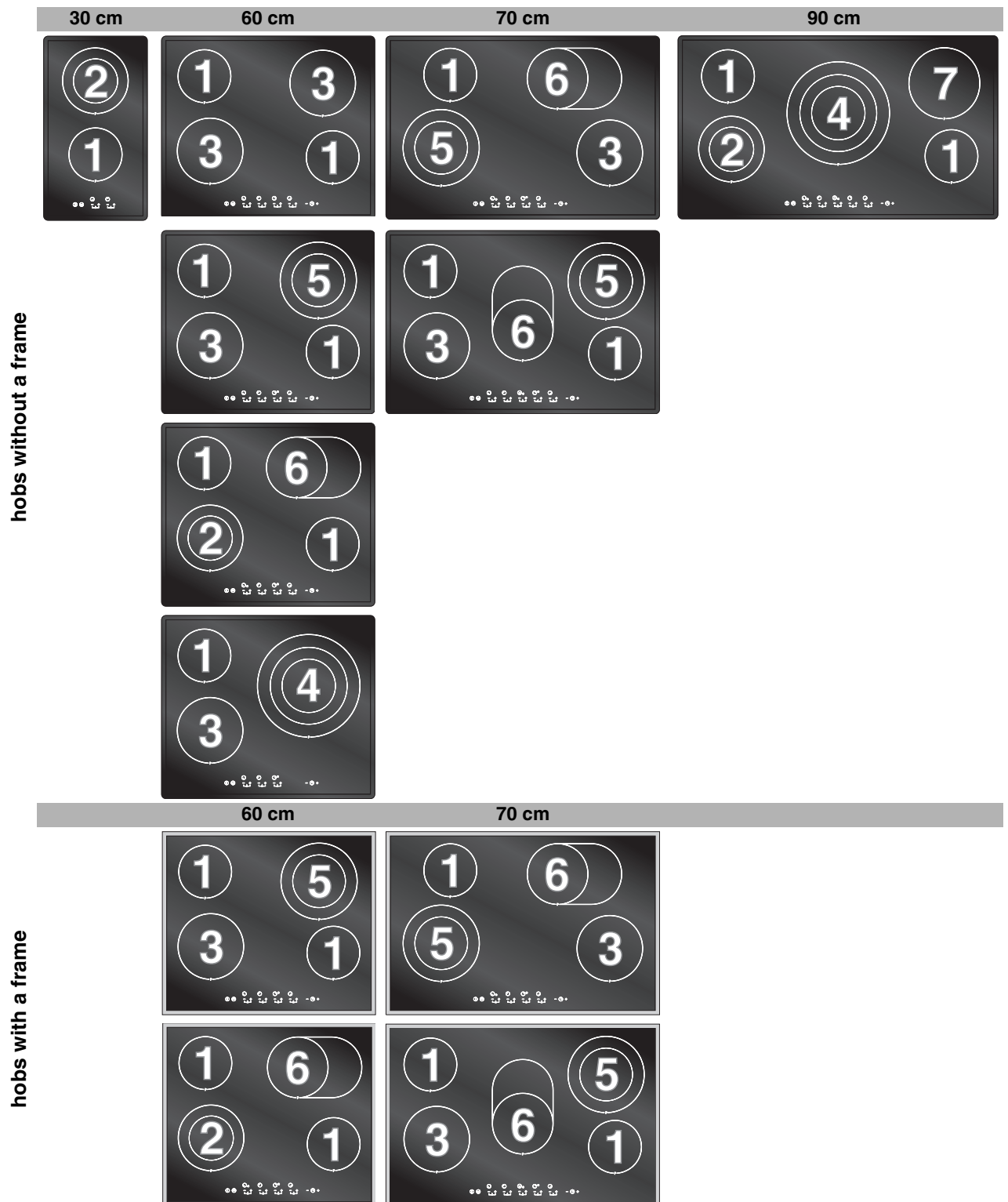
When first connecting to the mains,  may be displayed. This does not mean that the hot plates are hot, but that during factory testing the hob was switched off with residual heat active. This signal will clear within 5 minutes.



5. GET TO KNOW YOUR APPLIANCE

The appliance has cooking zones with various diameters and power levels depending on the model. Their position is clearly indicated with circles and the heat is limited to within the diameters traced on the glass. The cooking zones are of the HIGH-LIGHT type, they turn on after a few seconds and the heating is adjustable using the controls on the front panel. The cooking zones with two or three concentric circles allow double or triple heating: either within the small circle or on both circles.

5.1 Layout of the cooking zones





Zone	Outside diameter (mm)	Max power absorbed (W) *	Inside diameter (mm)	Max power absorbed (W) *	Middle diameter (mm)	Max power absorbed (W) *
1	150	1200	-	-	-	-
2	185	2000	124	800	-	-
3	185	1800	-	-	-	-
4	290	2700	150	1950	216	1050
5	215	2400	148	1100	-	-
6	oval plate	2200	170	1400	-	-
7	200	2000	-	-	-	-

*power levels are indicative and can vary according to the settings made and the mains voltage.

5.2 Power levels

The power in the cooking zone can be adjusted to various levels. The table shows the levels suitable for various types of cooking.

Power level	Suitable for
0	OFF position
U	Dishwarming
1 - 2	Cooking small amounts of food (minimum power)
3 - 4	Normal cooking
5 - 6	Cooking large quantities of food, roasting larger portions
7	Roasting, slow frying with flour
8	Roasting
9 - P (on some models only)	Roasting / browning, cooking (maximum power)

5.3 Advice on energy-saving

Below you will find advice on how to use your hob effectively and economically.

- The diameter of the base of the saucepan must correspond to the diameter of the cooking zone.
- When buying a saucepan, check whether the diameter indicated is that of the base or the top of the container, 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 saucepans with a suitable lid.
- Choose a saucepan suitable for the quantity of food to be cooked. A large, half-empty saucepan leads to a waste of energy.



5.4 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 of 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 is sounded and if the zone is hot the symbol **H** will show on the display.

Power level set	Maximum cooking duration in hours
(U) - 1	10
2	6
3	5
4	4
5	3
6 - 7 - 8	2
9 - P	1

5.5 Protection from hob 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 prevent the electronics overheating, a device will trigger to cut power to the front cooking zones and **H** and **E** will flash.

If the electronic circuit-board temperature does not reduce, the device will cut power to all the cooking zones and **H H E E** will display (on some models only).

Cooking can be resumed once the temperature returns below alarm levels.

The rear cooking zones are recommended for prolonged cooking at high power levels.



5.6 Other functions

Pressing three or more controls at the same time or for a long period, e.g. due to accidentally placing a saucepan on them or due to an overflow of liquid, deactivates all the cooking zones if they are on and the display will show **E E**.

Remove the object from the buttons.



6. USING THE HOB

6.1 General warnings and advice



On first connection to the electrical mains, an operating check will be carried out automatically and all the indicator lights will come on for a few seconds.



When first connecting to the mains, **H** may be displayed. This does not mean that the hot plates are hot, but that during factory testing the hob was switched off with residual heat active. This signal will clear within 5 minutes.

6.2 Control panel

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

Function buttons



ON/OFF button: this button is used to switch the hob on or off.



Control lock button: activates or deactivates the control lock if pressed for 3 seconds.



Increase button: increases the power level or cooking time.



Decrease button: reduces the power level or cooking time.



Timer button: activates the timer for the automatic shutdown.

Identification symbols



Hot plate: front left.



Hot plate: front left.



Hot plate: rear left.



Hot plate: front left.



Hot plate: centre.



Placed adjacent to the hot plate symbol, it indicates a multiple hot plate.




Hot plate: rear right.



Hot plate: front right.






6.3 Switching on the hob

When not in use, the hob will be completely off. Hold down button  for two seconds to switch on the hob. A LED on the hob will light up to indicate the hob is on.








If no function is activated within 30 seconds of switching on, the hob switches off automatically.





If the control lock function has been activated, after pressing button , the displays will show  or  (on some models only). The control lock must be deactivated in order to switch on the hob, see "6.8 Control lock".




6.4 Switching on a single hot plate

After switching on the hob, press buttons  to activate the required hot plate; the display will show symbol .



Press symbol  and the display will show  or  (depending on the model). This means that the hot plate is on at maximum power.

Press symbol  or  to increase or decrease the required power level.








If button  is pressed when the hot plate is at maximum power, the hot plate will switch off (). Press the  button again to switch on the hot plate. The selection will now be gradual from 1 to 9 or from 1 to P (on some models only).





In  position the hot plate cannot be switched on by pressing button .

6.5 Switching on a double hot plate

To start heating a double hot plate, after having set the maximum power level  or  (on some models only), press button . A lighted dot will appear adjacent to the power to indicate the hot plate has been fully activated.

Press button  or  to increase or decrease the required power level.



If button  is pressed when the hot plate is at maximum power, the hot plate will switch off (.



6.6 Switching on a triple hot plate

To start heating a triple hot plate, after having set the maximum power level **9** or **P** (on some models only), press button **+**. A lighted dot will appear adjacent to the power to indicate the inside hot plate has been activated (**9** or **P**); press button **+** again to fully activate the hot plate. The dot adjacent to the power will flash (**9** or **P**).

Press button **+** or **-** to increase or decrease the required power level.



If button **+** is pressed when the hot plate is at maximum power, the hot plate will switch off (**0**).

6.7 Accelerator function

This function can be used to reach the selected heating level more quickly.

The cooking zones will start at maximum power. Once the selected power level is reached, power is reduced.

6.7.1 Activating the accelerator function

Press buttons **+** and **-** simultaneously for the zone to be heated using the accelerator function.

A will flash on the display.

Use buttons **+** and **-** to select a power level between 1 and 9 (the cooking zone can also be activated in double or triple mode). The display alternately shows **A** and the power level just selected.



If no power level is selected within 5 seconds of activating the function **A**, the cooking zone returns to normal status.


Power level set with A	Maximum time to reach (min)
1	2
2	3
3	4
4	5
5	6
6	7
7	8
8	10
9	12





6.8 Control lock


Control lock is a device that protects the appliance from accidental or inappropriate use. Useful for preventing accidental changes to set cooking values, the lock can be activated while the hob is on or off.

6.8.1 Activating the control lock


After switching on the hob press button  for at least 2 seconds; a lighted dot will appear above the symbol.

The controls are now locked and if any buttons are pressed,  or  will display (on some models only).



For safety reasons, button  (when at least one hot plate is on) remains active. The entire hob can be switched off at any time, even if the lock is active.

6.8.2 Deactivating the control lock

Press button  for at least 2 seconds; the lighted dot above the symbol will disappear.

The controls are now unlocked and any button may be pressed.

6.9 Residual heat

If the cooking zone is still hot after being switched off, the symbol  will appear on the display.





Beware of children in the vicinity as the warning lights indicating residual heat are out of their line of sight. 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.





6.10 Timer (on some models only)

This function is used to set a timer, which will sound a buzzer at the end of the pre-set time (from 1 to 99 minutes).

6.10.1 Setting the timer

Press the button  and the display will show  to indicate the timer is being set.

Set the required time using button  or  (hold the buttons down to set the time more quickly).




Using the timer does not switch off the cooking zones but rather informs the user when the set time has run out.





The timer can be activated while the cooking zones are on or off.

6.10.2 End of set time

At the end of the previously set time, the hob will warn the user with a series of buzzers. Press button

 to stop the buzzer.

6.10.3 Deactivating the timer

To deactivate the timer during the countdown, zero the set time using button . When the display shows  the timer has been deactivated.







6.11 Cooking zone automatic shutdown timer (on some models only)

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

6.11.1 Setting the cooking time




Press the button  and the display will show  to indicate the timer is being set (see “6.10 Timer (on some models only)).

Press button  again (if at least one cooking zone is on) and a lighted dot will appear under the controls of the first active zone (from left to right); the automatic shutdown time can now be selected by pressing button  or  (hold the buttons down to set the time more quickly), or select another hot plate using button .



If the timer is activated with no cooking zone active, it will behave as described previously, see “6.10 Timer (on some models only)”.

6.11.2 Changing the set time

Press the button  until a lighted dot appears under the controls of the zone whose set time is to be changed. Once the relevant zone is selected, use button  or  to change the previously selected time.

6.11.3 End of set time

At the end of the previously set time, the hob will deactivate the cooking zone and warn the user with a series of buzzers. Press any button to stop the buzzer.



The automatic shutdown timer can be used like a simple timer. Follow the previous instructions without selecting the cooking zone power level.



6.12 Secondary menu (Automatic control lock - Showroom - ECO-logic)

The hob is equipped with a secondary menu for activating or deactivating some parameters:

- 1 **Automatic control lock:** on activating this mode, one minute after the last operation by the user, the controls will automatically be locked (see 6.8 Control lock).
- 2 **Showroom:** on activating this mode, the appliance deactivates all the heating elements, while keeping the control panel active (useful for demonstration purposes in store). To use the hob normally, set this mode to “n”.



If showroom mode has been activated, **5 4 0** will display every minute for one second.




- 3 **ECO-logic** (on some models only): on activating this mode, the hob electronics will automatically adjust the power levels to stay within the set maximum power absorbed: 2.8 or 4 kW. To use the hob at maximum power, set this mode to “n”.

6.12.1 Changing the settings in the secondary menu

On first installing, **within two minutes of powering on the hob**, hold down buttons **+** and **-** for the first cooking zone (the one near symbol ).

The cooking zone display will show the number of the setting currently being modified (1: automatic control lock, 2: showroom, 3: ECO-logic) with its setting at the side (**5**: active; **n**: inactive). For example, **1 n** indicates that the automatic control lock is inactive.

Use buttons **+** and **-** to change the setting to “**n**” or to “**5**”; if changing the ECO-logic parameter the following may be selected **3** (2.8 kW), **4** (4 kW), **n** (maximum power absorbed).

To advance and change the subsequent settings, press button .



If the hob is already installed and in use, cut the power supply to the hob. Switch the power back on and proceed as indicated above within two minutes.



6.13 Cooking guidelines

The table below shows the power values which can be set, together with the corresponding type of food. Settings may vary depending on the amount of food and personal taste.

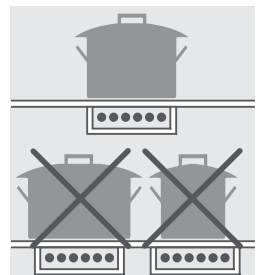
SETTING	TYPE OF FOOD
U - 1	To melt butter, chocolate or similar products.
2 - 3	To heat food, keep small amounts of water on the boil, and whip up sauces with egg yolk or butter.
4 - 5	To heat solid or liquid food, keep water on the boil, defrost deep-frozen food, cook 2 or 3 egg omelettes, fruit and vegetables, various cooking processes.
6	To stew meat, fish and vegetables, simmer food, make jams, etc.
7 - 8	To roast meat, fish, steaks and liver; to sauté meat, fish, eggs, etc.
9 - P*	To deep-fry potatoes, etc., or bring water to the boil rapidly.

*on some models only

For best cooking results and energy saving, only use containers suitable for electric cooking:

- The bases of containers must be very thick, perfectly flat and clean and dry. The hob must also be clean and dry.
- Do not use cast iron saucepans or saucepans with a rough base, as they may scratch the cooking surface.

The diameter of the base of the saucepans must be equal to the diameter of the circle outlining the cooking zone. If not, energy will be wasted.





7. CLEANING AND MAINTENANCE



Before performing any operations requiring access to powered parts, disconnect the appliance from the power supply.



Do not use a steam jet for cleaning the appliance.

7.1 Cleaning the glass ceramic hob



The glass ceramic hob should be regularly cleaned, preferably after every use, once the residual heat warning lights have gone off.

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

Remove any burnt residues after cooking 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.

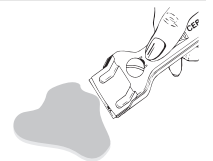
Never use abrasive or corrosive detergents (e.g. cleaning products, oven sprays, spot-removers and wire sponges).

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

Consequently, remove any dirt from the cooking surface immediately.

Changes in colour do not affect the functioning and stability of the glass ceramic. 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 saucepans, especially aluminium ones, rubbing on the surface, and due to the use of unsuitable detergents. These are difficult to remove with standard cleaning products. It may be necessary to repeat the cleaning process several times. Using aggressive detergents, or friction with the base of saucepans, can wear away the decoration on the hob over time and contribute to the formation of dark marks.



7.2 Weekly cleaning

Clean and maintain the hob once a week using a standard glass ceramic 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 easily removed. 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 an aggressive reaction when heated up and could modify the structure of the cooking surface.



8. TROUBLESHOOTING


PROBLEM	POSSIBLE CAUSES	SOLUTION
The hob does not work.	<ul style="list-style-type: none"> - The hob is not wired in or the main switch is not on. - There is a power failure. - The fuse or the magnetothermal switch of the appliance has blown. - The sensor buttons are locked (control lock). - The buttons are partially covered by a damp cloth, a liquid or a metal object. 	<ul style="list-style-type: none"> - Switch on the main switch. - Check power supply. - Replace the fuse or reactivate the magnetothermal switch of the appliance. - Unlock the sensor buttons (control lock). - Remove the obstacle.
The results of cooking are unsatisfactory.	<ul style="list-style-type: none"> - Temperature is too high or too low. 	<ul style="list-style-type: none"> - Consult cooking guidelines.
The hob smokes.	<ul style="list-style-type: none"> - The hob is dirty. - Food has spilled onto it. 	<ul style="list-style-type: none"> - Clean the hob once cooking is finished. Let it cool first. - Use a larger saucepan.
The error code E2 is displayed and an acoustic signal is temporarily heard.	<ul style="list-style-type: none"> - The touch control buttons have been activated due to food falling on the hob, saucepans or other objects. 	<ul style="list-style-type: none"> - Clean the surface or remove the object.
An E1 - E3 - E4 - E5 error code is displayed	<ul style="list-style-type: none"> - There is a technical fault. 	<ul style="list-style-type: none"> - Contact Technical Support.
The fuses or the magnetothermal switch of the appliance are repeatedly triggered.		<ul style="list-style-type: none"> - Call Technical Support or an electrician.
There are cracks or fissures in the hob.		<ul style="list-style-type: none"> - If cracks or fissures form, or if the glass ceramic cooking surface breaks, turn off the appliance immediately. Disconnect the hob from the power supply and call Technical Support.




9. INSTALLATION


9.1 Safety instructions for installing in kitchen units

	USE PERSONAL PROTECTIVE EQUIPMENT WHEN INSTALLING THE APPLIANCE.		
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 **The manufacturer declines all responsibility** for damage to persons or things caused by the non-observance of the above indications or as a result of tampering with any part of the appliance.

 Veneers, adhesives or plastic coatings on adjacent furniture should be temperature-resistant (>90°C). If they are not sufficiently temperature-resistant, they may warp over time.
 The minimum distance between a ventilation hood and the cooking surface must be at least the distance indicated in the ventilation hood installation instructions.
 The minimum distances must also be respected for the edges of the hob on the back as indicated in the installation illustrations.

9.2 Section cut from the work surface

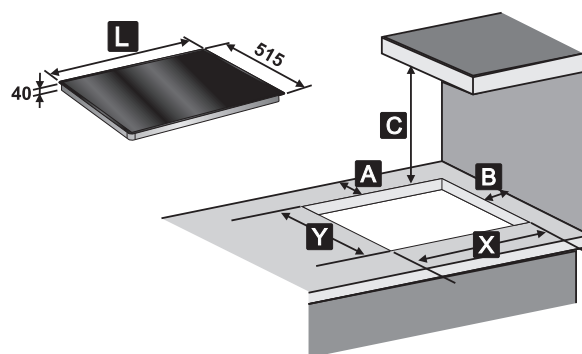
 The following operation requires building and/or carpentry work so must be carried out by a competent tradesman.
 Installation can be carried out on various materials such as masonry, metal, solid wood or plastic laminated wood as long as they are heat resistant (T 90°C).

Create an opening in the counter top with the dimensions shown in the figure, keeping a minimum distance of **A** from the rear edge.


This appliance can be mounted against walls higher than the work surface on condition that a minimum distance of **B** be kept between the appliance and the wall as shown in the figure so as to avoid damage from overheating.

Make sure there is a minimum distance of **C** mm between the hob and any shelf that may be installed directly above it.

9.2.1 Hobs without a frame

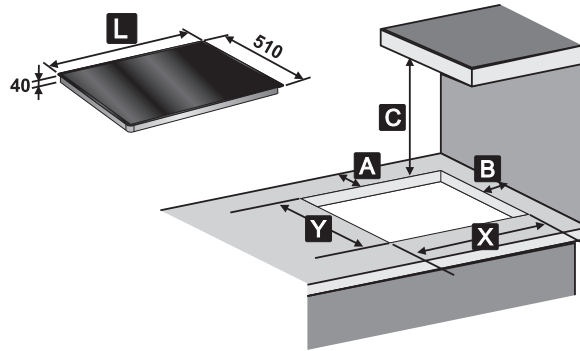


L (mm)	X (mm)	Y (mm)	A (mm)	B (mm)	C (mm)
300	270	490	50 min.	50 min.	750 min.
600	565	490	50 min.	50 min.	750 min.
770	745	490	50 min.	50 min.	750 min.
900	850	490	50 min.	50 min.	750 min.

 If installing flush with a straight edged work surface, follow the instructions in paragraph “9.5 Cutting out the counter top (only on models without frame with straight edge)”.



9.2.2 Hobs with a frame



L (mm)	X (mm)	Y (mm)	A (mm)	B (mm)	C (mm)
570	560	500	50 min.	50 min.	750 min.
760	750	500	50 min.	50 min.	750 min.

9.3 Mounting

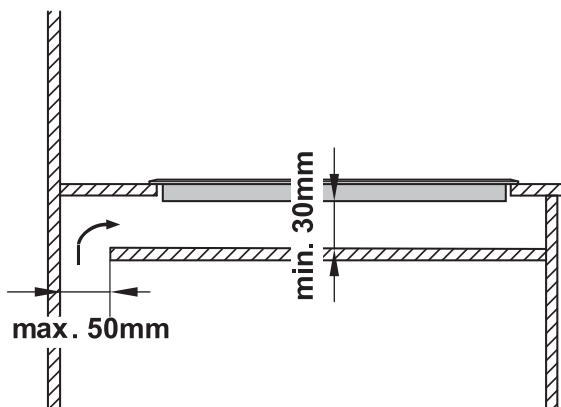
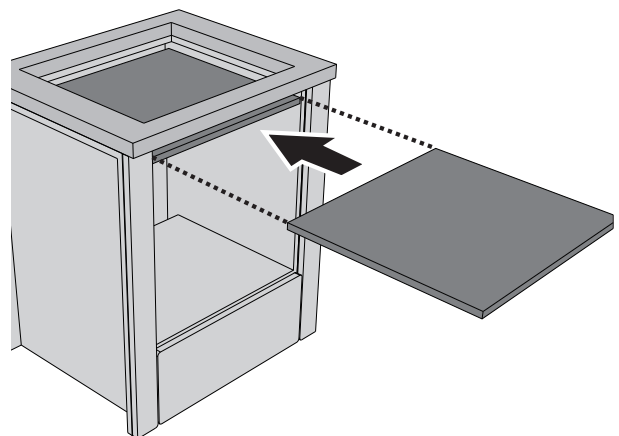
9.3.1 Over empty kitchen unit or drawers



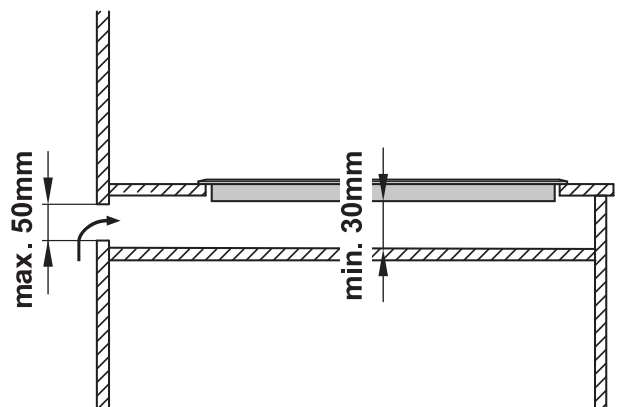
Failure to install the double-layer wooden base exposes the user to possible accidental contact with sharp or hot parts.

The manufacturer declines all responsibility for damage to persons or things caused by failure to comply with the above guidelines.

If there are other pieces of furniture (lateral walls, drawers, etc.), dishwashers or refrigerators, under the hob, a double-layer wooden base must be installed at least 30 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



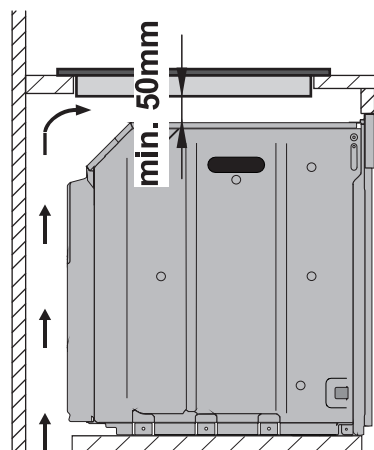
9.3.2 Over built-in oven



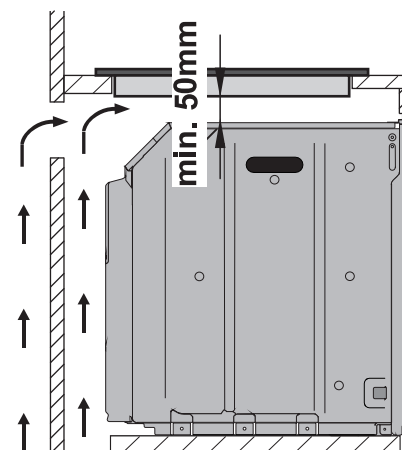
If installed on top of an oven, the latter must be equipped with a cooling fan.

The distance 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 of at least 5 cm must be left between the hob and the top of the appliance installed below.



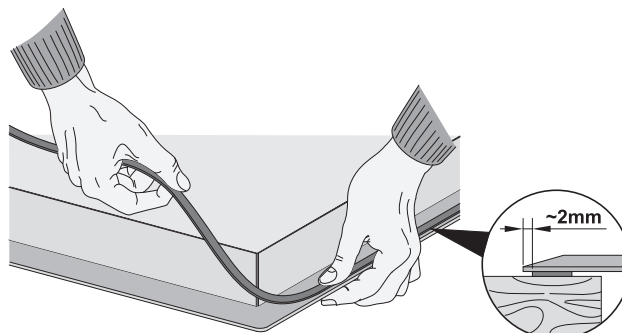
opens only on bottom



opens on bottom and on rear

9.4 Hob seal

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



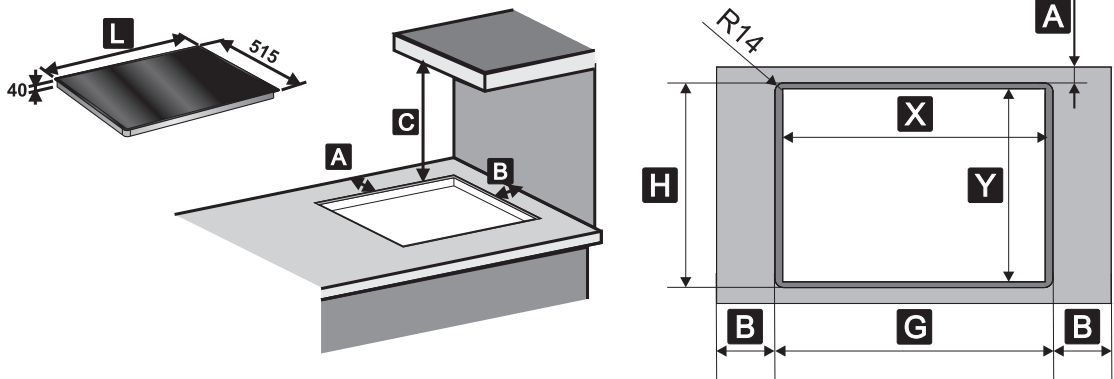
Do not fix the hob using silicon as this would make it impossible to remove the hob, if necessary, without damaging it.



9.5 Cutting out the counter top (only on models without frame with straight edge)

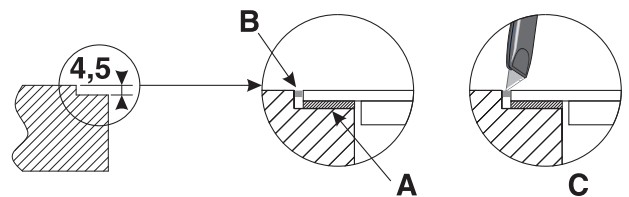
The illustrations indicate the additional cutting and milling dimensions to be used for the hole made in the counter top if the hob is to be installed **flush with the work surface**.

The counter top cutting and milling dimensions are purely indicative; refer to the actual dimensions of your glass ceramic hob before cutting.



L (mm)	X (mm)	Y (mm)	G (mm)	H (mm)	A (mm)	B (mm)	C (mm)
600	565	490	604	519	50 min.	50 min.	750 min.
770	745	490	774	519	50 min.	50 min.	750 min.

After laying the adhesive sponge (A) on the glass surface (see 9.4 Hob seal) and after positioning and securing the hob, fill the edges with insulating silicone (B) and wipe away any excess. In the event the glass surface has to be removed, cut the silicone using a cutter before attempting to remove it (C).



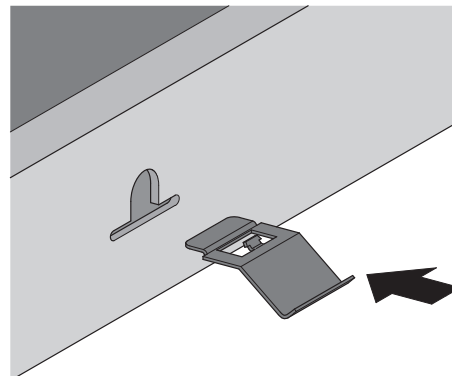
Enough silicone must be used to create a seal between the hob and the counter top, but not so much as to fasten the appliance. To fasten the appliance see "9.7 Fixing using brackets".



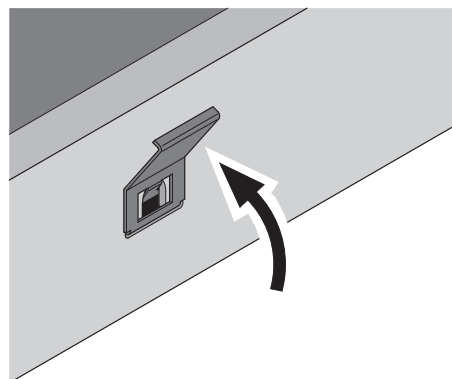
9.6 Positioning the fastening clips

To ensure the hob is fixed and centred as accurately as possible, the clips provided must be positioned as described below:

Fit the clips by gently pressing them horizontally into the appropriate space.

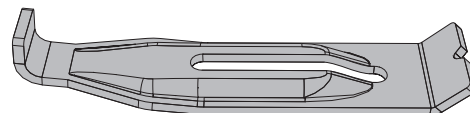


Then turn them upwards to fix them in place.

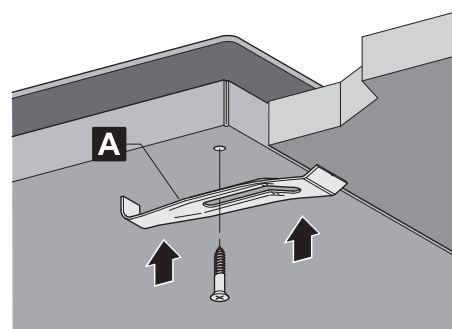


9.7 Fixing using brackets

Fix the hob to the unit using the appropriate brackets supplied.



To secure the hob correctly to the counter top, tighten the brackets **A** in the appropriate holes on the sides of the casing.



Take care while securing with the brackets; if tightened too much the glass may be strained causing it to crack.



9.8 Electrical connection



Make sure that the voltage and capacity of the power line conform to the data shown on the plate located under the casing. **Do not remove this plate for any reason.**



THE HOB MUST BE CONNECTED TO THE ELECTRIC SUPPLY BY A QUALIFIED TECHNICIAN.



BEFORE ANY INTERVENTION, DISCONNECT THE POWER SUPPLY OF THE HOB.



THE APPLIANCE MUST BE CONNECTED TO EARTH IN COMPLIANCE WITH ELECTRICAL SYSTEM SAFETY REGULATIONS.



WHERE THE APPLIANCE IS CONNECTED TO THE POWER GRID VIA A PLUG AND SOCKET, BOTH OF THESE MUST BE OF THE SAME TYPE AND CONNECTED TO THE POWER CABLE IN ACCORDANCE WITH THE APPLICABLE REGULATIONS. THE SOCKET MUST BE ACCESSIBLE AFTER THE APPLIANCE HAS BEEN BUILT IN. **NEVER UNPLUG BY PULLING ON THE CABLE.**



IMMEDIATELY AFTER INSTALLATION CARRY OUT A BRIEF INSPECTION TEST OF THE HOB, FOLLOWING THE INSTRUCTIONS. IF THE HOB FAILS TO OPERATE, AFTER CHECKING THAT YOU HAVE CARRIED OUT THE INSTRUCTIONS CORRECTLY, DISCONNECT THE APPLIANCE FROM THE ELECTRICAL MAINS AND CONTACT YOUR NEAREST SERVICE CENTRE. **NEVER ATTEMPT TO REPAIR THE APPLIANCE.**



RUN THE POWER CABLE UNDER THE UNIT, TAKING CARE THAT IT DOES NOT COME INTO CONTACT WITH THE BOTTOM OF THE CASING OF THE HOB OR THE OVEN BENEATH IT IF THERE IS ONE.



THE EARTHING WIRE MUST BE LONGER THAN THE CURRENT CONDUCTION WIRES SO THAT, IF THE PLUG IS TORN OFF THE POWER CABLE, IT IS THE LAST TO BE DETACHED.



AVOID USE OF ADAPTERS AND SHUNTS AS THESE COULD CAUSE OVERHEATING AND RISK OF BURNS.



WHERE A FIXED CONNECTION IS IN USE, A MULTIPOLAR CUT-OUT DEVICE MUST BE INSTALLED ON THE SUPPLY CABLE WITH A CONTACT OPENING DISTANCE EQUAL OR GREATER THAN **3 MM**, LOCATED IN A READILY REACHABLE POSITION NEAR THE APPLIANCE.



The manufacturer declines all responsibility for damage to persons or things caused by the non-observance of the above indications or as a result of tampering with any part of the appliance.



Instructions for the installer

GB-IE

HOB TYPE (CM)	POSSIBLE CONNECTION TYPES	CABLE TYPE (if not present)
60 - 70 - 90	380 - 415 V 3N~ 	5-pole 5 x 1.5 mm² H05V2V2-F
	380 - 415 V 2N~ 	4-pole 4 x 2.5 mm² H05V2V2-F
	220 - 240 V 3~ 	4-pole 4 x 2.5 mm² H05V2V2-F
60 - 70	220 - 240 V 1N~ 	3-pole 3 x 4 mm² H05V2V2-F
	220 - 240 V 1N~ 	3-pole 3 x 6 mm² H05V2V2-F
90	220 - 240 V 1N~ 	3-pole 3 x 6 mm² H05V2V2-F



Read the connection layout plate underneath the appliance or around the power cable with care.



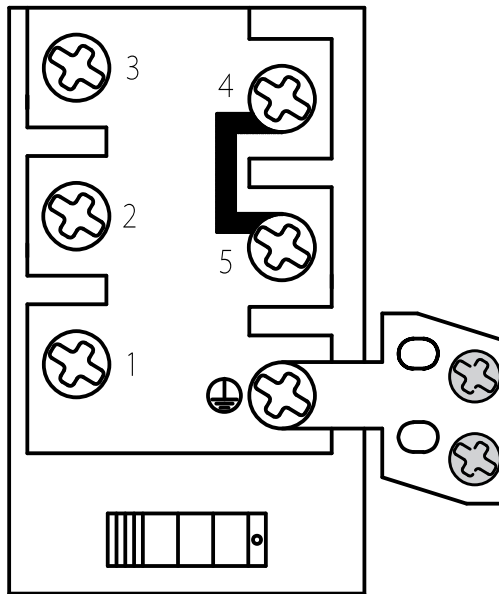
Use H05V2V2-F cables resistant to at least 90 °C.



The aforementioned power cables are sized taking into account the coincidence factor (in compliance with standard EN 60335-2-6).



9.8.1 Terminal diagram



The adjacent diagram illustrates the power supply terminal from below, with no cables connected. Terminals 4 and 5 must be connected at all times.