

IMPORTANT SAFETY INSTRUCTIONS

YOUR SAFETY AND THAT OF OTHERS IS PARAMOUNT

This manual and the appliance itself provide important safety messages, to be read and observed at all times.



This is the safety alert symbol, pertaining to safety, which alerts users to potential hazards to themselves and others. All safety warnings are preceded by the danger symbol and the following terms:



DANGER

Indicates a hazardous situation which, if not avoided, will cause serious injury.



WARNING

Indicates a hazardous situation which, if not avoided, could cause serious injury.

All safety warnings give specific details of the potential risk present and indicate how to reduce risk of injury, damage and electric shock resulting from improper use of the appliance. Please observe the following instructions:


- The appliance must be disconnected from the power supply before carrying out any installation work.
- Installation and maintenance must be carried out by a qualified technician, in compliance with the manufacturer's instructions and local safety regulations. Do not repair or replace any part of the appliance unless specifically stated in the user manual.
- Regulations require that the appliance is earthed.
- The power cable must be long enough for connecting the appliance, once fitted in its housing, to the power supply.
- For installation to comply with current safety regulations, an all-pole disconnect switch with minimum contact gap of 3 mm must be utilized for the installation.
- Do not use multiple plug adapters or extension leads.
- Do not pull the power cable to disconnect it from the electrical supply.
- The electrical components must not be accessible to the user after installation.
- Do not touch the appliance with wet parts of the body or use it when barefoot.
- The appliance is designed solely for household use for cooking food. No other type of use is allowed (e.g. heating rooms). The Manufacturer declines all responsibility for inappropriate use or incorrect setting of the controls.
- The appliance is not intended for use by persons (including children) with any physical, sensory or mental impairment, or without experience and knowledge of the appliance, unless supervised or previously instructed in its use by those responsible for their safety.
- The accessible parts of the appliance may become very hot during use. Keep children away from the appliance and supervise them to ensure that they do not play with it.
- During and after use, do not touch the heating elements or interior surfaces of the appliance - risk of burns. Do not allow the appliance to come into contact with cloths or other flammable materials until all the components have cooled sufficiently.
- Use oven gloves to remove pans and accessories, taking care not to touch the heating elements.
- Do not place flammable material on or near the appliance: a fire may break out if the appliance is inadvertently switched on.
- Overheated oils and fats catch fire easily. Never leave the appliance unattended when cooking with fat and oil.
- This appliance complies with current safety regulation and electromagnetic compatibility regulations. Nevertheless, people with a pacemaker should not use this appliance. It is impossible to guarantee that all such devices found on the market comply with current safety regulations and electromagnetic compatibility regulations, and that dangerous interferences will not occur. It is also possible that people with other types of device, such as a hearing aid, could experience some discomfort.
- Do not place metal objects, such as kitchen utensils (knives, forks, spoons, lids, etc.), on the cooking zone as they can become very hot.
- Insert a separator panel (not supplied) in the compartment beneath the appliance.
- If the surface of the hob should become damaged (cracked or broken glass), do not use the appliance and call the After-sales Service immediately.
- The appliance is not intended to be operated by means of an external timer or separate remote control system.

Disposal of household appliances

- This product is built from recyclable or reusable materials. Disposal must be carried out in accordance with local regulations for waste disposal. Before scrapping, cut off the power supply cable.
- For further information on the treatment, recovery and recycling of household electrical appliances, contact your competent local authority, the collection service for household waste or the store where you purchased the appliance.

SAFEGUARDING THE ENVIRONMENT


Disposal of packaging materials

The packaging material is entirely recyclable and marked with the recycling symbol () . The various parts of the packing must therefore be disposed of responsibly and in full compliance with local authority regulations governing waste disposal.

Scrapping

This appliance is marked in compliance with European Directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE).

By ensuring that this appliance is scrapped suitably, you can help prevent potentially damaging consequences for the environment and health.


The symbol  on the product or on the accompanying documentation indicates that it should not be treated as domestic waste but must be taken to an appropriate collection centre for the recycling of electrical and electronic equipment.

Energy saving

For optimum results, observe the following advice:

- Use pots and pans whose bottom diameter is equal to that of the cooking zone.
- Only use flat-bottomed pots and pans.
- If possible, keep pot lids on when cooking (except when using the sixth sense function)
- Use a pressure cooker to save even more energy and time (do not use in conjunction with the sixth sense function).
- Make sure you place the pot or pan in the centre of the cooking zone outlined on the hob.

DECLARATION OF CONFORMITY

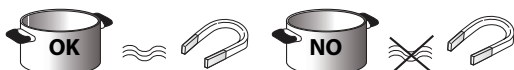
- This appliance is designed to come into contact with food and complies with Regulation () no. 1935/2004, and has been designed, constructed and marketed in compliance with the safety requirements of "Low Voltage" Directive 2006/95/EC (replacing 73/23/EEC as amended) and protection requirements of "EMC" Directive 2004/108/EC.

BEFORE USE



IMPORTANT: the cooking zones will not switch on if pots and pans are not of the correct dimensions. Only use pots bearing the symbol "INDUCTION SYSTEM" (See figure opposite). Before switching the hob on, position the pot on the desired cooking zone.













EXISTING POTS AND PANS



Use a magnet to check whether pots or pans are suitable for use on the induction hob: pots are unsuitable if they cannot be magnetically detected.

- Ensure pots have a smooth bottom, otherwise they may scratch the hob's glass ceramic surface. Check dishes.
- Never place hot pots or pans on the hob's control panel. This could result in damage.

RECOMMENDED DIAMETERS OF POT BOTTOMS

 XL \emptyset 30 cm	 \emptyset 14 cm → 30 cm	 XL \emptyset 28 cm	 18 cm 14 cm (Dual zone) → 28 cm
 L \emptyset 24 cm	 \emptyset 17 cm → 24 cm	 L \emptyset 21 cm	 15 cm → 21 cm
 M \emptyset 18 cm	 \emptyset 14 cm → 18 cm	 S \emptyset 14.5 cm	 11 cm → 14.5 cm

IMPORTANT: for the diameter of pot bottoms on zones which can be used with the "sixth sense" function, see paragraph "Sixth Sense Function"

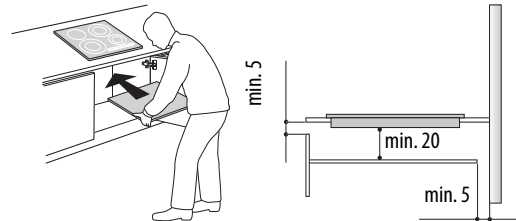
INSTALLATION

After unpacking the hob, check that there has been no damage during transport. If in doubt, contact the dealer or After-sales Service.

PREPARING THE HOUSING UNIT

! WARNING

- Install a separator panel under the hob.
 - The lower part of the product must not be accessible after installation.
 - If there is an oven beneath the hob, do not install the separator panel.
- For the distance between the underside of the appliance and the separator panel below, observe the dimensions given in the figure.
 - In order to ensure the correct operation of the product, do not obstruct the minimum required clearance between the hob and the top of the unit.
 - Cut the worktop to fit before installing the hob and carefully remove any shavings or sawdust.



ELECTRICAL CONNECTION

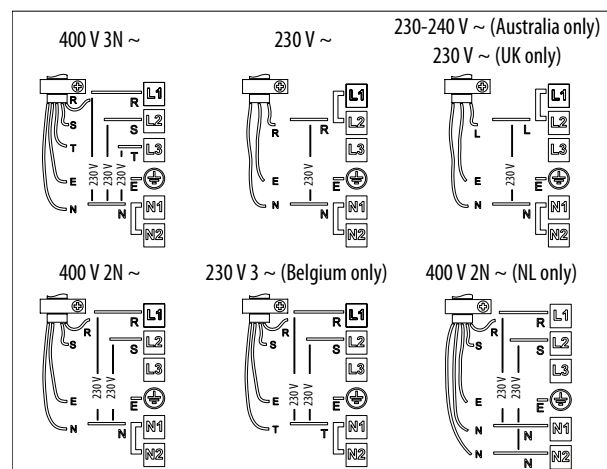
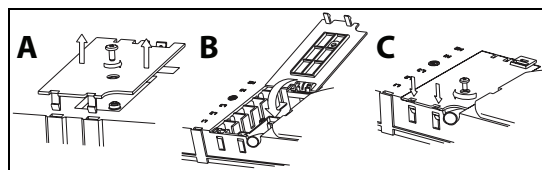
! WARNING

- Disconnect the appliance from the mains power supply.
 - The appliance must be installed by a qualified technician who is fully aware of current safety and installation regulations.
- The manufacturer declines all liability for injury to persons or animals and for damage to property resulting from failure to observe the regulations provided in this chapter.
 - The power supply cable must be long enough to allow the hob to be removed from the worktop.
 - Make sure the voltage specified on the appliance rating plate is the same as that of the domestic power supply voltage.
 - Do not use extension leads.

Connecting to the terminal board

For electrical connection, use an H05RR-F cable as specified in the table below.

Conductors	Amount x size
230 V ~ + ⊕	3 x 4 mm ²
230-240 V ~ + ⊕	3 X 4 mm ² (Australia only)
230 V 3 ~ + ⊕	4 X 1.5 mm ²
400 V 3N ~ + ⊕	5 X 1.5 mm ²
400 V 2N ~ +	4 X 1.5 mm ²



Connect the yellow/green earth wire to the terminal with the symbol ⊕.

This wire must be longer than the other wires.

1. Remove the terminal block cover (A), undoing the screw and inserting the cover in the terminal block hinge (B).
2. Remove approx. 70 mm of sheath from the power supply cable.
3. Remove approx. 10 mm of sheath from the wires. Insert the power supply cable into the cable clamp and connect the wires to the terminal board as indicated in the diagram next to the terminal board itself.
4. Secure the power cable with the cable clamp.
5. Close the cover (C) and screw it on the terminal block with the removed screw - point (1).

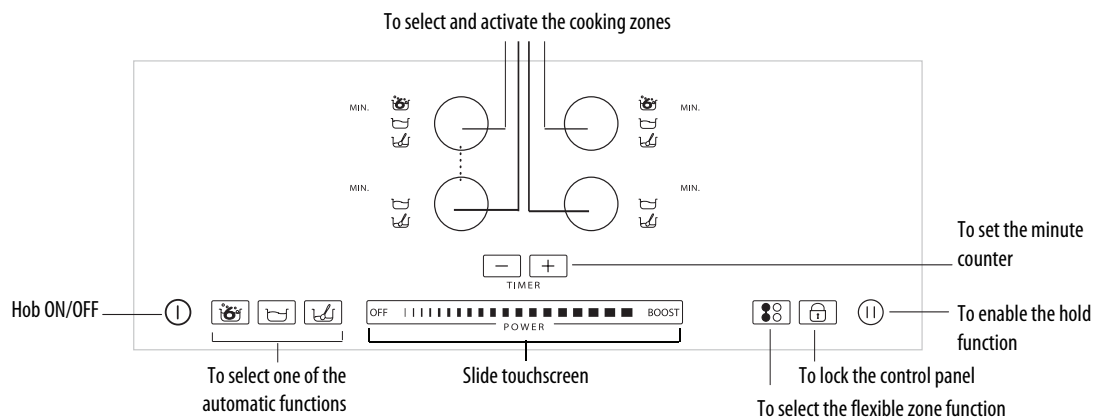
Each time the cooktop is connected to the mains it carries out an automatic check which lasts several seconds.

If the hob already has a power cable, follow the instructions given on the label attached to the cable. Connect the appliance to the electricity supply by means of an all-pole disconnect switch with minimum contact gap of 3 mm.

INSTRUCTIONS FOR USE


Control Panel Description

The control panel is equipped with touch controls: to use them, just press the corresponding symbol (a light touch is sufficient).



First use / after a power failure

After connecting the hob to the electrical power supply, the control panel is locked (the indicator light above the key is ON).

To unlock the control panel, press and hold the  key for 3 seconds. The indicator light switches off and the hob can be used normally.

Switching the hob ON/OFF

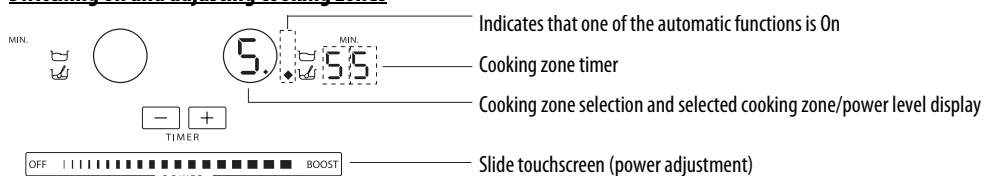
To switch the hob on, press and hold the  key for approx. 2 seconds: the indicator light above the key turns on and hyphens appear inside the circles which represent the cooking zones.

To switch off, press the same key until the hob switches off. All the cooking zones are switched off.



The hob automatically switches off if no function is selected within 10 seconds of switching on.

Switching on and adjusting cooking zones



After switching on the hob, position the pot on the chosen cooking zone.

Activate the cooking zone by pressing the relative round key: the round key displays number 5 which corresponds to the intermediate power level.



The hob automatically switches off if no function is selected within 10 seconds of switching on. If you are using a pot that is not suitable, not correctly positioned or not of the correct dimensions for your induction hob, the message "no pot" will appear in the display (see figure on the left). If no pot is detected within 60 seconds, the hob switches off.

To change the power level, move your finger horizontally on the slide touchscreen: the number inside the circle will change with just a quick slide of the finger from a minimum of 1 to a maximum of 9. You can activate the booster function by pressing "BOOST" on the slide touchscreen ("P" on the display).



If more than one cooking zone is on, the slide touchscreen allows you to change the power level of the selected zone, indicated by the presence of a luminous dot at the bottom right of the power level indicator. To select a zone, simply press the relative round key.

Switching off cooking zones

Select the cooking zone to be switched off by pressing the relative round key (a dot lights up at the bottom right of the power level indicator). Press OFF on the slide touchscreen.



The cooking zone switches off and, if the zone is still hot, the letter "H" appears in the circle.

"H" is the residual heat indicator. The hob is fitted with a residual heat indicator for each cooking zone; these indicators alert the user when cooking zones are still hot. When the cooking zone cools down, the display switches off.

Timer selection

The timer can be used to set a max. cooking time of 99 minutes.

Select the cooking zone to be used with the timer (a dot lights up at the bottom right of the power level indicator), then set the required cooking time using the + and - keys of the timer function: the time in minutes is shown next to the cooking zone display.


A few seconds after the key is pressed, the timer begins the countdown (the luminous dot of the selected cooking zone starts flashing).

Once the set time has elapsed, an acoustic signal sounds and the cooking zone switches off automatically.

For use if the timer in conjunction with the sixth sense function, see the description of the function in subsequent pages.




Control panel lock

This function locks the hob controls to prevent accidental switching on (e.g. during cleaning).



Press the  key for three seconds: an acoustic signal sounds and an indicator light turns on above the lock symbol to confirm activation. The control panel is locked with the exception of the OFF function. To unlock the controls, repeat the child safety activation procedure. The illuminated dot switches off and the hob is active again. **IMPORTANT:** The presence of water, liquid spilled from pots or objects of any nature resting on the key below the symbol can accidentally activate or deactivate the Control panel lock function.

Hold

This function allows you to temporarily hold and then resume cooking processes, maintaining previous settings (except for the sixth sense function and any set timers).

Press the  key:  blinks on the display in place of the power levels. To resume cooking, press the  key again.

Flexible Zone

This function can be used to combine two zones and manage them as one single cooking zone. It is ideal for using large oval, rectangular and elongated pots or pans, (with bottom measuring max. 40x18 cm). After switching the hob on, press the key : the displays of the two cooking zones show the level "5"; both luminous dots to the side of the number are lit, indicating a single cooking selected. To change the power level, move your finger along the slide touchscreen: the number inside the circle will change with just a quick slide of the finger from a minimum of 1 to a maximum of 9. To deactivate the flexible zone function, press the key : the cooking zones revert to operating singly again. To switch the cooking zone off, press OFF.




When the flexible zone function is selected, the booster and sixth sense functions cannot be used. If the timer is set, it will be displayed alongside the hotplate display at the top.

Description of automatic functions




The hob features automatic functions for each cooking zone. The symbols of the available functions are shown next to the selection key of each cooking zone. Every time an automatic function is selected, an indicator light turns on next to the symbol and the letter "A" appears in the cooking zone display.

Simmering


The simmering function automatically sets the selected cooking zone to a minimum boiling temperature. After positioning the pot, switch on the hob and select the chosen cooking zone. Press the  key: "A" appears on the display and the indicator light turns on. To deactivate the function, simply press OFF on the slide touchscreen.

Melting

This function maintains a permanently low temperature in the cooking zone. After positioning the pot/accessory on the chosen cooking zone, switch on the hob and select the cooking zone. Press the  key: "A" appears on the display and the indicator light turns on. To deactivate the function, simply press OFF on the slide touchscreen.

Sixth Sense

The Sixth Sense function automatically selects the ideal power setting for bringing water to the boil and signals when boiling point is reached.

After positioning the pot of water, switch on the hob and select the desired cooking zone. Press the  key: "A" appears on the display and the indicator light turns on. During heating, an animation is displayed in the space next to the cooking zone.



For correct operation of the sixth sense function, please observe the following recommendations:

- use water only (at room temperature);
- do not add salt, other ingredients or condiments until the water reaches boiling point;
- do not change the power setting of the cooking zone or remove or move the pot;
- use pots and pans with a bottom diameter in the range of 1cm larger to 1 cm smaller than the diameter indicated on the glass;
- fill the pot at least 1/3 full but never up to the rim.

For optimum results, observe the following advice:

- Do not use a lid on any pot being used in conjunction with the sixth sense function;
- Do not use a pressure cooker on the zone which is utilizing the sixth sense function;
- Do not activate the sixth sense function if the zone is already hot (letter "H" visible on display).

When the water comes to the boil, the hob emits an acoustic signal. This signal is sounded three times at regular intervals. After the second signal, a minute minder is automatically activated to keep track of boiling time. After the third signal, the hob automatically selects a lower power setting to keep the water simmering. From this moment on, you can add any ingredients you like, set the timer and change the power setting. Changing the power setting or selecting the "hold" function overrides the sixth sense function.



The sixth sense function is deactivated when the "hold" function is selected.

- The hob features automatic management of the use of the sixth sense function and booster settings, therefore in some cases it may not be possible to select the booster when the sixth sense function is already selected
- The quality of the pot used may have a bearing on sixth sense function performance.

CLEANING



WARNING

- **Never use steam cleaners.**
- **Before cleaning, make sure the cooking zones are switched off and that the residual heat indicator ("H") is not displayed.**

IMPORTANT: do not use abrasive sponges or pan scourers, as they could ruin the glass surface.

- Clean the hob, when it is cool, after each use in order to remove any food residues.
- Sugar and foods with a high sugar content damage the glass ceramic surface and must be immediately removed.
- Salt, sugar and sand can scratch the glass surface.
- Use a soft cloth, absorbent kitchen wipes or a specific hob cleaner (follow the Manufacturer's instructions).

TROUBLESHOOTING GUIDE

- Read and follow the instructions given in the section "Instructions for use".
- Connect the hob to the electricity supply and check that the supply has not been shut off.
- Clean the hob and dry it thoroughly.
- If, when the hob is switched on, alphanumeric codes appear on the display, consult the following table for instructions.
- If you are unable to turn the hob off after using it, disconnect it from the power supply.

ERROR CODE	DESCRIPTION	POSSIBLE CAUSES	REMEDY
The hob switches off and after 10 seconds emits an acoustic signal every 30 seconds.	Continuous pressure on control panel area.	Water or utensils on control panel.	Clean the control panel.
C81, C82, C83	The control panel switches off because of excessively high temperatures.	The internal temperature of electronic parts is too high.	Wait for the hob to cool down before using it again.
F42 or F43	The connection voltage is wrong.	The sensor detects a discrepancy between the appliance voltage and that of the mains supply.	Disconnect the hob from the mains and check the electrical connection.
F12, F21, F25, F36, F37, F40, F47, F56, F58, F60, F61, F62, F63, F64	Call the After-sales Service and specify the error code.		

AFTER-SALES SERVICE

Before contacting After-sales Service

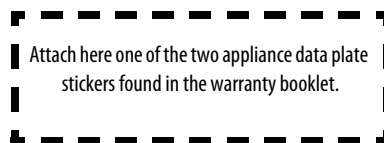
1. See if you can eliminate the problem on your own by referring to the "Troubleshooting guide".
2. Switch the appliance off and then on again it to see if the problem has been eliminated.

If after the above checks the fault persists, contact the nearest After-sales Service.

Always specify:

- a brief description of the fault;
- the type and exact model of the hob;
- the Service number (the number after the word Service on the rating plate) located under the appliance (on the metal plate). The Service number is also indicated on the warranty booklet;
- your full address;
- your telephone number and area code.

SERVICE 0000 000 00000




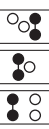


Attach here one of the two appliance data plate stickers found in the warranty booklet.

If any repairs are required, please contact an authorised **After-Sales Service** (to guarantee that original spare parts will be used and repairs carried out correctly).

POWER LEVEL TABLE

Power level		Type of cooking	Level use (indicating cooking experience and habits)
Max. power	Boost	Fast heating	Ideal for rapidly increasing the temperature of food to fast boiling in the case of water or rapidly heating cooking liquids
	8-9	Frying - boiling	Ideal for browning, starting to cook, frying deep frozen products, fast boiling
High power	7-8	Browning - sautéing - boiling - grilling	Ideal for sautéing, maintaining a lively boil, cooking and grilling (for a short period of time, 5-10 minutes)
	6-7	Browning - cooking - stewing - sautéing - grilling	Ideal for sautéing, maintaining a light boil, cooking and grilling (for a medium period of time, 10-20 minutes), preheating accessories
Medium power	4-5	Cooking - stewing - sautéing - grilling	Ideal for stewing, maintaining a gentle boil, cooking (for a long period of time). Creaming pasta
	3-4	Cooking - simmering - thickening - creaming	Ideal for long-cooking recipes (rice, sauces, roasts, fish) with liquids (e.g. water, wines, broth, milk), creaming pasta
	2-3		Ideal for long-cooking recipes (quantities under 1 litre: rice, sauces, roasts, fish) with liquids (e.g. water, wine, broth, milk)
Low power	1-2	Melting - thawing	Ideal for softening butter, gently melting chocolate, thawing small products
	1	Keeping food warm - creaming	Ideal for keeping small portions of just-cooked food or serving dishes warm and for creaming risotto
OFF	Zero power	Support surface	Hob in stand-by or off mode (possible end-of-cooking residual heat, indicated by an "H")

Function		Description of function
	Simmering	Automatically identifies a power level that is suitable for simmering long-cooking recipes. Suitable for cooking tomato sauce, ragu, soups, minestrone, maintaining a controlled cooking level (ideal for cooking in a bain-marie). Prevents food from boiling over (e.g. spurting) or sticking to the bottom and burning, as often happens with these recipes.
	Melting	Automatically identifies a power level that is suitable for slowly melting delicate products without compromising their sensorial quality (chocolate, butter, etc.).
	6th Sense Sixth sense bringing water to the boil	Automatically identifies when water reaches boiling point and reduces the power to a level that maintains boiling until the food is added. When the water reaches boiling point an acoustic signal is emitted, and any ingredients can be added (e.g. condiments, pasta, rice, vegetables, meat and fish to be boiled) but also homemade preserves or accessories to be sterilized.
	Flexible zone	This function combines two cooking zones and allows you to exploit the combined surface area for large rectangular or oval shaped cooking receptacles or grilles. For grilling large quantities or pieces of food (fish, kebabs, vegetables like red chicory, steaks, German sausages). For cooking recipes like rolled roast joints or whole fish, generally accompanied with a sauce or stock, using a casserole dish/ fish kettle/pan

COOKING TABLE

Food categories	Dishes or type of cooking	Power level and cooking status			
		First stage	Power	Second stage	Power
Pasta, rice	Fresh pasta	Heating the water	Booster - 9	Cooking the pasta and maintaining the boil	7-8
	Dry pasta	Heating the water	Booster - 9	Cooking the pasta and maintaining the boil	7-8
	Boiled rice	Heating the water	Booster - 9	Cooking the pasta and maintaining the boil	5-6
	Risotto	Sautéing and roasting	7-8	Cooking	4-5
Vegetables, pulses	Boiled	Heating the water	Booster - 9	Boiling	6-7
	Fried	Heating the oil	9	Frying	8-9
	Sautéed	Heating the accessory	7-8	Cooking	6-7
	Stewed	Heating the accessory	7-8	Cooking	3-4
	Light fried	Heating the accessory	7-8	Browning the food	7-8
Meat	Roast	Browning the meat with oil (if with butter power level 6)	7-8	Cooking	3-4
	Grilled	Preheating the grill	7-8	Grilling on both sides	7-8
	Browned	Browning with oil (if with butter power level 6)	7-8	Cooking	4-5
	Stewed	Browning with oil (if with butter power level 6)	7-8	Cooking	3-4
Fish	Grilled	Preheating the grill	7-8	Cooking	7-8
	Stewed	Browning with oil (if with butter power level 6)	7-8	Cooking	3-4
	Fried	Heating the oil or fat	8-9	Frying	7-8
Eggs	Frittata	Heating the pan with butter or fat	6	Cooking	6-7
	Omelettes	Heating the pan with butter or fat	6	Cooking	5-6
	Soft/hard-boiled	Heating the water	Booster - 9	Cooking	5-6
	Pancakes	Heating the pan with butter	6	Cooking	6-7
Sauces	Tomato	Browning with oil (if with butter power level 6)	6-7	Cooking	3-4
	Ragu	Browning with oil (if with butter power level 6)	6-7	Cooking	3-4
	Béchamel	Preparing the base (melt butter and flour)	5-6	Bring to a light boil	3-4
Desserts, creams	Pastry cream	Bring the milk to the boil	4-5	Maintain a light boil	4-5
	Puddings	Bring the milk to the boil	4-5	Maintain a light boil	2-3
	Rice in milk	Heat the milk	5-6	Cooking	2-3