



Instructions

1 Instructions

1.1 General safety instructions

Risk of personal injury

- During use the appliance and its accessible parts become very hot.
- Never touch the heating elements during use.
- Keep children under eight years of age at a safe distance if they are not constantly supervised.
- Children must never play with the appliance.
- Never rest metallic objects such as knives, forks, spoons and lids on the appliance during use.
- Switch off the appliance immediately after use.
- Never try to put out a fire or flames with water: Turn off the appliance and smother the flames with a fire blanket or other appropriate cover.
- The appliance must never be cleaned by unsupervised children.
- Have qualified personnel carry out installation and assistance interventions according to the standards in force.

- Do not modify this appliance.
- Do not insert pointed metal objects (cutlery or utensils) into the slots in the appliance.
- Do not try to repair the appliance yourself or without the intervention of a qualified technician.
- If the power supply cable is damaged, contact technical support immediately and they will replace it.

Risk of damaging the appliance

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



For this appliance

- Remove any traces of liquid from the lid (if fitted) before opening.
- Let the cooking surface cool down before closing the lid.
- If cracks or fissures form, or if the glass ceramic cooking surface breaks, turn off the appliance immediately. Disconnect the power supply and call Technical Support.

1.2 Manufacturer liability

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

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

1.3 Appliance purpose

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

1.4 Disposal



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

To dispose of the appliance:

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



Power voltage Danger of electrocution

- Disconnect the main power supply.
- Disconnect the power cable from the electrical system.



Instructions

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

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

- Deliver the packing materials to the appropriate recycling centre.



Plastic packaging Danger of suffocation

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

1.5 Identification plate

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

1.6 This user manual

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

Read this user manual carefully before using the appliance.

1.7 How to read the user manual

This user manual uses the following reading conventions:

Instructions



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

Description



Description of the appliance and its accessories.

Use



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

Cleaning and maintenance



Information for proper cleaning and maintenance of the appliance.

Installation



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



Safety instructions



Information



Advice

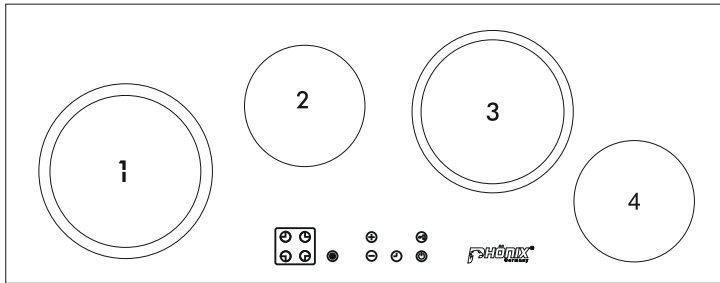
1. Use instruction sequence.

- Single use instruction.



2 Description

2.1 General Description



Zone	Outer diameter (mm)	Inner diameter (mm)	Max. power absorbed (W)*
1	230	145	1100 - 2200
2	165	-	1200
3	200	120	1000-2000
4	165	-	1200

2.2 Control panel



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

All the appliance's control and monitoring devices are located together on the front panel.

The induction hob is controlled by means of the Touch Control sensor keys.

Lightly touch a symbol on the glass ceramic surface.

A beep will sound to confirm every effective touch.

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

Control	Description
	Timer: activates the Minute minder and Programmed cooking functions.
	Increase: increases the power level or cooking time.
	Decrease: reduces the power level or cooking time.
	Left cooking zone (1)
	Middle left cooking zone (2)
	Middle right cooking zone (3)
	Right cooking zone (4)
	Control lock: locks the hob's keys.
	On/Off: turns the hob on or off.



Use

3 Use

3.1 Instructions



High temperature
Danger of burns

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



High temperature
Danger of fire or explosion

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



Improper use
Risk of damage to surfaces

- Do not use the hob if pyrolysis is taking place inside any oven installed below.
- Never place saucepans with bases which are not perfectly flat and smooth.
- Avoid hard, solid objects falling on the cooking surface.
- In case you notice cracks or fissures, turn off the appliance immediately, disconnect the power supply and contact the Assistance Centre.
- Do not use as a support surface.



3.2 Preliminary operations

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

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



On first connection to the electrical mains, an automatic check will be carried out that will switch on all indicator lights for a few seconds. It might happen that on the displays the text **H** appears to indicate that during factory testing the hob was switched off with residual heat active. After 5 minutes this indications deactivates automatically.

3.3 Using the cooking hob

All the appliance's control and monitoring devices are located together on the front panel. The hob is controlled by means of the Touch Control sensor buttons.

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

Lightly touch a symbol on the glass ceramic surface. The buzzer will sound to confirm every effective touch.



Saucepans and other pans must not cover the sensor buttons as otherwise they could accidentally deactivate the appliance.

Switching on the cooking hob

To switch on the hob, hold down the **ON/OFF** key  for at least 3 seconds.

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



If the "control lock" function is active, after pressing the **ON/OFF** key  for 3 seconds the display shows the text **BL00** or **BL** (depending on the model). Press the Control lock key  for at least 3 seconds.



Use

Switching on a single cooking zone

1. After switching on the hob, use the **Increase** keys **+** to activate the required cooking zone. The display shows the symbol **0**.
2. Press the **Increase** key **+** again. The display shows the symbol **9** or **P** (depending on the model) to indicate that the cooking zone is on at the maximum power.
3. Press the **Increase** **+** and **Decrease** **-** key to increase or decrease the required power level.



If the **Increase** key **+** is pressed when the cooking zone is at the maximum power **9** or **P** (depending on the model), the cooking zone deactivates (**0**).



When the cooking zone is off (**0**), it cannot be activated pressing the **Decrease** **-** key.

Switching on the double cooking zone

1. After setting the maximum power **9** or **P** (depending on the model), press the **Increase** **+** keys. On the display a lighted dot comes on beside the power setting to indicate that the double cooking zone **9** or **P** has switched on (depending on the model).
2. Press the **Increase** **+** and **Decrease** **-** key to increase or decrease the required power level.



If the **Increase** key **+** is pressed when the cooking zone is at the maximum power **9** or **P** (depending on the model), the cooking zone deactivates (**0**).



Use

Control lock

The 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.

1. After switching on the hob, press the

Control lock key  for at least 2 seconds. A lighted dot appears on the key to indicate that the controls are locked. Pressing any key, **b l o** **c** or **b l** is displayed (depending on the model).

2. Press the **Control lock** key  for at least 2 seconds. The lighted dot above the symbol switches off to indicate that the controls have been unlocked and any key can be pressed.

Timer (on some models only)

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

1. Press the **Timer** key . The display shows **00** to indicate that the timer can be modified.
2. Press the **Increase**  or **Decrease**  key to set the required timer time (hold the keys down to advance more quickly).
3. At the end of the set time, the hob will warn the user with a series of buzzers. To stop this indication, press the **Timer** key .



For safety reasons the **ON/OFF** key  stays active with at least one switched on cooking zone. The entire hob can be switched off at any time, even if the control lock is active.



- To deactivate the timer during the countdown, zero its value using the **Decrease** key . When the display shows  the timer will be deactivated.



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



Using the timer does not stop the operation of the cooking zones but rather informs the user when the set minutes have run out.

Automatic shut-down timer (on some models only)

This function allows you to program the automatic shut-down of each cooking zone at the end of a set period of time (from 1 to 99 minutes).

- Press the **Timer** key . The display shows  to indicate that the timer can be modified.
- Press the **Timer** key  again. If at least one cooking zone is active a lighted dot comes on under the controls of the first active zone (from left to right).
- Press the **Increase**  or **Decrease**  key to set the time for the requires automatic shut-down (hold the keys down to advance more quickly), or select a further cooking zone using the **Timer** key .

- To modify the set time, press the **Timer** key  until a lighted dot appears under the controls of the cooking zone for which you wish to carry out the change.
- At the end of the previously set time, the hob deactivates the cooking zone and warns the user with a series of buzzers. Press any key to stop the indication.



If the automatic shut-down timer is activated without an active cooking zone it behaves like an ordinary timer.



Practical advice for using the hob

- 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.
- The base of the cookware must be thick and completely flat. It should also be clean and dry. The hob should be clean and dry as well.
- 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.
- Do not use cast-iron cookware or cookware with a rough base.



Cooking information table

Power level	Cooking mode	Suitable for...
0	OFF position	Off
U	Dishwarming	warming up dishes
1	Cooking small amounts of food (minimum power)	melting butter, chocolate or similar products.
2	Cooking small amounts of food	keeping small amounts of water on the boil, whip up sauces with egg yolk or butter.
3 - 4	Normal cooking	heating 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.
5	Cooking large amounts of food	keeping water on the boil, cook 4 or 6 egg omelettes, fruit and vegetables, various cooking processes.
6	Cooking large amounts of food, roast	stewing meat, fish and vegetables, simmer food, make jams, etc.
7 - 8	Roast larger pieces, fry with flour	roasting meat, fish, steaks and liver; to sauté meat, fish, eggs, etc.
9 - P*	Roast, brown, cook (maximum power)	deep-frying potatoes, etc., or bring water to the boil rapidly.

* on some models only



Use

Limiting the cooking time

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** appears on the display.



Maximum cooking time

- Power level 1: **10 hours**
- Power level 2: **6 hours**
- Power level 3: **5 hours**
- Power level 4: **4 hours**
- Power level 5: **3 hours**
- Power level 6: **2 hours**
- Power level 7: **2 hours**
- Power level 8: **2 hours**
- Power level 9: **1 hour**

Protection from overheating

If you are using the hob at full power for a long time, for the electronics it could be difficult to cool down, especially if the room temperature is high.

In this case a device intervenes to cut off the power supply to the front cooking zones and the display shows **H** and **E** flashing.

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.



4 Cleaning and maintenance

4.1 Instructions



Improper use
Risk of damage to surfaces

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

4.2 Cleaning the surfaces

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

4.3 Ordinary weekly cleaning

Clean and maintain the hob once a week using an ordinary glass cleaning product. Always follow the manufacturer's instructions. 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.

4.4 Food stains or residues

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

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

Dirt which may have fallen on the hob while cleaning lettuce or potatoes can scratch the hob when moving saucepans. Consequently, remove any dirt from the cooking surface immediately.



Cleaning and maintenance

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

Shiny surfaces can form due to the bases of saucepans, especially aluminium ones, rubbing on the surface, and due to the use of unsuitable detergents. They are difficult to remove using conventional cleaning products. It may be necessary to repeat the cleaning process several times. 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 stains.

4.5 What to do if...

The hob does not work:

- Make sure that the hob is connected and that the main switch is turned on.
- Make sure that there is no power failure.
- Make sure that the fuse has not tripped. In this case replace the fuse.
- Make sure that the magneto thermal switch of the residential electrical system has not tripped. In this case, re-activate the switch.
- Make sure that the sensor key are not locked by the Control lock.
- Make sure that the keys are not partially covered by a damp cloth, a liquid or a metal object.

The cooking results are unsatisfactory:

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

The hob smokes:

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



5 Installation

5.1 Electrical connection



Power voltage
Danger of electrocution

- Have the electrical connection performed by authorised technical personnel.
- Use personal protective equipment.
- The appliance must be connected to earth in compliance with electrical system safety standards.
- Disconnect the main power supply.
- Do not pull the cable to remove the plug.
- Use H05V2V2-F cables withstanding a temperature of at least 90°C.
- The tightening torque of the screws of the terminal supply wires must be 1.5 - 2 Nm.

General information

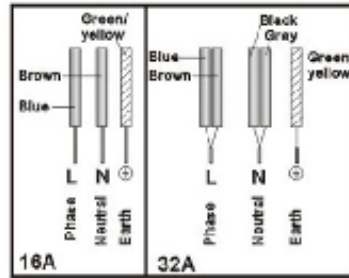
Check the grid characteristics against the data indicated on the plate.

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

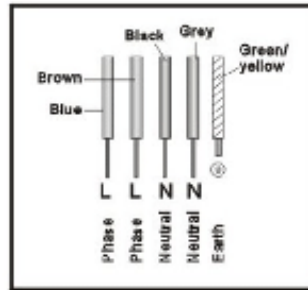
Do not remove this plate for any reason.

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

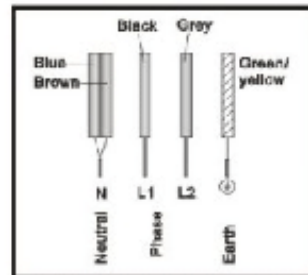
The appliance is connected as follows:



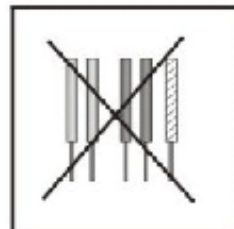
220-240V
monophase
hookup



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



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



Hookup
400V3—
-16A



Installation

Fixed connection

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

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

Connection with plug and socket

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

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



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



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

Testing

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



5.2 Safety instructions



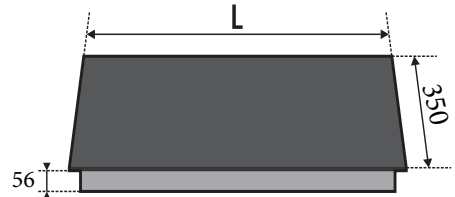
Heat production during appliance operation
Risk of fire

- Check that the piece of furniture material is heat resistant.
- Check that the piece of furniture has the required slots.

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



L (mm)	X (mm)	Y (mm)
900	875	325

EN

5.3 Section cut from the work surface



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

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

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

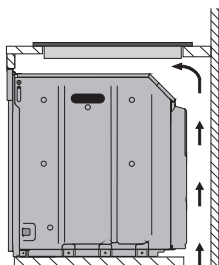


Installation

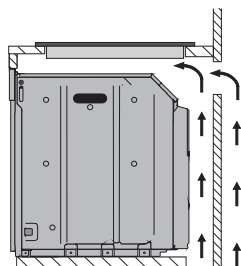
5.4 Mounting

Over built-in oven

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 must be left between the hob and the top of the appliance installed below.



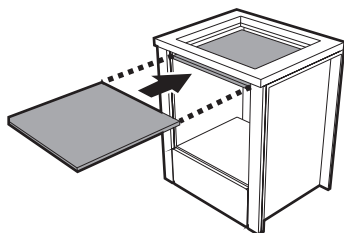
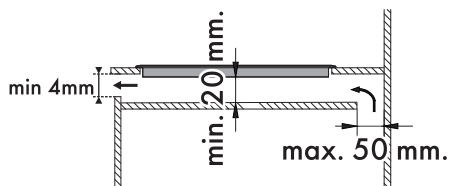
opens on bottom



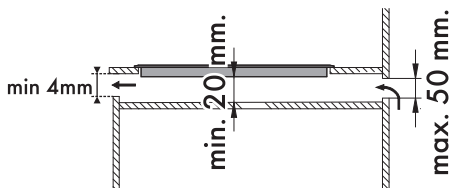
opens on bottom and on rear

Over empty kitchen unit or drawers

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



opens on bottom



opens on rear



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

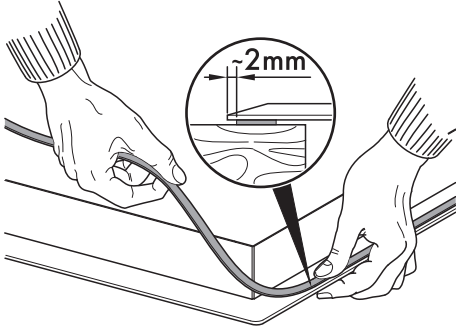


Failure to install the double-layer wooden base exposes the user to possible accidental contact with sharp or hot parts.



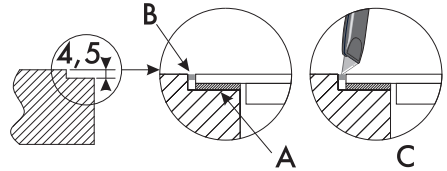
Hob seal

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



After laying the adhesive seal (A) on the glass surface and after positioning and securing the hob, fill the edges with insulating silicone (B) and wipe away any excess.

In the event the hob needs to be removed, cut the silicone using a cutter before attempting to remove it (C).



Do not use silicone to secure the hob. This would make it impossible to remove the hob, if necessary, without damaging it.