



# INDUCTION CERAMIC HOB

Dear Customer,

we thank you and congratulate you on granting us your preference, by purchasing one of our products. We are sure that this new appliance, manufactured with quality materials, will meet your requirements in the best possible way.

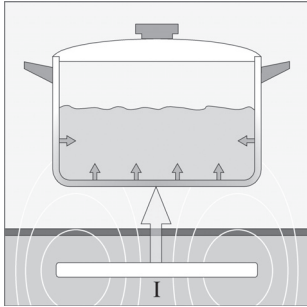
The use of this new equipment is easy. However, we invite you to read this booklet carefully, before installing and using the appliance.

This booklet gives the right information on the installation, use and maintenance, as well as useful advice.

***THE MANUFACTURER***

# INDUCTION COOKING

The induction cooking presupposes a radical change on the traditional way of heating, since heat is generated directly in the vessel, maintaining the cooking surface cold. For this reason it presents some advantages compared to other cooking methods:



**High speed of cooking and frying.** Warming directly the vessel and not the glass, the efficiency is greater than other systems because there are no heat losses.

**It is economic.** It is proved that cooking with an induction hot plate produces a saving of electrical consumption in comparison with other cooking methods.

**Cooking and security control.** As soon as the consumer works on the special control, immediately the hob produces or suspends the electrical output. If the consumer takes off the vessel without a previous switching off, it stops the output of heat. If involuntarily the consumer leaves on the hob a rag or something combustible, this one will not burn even if the cooking area is lit. This happens because after using the hob, the glass maintains only the remaining heat transmitted by the vessel.

**Cleaning.** As the glass absorbs only a part of the vessel heat, it warms relatively, avoiding in this way that foods poured burn on the hob. Although it is not necessary wait the hob cooling to clean it. In this way greater comfort and cleaning are guaranteed.

# ENVIRONMENT PROTECTION

## This product complies with EU Directive 2002/96/EC.

The crossed-out dustbin symbol reported on the appliance indicates that the appliance must be disposed of separately from other domestic refuse at the end of its useful life. It must therefore be delivered to a waste recycling centre specifically for electric and electronic equipment or returned to the retailer at the moment of purchase of a new equivalent appliance.



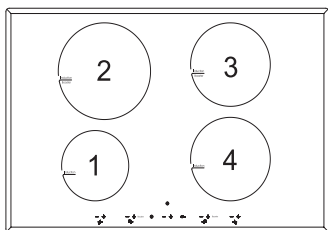
The user is responsible for delivering the appliance to the appropriate collection centre at the end of its useful life, failure to do so may result in a fine, as provided for by laws governing waste disposal.

Differential collection of waste products for eventual recycling, treatment and environmentally friendly disposal helps reduce possible negative effects on the environment and health, and also enables the materials making up the product to be recycled.

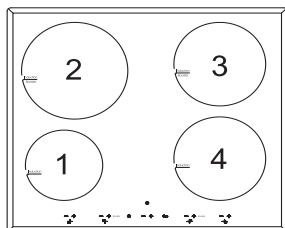
For more detailed information on the available refuse collection systems, refer to the local Municipal Solid Waste disposal centre or the shop where the product was purchased.

Producers and importers are responsible for fulfilling their obligations as regards recycling, treatment and environmentally friendly disposal by directly or indirectly participating in the collection system.

# DESCRIPTION



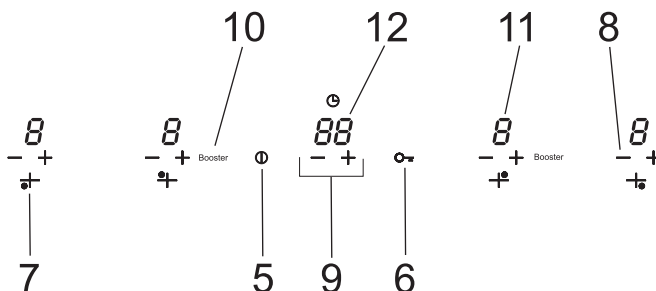
DIMENSIONS: 770 X 510



DIMENSIONS: 580 X 510

- 1 - Cooking area Ø 160 (1600 W)
- 2 - Cooking area Ø 220 (2200 W - Booster 3000 W)
- 3 - Cooking area Ø 190 (1800 W - Booster 2800 W)
- 4 - Cooking area Ø 190 (1800 W)

# CONTROL DESCRIPTION



- 5 Switching on- switching off
- 6 Controls functions lock
- 7 Cooking area directions
- 8 Cooking area controls
- 9 Cooking area timer checks
- 10 Booster functions switching on/off
- 11 Cooking area power indicator
- 12 Timer indicator

# SECURITY AND CARES DIRECTIONS

## Appliance right use.

- To avoid damages to persons and fittings read carefully this directive before use the hob for the first time.
- Use the hob after embedding it correctly; it is important to avoid the contact with electric wire components.
- The hob is meant to be used only in domestic background not in the industrial field.
- Use the appliance only to prepare dishes; other uses at consumer risk, they can be dangerous. The manufacturer do not answer to damages caused by an incorrect use of the appliance.

## If there are children at home.

- Use controls lock so as the children can not switch on the hob or modify its setting.
- The appliance must be used only by adults, who are able to understand the indications on this directive. Often children can not perceive the damages of a functioning hob. Keep an eye on the children carefully.
- Grown-up children can use the appliance only if they have been educated to use it carefully and in absolute security and if they know the possible damages caused by an incorrect usage.
- Do not permit to children to play with the appliance.
- The hob warms and stays warm for some time also after the switching off. For this reason children must be taken far from the appliance to avoid every scorch risk.
- Take attractive objects far from children and the hob, because they could lead them to approach the appliance with consequent scorch risks.
- Make sure that children could not have the possibility to upset hot pots or pans. Danger of explosion and fire, in addition with scorch. In the market there is a special pan support which could be useful to reduce accident risks.
- Children should be taken far from the packaging, because some of its components (in plastic or polystyrene) are dangerous (choking danger). Provide immediately for the elimination of the packaging.

## Advice to better use the hob.

- Take care not to throw objects or cutlery on the ceramic surface. Also light objects (i.e. a salt-cellar) might crack or damage the ceramic plate.

- Do not use pots or pans with rough bottom (i.e. cast iron), because they could scratch the surface of the hob. Also grains of sand could cause scratches.
- Make sure that sugar, liquefied or solid, plastic or silver paper do not be leant on the hot cooking areas. These materials melt, stick on the surface and when they cool they can crack, break or damage permanently the ceramic surface. If these substances inadvertently reach the hot cooking areas, switch off the hob and eliminate them with a spatula as soon as possible, when the appliance is already hot. **Attention: since the cooking areas are very hot there is the possibility to scald yourself.**
- To avoid a risk of dishes remains burning, get rid of them immediately in case they overflowed in the surface during the cooking; make sure that the pot bottom is not grease, but clean and dry before leaning it on the hob.
- Never use vapour devices. The vapour pressure could damage permanently surfaces and components of devices, for which the manufacturer will not be responsible.
- Never lean too hot pots or pans on the control panel. The electronics situated under the panel could be damaged.
- **If under the embedded appliance there is a drawer, take care of that the distance between the drawer, and so its content, and the lower side of the appliance is enough. On the contrary the aerification of the hob is not warranted.**

## To avoid burns.

- When functioning the appliance is too hot and maintains the temperature for some minutes after the switching off. Only when the afterheat lights go off there is no more danger of burns. Pay attention to children at home, they must not approach the still hot hob.
- Always use the proper knobs or pot holders to move or to put pots and pans on the hob. The knobs and pot holders material must not be wet or damp. The dampness increases the heat conductivity and so the risks of burns.
- Do not heat closed vessels, i.e. tin vessels, on the cooking areas. The resulting overpressure could cause the explosion of this material. Burn and hurt danger.
- Do not use the appliance as a rest surface and in particular do not lean on metallic objects. If the hob is unintentionally switch on or if the cooking

# SECURITY AND CARES DIRECTIONS

areas afterheat is already functioning there is the risk that the resting object, depending on its material, heats (burn danger), start melting or burning.

- Do not cover the hob with a cloth or a protective film. The hob could be hot; burning danger.
- Stay near the hob when using fats and oils because when they overheat, they can start burning and ignite also the cooker hood. Fire danger.
- If fats and oils used to cook start burning, do not try to extinguish the fire with water. Smother the fire with a blanket or an extinguisher.
- Do not cook flambè dishes under the cooker hood. Flames could reach the cooker hood and burn it.
- shock danger.
- Warm sufficiently the dishes. Germs present in the food are eliminated only at high temperature and in a long period of time.
- Do not use plastic or tin foil dishes. High temperature could melt these materials. Fire danger.
- Do not approach to the functioning hob magnetic objects like credit cards, floppy disks, calculators. Their functions could be compromised.
- Do not put canisters, liquids or other flammable materials in drawers under the appliance. The drawer's cutlery tray, if present, should be in heat resistant material.

## If there is a faulty appliance.

- If the consumer find an anomaly in the appliance, disconnect the electricity of the hob. If the appliance is not definitively setted and linked up, detach also the stoker wire from the electric system. For this purpose do not hold the wire but the plug, if present. Call the technical assistance. Pay attention not to connect the appliance to the electrical system before repairing it.
- If there are cracks on the ceramic surface, disconnect the electricity of the appliance. Electrical shock danger.
- **Repairs have to be made only by skilled and authorized staff. Uncorrect repairs could be cause of danger and further damage the appliance. Never undo the appliance wrapping.**
- Repairs on the appliance during the warranty period can be done only by the firm technical assistance, otherwise the consumer will not have the right of calling for the following damages.

## Further damages.

- **Only for pacemaker carrier: to consider that near the functioning appliance there is a electromagnetic field, which could compromise the pacemaker performance. For doubts regarding the pacemaker apply its producer or the doctor.**
- Take care of positioning the dishes in the centre of the cooking area, so that the pot's backside can cover all the electromagnetic field.
- Using a socker near the appliance, make sure that the supply wire do not touch the hot hob. The main sheathing could be damaged. Electrical

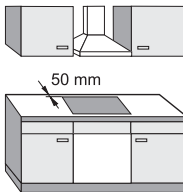
# INSTALLATION

## General Instructions.

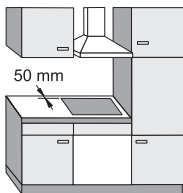
- The embedding and the connection must be done only by a qualified electrician. Refer only to an electrician who knows local and supplemental rules promulgated by local electrical firm. Take care of that the work is made in respect of these rules. The producer is not responsible for damages caused by wrong embedding or connection of the appliance.
- The appliance electrical security is guaranteed only if this is connected to a regular grounded conductor. It is important to check that this condition is satisfied because it is a fundamental condition. If in doubts call a skilled technician to check the installation. The producer do not respond for damages caused by the absence or interruption of the grounding conductor.
- The appliance do not be linked up to the electrical system with an extension; extensions do not warrant the security of the appliance.
- The hob should not be embedded over a dishwasher, a tumble dryer, a washing machine, a cooling, a freezing, an oven or an unprovide appliance fan cooling kitchen. On the one hand high release temperatures can damage these appliances, on the other hand in this way the ventilation of the hob is not ensured.
- The embedding and the assembly of the hob in

non-stationary places, like for example a ship, can be realized only by skilled technicians to guarantee safety during the functioning.

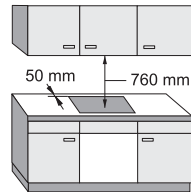
- If under the appliance there is a drawer, do not conserve flammable object inside of it (i.e. canisters).
- Make sure that after the embedding, the hob electrical system connection wire is not subjected to mechanical stress, (i.e. due to a drawer).
- The hob veneerings must be manufactured with thermoresistant adhesive (100°C), so they could not detach or bunckle. Also the back profiles must be thermoresistant.
- On one side and on the back side of an embedded ceramic hob there can be walls or furnitures of every height, while on the other side the furniture or an existing appliance must not be higher than the hob.
- To obtain a sufficient electronic ventilation in the hob, it is not permitted to attach an intermediate shelf under an induction hob.



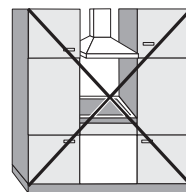
RECOMMENDED



NOT RECOMMENDED

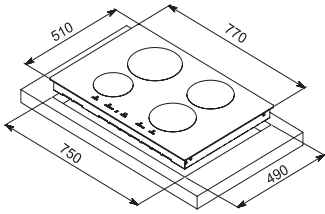


DISTANCE BETWEEN APPLIANCE AND HOOD

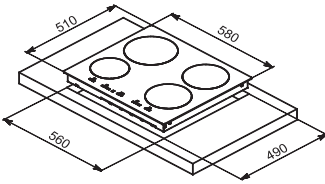


NOT RECOMMENDED

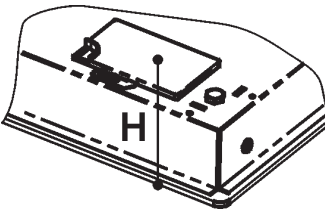
# INSTALLATION



CARVING DIMENSIONS VERSION 770 X 510: **750 X 490**

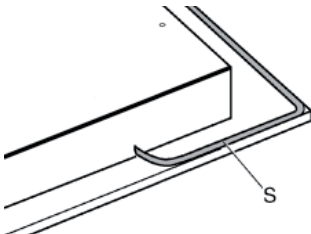


CARVING DIMENSIONS VERSION: 580 X 510: **560 X 490**

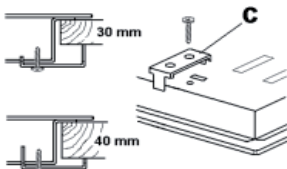


HEIGHT OF ELECTRICAL CONNECTION BOX  
H= 65 mm

- Make the wood-carving on the work surface according to the model dimensions (see pictures above).
- Respect the minimal distance of 50 mm towards the back side and on the right and left towards a possible lateral wall.



- Upset the hob and attach the washer, provided with the accessories kit, on the external side in a uniform way.



- Attach the provided stirrup to the relative places and fix the hob to the surface.

# INSTALLATION

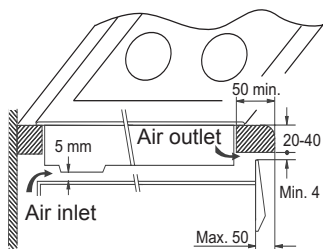
## ATTENTION:

To guarantee a right functioning of the appliance it is important to provide the work surface, during the installation, of a 4mm chink for the length of the recess on the front side of the furniture.

This, because the electrical controls have a guard which, **if the electronic system overcome a 85°C temperature, switches off the hob until the temperature return under the limit.** So during the functioning, to guarantee a rush of air which maintains the right temperature, a fan start up.

Provide the assembling with an underlying cover which ensures the rush of air from the back side of the furniture or, if the hob is installed over an oven, a suitable insulation to guarantee that the temperature do not overcome 85°C.

If this happens there can be damages to the electronic system, for which the manufacturer do not have responsibilities.



## Electrical connection.

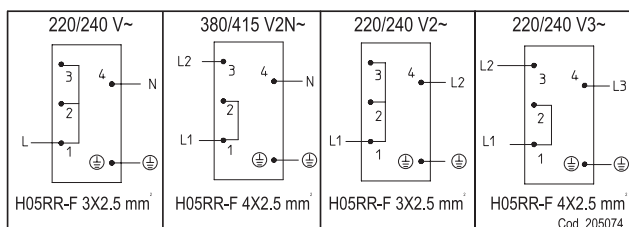
- The appliance must be installed by a qualified technician, who knows security and assembling rules in force. In particular, local power institution rules must be observed.
- Check that the voltage indicated in the appliance indicator plate corresponds to the voltage used in your house. The indicator plate is placed in the back side of the hob.
- The grounding is compulsory according to the law. All the electric wires and grounding conductors should have appropriate dimensions.
- **The manufacturer declines all responsibility for damages on person or things caused by the non-observance of rules written above.**
- **The electrical connection between the hob and a possible embedding oven must be realized separated, whether for electrical safety reasons, or to simplify the extraction of the appliances.**

Before effecting the connection, make sure that:

- the tap has the grounding and is made according to law;
- the tap could bear the highest load of the machine, shown in the indicator placed on the appliance;
- the charging voltage is included in the characteristics indicator;
- the tap is plug-compatible with the appliance. On the contrary replace the tap or the plug; do not use extensions or multiplexes;
- the grounding wire (yellow/green coloured) is connected to the terminal board on the point indicated with the respective sign, and is longer than other conductor wires;
- the cable must not undergo foldings or compressions;
- the cable must be periodically controlled and changed only by authorized technicians.
- **the firm declines all responsibilities if these rules are not respected.**

In the case of a direct connection to the net, it is necessary to interpose a mono-pole switch between the appliance and the net, with a minimal 3mm opening between the contacts.

**The installer is responsible of the right electrical connection and of the safety rules compliance.**

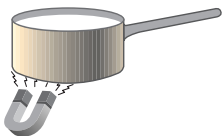


# START AND USE

## Practical advices for appliances use.

- Use cooking vessels which making material is compatible with the induction principle (ferromagnetic material). It is recommended the use of cast iron, enameled steel or special induction inox pots. To assure the compatibility of a vessel it is sufficient to check with a magnet.

### SUITABLE MATERIAL



Cast iron, enameled steel, special inox

### UNSUITABLE MATERIAL



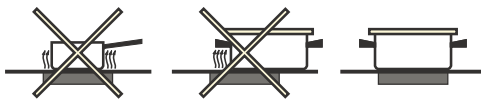
Copper, aluminium, glass, Terracotta, ceramics, not magnetic inox

Moreover, to obtain hob best performances:

- Use flat bottom pots with elevated thickness, to be sure that these perfectly adhere to the heating areas.

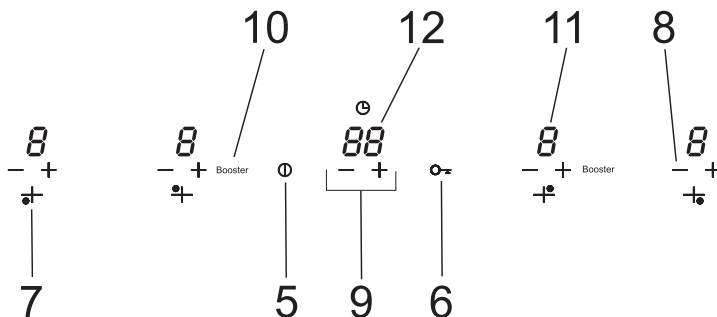


- Use pots with a diameter big enough to cover completely the heating area, as to guarantee the exploitation of all available heat.



- Use pots with a diameter big enough to cover completely the heating area, as to guarantee the exploitation of all available heat.
- Avoid to use the same pots used on the gas burners: the gas burners heat concentration could deform the pot bottom which lost adhesion.

# START AND USE



## Appliance switching on.

The hob switches on selecting the n° 5 sensor on the controls area. When this sensor is selected a sound is uttered. If it is the first switching on, the appliance lights all displays of the controls area and after 10 seconds it switches off, putting into action the sensor n°6. Disconnect the key selecting the sensor. The heat areas switch on and all stay at “0” until a power level is selected. If this does not succeed in 10 seconds, the hob automatically switch off. This to avoid a casual cooking areas selection after the switching on.

Then select the key (+) for the wanted cooking area, which will positioning itself at level 1. The highest level achievable is 9.

With the sensor (-) the power reduces until 0.

If with the 0 level selected the sensor (-) start functioning, the power becomes to 9 level.

Maintaining the sensor selected, the power selection repeats 2 times every second.

## Booster function

This function consists in bringing every back power zones at the highest level (position 10) for a maximum period of 10 minutes. Passed this period the power returns that automatically selected with the uttering of a sound.

On the selected area display appears the letter “P”. This function can be excluded any time reselecting on the comands zone the function “Booster”. The same will bring back the power to the one preselected with the uttering of the confirming sound.

This function can be excluded also acting on the keys (+) or (-). In this case the power level will be immediately higher or lower than that selected

before the connection of the “Booster” function.

**Attention: The “Booster” function brings the power respectively to 3000 W for the Ø 220 area and to 2800 W for the Ø 190 area. This means that during the functioning, the front areas will have respectively the power of 600W for that of Ø 220 and 800W for that of Ø 190.** This is due because the appliance has two 3600 W generators.

## Key function (lock)

This function can be activated whether with the appliance switch on or switch off. The purpose is to exclude the comands sensors to avoid casual changing of the same.

In case the sensor is activated when the appliance is functioning, all the power zones and the timer controls will be blocked; while ignition control will remain operative (n°5 of the picture above).

If on the contrary, the key is selected when the appliance is switch off, also the switch on-switch off sensor will be excluded (n°5).

The insertion of the function is reported through a pilot light placed over the key symbol. When the light is switch on the key is inserted, when it is switch off the key is disconnected.

## Timer function

The timer can be activated pushing on the corrispondet sensors (+) (-). There are many values that can be selected, embodied between 1 and 99 minutes, which can be modified every time the consumer needs. To cancell the functioning of the timer press on key (-) or simultaneously press on keys (+) and (-).

With the timer on “00” push on (+) sensor to increase the minutes. On the contrary pressing on

# START AND USE

(-) sensor the timer will positioning on "99", falling then till the time needed.

## **Timer running with cooking areas.**

All cooking areas can be commanded by the timer, but they can operate one at a time. To make the cooking area function with the timer, operate as specified below:

- activate the timer;
- select one cooking area. A led will lights both on the timer and on the selected cooking area;
- in 10 seconds select the time to pre-set on the timer. If this do not happen, the area will automatically switch off.

It is possible to use the timer also with the cooking area power at "0".

Time regulation have to be made with (+) and (-) sensors.

Pressing the sensors for a long time, the speed of the regulation will increase, making this one faster.

When the time of the cooking is finished, the timer starts flashing with "00" values on the display and utters a sound. This sound can be stopped pushing one of the touch sensors or it stops automatically after a minute.

## **Automatic switch-off.**

If during the functioning the power level is not changed, to safety reasons the cooking areas automatically switch off after a time indicated in the table below:

POWER LEVEL	MAX. TIME ON (HOURS)
1	10
2	5
3	4
4	4
5	3
6	3
7	2
8	2
9	1
P	10 (min.)

The cooking area can be switched off also manually pushing simultaneously on (+) and (-) sensors or bringing the (-) sensor to "0" position.

## **Appliance switch off.**

To switch off the appliance it is necessary to push on n°5 sensor. When the hob is switched off a sound is uttered and on the cooking areas appears an "H" symbol, which indicate the afterheat or a possible failure.

## **Controls display directions.**

If the heating zone is switch on, the "0" symbol appears on the display.

On the contrary, if the cooking is terminated and the area is already hot, the "0" and "H" symbols are alternatively visualized.

If a power level between "1" and "9" or the Booster function are selected and a suited pot is not put on the cooking area, the sign starts flashing.

If a suited pot is not put on the hob, when 30 seconds are passed the power level return to "0".

If the pot is suitable, the power sign remains fixed in the display.

# CARE AND CLEANLINESS

**Never use vapour machineries to clean.** On the one hand the vapour can reach electrical conductor components and cause a short-circuit. On the other hand vapour pressure can cause permanent damages on the surfaces and on the appliance components; the manufacturer is not responsible of these damages.

**Do not use pointed objects,** as not to damage washers between ceramic and frame and between frame and working surface.

**Do not use products with sands, alkali, acids or chlorides, oven spray, detergents used to clean dishwashers, steel wool or abrasive dampers or a hard bristle brush.** Do not use also dampers or other products which have abrasive detergents residuals because they could scratch the surface.

Pay attention to the detergent used to clean the ceramic because if it is not the right one, it could bleach the surface; it could appear permanent blue stains.

Use special detergent for ceramic, following the manufacturer directions.

Eliminate from the cooking zones with a wet cloth all detergent rests used to clean the ceramic; if the cooking zones are reinserted, these substances could damage the ceramic.

For this reason, clean immediately all dirty rests so that they do not burn. Make sure that pots bottom is clean, dry and without grease before putting the dishes in the hob.

Do not put metallic objects on the hob, like for example knives, spoones, covers and so on.

Always blot the appliance after pass it with a wet cloth to avoid the formation of calcareous rests.

Clean regularly the appliance, always after use it. Before the cleaning, wait till the hob is clod.

Eliminate dirty with a wet cloth; if there are hard stains use the appropriate spatule.

At the end clean the hob with some drops of a special ceramic detergent and with kitchen paper or with a wet cloth. In this way also calcareous rests, caused by water overflowed during the cooking, and stains with metallic reflections (alluminium residuals) can be eliminated.

Clean the surface with a wet cloth and pass it with a clean one after finishing to use the hob.

In case of necessity use an active ingredients detergent for cleaning, which forms a water-repellent film ideal to abolish dirty.

So, clean the cooking zone when it cool down as described above.

# PROBLEMS AND SOLUTIONS

Below are listed some possible fault messages for which it is necessary a technical support.

## Cooking zone temperature sensor:

- **Short-circuit:** in the corresponding cooking zone, the symbols "F" and "1" are alternatively visualized.
- **Open circuit:** in the corresponding cooking zone, the symbols "F" and "2" are alternatively visualized.

## Power temperature sensor:

- **Short-circuit:** if the 2 elements controlled by the induction generator are in short-circuit, "F" and "3" are visualized alternatively.
- **Open circuit:** if the 2 elements controlled by the induction generator have an open circuit, "F" and "4" are visualized alternatively.

## Communications loss:

- If the 2 elements controlled by the induction generator lost communications, "F" and "5" are visualized alternatively.

## Generator overcurrent:

- if the 2 elements controlled by the induction generator are overloaded, "F" and "9" are visualized alternatively.

## Generator overheating:

- if the 2 elements controlled by the induction generator are overheated, "POWER LEVEL" and "C" are visualized alternatively.

## Afterheat:

For safety reasons these information are the most important.

- **If the hob is switch off,** the zones which show the power are fixed on "H".
- **If the hob is switch on,** the zones which show the power visualize alternatively "H" and "0".

If the power level is not "0", in the display is shown the selected level.

## Cooking zone without or with an inadequate pot:

- if the selected level is "0", this one is also shown in the indicator.
- If it is different from "0", it is also shown in the indicator, but it flashes.

## Authomatic actions in case of failure:

**If there are failures on the temperature sensor and on the cooking zones power sensor,** these immediately are switch off and the keys (+/-) are blocked.

**This happens also if there are loss of communication with the induction generator or overloading.**

**If a cooking zone without a pot is selected for more than 30 seconds, passed this time the zone will authomatically switch off.**





The manufacturing firm refuses all responsibility for any possible imprecision in this booklet, due to misprints or clerical errors. It reserves the right to make all the changes that it will consider necessary in its own products, without affecting the essential characteristics of functionality and safety.